



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