

Cover charge £2.00

A N T I P A S T I

Bruschetta	£5.30
Toasted bread topped with chopped fresh tomatoes, garlic, fresh basil and extra virgin olive oil	
Misto tropicale	£13.20
Fresh Cornish crab with mayonnaise and baby prawns with cocktail sauce served with mango and avocado	
Avocado due gusti	£10.20
Avocado as you like it, served with homemade vinaigrette or baby prawns and cocktail sauce	
Prosciutto esotico	£14.50
Parma ham served with fresh papaya	
Melone di stagione	£8.60
Seasonal melon	
Insalata di mare	£13.50
Homemade fresh seafood salad dressed with extra virgin olive oil, lemon juice and garlic	
Gamberetti piccanti	£11.80
Peeled baby prawns in a spicy tomato sauce	
Tonno e fagioli	£9.10
Tuna fish with beans, red onions and shallots in Balsamic vinegar	
Calamari fritti	£12.60
Fresh fried squid	
Spare ribs agrodolce	£10.50
Spare ribs in spicy sweet and sour sauce	
Gamberoni burro e aglio	£15.90
Butterfly cut king prawns with butter, garlic and lemon juice	
Insalata tricolore	£11.50
Buffala mozzarella with fresh tomatoes, avocado and basil	
Tortino di salmone affumicato	£15.20
Smokes salmon mould filled with fresh Cornish crab, mayonnaise, yogurt, spring onions and paprika	
Pate della casa	£9.40
Homemade chicken liver pate	
Bresaola con Parmigiano	£13.50
Homemade cured beef with shaves of Parmesan cheese, rocket salad and drizzle of truffle oil	
Salmone affumicato con uova strapazzate	£14.10
Smoked salmon garnished with scrambled eggs and chives	
Sardine alla griglia	£10.40
Grilled fresh sardins	
Carpaccio toscano	£15.50
Thinly sliced raw fillet steak served cold with shaves of Parmesan cheese, rocket salad and extra virgin olive oil	
Asparagi Contessa	£12.60
Fresh Asparagus topped with Hollandaise sauce and gratinated with Parmesan cheese	
Vegetali alla griglia	£10.30
Selection of mixed grilled vegetables sprinkled with balsamic vinegar	
Cozze a piacere	£11.50
Your choice of mussels. In tomato and garlic or cream , white wine, parsley and garlic sauce. Ask your waiter if available	

Prices are inclusive of VAT but exclusive of gratuity which is payable to waiting staff.
£2.00 cover charge per person will be automatically added to your bill

ZUPPE E PASTE

Minestrone toscano Homemade Italian vegetable soup	£7.50
Pasta e fagioli Traditional Italian pasta and bean soup	£7.90
Ravioli burro e salvia Ravioli filled with ricotta and spinach and served in butter and sage sauce	£10.50
Spaghetti alla Barca House specialty. Spaghetti with mix seafood and tomato sauce, cooked in paper bag	£17.80
Penne arrabbiata Penne pasta with tomato, garlic, onions and red chillies	£10.50
Tagliatelle carbonara Tagliatelle pasta with pancetta (Italian smoked bacon), egg yolk, cream and Parmesan cheese	£10.90
Pappardelle con Anatra Affumicata Pappardelle (wide pasta ribbon) with smoked duck, shallots, porcini mushrooms, port and cream	£15.90
Paste al tartufo nero Your choice of pasta - risotto or tagliatelle, with butter, Parmesan and fresh black truffle. Ask your waiter if available	£26.50
Tortelloni chef Tino Homemade large tortelloni filled with ricotta and spinach, served with tomato, cream, brandy, rocket leaves and prawns	£14.90
Risotto ai funghi porcini Risotto with wild mushrooms from Tuscany	£15.60
Risotto agli asparagi Risotto with fresh asparagus	£12.10
Spaghetti aragosta Spaghetti sauteed with fresh lobster, cherry tomatoes, garlic and basil	£24.40
Spaghetti alle vongole Veraci Spaghetti with fresh baby clams, garlic, parsley and extra virgin olive oil	£16.80
Pappardelle alla Campagniola Pasta ribbon sauteed with shallots, asparagus, Italian pork sausage, brandy, cherry tomatoes and touch of cream	£15.60

PESCE

Spigola alla griglia Fresh grilled Sea Bass, filleted at your table	£27.10
Cape Sante Calabresi Fresh king scallops served with crispy Italian bacon, stir fry julienne of carrots, peppers, celery and courgettes and Balsamic glaze (contains fish sauce)	£26.30
Gamberoni Pasquale Butterfly cut king prawns with cream, brandy, garlic and Worcestershire sauce	£27.80
Grigliata di pesce Selection of fresh grilled fish	£25.50
Sogliola alla griglia Fresh grilled Dove Sole filleted at your table	£31.40
Tonno ai ferri Tuna steak with selection of grilled vegetables and salsa verde	£20.90
Calamari fritti Fresh fried squid	£19.90

CARNE E GRIGLIA

Pollo alla moda Breast of chicken topped with bacon, avocado and Parmesan cheese	£14.90
Pollo montebianco Breast of chicken with wild mushrooms, cream and brandy sauce	£14.90
Pollo Luciano Grilled breast of chicken on bed of rocket salad and drizzled with truffle oil	£16.30
Pulcino alla diavola Baby spring chicken with mix herbs, garlic and chillies	£15.10
Anatra al Porto Breast of duck with Porcini, sun blushed tomatoes, thyme and port	£20.30
Vitello salmone e caviale Veal topped with salmon and red caviar with light cream sauce	£21.10
Cotoletta di vitello milanese Veal escalope fried in breadcrumbs	£20.40
Nodino di vitello burro e salvia Veal chop in butter and sage sauce	£24.90
Vitello Gorgonzola e tartufo nero Escallop of veal with Gorgonzola cheese and fresh black truffle	£24.20
Fegato di vitello a piacere Your choice of Calf's liver. Grilled with bacon, panfried with butter and sage sauce or Baccus - sauteed with sage, black grapes, white wine and warm Avocado to garnish	£20.30
Rognoni alla griglia e salsiccia Grilled veal kidneys with Italian sausages	£18.90
Cotechino con fagioli Traditional dish from Tuscany. Sausage with beans, garlic and tomato sauce served with polenta	£16.60
Filetto alla tartare Raw minced fillet steak, marinated with gherkins, anchovies, onions, egg yolk and lemon juice. Prepared at your table	£30.50
Filetto a piacere Scotch fillet steak. Plain grilled or Rossini	£29.90
Medaglioni boscaiola Medallions of fillet of beef in wild mushrooms, black olives and red wine sauce.	£27.60
Chateau Briant al Bernese Chateau Briant (scotch fillet steak) with Bernese sauce. Served for two people	£68.20
Entrecote alla griglia Plain grilled Scotch sirloin steak	£22.80
Steak Diane Scotch sirloin steak flamed at your table with French mustard, onions, brandy and gravy sauce	£28.90
Carre d'agnello rosmarino Rack of lamb with Rosemary and garlic sauce	£21.70
Costolette d'agnello alla griglia Grilled lamb cutlets	£19.90
Agnello al Funghetto Lamb cutlets with chiodini mushrooms, Porcini and red wine sauce	£22.10

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Mixed Vegetables of the Day	£3.90
Ruola Con Parmigiano Rocket salad with parmesan cheese and oil of truffles	£9.70
Green Salad	£5.70
Mixed Salad	£5.70
Baby Spinach Salad	£6.10
Rocket Salad	£7.10
Tomato and Onion Salad	£5.90
Extra Individual vegetables	£4.70