

Antipasti

MARINATED OLIVES V £3.50

A bowl of marinated green and black olives

TOMATO GARLIC PIZZA V £5.80

Garlic pizza with tomato sauce

MOZZARELLA GARLIC PIZZA V £6.50

Garlic pizza with mozzarella

BRUSCHETTA CON POMODORO V £6.90

Fresh vine tomatoes, basil, olive oil and oregano

MORTADELA £7.80

Italian heat-cured pork, wild rocket, cherry tomatoes and olive oil

PARMIGIANA DI MELANZANE V £6.90

Layers of aubergine with mozzarella, tomato sauce, Parmesan cheese and basil

CALAMARI FRITTI CON ZUCCHINE £7.90

Crispy classic Italian fried calamari and zucchini served with homemade tartar sauce

PROSCIUTTO DI PARMA

CON MOZZARELLA DI BUFALA £9.80

Parma ham with buffalo mozzarella and cherry tomatoes

GAMBERONI DIAVOLA £8.90

Large king prawns in tomato sauce with a touch of jalapeño peppers served on toasted homemade bread

COZZE ALBERTINI £8.80

Mussels with garlic, shallots and white wine

ANTIPASTO CLASSICO £13.50

A selection of Italian dried meats served with buffalo mozzarella and olives (for 2 people)

ANTIPASTO DI VERDURE V £12.90

A selection of grilled vegetables served with buffalo mozzarella and olives for (2 people)

CAESAR SALAD V £8.90

Lettuce, vine tomatoes, cucumber with Parmesan cheese shavings, caesar dressing and baked homemade bread sticks

ZUPPA DI COZZE £6.50

Mussels soup

ZUPPA DI VERDURE V £6.00

Italian vegetable soup

Insalate

SALMONE £12.50

Grilled fresh salmon, avocado, new potatoes, French beans, lettuce, tomato served with extra

virgin olive oil & balsamic vinegar

NICOISE £13.50

Tuna, anchovies, olives, free-range egg, wild rocket, cherry tomatoes, French beans

CHICKEN CAESAR £11.80

Grilled chicken breast, lettuce, vine tomatoes, cucumber with Parmesan cheese shavings, crispy pancetta, Caesar dressing and baked homemade bread sticks

CHEF'S SALAD V £10.50

Baked goats' cheese on homemade bread served with new potatoes, baby spinach and cherry tomatoes with extra virgin olive oil & balsamic vinegar

TRICOLORE V £11.80

Buffalo mozzarella, avocado, vine tomatoes, fresh basil and Pesto sauce

Pizze

MARGHERITA V £9.90

Tomato, mozzarella, fresh basil leaves, extra virgin olive oil

PROSCIUTTO £10.80

Tomato, mozzarella, ham and mushrooms

NAPOLETANA £11.50

Tomato, mozzarella, olives, anchovies, capers

ALBERTINI £12.80

Tomato, mozzarella, Prosciutto di Parma, rocket salad, Grana Padano cheese

BUFALA V £11.50

Tomato, fresh Buffalo mozzarella, basil leaves, extra virgin olive oil

AMERICANA £11.80

Tomato, mozzarella, pepperoni, chilli oil

CAPRICCIOSA £12.10

Tomato, mozzarella, ham, mushrooms, artichoke, free range egg

VEGETARIANA V £9.90

Tomato, mozzarella, spinach, aubergines, red onion, peppers and olives

MORTADELLA £12.80

Tomato, Mozzarella, Italian heat-cured pork and wild rocket

FIorentina £11.20

Tomato, mozzarella, baby spinach, olives, free range egg

QUATRO FROMAGGI V £12.80

Gorgonzola, Mascarpone, fresh mozzarella, Parmesan and cherry tomatoes

RUSTICA £11.50

Tomato, mozzarella, red onion, black olives, pepperoni and rocket

TONNO £10.80

Tomato, mozzarella, tuna and red onion

CALZONE £11.80

Italian folded pizza filled with tomato, mozzarella, salami and ham

Primi Piatti

PENNE AL POMODORINO V £10.90

Penne with fresh cherry tomatoes, tossed with extra virgin olive oil, garlic, fresh basil and black olives

LASAGNE AL FORNO £10.90

Oven baked lasagne with homemade meat-based Bolognese sauce and béchamel sauce, topped with Parmesan cheese

SPAGHETTI CARBONARA £11.80

Spaghetti served with Italian Pancetta, free range egg, Parmesan cheese in light creamy sauce

TAGLIATELLE ALLA BOLOGNESE £12.50

Tagliatelle in homemade Bolognese sauce with lean beef

SPAGHETTI GAMBERONI E GORGONZOLA £14.90

Spaghetti, king prawns, Gorgonzola cheese, and a touch of chili

LINGUINE VONGOLE DI CALABRIA £14.50

Linguine with clams, spinata Calabra cooked in white wine sauce

LINGUINE FRUTTI DI MARE BIANCO £14.90

Linguine with mixed fresh seafood cooked in white wine

RAVIOLI TARTUFO ZUCCHINE V £15.90

Fresh ravioli with truffle creamy paste and courgettes

PENNE AL AMATRICIANA £11.90

Penne with Italian Pancetta, basil, tomato sauce and topped with diced Mozzarella

FUSILLI PIEMONTESE £12.90

Fusilli with fresh Italian sausage, broccoli with a touch of chili cooked in red wine and tomato sauce

FUSILLI PANCETTA RUCOLA £11.50

Fusilli with crispy pancetta, sun blush tomatoes, rocket and Parmesan cheese

RISOTTO ROSSO £13.90

Arborio rice cooked in homemade broth with fresh beetroots, goats cheese, rucola

and Parmesan shavings

RISOTTO AL TARTUFO £15.90

Risotto cooked in homemade broth with Italian sausage, truffle oil, courgettes in white wine sauce

RISOTTO GAMBERONI E ZUCCHINE £14.90

Arborio rice cooked in homemade broth with kings pawns, and courgettes

Secondi Di Pesce

SALMONE ALLA GRIGLIA £16.50

Grilled Salmon served with sautéed potatoes, and seasonal vegetables

SPIGOLA AL LIMONE PREZZEMOLO £16.90

Sea bass pan fried in butter, white wine, parsley served with sautéed potatoes

GRILLED KING PRAWNS £16.90

King prawns with deep fried courgette sticks and homemade tartar sauce

PRAWNS AND SQUID £15.90

Deep fried prawns and squid in chili and garlic served with tartar sauce

Secondi Di Carne

SIRLOIN STEAK £22.90

Grilled matured steak served with seasonal vegetables or French fries

SIRLOIN STEAK PEPPERCORN £22.90

Matured steak cooked in red wine, green peppercorns, served with seasonal vegetables or French fries

POLLO DELLO CHEF £14.80

Chicken breast panfried in light creamy sauce with panchetta, porcini mushrooms served with sautéed potatoes

SALSICCE AL VINO £14.80

Italian pork sausage fried in white wine sauce served with grilled polenta

FEGATO DI VITELLO ALLA VENEZIANA

(Grill OPTION) £15.80

Calf liver pan fried with butter, onion and bay leaves served with sautéed potatoes

Sides

GRILLED MIXED VEGETABLES V £4.90

FRENCH FRIES V £4.00

MIXED SALAD V £4.50

SPINACH PARMESAN V £5.90

ROCKET AND PARMESAN V £4.50

SAUTÉED POTATOES V £4.50

Pastas with the exception of Lasagne, Ravioli and Tagliatelle Alla Bolognese can be substituted with GLUTEN FREE PENNE