

Antipasta

50	Minestrone (contain nut products) 🌿
	Hearty Italian seasonal vegetable soup with cannellini beans, basil pesto & parmigiana
85/130	Melanzane (starter or main) 🌿
	Oven baked aubergine, spinach & ricotta cheese layered with Napoli sauce & parmigiana
90	Calamari Fritti 🌶️
	Deep fried calamari tubes & heads with green chilli and basil aioli dipping sauce
	Focaccia 🌿
45	all'Aglio - Garlic and butter
45	alla Genovese - Herbs and salt
105	pesto e Fior di latte - Fresh mozzarella, cherry tomato, basil and pesto

Insalata

75	Insalata Leggera 🌿
	Baby lettuce, cherry tomatoes thinly sliced red onion basil & homemade vinaigrette with fresh parmesan shavings
75	Insalata Toscana 🌿
	A mixture of young lettuce and baby herbs with slivers of red onion, rosa tomatoes, yellow peppers & torn homemade herb croutons
95	Caprese Balsamico 🌿
	Fresh mozzarella ball, marinated cherry tomatoes, fresh basil, balsamic vinegar and olive oil
95	Rustica (contains nut products) 🌿
	A fresh bed of rocket and baby spinach with basil pesto topped with oven roasted vegetables, fresh parmesan & toasted sunflower seeds
110	Insalata di Prosciutto
	Deconstructed salad of cured prosciutto, marinated cannellini beans, baby, spinach, red onion, cherry tomatoes with a white balsamic & wholegrain mustard vinaigrette
125	Calamari Scottati
	Pan seared paprika & sun-dried tomato calamari, fresh greens, cucumber ribbons,

Primo Piato

	Napolitana 🌿	75
	Rich tomato and fresh basil served with linguini pasta	
	Arrabiata 🌶️🌿	70
	Napoli sauce with chilli & garlic served with penne pasta	
	All'Olio 🌶️🌿	65
	Garlic, chili, parsley & olive oil served with spaghetti	
	Pesto (contains nut products) 🌿	95
	Basil pesto & olive oil served with spaghetti	
	Bolognese	99
	Classic slow cooked ground beef in a Napoli sauce served with spaghetti	
	Polo picante	99
	Spicy paprika chicken & zucchini in a rich tomato, white wine & touch of cream served with fettuccine	
	Pesce alla bianca	149
	Fillet of Lightly smoked trout in vodka, wasabi cream with freshly cracked black pepper rocket served with fettuccine	
	Nero Gamberi 🌶️	165
	butter & a touch of wine with black squid in pasta	
	Al Filetto e Funghi	155
	Mature strips of grilled beef fillet with mushrooms, cream, black pepper and garlic served with fettuccini	
	Risotto al funghi 🌿	115
	Creamy risotto prepared with mixed exotic mushrooms white wine, fresh thyme and parmesan cheese topped with mascarpone cheese and a sprinkle of ground coffee beans	
	Risotto ai gamberi 🌶️	145
	Rich and creamy risotto with pan fried prawns, paprika and a hint of chilli	
	Lasagne	115
	Traditional Italian dish of pasta layered with beef bolognese, béchamel sauce, parmesan & mozzarella cheese, baked to perfection	

Secondo Piato

215	Filetto ai Porcini 200g Fillet steak topped with Porcini and truffle cream served with baby potatoes and scorched greens	Basilico (contains nut products)  Fresh Mozzarella, Rosa tomatoes and fresh basil leaves drizzled with olive oil	140
325	Bistecca con l'osso (served to share) 650gr T-bone steak served with salsa verde and garlic roasted baby potatoes	Quattro Stagioni Ham, mushrooms, artichokes and olives	115
215	Bistecca Ribeye 250g steak topped with a anchovy, herb and mustard mustard, thyme fire roasted butternut & scorched greens	Pancetta Bacon, feta and avo	130
170	Bistecca Rump 300g steak topped with a anchovy, herb and mustard butter, baby garlic potatoes & scorched greens	Al Zucca  Roasted butternut, caramelised onions, blue cheese & thyme	125
185	Vitello picatta Veal escalopes in a rich white wine, lemon and capers sauce with mash & scorched greens	Al Polo Spiced chicken, feta, peppers, rocket and avo	125
135	Parmigiana di pollo Lightly crumbed chicken topped with a hearty tomato sauce, home made béchamel, freshly grated parmesan & torn basil served with pan scorched greens	Salmon affumicato Smoked salmon ribbons, cream cheese, avocado and wild rocket	155
115	Chicken Lemone Pan fried chicken fillet covered in a fresh cream and zesty lemon sauce with black pepper. Served with a side of spaghetti & wilted spinach	Picadillo Pulled meat in a rich tomato gravy, cherry tomatoes, smoked mozzarella and gremolata	140
180	Pesca Lightly pan fried white fish in lemon & caper butter sauce served with pan kissed zucchini, cherry tomatoes & a lemon and garlic aioli	Salsiccia italiana Salsiccia, bacon, red onion, chilli and smoked mozzarella and thyme	130
175	Calamari alla Grigli Grilled Calamari in lemon butter, garlic, a touch of chilli , parsley and a splash of white wine served with freshly made spaghetti and a garden salad	Pepperoni Pepperoni , red peppers and olives	115

Pizza

25	Gluten free base	Dolce Tiramisu A combination of everything rich and delicious with a dash of espresso, Kahlua and brandy for good measure	58
75	Margherita  Tomato and Mozzarella	Crème Brûlée One of the great classics - a baked vanilla crème beneath a cracking of caramelised brown sugar	52
92	Hawaina Ham and fresh pineapple	Torta di chocolate Hazelnut and dark chocolate flourless torte with boozy cherries and vanilla gelato	75
95	Regina Ham and mushrooms	Torta di ricotta al limone Light & moist lemon ricotta cake with crème fraiche, toasted almonds & fresh blueberries	65
		Meringa Italian meringue with vanilla cream anglaise and rose wine berries	58