PRIMI Staters

OLIVES	£1.95
Marinated olives	
CESTINO DI PANE	£4.25
bread basket	21120
PANE ALL` AGLIO	£6.25
oven-baked garlic bread	
PANE ALL` AGLIO CON MOZZARELLA	£6.95
Oven-baked garlic bread with mozzarella cheese	
BRUSCHETTA AL POMODORO	£8.25
Toasted rustic bread topped with fresh tomato, garlic and fresh basil	
CALAMARI FRITTI	£9.25
Deep fried calamari served with garlic mayonnaise	
GRIGLIATA DI VERDURA	£9.25
Grilled sweet peppers, courgettes and aubergines with a drizzle of basil oil	
MOZZARELLA FRITTA	£9.75
Deep fried breaded mozzarella with a spicy tomato dip	
FUNGHI GORGONZOLA	£9.95
Portobello mushroom, stuffed with gorgonzola cheese, pine kernels and pesto sauce	
FRITTO MISTO	£10.25
Deep fried white bait, prawns and calamari with a spicy tomato dip	
FEGATINI DI POLLO ALLA VENEZIANA	£10.75
Chicken livers with bacon, onions and balsamic vinegar on a bed of spring greens	
TRICOLORE	£11.75
Buffalo mozzarella with fresh tomato and avocado	
ANTIPASTO ALL` ITALIANA	£11.95
Parma ham, salami, mortadella and grilled marinated vegetables	211100
PROSCIUTTO DI PARMA E MELONE	£12.50
Parma ham and melon	212.00
GAMBERONI PICCANTI	£12.50
King prawns with fresh chilli, garlic white wine and tomato sauce	£12.JU
AVOCADO E GAMBERONI	£12.95
Sliced avocado with king prawns in a Marie-rose sauce and rocket salad	212.90

ZUPPA

Soupe

MINESTRONE	£8.50
Mixed vegetable soup	~0.00
ZUPPA DI PESCE	£10.50
Fish and seafood soup	~10.00

INSALATE

Salad

INSALATA CAESER CON POLLO	£18.95
Caesar salad topped with freshly grilled chicken breast	210.33
INSALATA DI SALMONE BOLITO	£21.50
Freshly poached salmon on a bed of mixed lettuce and tomato	£21.50

RISOTTO E PASTA risotto & pasta

GLUTEN FREE SPAGHETTI AND PENNE AVAILABLE (15 minutes waiting time)

TORTELLONI DI ZUCCA E PECORINO	£17.95
Hand made pumpkin and pecorino filled tortellini with mushrooms and garlic sauce	017.05
RAVIOLI ARRABBIATA / BURRO E SALVIA	£17.95
Hand made beef filled ravioli with tomato sauce and fresh chilli or a butter and sage sauce. CANNELLONI	£18.25
Spinach and ricotta filled cannelloni baked in béchamel, tomato, mozzarella and parmesan	
LASAGNA BOLOGNESE	£18.25
Beef lasagna with béchamel sauce and parmesan cheese	040.05
RISOTTO AI FRUITTI DI MARE	£18.25
Mixed seafood risotto with fresh chilli, garlic and a dash of tomato sauce	£17.75
RISOTTO AI FUNGHI	£17.75
mixed mushroom risotto	£15.25
SPAGHETTI POMODORO E BASILICO Traditional Neapolitan dish with tomato and basil sauce	~10.E0
SPAGHETTI BOLOGNESE	£17.95
Traditional mince beef with garlic, herbs and tomato sauce	
SPAGHETTI CARBONARA	£17.95
Cream, egg, bacon and parmesan cheese	
PENNE ARRABBIATA	£16.95
Fresh chilli, garlic and tomato sauce	047.05
PENNE ALLA PUTTANESCA	£17.95
Fresh chilli, garlic, cappers, anchovy and tomato sauce	£16.95
TAGLIATELLE ALLA PRIMAVERA.	210.00
Mixed roast vegetables tossed with garlic and olive oil TAGLIATELLE POLLO E FUNGHI	£17.95
Strips of chicken breast with cream and mushroom sauce	
GNOCCHI ALLA GORGONZOLA	£17.50
Potato gnocchi, cream and gorgonzola cheese	
LINGUINE ALLE VONGOLE	£18.25
Fresh clams, garlic, fresh chilli and white wine	040.05
LINGUINE AL SCOGLIO	£18.95
mixed seafood, tomato, garlic and fresh chilli	£18.95
LINGUINE AL GRANCHIO Devon crab meat, cherry tomatoes, garlic, fresh chilli and a drizzle of olive oil	210.95
LINGUINE AL GAMBERONI	£19.95
King prawns , garlic, fresh chilli, wild rocket and white wine	219.95
PIZZE PIZZAS	
MARGARITA Tomato and mozzarella	£14.75
	~14.70
NAPOLITANA tomato sauce, black olives capers and anchovies	£14.50
PROSCIUTTO E FUNGHI tomato, mozzarella, ham and mushroom	£17.50
VEGETARIANA tomato, mozzarella and grilled marinated vegetables	£17.75
AMERICANA ALLA DIAVOLA tomato, mozzarella, spicy sausage and fresh chilli	£18.25
4 STAGIONI tomato, mozzarella, ham, mushrooms, sweet peppers and artichokes	£18.25
QUATTRO FORMAGIO 4 cheese	£18.50
PARMA E RUCOLA Tomato, mozzarella, parma ham and rocket salad	£19.50

