



# CHEF'S SPECIALS

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## STARTERS

### ASPARAGI ALLA GRIGLI

Chargrilled asparagus spears, served with our own aged balsamic vinegar and Parmigiano Reggiano shavings. **£6.95**

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## MAINS

### MUSSELS CAMPANIA

Sautéed mussels in a black pepper and white wine sauce, traditionally from the province of Campania. Served with grilled ciabatta for dipping. **£12.95**  
**ENJOY AS A STARTER FOR £6.50**

### CHICKEN LEMON RISOTTO

Creamy risotto with chicken, drizzled with our own lemon oil and rosemary. **£12.95**

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## DESSERTS

### CIOCCOLATO FONDENTE

A warm chocolate pudding baked with almonds and kahlua and served with vanilla ice cream. Traditionally from Tuscany. **£6.50**

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## WINES

### BABYLON BIANCO

An exclusive blend of Verdicchio, Sauvignon Blanc and the local Passerina grape make a fresh, intense easy-drinking white.  
**£5.95 / £8.00 / £21.95**

### BABYLON ROSSO

Discovered when our team visited Marche – a stunning blend of Montepulciano, Merlot and Lacrima, a great all-rounder.  
**£5.95 / £8.00 / £21.95**