



## **ANTIPASTI**

### **MINISTRONE £4.75**

Home-made vegetable soup served with home-made bread

### **BRUSCHETTA AL POMODORO £4.95**

Grilled bread with garlic, cherry tomatoes and fresh basil

### **MELANZANE PARMIGIANA £6.95**

Baked aubergine with a ragù sauce and parmigiano, topped with mozzarella cheese

### **FUNGHI DI PRATO £5.95**

large cup mushroom filled with Italian blue cheese, rolled in Parma ham, drizzled with balsamic oil

### **GAMBERI ALLA JOÁO £5.95**

King Prawns with garlic, olive oil and chilli in a white wine sauce served with home-made bread

### **POLPETTE DI CARNE CON SUGO DI POMODORO £5.75**

Home-made meatballs baked in a rich tomato sugo served with grilled home-made bread

### **CARPACCIO DI MANZO £8.45**

Fillet of beef sliced thin, served raw with rocket and parmesan

### **AFFETTATO MISTO £7.45**

Mixed salami with cheese, black olives Parma ham and artichokes

### **SALSICCIA E FAGIOLI £5.95**

Italian sausage and Fagioli beans in a rich tomato sugo topped with Fontina cheese and baked in the oven

### **MOZZARELLA DI CARROZZA £5.75**

Sliced bread filled with mozzarella, bread crumbed and deep fried, served with a spicy tomato sauce

### **PATÈ D'ANATRA £5.75**

Chef's own duck liver paté flavoured with green peppercorns, orange zest served with Melba toast

### **CORNETTO DI SALMONE £7.95**

Smoked salmon stuffed with sea food served on a bed of salad

### **CALAMARI FRITTI £7.45**

Deep fried squid served with a salad

# **FOCACCIA E PANE**

## **FOCACCIA AGLIO E BURRO £5.45**

Pizza bread with fresh rosemary, garlic and olive oil

## **PANE E AGLIO £3.75**

Home-made bread served with fresh garlic and herb butter

## **PANE E AGLIO MOZZARELLA £4.75**

Home-made bread served with garlic and herb butter topped with fresh mozzarella

## **BRUSCHETTA £4.45**

Home-made bread baked with tomato, basil and olive oil

## **PANE CASARECCIO £2.85**

freshly baked bread served with marinated olives, Extra virgin olive oil and aged balsamic vinegar

# **INSALATE**

## **INSALATA MISTA £3.95**

Mixed leaves with tomatoes, onions, olives

## **INSALATA CON RUCOLA E FORMAGGI £4.50**

Rocket and parmesan

## **INSALATA CAPRESE £5.95**

Mozzarella di Bufala, tomato and fresh basil

## **INSALATA DI POLLO E PANCETTA £10.95**

Grilled chicken with pancetta, mixed leaves, tomatoes and parmesan

## **INSALATA DI GAMBERI E SALSICCIA £11.95**

Warm salad of king prawns and spicy Italian sausage

## **INSALATA DI SALMONE £11.45**

Fresh salmon served on a bed of crispy lettuce and cherry tomatoes

## **PANZANELLA E PASTA £7.45**

A classic northern Italian salad with red peppers, capers and anchovy fillets

# **PIZZA**

## **MARGHERITA £6.75**

Tomato sugo, and mozzarella

## **NAPOLITANA £7.45**

Tomato sugo, mushrooms and mozzarella

## **PUTTANESCA £7.75**

Tomato sugo, mozzarella, anchovies, olives, capers, and roasted cherry tomatoes

## **CAPRICCIOSA £8.45**

Mozzarella cheese, tomato sugo, mushrooms, ham and red peppers

## **SALSICCIA PICCANTE £8.75**

Fresh spicy Italian sausage, tomato sugo, fresh chillies, sweetcorn, artichokes and mozzarella

## **POLLO E POMODORO £9.95**

Marinated chicken, roasted cherry and sun blush tomato, tomato sugo, fresh thyme and mozzarella

## **VULCANO £8.95**

Mozzarella, tomato sugo, mushrooms, spiced sausage, black olives, and artichokes

## **PEPERONATA, SPINACI E RICOTTA £9.75**

Roasted peppers with wilted spinach, ricotta cheese, tomato sugo and mozzarella

## **PESCATORE £9.95**

Tomato sugo, mozzarella, prawns, anchovies, clams, tuna and calamari

## **VEGETARIANA £8.75**

Mozzarella, tomato sugo, mushrooms, artichokes, red peppers, onions, black olives, and sweetcorn

