

Gluten Free Menu

ANTIPASTI

Zuppa di Pomodoro V £6.40 Tomato & fresh basil soup	Antipasto Misto £8.65 A taste of Italian cured meats, olives, artichokes, buffalo mozzarella
Portofino V £7.25 Avocado, buffalo mozzarella, vine tomatoes, olives, red onion, extra virgin olive oil	Misto Di Mare £8.65 King prawns, mussels & squid, with garlic, chillies, olive oil, tomato sauce

PASTA

Gluten free penne pasta served with a sauce of your choice below:

Al Salmone £12.50 Fresh salmon, garlic, parsley, cream sauce	Arrabbiata Con Pollo £12.50 Chicken, chillies, garlic, mixed peppers, olive oil & tomato sauce
Funghi £11.50 Mushrooms, garlic, parmesan cheese, cream sauce	Alle Verdure V £11.50 Aubergines, peppers, courgettes, onions, garlic, olive oil, tomato sauce

RISOTTI

Risotto Marinara £13.50 Classic Italian style risotto with seafood, extra virgin olive oil & tomato	Risotto all' Ortolana £13.30 Risotto with courgettes, aubergines, onions, peppers, garlic
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SECONDI

Filetto Dolcelatte £25.95 Fillet steak stuffed with dolcelatte cheese, cream, red wine	Petto di Pollo Ai Funghi £17.45 Chicken breast with mushrooms, garlic, cream sauce
Branzino £19.95 Filletted sea-bass with white wine, garlic, lemon juice, parsley	Scaloppine Di Vitello £20.95 Veal escalopes, with capers, olives, garlic, olive oil & tomato sauce

The Above 4 mains are served with seasonal vegetables or a mixed salad

DESSERT

Crème Brule £6.00 with fresh raspberries
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SIDES

Insalata Di Pomodoro £4.00 Vine tomatoes, red onion, extra virgin olive oil, fresh basil salad	Tradizionale £5.00 Mixed salad with artichokes, olives & parmesan shavings
Insalata Mista V £4.00 Mixed salad	