



OUR SET MENU AVAILABLE LUNCH AND DINNER

£23.90 for three courses £20.90 for two courses

Opening hours Sunday to Saturday Lunch from 12.00 - 2.30 p.m. Dinner from 5.00 p.m. – 10.00 p.m.

Under new law we would like to make you aware that customers must leave before 10.00pm

Minzstrone alla Genovese (V+)

Fresh vegetable soup

Mozzarella tricolore

Tomato, mozzarella and avocado salad

Prosciutto di San Daniele con melone

Dry cured ham from the Friuli region of Italy served with fresh melon

Salmon affumicato

Scotch smoked salmon served with a dill sauce

Gamburi con salsa piccante

King prawns (shell off) deep fried in a light batter with chives and lemon zest then served with a spicy tomato sauce and chilli caramel

Coppa di gamberetti

Prawn cocktail (cooked and peeled prawns, lettuce and a Marie rose sauce)

Vitello ai funghi

Escalope's of veal cooked in a white wine, mushroom and cream sauce

Pollo ai due peperoni

Goujons of chicken cooked in a cream, Marsala wine, red and yellow pepper sauce

Fegato alla griglia con pancetta

Calves liver grilled to order with thin slices of Italian dry cured bacon

Filzetti di salmon Dzl Duca

Fillets of Scotch salmon cooked with a fresh asparagus, cherry tomato, brandy and cream sauce

Filzetto di manzo alla griglia £9.50 extra

Prime fillet steak grilled to order. Served with a porcini mushroom, peppercorn sauce or alla Rossini.

Any pasta, gnocchi or risotto from the main menu.

All meat and fish main courses are served with potatoes and vegetables of the day

Tiramisu (V)

Coffee flavoured sponge, strega and mascarpone dessert

Crespelle San Lorenzo (V)

Pancake served cold with fresh cream, amaretti biscuits, amaretto liqueur and topped with fruits of the forest

Bigné al cioccolato (V)

Profiteroles filled with vanilla patisserie and topped with chocolate sauce

Gelati misti (V)

A selection of home-made ice cream

A vertical decorative olive branch with green leaves and dark olives runs down the left side of the page.

Formaggi misti con mizze e noci £2.00 extra

Selection of Italian cheeses served with pear, walnut and honey

(V) Suitable for vegetarians. **If you have any food allergies, please let us know.** Allergen information is available on request. For parties of eight or more a 10% service charge will be added to your bill

Antipasti (Starters)

Minzstrone alla Genovese (V+) £6.80

Fresh vegetable soup with pesto

Asparagi al parmigiano £9.40

Fresh asparagus cooked in butter then finished under the grill with Grana Padano cheese

Prosciutto di San Daniele con mango o melone £10.10

Dry cured ham from the Friuli region of Italy served with fresh mango or melon

Formaggio di capra con fichi (V) £9.90

Melted goat cheese served with figs, walnuts, mango, pears, honey and caramelised balsamic vinaigrette

Gamburi con salsa piccante £10.50

King prawns (shell off) deep fried in a light batter with chives and lemon zest then served with a spicy tomato sauce and chilli caramel

Insalata caprese £9.80

Buffalo mozzarella, tomato and basil salad served with a fresh basil vinaigrette

Sardine marinate alla griglia £9.10

Sardines marinated in olive oil with rosemary, thyme, garlic and lemon then grilled

Bianchetti fritti £9.10

Deep fried whitebait served with a tartar sauce

Cozze allo zafferano £10.50

Fresh mussels cooked with onion, mixed peppers, olive oil, white wine, cream and saffron

Capresante con pancetta e spinaci £12.00

Fresh scallops wrapped in Italian bacon, grilled with olive oil and garlic then served on a bed of fresh spinach

Calamari fritti £9.10

Deep fried baby squid served with a tartar sauce

Melanzane alla parmigiana £10.50

Layers of sliced aubergine, tomato, buffalo mozzarella and Grana Padano cheese oven baked

