



## **EVENING SPECIALS**

### **SCALLOP TAGLIATELLE**

A tempting seafood dish with fresh scallops in a rich creamy white wine sauce  
**£6.45**

### **CALAMARI VESUVIO**

Fresh calamari simmered with herbs and hot peppers creating a spicy tomato sauce,  
served with toasted homemade bread  
**£5.45**

### **COZZE ALLA MARINARA OR NAPOLITANA**

Mussels cooked in a white wine and garlic sauce or in a rich tomato, garlic and white wine sauce  
served with homemade bread  
**Starter Portion £5.45 / Main Portion £8.45**

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### **ROMANA GNOCCHI NAPOLITANA**

A traditional Italian dish of potato dumplings served in a rich tomato sauce  
**£8.75**

### **SPAGHETTI VONGOLE**

This Venetian seafood classic is loved across Italy a simple dish of fresh clams, olive oil, garlic and parsley  
**£9.45**

### **STINCOTTO D'AGNELLO**

A 16oz lamb shank, baked in the oven using an original North Italian recipe until it falls off the bone  
served with creamed potato and seasonal vegetables  
**£14.95**

### **NATRA FARCITA**

Duck breast filled with mushrooms, wild berries and creamed truffles in a port wine sauce  
served with chips and mixed salad or sauté potatoes with seasonal vegetables  
**£14.95**

### **TROUT VESUVIO**

Whole fresh trout served in a wonderful spicy tomato sauce with capers, prawns and olives  
**£13.55**

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### **CHOCOLATE LUMPY BUMPY**

Layers of moist chocolate flavoured sponge, rich chocolate flavoured mousse  
and lumpy bumpy cheesecake, smothered with chocolate ganache and sprinkled with pecans,  
chocolate chunks and drizzled with choc fudge  
**£4.65**