

WINE SPECIALS

CHIANTI D.O.C.G CELSUS TRAMBUSTI RED, ITALY

BRIGHT RUBY RED COLOUR. EASY
DRINKING WITH RIPE BERRY AROMAS AND
RICH CHERRY FLAVOURS ON THE PALATE.

175ML | £5.50 250ML | £8.00

AMATORE BIANCO VERONA WHITE, ITALY

AN INTENSE STRAW YELLOW COLOUR
WITH INTENSE CITRUS AND TROPICAL
FRUIT AROMAS

175ML | £5.50 250ML | £8.00

ITALIAN GIN & TONIC

MALFY CON ARANCIA - 41%

MADE WITH THE HIGHEST QUALITY BLOOD
ORANGES. THIS GIVES THE GIN A RASPBERRY
LIKE FLAVOUR ALONG WITH CITRUS NOTES

50ML WITH TONIC | £9.00

GINATO MELOGRANO - 43%

A FRESH AND BRIGHT GIN DISTILLED USING
SICILIAN POMEGRANATES AND BLENDED USING
THE FINEST ITALIAN GROWN BARBERA GRAPE.

50ML WITH TONIC | £9.50

GIN O'NDINA- 45%

A SMALL BATCH DISTILLED GIN INSPIRED BY
THE RIVIERA OF THE 1960S. THIS GIN
CONTAINS BOTANICALS OF BASIL AND LEMON

50ML WITH TONIC | £10

SPECIALTY COCKTAILS

LIMONCELLO ICED TEA | £8.50

FINLANDIA VODKA, BACARDI, J.J WHITLEY GIN
, LIMONCELLO, LEMON JUICE, LEMONADE

ARCO CLUB | £8.50

SOUR CHERRY GIN, MARASCHINO LIQUEUR,
LEMON JUICE, CHERRY SYRUP, AQUAFABA

PASSIONE MARTINI | £8.50

VANILLA VODKA, PASSOA, PASSIONFRUIT,
PINEAPPLE JUICE AND A PASSION FRUIT BUBBLE

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BAR & RISTORANTE

STARTERS

SMOKED SALMON CROSTINI | 9
SMOKED SALMON WITH A DILL & LEMON SOFT
CHEESE. SERVED ON A TOASTED CROSTINI

ROPE GROWN MUSSELS | 8
MUSSELS IN A CHOICE OF WHITE WINE
& CREAM OR TOMATO & CHILLI SAUCE

PAIR WITH TRAMONTO PINOT GRIGIO
175ML | £4.70

PAN FRIED KING PRAWNS | 9
KING PRAWNS FRIED WITH CHERRY
TOMATOES, GARLIC AND CHILLI

NDUJA & RICOTTA CROSTINI | 8
CROSTINI WITH NDUJA, RICOTTA, HONEY,
ROCKET & PARMESAN SALAD

BRUSCHETTA (V) | 7
TOMATO AND BASIL SERVED ON TOASTED
BREAD WITH PESTO AND BALSAMIC GLAZE

CREAMY GARLIC MUSHROOMS (V) | 8
MUSHROOMS IN A CREAMY WHITE WINE
SAUCE. SERVED WITH CROSTINI

PARMA PARCELS | 8
GOATS CHEESE WRAPPED IN PARMA
HAM, SERVED WITH ONION CHUTNEY

PAIR WITH PRIMI SOLI SAUVIGNON BLANC
175ML | £5.30

MAINS

CHICKEN POMODORO | 17
TOMATO AND BASIL STUFFED CHICKEN
WITH BABY POTATOES AND NAPOLI SAUCE

PAIR WITH VERO SANGIOVESE
175ML | £4.70

FIRE STEAK SKEWER | 17
FIRE SPICED STEAK SKEWER WITH FRIES AND
HOUSE SALAD. **ADD AN EXTRA SKEWER £6**

RISOTTO ALLO SCOGLIO | 17
RISOTTO OF KING PRAWNS, COD, SQUID
