

PANE (BREAD)

1. PANE & OLIO £2.95
2. GARLIC BREAD £5.45
3. GARLIC BREAD WITH MOZZARELLA CHEESE £6.95
4. PANE & OLIVE £5.95

Home made bread with mixed olives marinated in olive oil, oregano and feta cheese

SHARING PLATTERS

5. BRUSCHETTA NAPOLI - FOR 1 £6.95, FOR 2 £9.95, FOR 4 £15.95
Homemade bread topped with chopped marinated plum tomatoes, brush basil & extra virgin olive oil, served with salad garnish
6. BRUSCHETTA FORMAGGIO - FOR 1 £5.95, FOR 2 £9.95, FOR 4 £15.95
Homemade bread, topped with three different cheeses, cucumber and garlic finished with cherry tomatoes and virgin olive oil
7. ANTIPASTO MISTO - FOR 1 £8.95, FOR 2 £13.95, FOR 4 £19.95
A selection of cured meats and cheeses, olives and pickles, served with homemade bread
8. PESCE MISTO - FOR 2 £14.95, FOR 4 £19.95
Shell off Tiger prawns, whitebait, calamari, deep fried with semolina, served with lemon and garlic mayo dip

ANTIPASTI (STARTERS)

9. FUNGHI TARTARA £6.95
Fresh mushrooms coated in breadcrumbs, deep fried and served with lemon, garlic, parsley dip and salad garnish
10. POLPETTE AI SUGO £7.95
Homemade meatballs served in a rich red wine & tomato sauce served with home made bread
11. MOZZARELLA IN CARROZZA £6.95
Breaded and deep fried mozzarella cheese in breadcrumbs, served with napolitana dip and a salad garnish
12. FUNGHI AL FORNO £6.95
Fresh mushrooms baked with cream and mozzarella, served with home made bread
13. ZUPPA DELLA CASA £6.95
Traditional Italian soup made with seasonal vegetables and served with homemade bread
14. COCKTAIL DI GAMBERETTI £6.50
Prawn cocktail - prawns served on a bed of mixed salad, with Marie rose sauce
15. COZZE £8.95
Fresh Mussels cooked in cream, garlic butter, parsley & rosemary, served with freshly baked bread
16. GAMBERONI DIAVOLO £8.95
Shell off tiger prawns pan fried in garlic, olive oil, chilli and tomato sauce, served with freshly baked bread
17. CALAMARI FRITTI £7.95
Deep fried squid dusted with semolina flour, served with garlic mayo, lemon and parsley dip.
18. BIANCHETTI FRITTI £7.95
Breaded whitebait served with lemon and garlic dip.

PASTA

19. SPAGHETTI BOLOGNESE £11.95
The classic Italian favourite with minced beef sauce
20. SPAGHETTI CARBONARA £11.50
Spaghetti with cream, bacon, egg yolk and crushed black pepper sauce
21. SPAGHETTI FRUTTI DI MARE £14.50
Spaghetti with mussels, prawns and squid cooked with garlic, chilli and parsley with a hint of tomato sauce
22. LINGUINE DEL CASA £12.95
Spaghetti with home-made meatballs in a tomato and red wine sauce
23. LINGUINE ALLA SALCICA £12.45
Linguine pasta tossed with Italian spicy sausage, spring onions, cherry tomatoes, garlic and Pomodoro sauce.
24. LINGUINE DEL PESCATORE £14.50
Egg noodles with tiger prawns and salmon in a light tomato and cream sauce
25. PENNE VULCANO £11.95
Penne pasta with mushrooms, bacon chilli and tomato sauce
26. PENNE PRIMAVERA £12.50
Penne pastas served with tomato sauce, pepper, courgettes, aubergines, black olives and fresh basil
27. PENNE CON POLLO £13.95
Penne pasta, cooked in cream sauce with chicken, mushroom, garlic and a hint of chilli
28. PENNE ARRABBIATA £12.95
Penne pasta with ham, onion and chilli in red wine and Bolognese sauce. Vegetarian option available.

PASTA AL FORNO

29. LASAGNE £12.50
Home-made oven baked layers of pasta with minced meat, bechamel sauce and topped with mozzarella cheese
30. PENNE AL FORNO £13.95
Penne pasta with chicken, mushrooms, toasted peppers, and creme fraiche, hint of tomato, topped with Parmesan cheese, baked in the oven
31. SALSICCIA AL FORNO £13.50
Penne pasta tossed with Italian spicy sausage, capers, caramelized onions, peppers, pomodoro sauce, creme fraiche and mozzarella cheese
32. CANNELLONI £12.95
Home-made cannelloni filled with ricotta cheese and spinach, topped with mozzarella

(All dishes are cooked with Parmesan)

GLUTEN FREE PASTA is available - add £1.70
Please ask your waiter for details.

Food Allergies & Intolerance
Should you have concerns about a Food Allergy or Intolerance, please speak to our staff before ordering food or drinks.

RISOTTI *Gluten Free option available*

33. RISOTTO DI MARE £14.95
Aged arborio rice cooked in a saffron and vegetable stock, with king prawns, chunks of salmon and mussels all pan fried in garlic and chilli and finished with olive oil and parsley. A real treat!
34. RISOTTO GAMBERONI £14.50
Aged arborio rice with asparagus, king prawns and peas finished with cheese and fresh chilli.
35. RISOTTO VERDURE £12.95
Aged arborio rice, cooked in saffron with a mosaic of fresh vegetables finished with mascarpone cheese.
36. RISOTTO SALMONE £14.95
Pan fried Scottish salmon served with Italian rice and dill sauce
37. RISOTTO CON POLLO £13.95
Arborio rice cooked in saffron, mascarpone cheese, mushrooms, chicken and peas.

SECONDI POLLO (CHICKEN)

38. POLLO ROMANO £17.50
Chicken breast in marsala with mushrooms, onions and cream
39. POLLO CASSEROLA £17.95
Chicken with ham and cheese, deep fried in breadcrumbs and cooked with marsala and cream
40. POLLO ALLA VALDOSTANA £17.95
Chicken breast topped with Parma ham, melted mozzarella cheese and a hint of tomato in a white wine sauce and demo-glaze sauce
41. POLLO CACCIATORA £17.50
Chicken in wine and tomato sauce with mushrooms, peppers and a touch of cream served with rice
42. POLLO DOLCE LATTE £17.95
Chicken breast grilled, topped with dolce latte and fresh spinach.

All chicken is served with fresh vegetables and oven baked potatoes

BISTECCA (STEAK)

43. BISTECCA DI MANZO £19.95
Sirloin Steak
44. BISTECCA PEPE NERO £22.95
Sirloin Steak with black peppers in a cream, demi glace and brandy sauce
45. BISTECCA CACCIATORA £22.95
46. BISTECCA DOLCE LATTE £22.95
Sirloin steak topped with dolce latte cheese and fresh spinach and creamy sauce
47. T-BONE STEAK 16oz £25.95
48. FILLETTO DI MAIALE £19.95
Pan cooked medallion of pork fillet in a creamy tarragon demi-glaze sauce, mushrooms and red onions
49. MAIALE CAMPAGNOLO £18.50
Pork fillets tossed with onions, roasted peppers, garlic, chili and red wine
50. SALTINBOCCA ALLA ROMANA £19.95
Pork scallops pan fried with sage, Parma ham, red wine and Demi glaze sauce, served with veg and potatoes of the day
51. AGNELLO BRASATO £23.95
Slow cooked lamb shank in red wine sauce, fresh vegetables and herbs, served with potatoes.

All steaks are served with fresh vegetables and oven baked potatoes