

Our **NEW** alternative to a la carte Dining. Your choice of any 2 courses for:
DINNER – £19.95 OR LUNCH – £17.95

STARTERS

Tuscan Minestrone Soup (v)

A classic soup of fresh garden vegetables infused in a clear delicious stock

Funghi Veneta (v)

One of our favourite dishes of stuffed white mushrooms in tomato sauce gratinée

Coppa di Gamberi

A cocktail of delicious fresh crayfish with our special sauce Marie Rose

Gamberoni All'Aglio

Three fresh water tiger prawns pan fried with wine and garlic butter

Salata di Anatra

Crispy shredded duck on bed of baby spinach and balsamic dressing

Calamari Fritti Sale e Pepe

A twist on the classic dish using crisp fried ocean squid with a hint of chilli onion and seasoning

Tricolore Salata (v)

Creamy real buffalo mozzarella, ripe avocado and vine tomatoes with a fresh basil dressing

Prosciutto e Melone

Sliced to order from a whole aged Parma ham, served with a sweet fragrant melon

FRESH PASTA & RISOTTO MAIN COURSE

Spaghetti alla Marinara

Fresh spaghetti with a seasonal mix of fresh seafood cooked in a white wine and fish fumet.

Tagliolini con Granchio

Fresh tagliolini with best white Cornish crab meat and asparagus infused in our lobster jus

Penne con Pollo e Funghi

Free range sliced chicken breast served with fresh penne and a wild mushroom sauce

Penne Arrabiata (v)

Fresh penne pasta cooked in a delicious tomato and hot chilli sauce

Risotto Marinara (for 2 people prepared to order 20 mins)

Best Italian rice cooked with fresh seasonal seafood in a delicate white wine and fish stock

Risotto Funghi (v) (for 2 people prepared to order 20 mins)

Best Arborio Italian rice with a rich sauce of wild porcini mushrooms

Risotto di Verdura (v) (for 2 people prepared to order 20 mins)

Best Arborio Italian rice with green vegetables, mint and artichoke

FISH

Our fish is purchased daily. See our seasonal & special dishes on our blackboard selection.

Fritto Misto – speciality dish of the house

A traditional Venetian dish of wonderful crisp fried seasoned little fishes and shellfish

Branzino Regatta

A whole fresh Seabass de-boned and cooked meuniere or with our shrimp and lobster sauce

Langoustine Provinciale (Supp £2)

Jumbo Scottish Langoustine in a rich tomato garlic sauce

Langoustine Fiorentina (Supp £2)

Jumbo Scottish Langoustine in a cream sauce gratin with baby spinach

Gamberoni All'Aglio (Supp £2)

Six fresh water Tiger prawns pan fried with wine and garlic butter



MAIN COURSES

All our main dishes are served with potatoes and a seasonal vegetable of the day

MEAT

Free Range Highland Beef – Raised on grass

Bistecche di manzo – *Sirloin Steak (supp £3.00) full flavour tender and juicy

Filetto di manzo – *Fillet Steak (supp £5.00) extremely tender best quality highland beef

Chargrilled with our special seasonings and herbs to your order served with a choice of Green Peppercorn or Mushroom Sauce.

Vitello Milanese

Best Dutch veal pounded thin, bread crumbed and pan fried, served with fresh spaghetti napoli

Vitello Funghi

Best Dutch veal pounded thin pan fried with herbs and served with wild mushroom sauce



POULTRY

Pollo Regatta

Free range chicken breast in a Champagne and shrimp sauce

Pollo Valdostana

Free range chicken breast, with Buffalo mozzarella, sliced and wrapped in prosciutto and oven roasted in a rich tomato sauce

Pollo Milanese

Sliced free range chicken breast sliced and dipped in fresh breadcrumbs, deep fried and served with garlic and parsley butter

Anatra 'confit'

A leg of duck marinated overnight, slow cooked for two hours, crisp fried and served with creamy mash. Absolutely delicious!

SIDE DISHES

Tomatoes & red onion with basil drizzle	£3.50
Green leaf salad	£3.95
Regatta mixed salad	£4.50
Deep fried seasoned courgettes	£3.50
Mashed potatoes	£2.50
Baby spinach with chilli and garlic	£3.50
Fresh cut fries	£2.50
Pan fried mushrooms with garlic	£2.50
Caesar Salad	£4.50

* Specials – There will be a supplement on these dishes.

Allergies – Tell us if you have an allergy so we can tailor-make your meal to your needs.

Please note whilst every care is taken to de-bone the fish – some small bones may remain.

12.5% service charge will be added to the bill if you are happy with our service