

SEAFOOD SPECIALITY MENU

STARTERS/ANTIPASTO

GAMBERONI	5.95
<i>Mediterranean king prawns cooked in a white wine and Neapolitan sauce with a hint of chilli and parsley on fresh ciabatta</i>	
SAUTE DI COZZE E VONGOLE	5.95
<i>Sautéed clams and mussels with garlic, virgin olive oil, tomato and parsley</i>	
SCALLOP LIMONCELLO	6.50
<i>Pan fried king scallop cooked with a Sicilian Limoncello accompanied with julienne asparagus</i>	
CALAMARI	5.95
<i>Hot baby calamari, peas, white onion & marinara sauce served on bed of ciabatta bread</i>	
MISTO MARE	7.95
<i>A selection of seafood starters chosen by our Chef Salvatore</i>	

PASTA/RISOTTO

PENNE CALAMARI	8.95
<i>Fresh squid, Speck, peas, touch of tomato & creamy sauce</i>	
RISOTTO GAMBERONI	10.95
<i>Arborio rice cooked with fresh asparagus, king prawns, cherry tomatoes with a hint of chilli and fresh mint</i>	
LINGUINE AL CARTOCCIO	11.95
<i>Folded in a foil envelope, marinated and baked king prawns, mussels, cuttlefish, clams, linguine, white wine, garlic, tomato sauce and a hint of chilli</i>	
LINGUINE AL GRANCHIO	11.95
<i>Linguine in a light white wine sauce with Cornish crab meat, fresh tomatoes and rocket</i>	

MAIN COURSE

LEMON SOLE	12.95
<i>Pan fried South Coast Lemon Sole marinated in white wine & lemon sauce served on a bed of potato mash and spinach</i>	
MIXED GRILL OF FISH-FILLETS (ask waiter for selection)	14.95
<i>Grilled on the stone with lemon and herbs served with salad</i>	
BRODETTO	12.95
<i>Tuscan style oven baked king prawns, mussels, cuttlefish, swordfish in a Neapolitan sauce served with crusty bread</i>	
SALMONE	11.95
<i>Grilled salmon on a bed of green beans, spinach & potato mash served with a aromatic thyme sauce</i>	
WORDFISH	12.95
<i>Oven baked swordfish marinated with Neapolitan sauce, red onion and capers served with new potatoes & seasonal salad</i>	
SEABASS	12.95
<i>Oven baked seabass marinated with garlic butter and thyme served with spinach or new potatoes</i>	