Pate di fegatini di pollo £9.10

Chicken liver pate



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Pasta

Spaghetti alla Bolognese £10.50

Spaghetti with a traditional minced beef and tomato sauce

Spaghetti alle vongole £13.80

Spaghetti with a baby clam, garlic and tomato sauce

Spaghetti allo scoglio £13.80

Spaghetti with a tomato and seafood sauce

Spaghetti alla napoletana (V) £9.90

Spaghetti with a tomato, cherry tomato and onion sauce

Tagliatelle ai gamberoni, zafferano e limone £13.10

Long strands of pasta with King Prawns and a saffron, lemon and cream sauce

Tagliatelle Del Duca £11.50

Long strands of pasta with a Parma ham, mushroom, tomato, garlic, cream and fresh basil sauce

Penne fantasia £13.10

Pasta quills with artichoke, strips of chicken breast, red pepper, garlic, fresh tomatoes and white wine

Penne della festa £13.10

Pasta quills with strips of beef fillet and a virgin olive oil, garlic, white wine, oregano and tomato sauce

Linguine dello chef £13.10

Pasta ribbons with a King prawn, garlic, red and green pepper, white wine and cherry tomato sauce.

Tortelloni al pomodoro e basilico £ 11.80

Pasta parcels filled with ricotta cheese and spinach served with a tomato and fresh basil sauce

Tortelloni alla panna e funghi £11.80

Pasta parcels filled with ricotta cheese and spinach served with a cream, mushroom and Grana Padano cheese sauce

Lasagna all' emiliana £11.80

Layers of pasta with a Bolognese sauce, béchamel and Grana Padano cheese

Cannelloni spinaci e ricotta £11.80

Rolls of pasta filled with ricotta cheese and spinach

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Ravioli di carne alla crema di porcini £13.50

Home made meat filled ravioli with a wild mushroom and cream sauce

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Gnocchi & Risotti

Gnocchi al gorgonzola & rucola £11.80

Home made small potato dumplings with a hint of tomato, cream and gorgonzola cheese sauce finished with rocket leaves

Gnocchi al ragù £11.80

Home made small potato dumplings with a Bolognese sauce

Gnocchi Aurora £11.80

Home made small potato dumplings with a tomato, cream and Grana Padano cheese sauce

Risotto di mare allo zafferano £13.80

Brown rice risotto with King prawns, scampi, mussels, clams, saffron and a touch of cream

Risotto agli asparagi & gamberi £13.80

Brown rice risotto with King prawns, fresh asparagus, Grana Padano cheese and a touch of cream

Risotto ai broccoli, pollo & fontina £13.80

Brown rice risotto with chicken, fontina cheese, broccoli, cream and butter

Risotto alle verdure £11.90

Brown rice risotto with a roasted vegetable, tomato and Grana Padano cheese sauce

Contorni speciali (Side orders)

Funghetti trifolati £4.90 Starter portion £7.60

Mushrooms cooked with extra virgin olive oil, butter, garlic and white wine

Spinaci al burro & aglio £4.90

Fresh spinach cooked with butter and garlic

Zucchine fritte £4.90 Starter portion £7.60

Deep fried courgettes

Patatine fritte £4.40

Deep fried potatoes

Patate dolci fritte £4.40

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Deep fried sweet potatoes with Italian herbs

Insalata mista (V+) £4.90

Mixed salad

Panè all' aglio (V) £3.80

Garlic bread or with cheese £4.70

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Carnè (Meat)

Cotolette di agnello alla Roberto £22.80

Lamb cutlets pan-fried then served with a rosemary, brandy and honey sauce

Carrè di agnello con crosta alle erbe £22.80

Rack of lamb with a herb crust served with purple mashed potato and a pea puree

Medaglioni di manzo ai porcini £24.95

Medallions of beef fillet with a red wine and cep mushroom sauce

Filzetto di manzo alla griglia £24.55

Prime fillet steak grilled to order then served with a grilled tomato and mushroom garnish

Filzetto di manzo alla rossini £ 24.95

Pan-fried prime fillet steak with pate, truffles, croutons and a marsala wine sauce

Scaloppine alla Milanese £16.10

Bread crumbed escalopes of veal pan fried then served with spaghetti in a tomato sauce

Vitello alla panna e funghi £16.10

Escalope of veal cooked in a white wine, mushroom and cream sauce

Petto di pollo ai funghi £15.10

Pan-fried breast of chicken served with a wild mushroom and white wine sauce

Petto di pollo alla principessa £15.10

Pan-fried chicken breast topped with an asparagus and Grana Padano cheese mornay sauce.

