

ANTIPASTI

Olive Marinate (v)	£3.50	Garlic Bread	
Marinated queen olives		Plain	£4.00
Bruschetta (v)	£4.95	Tomato sauce	£5.00
Fresh chopped tomatoes, red onions, basil, garlic and pesto on homemade bread		Cheese	£5.50
B. Homemade bread topped with mushrooms, goat cheese and touch of mozzarella		Cozze Alla Marinara	£7.50
Polpettine Al Pomodoro	£6.95	Fresh mussels cooked in garlic, white wine, cherry tomatoes in light tomato sauce	
Homemade meat balls in spicy tomato sauce served with bread		Bianchetti Fritti	£6.95
Melanzane alla Parmigiana (v)	£6.50	Deep Fried bread crumb coated whitebait with homemade tartar sauce	
Aubergine with tomato sauce, mozzarella, cheese and basil baked in oven		Buffallo mozzarella e Bottarga	£6.95
Calamari Fritti Zucchini	£7.50	Buffalo mozzarella with tomato, fresh basil, red onions and dusted bottarga (grated air dried fish eggs / roe)	
Deep fried squid and courgettes served with homemade tartar sauce		Antipasto Misto	£8.50
Gamberoni	£7.95	Selection of cured meats, olives, baby mozzarella, served with bread, chopped tomato and salad.	
Pan fried tiger prawns cooked in white wine, cherry tomatoes in spicy tomato sauce served with bread		Zucchini e melanzane fritte (v)	£5.95
Funghi Di Bosco	£5.95	Deep fried courgettes and aubergines served with home-made tartar sauce	
Mushrooms cooked in garlic, herbs, butter and white wine topped with crispy smoked pancetta		Mozzarelline in carrozza (v)	£6.45
Avocado e gamberetti	£7.20	Mozzarella in breadcrumbs lightly fried and served with spicy pomodoro sauce	
Fresh avocado with baby prawns in cocktail sauce served on a bed of mix leaves salad		Soup of the day	£4.95

Dinner: 10% service will be added to your final bill

Food allergies and intolerances: Before you order your food and drinks please ask a member of our staff about our ingredients

PASTA E RISOTTO

Tagliatelle Brandy e Gamberoni £11.50

Egg Tagliatelle pasta with brandy, king prawns, chillies, fresh broccoli and cherry tomatoes in light creamy sauce

Tagliatelle Alle Melanzane (v) £10.50

Tagliatelle with aubergine, fresh basil, cherry tomato, mozzarella di buffalla in vine cherry tomato sauce topped with grilled aubergine

Tagliatelle Al Salmone £10.95

Tagliatelle pasta with fresh salmon, spinach, cherry tomatoes, white wine in cream sauce

Tagliatelle Nostrane £10.90

Tagliatelle pasta with chicken, smoke pancetta, garlic, white wine in creamy tomato sauce

Tagliatelle al raggu e funghi £10.95

Tagliatelle with homemade Bolognese sauce and mushrooms

Spaghetti Calamari £11.95

Spaghetti, calamari, pancetta, mix peppers, garlic, chili, vino bianco and a touch of tomatoes

Spaghetti alla Vongole £11.95

Spaghetti pasta served with fresh clams, garlic, parsley, cherry tomatoes and olive oil.

Spaghetti Al Pesto (v) £9.95

Spaghetti with home made pesto sauce, a touch of cream topped with shaved parmesan cheese

Arrabiata, Carbonara,
Bolognese & lasagne £8.50

Linguine Boscaiola £11.50

Linguine pasta with strips of sirloin steak, mushrooms, white wine in creamy mustard sauce.