## **PROSCIUTTO CRUDO E RUCOLA £9.75**

Prosciutto crudo, tomato sugo, mozzarella and rocket

## **PIZZA ADDITIONS:**

Artichokes – Anchovies – Olives – Mushrooms – Ham - Red Peppers – Sweetcorn – Pineapple - Rocket **£1.75**

Salami – Prawns - Spiced Sausage – Parma Ham – Salmon – Dolcelatte – Pancetta **£2.35**

# **PASTA E RISO**

## **BUCATINI CON POMODORI AROSTITI £7.55**

Tomato sugo with roasted cherry tomatoes and fresh basil

## **PENNE ALL'ARRABBIATA £7.95**

Fresh tomato sugo with roasted cherry tomatoes and fresh chillies

## **SPAGHETTI ALLA BOLOGNESE £7.95**

Rich minced beef and tomato ragu

## **BUCATINI CARBONARA £7.95**

Tubular spaghetti with fried pancetta tossed with free range eggs, cream and parmesan cheese

## **SPAGHETTI AL GRANCHIO £9.95**

Spicy crab dish with fennel cooked in extra virgin oil

## **DITALONI CON SALSICCIA £9.75**

Italian sausage with courgette, roasted tomatoes and chillies in a tomato and cream sugo

## **TAGLIATELLA SAN PIETRO £9.65**

Fresh chicken breast sliced with red onions and courgettes,

## **LINGUINE ALLA PESCATORA £9.95**

Sautéed tiger prawns, squid, tuna and clams in white wine, garlic, chilli and tomato sugo

## **TAGLIATELLA ALLA SALMONE £8.95**

Fresh Scottish salmon with mushrooms and onions in a rich creamy sauce

## **RAVIOLI CON RICOTTA E SPINACI £9.55**

Creamed ricotta with spinach and parmesan

## **LINGUINE SORRENTINA £9.75**

Prawns, garlic and fresh asparagus cooked in the finest extra virgin olive oil

## **CALAMARATO EUROPA £9.45**

House speciality – fresh salmon, Pancetta and goats cheese served in a rich cream sauce with goat's cheese shavings

## **LASAGNE CON CARNE £9.45**

Classic baked dish of a rich ragu sauce layered with pasta and béchamel sauce to our own authentic Italian recipe

## **RISOTTO MARINARA £9.50**

Risotto with prawns, clams, mussels and calamari

## **TIMBALLO CAPRICIOSO £8.95**

Classic lasagne dish made with aubergine, mozzarella, courgettes and red peppers

## **CANNELLONI IMBOTTITI £9.25**

Pasta tubes filled with creamy ricotta, spinach and ham

## **SPAGHETTI CON POLPETTE £8.75**

Home-made meatballs in a rich tomato sauce

## **BUCATINI ALLA MATRICIANA £8.95**

Tomato sugo, bacon, cherry tomatoes and onions

## **TAGLIOLINI AI GAMBERONI £9.95**

King prawns with roasted cherry tomatoes, garlic chilli and white wine

# CARNE

## **SIRLOIN ALLA GRIGLIA £14.95**

Chargrilled 8oz sirloin steak served with chips and mixed salad or sautéed potatoes with seasonal vegetables

## **STEAK AU POIVRE £15.95**

Chargrilled 8oz sirloin steak with crushed black peppercorns and a rich brandy cream sauce served with chips and mixed salad or sautéed potatoes with seasonal vegetables

## **STEAK PIZZAIOLA £15.95**

Chargrilled 8oz sirloin steak cooked in a tomato, garlic oregano and red wine sauce served with chips and mixed salad or sautéed potatoes with seasonal vegetables

## **STEAK FORESTIERA £15.95**

Chargrilled 8 oz sirloin cooked in a tomato, mushroom, ham and onion sauce served with chips and mixed salad or sauté potatoes with seasonal vegetables

## **SALTIMBOCCA ALLA ROMANA £15.75**

Escalope of veal rolled with Parma ham and sage pan-fried in a fresh sage and white wine sauce, served with chips and mixed salad or sauté potatoes with seasonal vegetables

## **COSTATE DI AGNELLO £14.50**

Bone in grilled lamb cutlets served with chips and mixed salad or sauté potatoes and seasonal vegetables