Served with a white wine sauce

Medaglioni di maiale al pepe verde £16.80

Medallions of pork fillet pan-fried with olive oil, brandy, cream and green peppercorns.

Fegato alla veneziana £16.80

Strips of calves' liver pan-fried with olive oil, parsley, white wine and onion

Fegato al burro e salvia £16.80

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Calves liver pan-fried with butter and sage

Fegato alla griglia con pancetta £16.80

Grilled calf's liver with thin slices of Italian dry cured bacon

Our meat main courses are served with potatoes and vegetables of the day

Veal Milanese is served with spaghetti

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Pesce (Fish)

Filétto di branzino allo zafferano £16.20

Grilled sea bass fillets served with a saffron, raisin and cream sauce

Branzino con spinaci £16.20

Grilled sea bass fillets served on a bed of fresh spinach and tomato sauce

Coda di rospo alla griglia con verdure £18.80

Medallions of monk fish marinated in virgin olive oil with garlic, chilli, lemon juice and parsley then grilled. Served with grilled vegetables

Coda di rospo primavera £18.80

Pan-fried medallions of monk fish served with a white wine, prawn, mushroom, parsley, tomato and cream sauce

Filétto di salmone in carozza £16.20

Fillet of Scotch salmon topped with spinach then wrapped in Parma ham and oven baked served with a butter, lemon and white wine sauce

Filétto di salmone Del Duca £16.20

Fillet of Scotch salmon grilled then served with a fresh asparagus, diced tomato, brandy and cream sauce

Zuppa di pesce gratinata £19.50

Gratinated fish stew with a touch of dolcelatte cheese

Filétto di sogliola limanda ai funghi £16.20

Pan-fried lemon sole fillets served on a bed of mushrooms with a Marsala wine, balsamic vinegar and cream sauce

Filétto di sogliola alla Romana £16.20

Pan-fried lemon sole fillets with diced tomatoes, black olives, prawns and extra virgin olive oil

Gambroni Del Duca £19.95

King prawns (shell off) pan-fried then served with grilled flat mushrooms and pesto
mashed potato

Aragosta al proscocco £36.00

Grilled lobster topped with a proscocco, mushroom, cream, shallot and black truffle sauce

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Dolci (Desserts)

Tiramisu (V) £6.30

Coffee flavoured sponge, strega and mascarpone dessert

Crespeille San Lorenzo (V) £6.30

Pancake served cold with fresh cream, amaretti biscuits, amaretto liqueur and topped with

Crema Bruciata (V) £6.30

Italian style crème brûlée

Pere al vino rosso con gelato alla cannella (V) £6.30

Pear poached in red wine served with home made cinnamon ice cream

Panna cotta al caramello £6.30

Traditional Piemontese set cream dessert with caramel

Torta della nonna (V) £6.30

Vanilla custard tart with a roasted pine nut topping served with ice cream

Torta al cioccolato (V) £6.30

Chocolate fudge cake served with vanilla ice cream

Bigné al cioccolato (V) £6.30

Profiteroles filled with whipped cream and topped with chocolate sauce

Crostata di mele (V) £6.30

Apple tart served with vanilla ice cream

Gelati misti (V) £5.90

A selection of home-made ice creams (please ask for available flavours)

Sorbetto misti (V) £5.90

Home made lemon, mango and raspberry sorbet

Cassata(V) £6.30

Home made cassata ice cream

Formaggi misti con mele e noci £7.60

Selection of Italian cheeses served with pear, walnut and honey

Vinsanto (Italian Dessert wine) 125 ml Glass £5.70 Half bottle £14.20

Served with Cantuccini biscuits

All our ice creams are traditionally made by our Chef pâtissier

Tè e Caffè

Tea £2.35 Lemon tea £2.35 Caffè £2.45 Caffelatte £2.80 Hot chocolate £2.80

Cappuccino £2.80 Cappuccino decaffeinato £2.80

Espresso £2.45 Espresso decaffeinato £2.45 Double espresso £2.80

Affogatto al caffè £5.70

Vanilla ice cream topped with espresso coffee

Liquore di caffè £6.20

Prices correct 14/10/20