Bertagni Gorgonzola e Gamberi £11.50

Porcini mushrooms and truffle oil ravioli with tiger prawns in creamy Gorgonzola sauce

Linguine allo Scoglio £12.95

Linguine pasta with mix seafood, cherry tomatoes, white wine in light tomatoe sauce

Penne Alla Puttanesca £10.95

Penne pasta, with tuna, anchovies, black olives, capers, basil & white wine in tomato sauce

Risotto Alla Marinara £12.95

Rice with mix seafood, garlic, cherry tomato, white wine in light tomato sauce

Risotto porcini e Tartufo (v) £10.50

Rice cooked with mix wild and porcini mushrooms topped with truffle oil & parmesan shavings

Risotto Rosmarino £10.95

Risotto, fine chopped home-grown rosemary, broccoli and breast of grilled chicken on top

All TRADITIONAL ITALIAN PASTA ARE AVAILABLE

All herbs are homegrown

Gluten pasta available extra £3.00

Please allow extra 10 min to cook

PIZZA

Principessa £9.95

Cotto ham, mushrooms, mozzarella, olive oil and tomato sauce

Americana £10.50

Spicy pepperoni, smoke pancetta mozzarella and tomato sauce

Quattro Formaggi (v) £9.95

Mozzarella, goat cheese, Parmesan, Gorgonzola and fresh basil

Fiorentina (v) £9.95

Spinach, olives, garlic, free range egg, mozzarella and tomato

Romagnola £10.95

Margherita pizza topped with parma ham, olive oil, rocket and shaved Parmesan

Messicana £9.95

Salami Napoli, red onions, hot chilli peppers, mozzarella and tomato sauce

Primavera (v) £9.95

Tomato, mozzarella, courgettes, aubergines, bell peppers, Parmesan cheese, fresh basil and olive

Napoletana £10.95

Mozzarella, capers, black olives, anchovies, tuna and tomato sauce

Margherita (v) £8.50

Mozzarella, tomato sauce and fresh basil

Pizza Tirolese £9.95

Tomato, mozzarella, gorgonzola, smoke pancetta and fresh green chilli

Calzone tradizionale £10.00

Ham, mushrooms, salami, mozzarella and tomato sauce

Calzone pastore (v) £10.00

Goat cheese, roasted peppers, mushrooms, spinach, mozzarella and tomato sauce

Pizza funghi tartufo £11.50

Mozzarella, cotto ham, mushrooms and tomato sauce topped with truffle oil

Frutti di Mare £11.50

Mixed sea food, garlic, cherry tomato, mozzarella, tomato sauce and parsley

Pizza Carnevale £11.50

Spicy pepperoni, cotto ham, Neapolitan salami, smoke pancetta, mozzarella and tomato sauce

Veganissimo (vegan) £11.50

Tomato, vegan mozzarella, grilled aubergines, courgettes, mixed peppers, mushrooms and aubergine.

All herbs are homegrown

Gluten free pizza available

please allow extra 10 min to cook

PESCE/CARNE (FISH/MEAT)

All main dishes served with roasted potatoes and seasonal vegetables, or choice of fries and mixed salad

Branzino (Sea Bass)

Pan-fried sea bass cooked with white wine, fresh mussels, garlic, and lemon in light tomato sauce

£14.95

Gamberoni arrabbiata

Half a dozen king prawns in white wine, green chilli, cherry tomato sauce served with tortino of lemon risotto

£13.95

Salmone

Pan-fried Scottish salmon topped with black olive, sun dried tomatoes, in garlic, white wine and light tomato sauce

£13.95

Fegato al Marsala (liver)

Pan-fried calf's liver with sage, red onion in Marsala wine sauce

£12.95

Bistecca

Grilled sirloin steak topped with mushroom, mustard and cream sauce or red wine sauce

£14.95

Bistcca Gorgonzola

Pan fried sirloin steak topped with creamy Gorgonzola sauce and white wine sauce

£14.95

Scaloppini fungi Salvatore

Pan-fried topside of veal with garlic, wild mushrooms, white wine in light tomato sauce

£13.95

Cotoletta di vitello

Veal coated in breadcrumbs, pan-fried, served with spaghetti Napoli.

