

ANTIPASTI

SARDINE ALLA GRIGLIA 7.50

Fresh sardines grilled with balsamico and virgin olive oil

INVOLTINI DI SALMONE 9.50

A smoked salmon parcel with a crab, prawn and seafood filling

CARPACCIO DI MANZO 9.55

Beef carpaccio with rocket and parmesan served with a light mustard sauce

GAMBERI ARRABIATA 10.05

Tiger prawns in spicy tomato sauce

PROSCIUTTO DI PARMA CON MELONE 10.05

Parma ham and melon

GAMBERI E ASPARAGI 10.75

Fresh prawns and fresh asparagus with mayonnaise

INSALATE

INSALATA TROPICALE 9.55

Tropical fruit with smoked salmon, fresh crab and prawns

INSALATA TRICOLORI 8.70

A salad of avocado mozzarella and tomato

INSALATA DI POLLO 7.25

Mix summer salad with chicken, flakes of parmesan, croutons and sesame seeds

INSALATA DI RUCOLA 6.70

Rocket and parmesan salad

INSALATA ESTIVA 8.70

Mixed summer leaves, shallots, goats cheese and dried fruit with a grain mustard dressing

ZUPPE

MINISTRONE DI VERDURA 5.95

A soup of fresh vegetables and chicken stock

ZUPPA DEL GIORNO FROM 6.15

Soup of the Day

PASTA E RISO

SPAGHETTI ALLA PUTTANESCA 8.75

Spaghetti with capers, olives, anchovies, cherry tomatoes and flavoured with garlic and chilli

RAVIOLI AI DUE COLORI 8.50

Ravioli of ricotta and spinach with melted parmesan, butter and sage

TAGLIATELLE ALLA RUSTICA 9.75

Tagliatelle with rocket, mushrooms, parmesan and sun-dried tomatoes

PENNE AL PESTO CON POLLO 9.75

Penne with home made rocket pesto and chicken pieces

LINGUINE ALLE VONGOLE 10.75

Linguine with fresh clams tossed in garlic and olive oil

SPAGHETTI ALLA MARINARA 12.50

Spaghetti with an abundance of fresh seafood

PAGLIA E FIENO AL TARTUFO NERO 12.50

Fine green and white pasta noodles with fresh black truffles

OTHER PASTA DISHES PREPARED ON REQUEST. PLEASE ASK

RISOTTO DI ASPARAGI PISELI 12.65

Risotto with asparagus and peas

A SUPPLEMENT OF £2.50 WILL BE CHARGED FOR PASTA AND RISOTTO AS A MAIN OR ONLY COURSE

*THIS DOES **NOT** APPLY TO TAGLIERINI CON ARRAGOSTA*

PESCE

SCAMPI CON ASPARAGI 17.30

Scampi and fresh asparagus au gratin with a rice garnish

SALMONE BOLLITO CON LEGUMI LESSI 15.95

Poached Fresh organic salmon with vegetables flavoured with a dill dressing

CALAMARI CON PEPERONCINI 15.75

Squid grilled with chilli, garlic and rocket

CAPELANTE E GAMBERI ALLA GRIGLIA 19.25

Grilled fresh scallops and prawns in a white wine sauce served on a bed of spinach

FILETTO DI MERLUZZO AI CAPERI 18.05

Fillet of fresh cod dressed with capers and a concassé of tomatoes

CARNE E VOLATILE

PETTO DI POLLO ALLE ERBE 12.65

Chargrilled chicken breast with herbs and extra virgin olive oil

PETTO DI POLLO CARAFFINI 13.25

Breast of chicken pan-fried with baby artichokes and asparagus in a white wine sauce

PICCATA AL LIMONE 13.95

Veal scaloppine in lemon sauce

SCALOPPA ALLA MILANESE 15.20

Breaded veal escalop

FEGATO ALLA SALVIA 15.20

Calf's liver with sage

COSTOLETTE D'AGNELLO AL ROSMARINO 17.40

New season lamb cutlets pan-fried with rosemary

TAGLIATA DI MANZO CON RUCOLA E PARMIGIANO 20.90

Sliced grilled sirloin of beef served on a bed of rocket with cherry tomatoes and parmesan

A PARTE (SIDE ORDERS)

PATATINE SALTATE	2.85	PUREE DI PATATE	2.85
ZUCCHINE FRITTE	3.15	SIDE SALAD	3.65
SPINACI	3.15	TOMATO AND BASIL SALAD	3.65
		ROCKET SALAD	3.75

Legumi Del Giorno (Daily selection of Vegetables) 5.00

COPERTO (COVER CHARGE) 1.85

Vegetarian versions of many menu dishes are available. Please ask your waiter.

In addition, other daily Special Dishes will be described to you by your waiter. Prices on request.

Prices do not include service. For parties of six or more an optional gratuity of 12.5% will be added to the bill

All prices are inclusive of VAT at standard rate

Caraffini staff operate a tronc system and all gratuities go into the tronc for their benefit

Guests are reminded that it is against the law to smoke in this restaurant