AND MUSSELS WITH NAPOLI SAUCE

TUNA STEAK | 18
TUNA STEAK COOKED PINK, WITH NEW
POTATOES, ROCKET AND PARMESAN SALAD

RISOTTO GIARDINO (V) | 14
RISOTTO OF PEAS, MUSHROOMS AND RED
ONION. FINISHED WITH GOATS CHEESE

SAFFRON SEA BASS | 20
PAN FRIED SEA BASS FILLET SERVED
WITH A CREAMY SAFFRON RISOTTO

PAIR WITH AMATORE BIANCO VERONA
175ML | £5.50

TUSCAN BRAISED SHORT RIB | 18
BEEF SHORT RIB WITH A RED WINE, MUSHROOM
& PANCETTA JUS. SERVED WITH BABY POTATOES

PAIR WITH CHIANTI CELSUS TRAMBUSTI
175ML | £5.50

PAN FRIED COD LOIN | 18
COD LOIN WITH ROASTED VEG, CRUSHED
NEW POTATOES AND SALSA VERDE

CHICKEN SKEWER | 15
MARINATED CHICKEN SKEWER, WITH
FRIES AND SALAD. **ADD AN EXTRA SKEWER £5**

PASTA

BUCATINI ALLO SCOGLIO | 17
BUCATINI IN A TOMATO SAUCE WITH
KING PRAWNS, COD, SQUID AND MUSSELS

PAIR WITH VERO SANGIOVESE
175ML | £4.70

POLLO PESTO RIGATONI | 14
CHICKEN IN A CREAMY PESTO SAUCE WITH
ROCKET AND RIGATONI

BEEF STROGANOFF RIGATONI | 15
STEAK STRIPS IN A CREAMY MUSHROOMS
AND PARMESAN SAUCE WITH RIGATONI

RIGATONI ARRABIATA (V) | 12
RIGATONI IN A SPICY TOMATO SAUCE WITH
ROASTED MEDITERRANEAN VEGETABLES

POLLO PEPERONCINO RIGATONI | 14
RIGATONI WITH CHICKEN, PEPPERS AND
CHILLI IN A NAPOLI SAUCE

BUCATINI CARBONARA | 13
CREAMY CARBONARA WITH SMOKED
PANCETTA, PARMESAN AND MUSHROOMS

PAIR WITH PRIMI SOLI SAUVIGNON BLANC
175ML | £5.30

LASAGNA AL FORNO | 14
HOMEMADE LASAGNE WITH LAYERS OF
BEEF RAGU, AND MOZZARELLA CHEESE

OYSTERS

3 FOR £9

6 FOR £18

9 FOR £27

PAIR WITH OUR
PRIMI SOLI PROSECCO:
GLASS | £5.95

SALADS

ARCO CAESAR SALAD | 14
GRILLED CHICKEN WITH LETTUCE, CAESAR
DRESSING, ANCHOVIES & PARMESAN

STEAK TAGLIATA | 15
SLICED STEAK COOKED PINK, ROCKET &
PARMESAN SALAD, NEW POTATOES

HALLOUMI SALAD (V) | 13
HALLOUMI WITH MIXED LEAF, ROCKET,
SUNBLUSH TOMATOES, BALSAMIC & OLIVES

SIDES

GARLIC BREAD WITH CHEESE (V) | 5

GARLIC BREAD PICANTÉ (V) | 5
TOMATO, CHILLI AND RED ONION

GOATS CHEESE GARLIC BREAD (V) | 6
GOATS CHEESE, CARAMELISED ONION

MARINATED OLIVES (V) | 4

PARMESAN FRIES (V) | 5

HOUSE FRIES (V) | 4


HALLOUMI FRIES (V) | 6

SIDE SALAD (V) | 4

GARLIC DOUGHBALLS (V) | 4

ALLERGEN INFORMATION AVAILABLE UPON REQUEST

(V) - VEGETARIAN OPTION AVAILABLE

 - GLUTEN FREE OPTION AVAILABLE

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BAR & RISTORANTE