

**PRIMI**  
**Staters**

|   |        |
|---|--------|
| <b>OLIVES</b>   | £1.50  |
| <b>Marinated olives</b>   | £3.95  |
| <b>CESTINO Di PANE</b>  |        |
| <b>bread basket</b>   | £5.75  |
| <b>PANE ALL` AGLIO</b>  |        |
| <b>oven-baked garlic bread</b>  | £6.95  |
| <b>PANE ALL` AGLIO CON MOZZARELLA</b>   |        |
| <b>Oven-baked garlic bread with mozzarella cheese</b>                                   | £7.75  |
| <b>BRUSCHETTA AL POMODORO</b>   |        |
| <b>Toasted rustic bread topped with fresh tomato, garlic and fresh basil</b>            | £8.75  |
| <b>CALAMARI FRITTI</b>  |        |
| <b>Deep fried calamari served with garlic mayonnaise</b>                                | £8.95  |
| <b>GRIGLIATA DI VERDURA</b>   |        |
| <b>Grilled sweet peppers, courgettes and aubergines with a drizzle of pesto oil</b>     | £9.25  |
| <b>MOZZARELLA FRITTA</b>  |        |
| <b>Deep fried breaded mozzarella with a spicy tomato dip</b>                            | £9.25  |
| <b>FUNGHI GORGONZOLA</b>  |        |
| <b>Portobello mushroom, stuffed with gorgonzola cheese and pine kernels.</b>            | £9.50  |
| <b>FRITTO MISTO</b>   |        |
| <b>Deep fried white bait, prawns and calamari with a spicy tomato dip</b>               | £9.95  |
| <b>FEGATINI DI POLLO ALLA VENEZIANA</b>   |        |
| <b>Chicken livers with bacon, onions and balsamic vinegar on a bed of spring greens</b> | £11.25 |
| <b>TRICOLORE</b>  |        |
| <b>Buffalo mozzarella with fresh tomato and avocado</b>                                 | £11.50 |
| <b>ANTIPASTO ALL` ITALIANA</b>  |        |
| <b>Parma ham, salami, mortadella and grilled marinated vegetables</b>                   | £11.75 |
| <b>PROSCIUTTO DI PARMA E MELONE</b>   |        |
| <b>Parma ham and melon</b>  | £11.95 |
| <b>GAMBERONI PICCANTI</b>   |        |
| <b>King prawns with fresh chilli, garlic white wine and tomato sauce</b>                | £12.50 |
| <b>AVOCADO E GAMBERONI</b>  |        |
| <b>Sliced avocado with king prawns in a Marie-rose sauce and rocket salad</b>           | £12.95 |
| <b>SALMONE AFFUMICATO E AVOCADO</b>   |        |
| <b>Smoked salmon, avocado and rocket salad</b>  |        |

**ZUPPA**  
**Soupe**

|                              |       |
|------------------------------|-------|
| <b>MINISTRONE</b>            | £7.95 |
| <b>Mixed vegetable soup</b>  |       |
| <b>ZUPPA DI PESCE</b>        | £9.50 |
| <b>Fish and seafood soup</b> |       |

**INSALATE**  
**Salad**

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| <b>INSALATA CAESER CON POLLO</b>   | £17.95 |
| <b>Caesar salad topped with freshly grilled chicken breast</b>               |        |
| <b>INSALATA DI SALMONE BOLITO</b>  | £19.50 |
| <b>Freshly poached salmon on a bed of crispy baby gem lettuce and tomato</b> |        |

