



## ANTIPASTI

<b>Insalata Vicino</b>	6.50 / 8.50
Baby spinach, cherry tomatoes, mozzarella, asparagus, avocado and artichoke salad, extra virgin olive oil and balsamic dressing	
<b>Fritto di Mare</b>	6.95 / 8.95
Deep-fried squid, whitebait, prawns & thin courgette strips, lemon and tartare sauce	
<b>Carpaccio di Manzo</b>	7.50 / 9.50
Thinly sliced beef fillet served with wild rocket and parmesan cheese	
<b>Burrata con Pomodori Semi Secchi, Rucola e Olio al Basilico</b>	8.50
Burrata with semi dried tomatoes, basil oil and rocket salad	
<b>Spiedino di Gamberi e Asparagi all'Arrabiata</b>	7.75 / 9.75
Prawn and asparagus skewers in a light arrabiata sauce	
<b>Bruschetta Pomodoro</b>	4.95
Plum tomato, fresh basil, garlic and extra virgin olive oil toast with rocket	
<b>Fegatini Saltati con Pancetta Cipolline e Spinaci</b>	6.95
Chicken livers with spring onions, smoked pancetta and baby spinach	
<b>Insalata Tricolore</b>	5.95 / 7.95
Buffalo mozzarella, plum tomato and avocado salad	
<b>Peperata di Cozze con Pomodoro Fresco e Pane Tostato</b>	6.75
Peppered fresh mussels with tomato and garlic toast	
<b>Fondina di Gamberi, Cappesante e Calamari in Zuppetta Rossa</b>	6.95
Seared scallops, prawns and squid served in a freshly made fish soup	
<b>Carpaccio di Tonno, Salmone Scalogno allo Zafferano in Agro Dolce</b>	7.50
Thinly sliced tuna and salmon with saffron pickled shallots	
<b>Piatto del Vicino</b>	Share for 2/4 9.50 / 17.50
Platter selection of cured Italian meats served with pickled vegetables	

## PASTE E RISOTTI

<b>HOUSE SPECIALITY "Spaghetti all'Aragosta"</b>	Half / Whole	18.50 / 27.50
Fresh lobster served with spaghetti in tomato, garlic and fresh chilli sauce		
<b>Tagliolini allo Speck e Funghi Selvatici con Olio Tartufato</b>		10.75
Egg ribbons with speck, wild mushrooms and aromatic truffle oil		
<b>Risotto con Zucca Astice e Timo</b>		17.50
Lobster, pumpkin and thyme risotto		
<b>Gnocchi di Patate Tricolore con Ragù di Funghi di Bosco Trifolati</b>	6.50 / 8.75	
Italian flag potato gnocchi with woodland mushrooms and parmesan fondue		
<b>Spaghetti alla Bolognese</b>	6.95 / 8.95	
The classic with meat sauce		
<b>Ravioli di Vitello e Ricotta</b>		9.50
Home made veal and ricotta ravioli in a butter and fresh sage sauce		
<b>Tagliatelle con Dolcelatte e Spinaci</b>	7.50 / 9.95	
Served with spinach, pine kernels and dolcelatte cheese		
<b>Linguine alle Vongole Veraci</b>		10.75
With fresh clams served in a tomato or white wine sauce, with garlic and fresh chilli		
<b>Pappardelle con Cappesante Gamberi e Pepe Verde</b>		10.50
Wide pasta ribbons with scallops and prawns, in a lobster and green peppercorn sauce		



## SECONDI PIATI

### PESCE

Rombo Grigliato con Panzanella Toscana Char-grilled fresh brill with panzanella salad (tomato, red onion, cucumber & croutons)	16.95
Filetto di Branzino in Padella con Risotto ai Frutti di Mare al Prosecco Pan-fried fillet of sea bass served with shellfish and prosecco risotto, fennel and sun-dried tomato salsa	15.50
Tonno Scottato su Letto di Spaghetti di Zucchine e Mouli Caviale di Melanzane Seared fresh tuna coated with sesame seeds on a bed of zucchini & mouli aubergine caviar	16.75
Merluzzo Avvolto con Prosciutto Puree di Patate e Porro all' Olio Extravergine Pan-roasted cod wrapped in parma ham, with potato and leek mash	14.75
Grigliata di Pesce Misto con Verdure Miste e Salmoriglio Mixed fish grill, including sea bass, prawns, salmon and tuna, served with grilled vegetables and lemon dressing	19.50

### CARNE

Tagliata di Manzo Grigliata con Patate Rosty, Pancetta e Lattuga Brasata Char-grilled beef sirloin with rosti potatoes and braised cos lettuce	17.50
Scaloppina di Vitello alla Milanese con Spaghetti Pomodoro Breaded veal escalope with spaghetti pomodoro	15.50
Filetto di Maiale alla Brace, Luganega e Patate al Forno Piccanti Barbecued fillet of pork and luganega sausages, served with spicy roasted potato	13.95
Costolette d'Agnello in Padella con Patate Gratinata, Cipolotti e Pomodori Secchi Pan-fried lamb cutlets served with potato gratin, sauteed spring onions, sun-dried tomato and baby spinach	15.75
Costolette di Agnello con Gratinato di Bietole e Patate alla Triestina Pan-fried lamb cutlets with gratin of swiss chard, mashed potato with bacon & onion	15.75
Fegato alla Griglia o alla Veneziana con Pancetta e Spinaci Calf's liver grilled with bacon or pan-fried with onion, fresh sage and white wine, served with spinach	14.50
Polletto al Forno con Erbe Aromatiche Baby chicken roasted with aromatic herbs, served with game chips	12.95

### CONTORNI e INSALATE

Zucchine Fritte 3.50 Zucchini sticks	Patate Saltate 3.00 Sautéed potatoes	Insalate Verde 2.75 Green leaf salad
Patatine Fritte 2.75 French fries	Spinaci e Olio di Oliva 3.50 Freshly cooked spinach	Pomodoro e Cipolla 3.50 Tomato and red onion
Rucola e Parmigiano 4.75 Rocket and parmesan	Insalata Mista 3.25 Mixed salad	Fagiolini al Vapore 3.00 Steamed green beans