

A La Carte

I nostri antipasti (Our Starters - £5)

Antipasto dei nostri orti - min. 2 persons (£ 1p.p. supplement)

**CLASSIC ANTIPASTO PLATTER FROM "OUR GARDENS" TO SHARE.
A RICH MIX OF OUR CLASSIC EARTHY INGREDIENTS.**

GF Antipasto dal nostro mare - min. 2 persons (£ 2p.p. supplement)

**SEAFOOD PLATTER FROM "OUR SEAS" TO SHARE.. DIVE
INTO OUR BEST MIX SEAFOOD OF THIS TIME OF THE YEAR.**

V Bruschette al pomodoro fresco

**TRADITIONAL BRUSCHETTE WITH FRESH TOMATO MIXED WITH
DIVA'S SPECIAL COMBINATION OF ITALIAN HERBS & GARLIC**

Pate' di fegatini con scalogno caramellato all'arancio

CHICKEN LIVER PATE', SERVED WITH CROSTINI & CAMELIZED SHALLOTS

V GF Spiedino di caprese con marmellata di fichi al balsamico.

MOZZARELLA CAPRESE SKEWERS, WITH FIGS & BALSAMIC MARMELLADE

V Cestino di sfoglia con funghi trifolati

PUFFPASTRY BASKET OF WILD MUSHROOMS, SAUTEED IN GARLIC & WINE

Crespelle di granseola & salmone

GRATIN SEAFOOD PANCAKES, FILLED WITH CRAB MEAT & SALMON

Crocchette di gamberi con insalata e condimento al limone (£ 1 supplement)

PRAWNS CROQUETTES, SERVED WITH SALAD & LEMON DRESSING

V GF Insalata di caprino con pomodori secchi,olive nere e olio al balsamico (£ 1 supplement)

**SOFT ITALIAN GOAT CHEESE SALAD, WITH SUNDRIED TOMATOES,
BLACK OLIVES & BALSAMIC OLIVE OIL**

GF Carpaccio di roast beef con rucola & parmigiano (£ 2 supplement)

ROAST BEEF CARPACCIO SERVED WITH ROCKET & PARMISAN SHAVINGS

Fritto di calamari e gamberi (£ 2 supplement)

OUR RENOWNED MIX OF CALAMARI & PRAWNS, LIGHTLY BATTERED & FRIED

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Le nostre zuppe (Our Soups - £4)

V GF La nostra ribollita

OUR TRADITIONAL VEGETABLES SOUP FROM TUSCANY

GF Caciucco di pesce

(£ 2 supplement)

FAMOUS TUSCAN SEAFOOD SOUP SERVED WITH CROSTINI

I primi piatti (Pastas & Risotto, Starter £6 Main £8)

Please notice that "ALL" our pasta is freshly homemade using inherited recipes and imported Italian eggs & flour

V trenette fatte in casa al pesto

TRENETTE PASTA IN A CLASSIC HOMEMADE BASIL PESTO

Spaghetti di semola fatti in casa alla bolognese

TRADITIONAL HOMEMADE SPAGHETTI BOLOGNESE

Lasagna alla toscana

HOMEMADE LASAGNA TUSCAN STYLE, THE VERY BEST

Spaghetti di semola fatti in casa alla carbonara

**HOMEMADE SPAGHETTI CARBONARA,
MADE WITH ITALIAN IMPORTED EGGS & PANCETTA**

V Raviolo di ricotta e spinaci al burro fuso & salvia

**HANDMADE RICOTTA CHEESE & SPINACH RAVIOLI,
SIMPLY SERVED WITH BUTTER & SAGE**

Tagliatelle con ragu di cinghiale e funghi selvatici

(£ 1 supplement)

HOMEMADE EGG TAGLIATELLE, IN A WILD BOAR & WILD MUSHROOMS RAGU

Linguina fatta in casa al branzino, profumata al basilico

(£ 2 supplement)

**HOMEMADE EGG LINGUINA PASTA,
SAUTEED WITH FRESH SEABASS & BASIL OLIVE OIL**

Raviolo di brasato d'anatra, in crema tartufata

(£ 2 supplement)