## RISOTTO E PASTA risotto & pasta

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| <b>TORTELLONI DI ZUCCA E PECORINO</b>  | £16.95 |
| Hand made pumpkin and pecorino filled tortellini with mushrooms and garlic sauce             |        |
| <b>RAVIOLI ARRABBIATA / BURRO E SALVIA</b>   | £16.95 |
| Hand made beef filled ravioli with tomato sauce and fresh chilli or a butter and sage sauce. |        |
| <b>CANNELLONI</b>  | £17.25 |
| Spinach and ricotta filled cannelloni baked in béchamel, tomato, mozzarella and parmesan     |        |
| <b>LASAGNA BOLOGNESE</b>   | £17.25 |
| Beef lasagna with béchamel sauce and parmesan cheese   |        |
| <b>MELANZANE ALLA PARMIGIANA</b>   | £17.25 |
| Oven baked aubergines with tomato, mozzarella and parmesan cheese                            |        |
| <b>RISOTTO AI FUNGHI</b>   | £16.75 |
| mixed mushroom risotto   |        |
| <b>RISOTTO AI FRUITTI DI MARE</b>  | £17.50 |
| Mixed seafood risotto with fresh chilli, garlic and a dash of tomato sauce                   |        |
| <b>SPAGHETTI POMODORO E BASILICO</b>   | £14.25 |
| Traditional Neapolitan dish with tomato and basil sauce                                      |        |
| <b>SPAGHETTI BOLOGNESE</b>   | £16.95 |
| Traditional mince beef with garlic, herbs and tomato sauce                                   |        |
| <b>SPAGHETTI CARBONARA</b>   | £16.95 |
| Cream, egg, bacon and parmesan cheese  |        |
| <b>PENNE ARRABBIATA</b>  | £16.75 |
| Fresh chilli, garlic and tomato sauce  |        |
| <b>TAGLIATELLE ALLA PRIMAVERA</b>  | £15.95 |
| Mixed roast vegetables tossed with garlic and olive oil                                      |        |
| <b>TAGLIATELLE POLLO E FUNGHI</b>  | £16.25 |
| Strips of chicken breast with cream and mushroom sauce                                       |        |
| <b>TAGLIATELLE SALMONE AFFUMICATO</b>  | £16.95 |
| Smoked salmon with cream sauce   |        |
| <b>GNOCCHI ALLA GORGONZOLA</b>   | £16.95 |
| Potato gnocchi, cream and gorgonzola cheese  |        |
| <b>LINGUINE ALLE VONGOLE</b>   | £17.50 |
| Fresh clams, garlic, fresh chilli and white wine   |        |
| <b>LINGUINE AL SCOGLIO</b>   | £17.75 |
| mixed seafood, tomato, garlic and fresh chilli   |        |
| <b>LINGUINE AL GRANCHIO</b>  | £17.95 |
| Devon crab meat, cherry tomatoes, garlic, fresh chilli and a drizzle of olive oil            |        |
| <b>LINGUINE AL GAMBERONI</b>   | £18.25 |
| King prawns , garlic, fresh chilli, wild rocket and white wine                               |        |
| <b>PIZZE PIZZAS</b>  |        |
| <b>MARGARITA</b> Tomato and mozzarella   | £14.25 |
| <b>NAPOLITANA</b> tomato sauce, black olives capers and anchovies                            | £13.95 |
| <b>PROSCIUTTO E FUNGHI</b> tomato, mozzarella, ham and mushroom                              | £16.50 |
| <b>VEGETARIANA</b> tomato, mozzarella and grilled marinated vegetables                       | £16.75 |
| <b>AMERICANA ALLA DIAVOLA</b> tomato, mozzarella, spicy sausage and fresh chilli             | £17.25 |
| <b>QUATTRO STAGIONI</b> tomato, mozzarella, ham, mushrooms, sweet peppers and artichokes     | £17.25 |
| <b>QUATTRO FORMAGIO</b> 4 cheese   | £17.50 |
| <b>PARMA E RUCOLA</b> Tomato, mozzarella, parma ham and rocket salad                         | £17.50 |

## CARNE

### Meat dishes

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| <b>SUPREMA DI POLLO CREMA E FUNGHI</b><br>Chicken fillet with cream and mushroom sauce                                     | £17.25 |
| <b>SCALOPPINE DI MAIALE ALLA PIZZAIOLA</b><br>Pork escalopes with capers, olives, anchovies and tomato sauce               | £17.25 |
| <b>FEGATO ALLA VENEZIANA</b><br>Dutch calves liver with onions, white wine, balsamic vinegar and Worcestershire sauce      | £18.25 |
| <b>FEGATO BURRO E SALVIA / GRIGLIA E PANCETTA</b><br>Pan fried Dutch calves liver in butter and sage OR grilled with bacon | £18.25 |
| <b>SCALOPPA DI POLLO ALLA MILANESE</b><br>Breaded chicken supreme pan fried with garlic and rosemary plus a spaghetti dish | £19.25 |
| <b>SCALOPPINE DI VITELLO AL LIMONE</b><br>Veal escalope with butter, lemon and pine kernels sauce                          | £19.50 |
| <b>SCALOPPINE DI VITELLO ALLA CAPRICIOSA</b><br>Veal escalope with tomato, garlic, mushroom and sweet peppers sauce        | £19.75 |
| <b>SALTINBOCCA DI VITELLO ALLA ROMANA.</b><br>Veal escalope with parma ham and sage with white wine sauce                  | £21.95 |
| <b>SCALOPPA DI VITELLO ALLA MILANESE</b><br>Breaded veal escalope pan fried with garlic and rosemary plus a spaghetti dish | £21.95 |
| <b>STINCO DI AGNELLO</b><br>Braised lamb shank served on a bed of mash potatoes  | £23.95 |
| <b>BISTECCA ALLA GRIGLIA/ PEPE NERO SAUCE</b><br>Sirloin steak grilled or In a black Pepper sauce                          | £24.95 |
| <b>COTOLETTA DI VITELLO BURRO, SALVIA E POMODORINI</b><br>veal cutlet in butter and sage and cherry tomatoes               | £24.95 |