CARNE Meat dishes

SUPREMA DI POLLO CREMA E FUNGHI Chicken fillet with cream and mushroom sauce	£18.25
FEGATO ALLA VENEZIANA	£18.25
Dutch calves liver with onions, white wine, balsamic vinegar and Worcestershire sauce FEGATO BURRO E SALVIA / GRIGLIA E PANCETTA	£19.25
Pan fried Dutch calves liver in butter and sage OR grilled with bacon SCALOPPA DI POLLO ALLA MILANESE	£19.25
Breaded chicken supreme pan fried with garlic and rosemary plus a spaghetti dish SCALOPPINE DI VITELLO AL LIMONE	£20.25
Veal escalope with butter, lemon and pine kernels sauce SCALOPPINE DI VITELLO ALLA PIZZAIOLA	£20.50
Veal escalope with tomato, garlic, capers, olives and anchovy SALTINBOCCA DI VITELLO ALLA ROMANA.	£20.75
Veal escalope with parma ham and sage with white wine sauce SCALOPPA DI VITELLO ALLA MILANESE	£22.95
Breaded veal escalope pan fried with garlic and rosemary plus a spaghetti dish STINCO DI AGNELLO	
Braised lamb shank served on a bed of mash potatoes BISTECCA ALLA GRIGLIA/ PEPE NERO SAUCE	£22.95
Sirloin steak grilled or In a black Pepper sauce	£24.95

PESCE

Fish dishes	
SALMONE ARROSTO CON POMODORINI	£20.25
Roast salmon with cherry tomatoes and rocket leaves	
ORATA AL ERBE	£21.95
Oven baked whole sea bream with herbs	
FILLETI DI BRANZINO AL ERBE	£21.95
Grilled fresh sea bass fillets with herbs	
FILETTI ESPADA	£22.50
Black scabbard fish fillets with prawns and white wine sauce	
GAMBERONI PICCANTI	£23.95
Spicy king prawns with a tomato and garlic sauce served on a bed of white risotto	
SOGLIOLA ALLA GRIGLIA OR ALLA MUGNAIA	£32.95
Fresh Dover sole grilled or in a butter and lemon sauce	

Contorni

Sides

PATATE SALTATE / FRITTE /PURÈ sauteed potatoes, chips or mash potatoes	£4.95
INSALATA mixed leaf salad, with cucumber and tomatoes	£5.50
INSALATA DI RUCULA rocket salad with parmesan cheese	£5.50
BROCOLI. Fresh steamed broccoli	£5.50
FAGIOLINI French beans	£5.50
CAVOLO VERDE spring greens sautéed with pancetta, garlic and olive oil	£5.50
ZUCCHINI FRITTI Deep fried courgettes	£5.50
SPINACI spinach with garlic and olive oil.	£5.50

DOLCI des

	£8.75
AFFOGATO	
Two scoops of vanilla ice cream drowned with espresso coffe	£9.75
BIGNET ALLA PANNA	
Traditional profiteroles filled with cream and topped with chocolate sauce	£9.75
TORTA DI FORMAGGIO	2011 0
Home made cheese cake	£9.75
	23.15
Home made crème caramel	00 75
TORTA DI MELE	£9.75
Warm apple tart with vanilla ice cream	~~ ==
MOUSSE DI CIOCCOLATO	£9.75
Rich chocolate mousse cake	
PANNA COTTA	£9.75
Home made traditional panna cotta with a wild berry sauce	
TIRAMISU.	£9.75
Home made traditional tiramisu	
SORBETTO DI LIMONE	£9.75
Lemon sorbet	
GELATO MISTO	£9.75
Chocolate and vanilla ice cream with chocolate sauce	
GELATO NOCCIOLA	£10.95
Hazelnut ice cream with amaretto liqueur	
PIATTO DI FORMAGGIO	£12.25
talegio, dolcelatte and fontina cheese served with biscuits	~! _!_
ZABAGLIONE (serves 2 persons)	£19.95
Traditional Italian dessert (whisked egg yolks, white wine, marsala wine and sugar)	~13.33

CAFFE E TE. COFFE & TEA

DIGESTIVE Liquors

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