HANDMADE BRAISED DUCK RAVIOLO IN A CREAM OF TRUFFLES

GF risotto ai frutti di mare alla pirata

(£ 2 supplement)

TUSCAN RISOTTO, SAUTEED IN FRESH MEDITERRANEAN SEAFOOD

*MORE VEGETERIAN & GLUTEN FREE PASTA OPTIONS AVAILABLE ON REQUEST

A La Carte

Pane all'aglio (Garlic pizza breads £4)

V Pizza all'aglio & rosmarino
**OUR TRADITIONAL GARLIC & ROSMARY PIZZA BREAD
SERVED AS A STARTER OR SIDE ORDER**

V Pizza all'aglio e pomodoro
**TRADITIONAL TOMATO & GARLIC PIZZA BREAD,
SERVED AS A STARTER OR SIDE ORDER**

V Pizza all'aglio e mozzarella
**TRADITIONAL CHEESE & GARLIC PIZZA BREAD,
SERVED AS A STARTER OR SIDE ORDER**

Pizze rustiche (Our rustic pizzas £8)

V Pizza margherita
CLASSIC MARGHERITA PIZZA WITH TOMATO & MOZZARELLA CHEESE

Pizza prosciutto e funghi
ITALIAN COOKED HAM & WILD MUSHROOMS PIZZA

Pizza diva
**PIZZA "DIVA", WITH TOMATO,
MOZZARELLA CHEESE, MASCARPONE & TASTY SPECK (dry cured ham)**

V Pizza vegetariana
VEGETERIAN PIZZA, WITH GRILLED MEDITERRANIAN VEGETABLES

Pizza dal nostro mare (£ 2 supplement)
**A REAL SEAFOOD PIZZA, WITH FRESH TOMATO,
MEDITERRENIAN SEAFOOD, PESTO & PARSLEY**

EARLY BIRD MENU AVAILABLE ON REQUEST:

Tuesday to Saturday from 6:00pm to 7:00pm

A La Carte

I secondi (2nd main courses £12)

GF Tagliata di manzo - min. 2 persons (£ 4p.p. supplement)

THE TASTIEST DOUBLE RIB STEAK GRILLED ON THE BONE TO SHARE, SLICED FLORENCE STYLE & SERVED WITH ROCKET & PARMESAN...A TUSCAN CLASSIC FOR THE REAL MEAT LOVERS!

V Peperone ripieno di verdure gratinato con mozzarella

SWEET PEPPERS, FILLED WITH VEGETABLES RAGU, GRATIN WITH MOZZARELLA CHEESE

GF Polletto intero arrosto al rosmarino con puree di patate

WHOLE FREE RANGE POUSSIN (SMALL CHICKEN), ROASTED WITH ROSEMARY & SEA SALT, SIDE OF MASH POTATOES.

GF Salmone al cartoccio con rosmarino e ratatouille di vegetali

FRESH SALMON, COOKED IN A SILVER FOIL BAG (al cartoccio) WITH ROSEMARY & VEGETABLE RATATOUILLE

Porchetta alla Toscana con patate arrosto (£ 2 supplement)

SLOWLY ROASTED SUCKLING PIG (rare breed) TUSCAN STYLE , WITH ROASTED POTATOES ON THE SIDE

GF Filetto di branzino al guazzetto con patate e crostini (£ 3 supplement)

FRESH SEABASS FILLETS COOKED "AL GUAZZETTO" A SOUPY, TASTY MAIN COURSE SERVED WITH POTATOES & CROSTINI!

GF Paillard di vitello alla griglia con rucola e melanzane marinate (£ 3 supplement)

SIMPLY GRILLED VEAL PAILLARD, WITH ROCKET SALAD MARINATED AUBERGINES & OLIVE OIL

GF Controfiletto di manzo con salsa del giorno (£ 4 supplement)

GRILLED SIRLOIN STEAK IN TODAY'S SPECIAL SAUCE, SERVED WITH ROAST MEDITERRANEAN VEGETABLES

MORE SIDE ORDERS AVAILABLE!

Please ask for today's vegetables

Please note you can pre-order nearly "anything" you like!
Massimo will be happy to shop & cook to satisfy your special requests.
So if you feel like having lobster, Dover sole or Italian veal chop this week, just let us know.