## PESCE

### Fish dishes

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| <b>SALMONE ARROSTO CON POMODORINI</b><br>Roast salmon with cherry tomatoes and rocket leaves                   | £19.25 |
| <b>ORATA AL ERBE</b><br>Oven baked whole sea bream with herbs  | £20.95 |
| <b>FILLETI DI BRANZINO AL ERBE</b><br>Grilled fresh sea bass fillets with herbs                                | £20.95 |
| <b>FILETTI ESPADA</b><br>Black scabbard fish fillets with prawns and white wine sauce                          | £21.50 |
| <b>GAMBERONI PICCANTI</b><br>Spicy king prawns with a tomato and garlic sauce served on a bed of white risotto | £22.95 |
| <b>SOGLIOLA ALLA GRIGLIA OR ALLA MUGNAIA</b><br>Fresh Dover sole grilled or in a butter and lemon sauce        | £29.95 |

## Contorni

### Sides

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| <b>PATATE SALTATE / FRITTE /PURÈ</b> sauteed potatoes, chips or mash potatoes | £4.25 |
| <b>INSALATA</b> mixed leaf salad, with cucumber and tomatoes                  | £4.95 |
| <b>INSALATA DI RUCOLA</b> rocket salad with parmesan cheese                   | £4.95 |
| <b>BROCOLI.</b> Fresh steamed broccoli  | £4.95 |
| <b>FAGIOLINI</b> French beans   | £4.95 |
| <b>CAVOLO VERDE</b> spring greens sautéed with pancetta, garlic and olive oil | £4.95 |
| <b>ZUCCHINI FRITTI</b> Deep fried courgettes                                  | £4.95 |
| <b>SPINACI</b> spinach with garlic and olive oil                              | £4.95 |

## DOLCI      desserts

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| <b>AFFOGATO</b>  | £8.25  |
| Two scoops of vanilla ice cream drowned with espresso coffee                         |        |
| <b>BIGNET ALLA PANNA</b>   | £9.15  |
| Traditional profiteroles filled with cream and topped with chocolate sauce           |        |
| <b>TORTA DI FORMAGGIO</b>  | £9.15  |
| Home made cheese cake  |        |
| <b>CREME CARAMEL</b>   | £9.15  |
| Home made crème caramel  |        |
| <b>TORTA DI MELE</b>   | £9.15  |
| Warm apple tart with vanilla ice cream   |        |
| <b>MOUSSE DI CIOCCOLATO</b>  | £9.15  |
| Rich chocolate mousse cake   |        |
| <b>PANNA COTTA</b>   | £9.15  |
| Home made traditional panna cotta with a wild berry sauce                            |        |
| <b>TIRAMISU</b>  | £9.15  |
| Home made traditional tiramisu   |        |
| <b>SORBETTO DI LAMPONE</b>   | £9.15  |
| Raspberries sorbet   |        |
| <b>GELATO MISTO</b>  | £9.15  |
| Chocolate and vanilla ice cream with chocolate sauce                                 |        |
| <b>GELATO NOCCIOLA</b>   | £9.95  |
| Hazelnut ice cream with amaretto liqueur   |        |
| <b>PIATTO DI FORMAGGIO</b>   | £10.25 |
| taleggio, dolcelatte and fontina cheese served with biscuits                         |        |
| <b>ZABAGLIONE (serves 2 persons)</b>   | £19.95 |
| Traditional Italian dessert ( whisked egg yolks, white wine, marsala wine and sugar) |        |

### CAFFE E TE.    COFFE & TEA

### DIGESTIVE    Liquors

|                       |       |                    |        |
|-----------------------|-------|--------------------|--------|
| ESPRESSO              | £4.75 | AMARETTO DISARONNO | £5.25  |
| DOUBLE ESPRESSO       | £5.95 | LIMONCELLO         | £5.25  |
| CAPPUCCINO            | £4.95 | COINTREAU          | £5.25  |
| AMERICANO             | £4.95 | GRAPPA             | £5.25  |
| HOT CHOCOLATE         | £4.95 | SAMBUCA            | £5.25  |
| LATTE                 | £4.95 | STREGA             | £5.25  |
| ENGLISH BREAKFAST TEA | £4.75 | TIAMARIA           | £5.25  |
| EARL GREY TEA         | £4.75 | VECCHIA ROMAGNA    | £5.95  |
| CAMOMILE TEA          | £4.75 | COURVOISIER        | £5.95  |
| PEPPERMINT TEA        | £4.75 | REMY MARTIN        | £6.25  |
| FRESH MINT TEA        | £4.75 | HOUSE PORT         | £4.95  |
| GREEN TEA             | £4.75 | LBV PORT           | £7.95  |
| LIQUEUR COFFE         | £8.75 | VINTAGE PORT       | £10.95 |

All prices are inclusive of V A T at the standard rate. Service charge is not included however an optional 10% charge will be added for parties of 5 or more



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