

Bruschetta	£4.70
Toasted bread topped with chopped fresh tomatoes, garlic, fresh basil and extra virgin olive oil	
Misto tropicale	£12.50
Fresh Cornish crab with mayonnaise and baby prawns with cocktail sauce served with mango and avocado	
Avocado due gusti	£9.10
Avocado as you like it, served with homemade vinaigrette or baby prawns and cocktail sauce	
Prosciutto esotico	£13.20
Parma ham served with fresh papaya	
Melone di stagione	£7.90
Seasonal melon	
Insalata di mare	£12.40
Homemade fresh seafood salad dressed with extra virgin olive oil, lemon juice and garlic	
Gamberetti piccanti	£10.80
Peeled baby prawns in a spicy tomato sauce	
Tonno e fagioli	£8.60
Tuna fish with beans, red onions and shallots in Balsamic vinegar	
Calamari fritti	£11.80
Fresh fried squid	
Spare ribs agrodolce	£9.40
Spare ribs in spicy sweet and sour sauce	
Gamberoni burro e aglio	£14.40
Butterfly cut king prawns with butter, garlic and lemon juice	
Insalata tricolore	£10.40
Buffala mozzarella with fresh tomatoes, avocado and basil	
Tortino di salmone affumicato	£14.20
Smokes salmon mould filled with fresh Cornish crab, mayonnaise, yogurt, spring onions and paprika	
Pate della casa	£8.70
Homemade chicken liver pate	
Bresaola con Parmigiano	£12.70
Homemade cured beef with shaves of Parmesan cheese, rocket salad and drizzle of truffle oil	
Salmone affumicato con uova strapazzate	£13.30
Smoked salmon garnished with scrambled eggs and chives	
Sardine alla griglia	£9.50
Grilled fresh sardins	
Carpaccio toscano	£14.70
Thinly sliced raw fillet steak served cold with shaves of Parmesan cheese, rocket salad and extra virgin olive oil	
Asparagi Contessa	£11.50
Fresh Asparagus topped with Hollandaise sauce and gratinated with Parmesan cheese	
Vegetali alla griglia	£9.40
Selection of mixed vegetables sprinkled with balsamic vinegar	
Cozze a piacere	£9.90
Your choice of mussels. In tomato and garlic or cream , white wine, parsley and garlic sauce. Ask your waiter if available	

ZUPPE E PASTE

Minestrone toscano Homemade Italian vegetable soup	£6.90
Pasta e fagioli Traditional Italian pasta and bean soup	£7.30
Ravioli burro e salvia Ravioli filled with ricotta and spinach and served in butter and sage sauce	£9.80
Spaghetti alla Barca House specialty. Spaghetti with mix seafood and tomato sauce, cooked in paper bag	£16.80
Penne arrabbiata Penne pasta with tomato, garlic, onions and red chillies	£9.90
Tagliatelle carbonara Tagliatelle pasta with pancetta (Italian smoked bacon), egg yolk, cream and Parmesan cheese	£10.20
Pappardelle con Anatra Affumicata Pappardelle (wide pasta ribbon) with smoked duck, shallots, porcini mushrooms, port and cream	£12.60
Paste al tartufo nero Your choice of pasta - risotto or tagliatelle, with butter, Parmesan and fresh black truffle. Ask your waiter if available	£25.20
Tortelloni chef Tino Homemade large tortelloni filled with ricotta and spinach, served with tomato, cream, brandy, rocket leaves and prawns	£14.20
Risotto ai funghi porcini Risotto with wild mushrooms from Tuscany	£14.80
Risotto agli asparagi Risotto with fresh asparagus	£11.30
Spaghetti aragosta Spaghetti with fresh lobster, cherry tomatoes and basil sauce	£22.10
Spaghetti alle vongole Veraci Spaghetti with fresh baby clams, garlic, parsley and extra virgin olive oil	£15.90

PESCE

Spigola alla griglia Fresh grilled seabass, filleted at your table	£25.90
Cape Sante mare e monti Fresh king scallops with capers, sundry tomatoes and lemon juice garnished with Italian bacon and oyster mushroom	£25.10
Gamberoni Pasquale Butterfly cut king prawns with cream, brandy, garlic and Worcestershire sauce	£26.10
Grigliata di pesce Selection of fresh grilled fish	£24.20
Sogliola alla griglia Fresh grilled Dove sole filleted at your table	£29.90
Tonno ai ferri Tuna steak with selection of grilled vegetables and salsa verde	£19.80
Calamari fritti Fresh fried squid	£18.90

CARNE E GRIGLIA

Pollo alla moda Breast of chicken topped with bacon, avocado and parmesan cheese	£14.10
Pollo montebianco Breast of chicken with wild mushrooms, cream and brandy sauce	£14.20
Pollo Luciano Grilled breast of chicken on bed of rocket salad and drizzled with truffle oil	£15.30
Pulcino alla diavola Baby spring chicken with mix herbs, garlic and chillies	£14.20
Anatra al Porto 1/2 roast duck with Porcini, sun blushed tomatoes, time and port	£19.30
Vitello salmone e caviale Veal topped with salmon and red caviar with light cream sauce	£19.80
Cotoletta di vitello milanese Veal escalope fried in breadcrumbs	£19.30
Nodino di vitello burro e salvia Veal chop in butter and sage sauce	£23.60
Vitello Gorgonzola e tartufo nero Escallop of veal with Gorgonzola cheese and fresh black truffle	£23.10
Fegato di vitello a piacere Your choice of Calf's liver. Grilled with bacon, panfried with butter and sage sauce or Veneziana style - chopped liver with red onions and white wine sauce served with polenta	£19.10
Rognoni alla griglia e salsiccia Grilled veal kidneys with Italian sausages	£17.90
Cotechino con fagioli Traditional dish from Tuscany. Sausage with beans, garlic and tomato sauce served with polenta	£15.50
Filetto alla tartare Raw thinly sliced fillet steak, marinated with gherkins, anchovies, onions, egg yolk and lemon juice. Prepared at your table	£26.70
Filetto a piacere Scotch fillet steak. Plain grilled or Rossini	£28.20
Medaglioni boscaiola Medallions of fillet of beef in wild mushrooms, black olives and red wine sauce.	£25.30
Chateau Briant al Bernese Chateau Briant (scotch fillet steak) with Bernese sauce. Served for two people	£64.50
Carpaccio con parmigiano Thinly sliced raw fillet steak served cold with shaves of parmesan cheese, rocket salad and extra virgin olive oil	£19.10
Entrecote alla griglia Plain grilled Scotch sirloin steak	£21.40
Steak Diane Scotch sirloin steak flamed at your table with French mustard, onions, brandy and gravy sauce	£27.10
Carre d'agnello rosmarino Rack of lamb with Rosemary and garlic sauce	£20.50
Costolette d'agnello alla griglia Grilled lamb cutlets	£18.90
Agnello alla menta Medallions of lamb with sweet and sour mint sauce	£19.90

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Mixed Vegetables of the Day	£3.60
Ruola Con Parmigiano Rocket salad with parmesan cheese and oil of truffles	£9.30
Green Salad	£5.20
Mixed Salad	£5.20
Baby Spinach Salad	£5.60
Rocket Salad	£6.60
Tomato and Onion Salad	£5.30
Extra Individual vegetables	£4.20