£13.95

Saltimbocca Alla Romana

Pan-fried topside of veal topped with Parma ham and sage in white wine, butter and sage sauce

£13.95

Pollo Parmigiana

Chicken breast, topped with aubergine, tomato sauce, mozzarella and parmesan cheese

£13.95

Pollo Siciliano

Chicken breast topped with cotto ham aubergine, fresh tomato, mozzarella and Parmesan baked in oven with pink sauce

£12.95

Grigliata di Pollo al tartufo

Grilled chicken breast in wild mushrooms in creamy truffle oil sauce

£12.95

SIDE SALAD

Insalata Caprese £5.50

Buffalo mozzarella, cherry tomatoes, basil and extra virgin olive oil

Insalata di Rucola £5.50

Wild rocket, sundried tomatoes, fresh cherry tomatoes, shaved parmesan cheese and olive oil balsamic vinegar dressing

Insalata Mista £4.50

Crispy mix leaves, cherry tomatoes, queen olives, peppers, cucumber, olive oil and balsamic vinegar dressing

Tomato & Onion Salad £4.50

Tomatoes, onion, basil with extra virgin olive oil & balsamic vinegar

INSALATA (MAIN SALAD)

Insalata Calabrese (v) £7.50

Grilled vegetables, mixed leaves, goat cheese, fresh bell pepper with green pesto sauce

Insalata di pollo £8.50

Grilled chicken breast, fresh bell peppers, queen olives, goat cheese, mixed leaves, croutons, cherry tomatoes, and caesar dressing

Insalata di tonno £8.50

Tuna chunks, boiled egg, new potatoes, anchovies, queen olives, capers, cherry tomatoes, mixed leaves and balsamic vinegar, olive oil dressing

Insalata di tricolore (v) £8.50

Buffalo mozzarella, fresh tomatoes, avocado, queen olives, basil and pesto dressing

Insalata della Casa £8.50

Grilled chicken, fresh bell peppers, Parma ham, smoke pancetta, baby mozzarella, cherry tomatoes, mixed leaves and balsamic vinegar, olive oil dressing

CONTORNI (SIDES)

Baby potatoes (v) £3.50

Broccoli (v) £3.50

Spinach (v) £3.50

Linguine pomodoro (v) £4.00

Insalata Mista (v) £3.90

Rocket and Parmesan Salad (v) £4.00

Tomato and onion salad (v) £3.95

Chips (v) £2.50

DRINKS

Aperitifs

Martini Bianco	50ml	£3.75
Campari	50ml	£3.75

Spirits

Vodka Absolut	25ml	£3.75
Bacardi Rum	25ml	£3.75
Gordon's Gin	25ml	£3.75

Liqueurs

Limoncello	25ml	£3.50
Malibu	25ml	£3.50
Baileys	25ml	£3.50
Tia Maria	25ml	£3.50
Amaretto	25ml	£3.50
Southern Comfort	25ml	£3.50

Brandi

Courvoisier	25ml	£4.25
Hennessey V.S.	25ml	£4.25

Whiskey

Jack Daniels	25ml	£3.95
Jim Beam	25ml	£3.95

+ £1.00 extra for mixes

Beers & Soft Drinks

San Miguel	£4.00
Peroni (Nastro Azzurro)	£4.20
Birra Moretti	£4.00
Coke / Diet Coke / Sprite	£2.50
Italian Mineral Water	£2.50
(Sparkling / Still 500ml)	
Ginger Ale	£1.95
Lime Cordial	£1.20
Orange/Apple/Cranberry Juice	£1.90
Mixers (Soda/Tonic)	£1.95

DESSERT & HOT DRINKS

Torta al Cioccolato £4.50
Home made chocolate cake

Panna Cotta £4.50
An Italian phrase which means
"cooked cream" flavoured with chocolate

Tiramisu £4.50
The classic Italian dessert. A layer of creamy
custard set atop espresso-soaked ladyfingers

Cheesecake £4.50
Home made vanilla, and lemon zest cheese
cake base on caramelized apple

Crème Brûlée £4.50
Home made rich custard cream topped with
caramelized sugar

Espresso £1.50
Espresso Doppio £2.20
Americano £2.50
Latte £2.50
Cappuccino £2.50
Tea (breakfast) £1.80
Fresh Mint Pot £2.50