## **CHICKEN KIEV £13.75**

Breast of chicken filled with fresh garlic butter and parsley hand rolled with home-made breadcrumbs and deep fried served with chips and mixed salad or sauté potatoes with seasonal vegetables

## **POLLO ALLA VALDOSTANA £13.75**

Chicken breast with mushrooms in a white wine cream and butter sauce topped with Parma ham and mozzarella served with chips and mixed salad or sauté potatoes with seasonal vegetables

## **POLLO ALLA MILANESE £12.95**

Chicken breast flattened, bread crumbed and pan-fried in extra virgin olive oil, served with spaghetti al pomodoro

# PESCE

## **SPIGOLA AL FORNO £17.95**

Filleted sea bass stuffed with rosemary & lemon baked in the oven in a white wine served with chips and mixed salad or sauté potatoes with seasonal vegetables

## **CODA DI ROSPO "GARIBALDI" £15.75**

Monkfish with cherry tomatoes, garlic, basil and prawns pan-fried in a white wine sauce served with chips and mixed salad or sauté potatoes with seasonal vegetables

## **TRIGLIE ALLA CALABRESE £13.75**

Fillets of pan fried red mullet served on a bed of salad leaves drizzled with olive oil, vinegar and mustard dressing with an orange and fennel sauce poured over the hot mullet

## **PASSERA DI MARE TERMIDOR £13.95**

Filleted plaice cooked in a rich cream, mustard and cheese sauce served with chips and mixed salad or sauté potatoes with seasonal vegetables

## DOLCI

<b>BAKED CHOCOLATE BROWNIE CHEESECAKE</b>		<b>£4.65</b>
Goey chocolate and creamy cheesecake with the unique brownie texture a winning combination		
<b>SEMIFREDDO PROFITEROLES WITH CHOCOLATE SAUCE</b>		<b>£4.65</b>
Soft choux pastries filled with soft vanilla ice cream served with a rich chocolate sauce		
<b>CARAMEL PANACOTTA</b>		<b>£4.65</b>
Traditional Italian dessert made with fresh cream and vanilla, topped with caramel sauce		
<b>LÉMON &amp; LIME ZING CRUNCH</b>		<b>£4.65</b>
A delicious combination of lemon and lime ice creams separated by a mouth watering lemon sauce served on a crunchy base, decorated with a handmade chocolate ornament and a slice of lime		
<b>BANOFFEE PIE</b>		<b>£4.65</b>
Fresh slices of banana on a biscuit base, covered with caramel, fresh cream decorated with Chocolate flakes		
<b>OUR SPECIAL TIRAMISU</b>		<b>£4.65</b>
Home-made classic Italian trifle with layers of sponge soaked with liqueur and coffee, Filled with zabaglione and coffee cream, dusted with a rich cocoa powder		
<b>RASPBERRY PAVLOVA</b>		<b>£4.65</b>
A traditional Italian meringue base filled with a delicious fruit filled raspberry ice cream coupled with raspberry puree and the creamiest of vanilla ices crowned with a light and crunchy meringue rosette		
<b>AMARETTO MOUSSE</b>		<b>£4.65</b>
Home-made mousse with amaretto biscuits crushed into a rich ricotta and mascarpone cream served with amaretto biscuits, cream swirl and caramel sauce		
<b>AFFOGATO</b>		<b>£3.95</b>
Vanilla ice cream served with a shot of espresso		
<b>GELATO</b>	<b>2 scoops</b>	<b>£3.45</b>
Choice of vanilla, chocolate, and strawberry served with cream and sauce	<b>3 scoops</b>	<b>£4.10</b>
<b>LÉMON SORBET</b>	<b>2 scoops</b>	<b>£3.45</b>
A classic lemon sorbet makes a great, light summer pudding		
<b>VINO PER DOLCI</b>	<b>125ml</b>	<b>£5.95</b>
A complex sweet wine with nutty, dried fruits and fruit cake flavours		

## CAFFE

<b>ESPRESSO</b>		<b>£1.95</b>
<b>DOUBLE ESPRESSO</b>		<b>£2.10</b>
<b>ESPRESSO MACCHIATO</b>		<b>£2.15</b>
<b>DOUBLE ESPRESSO MACCHIATO</b>		<b>£2.70</b>
<b>AMERICANO</b>		<b>£2.15</b>
<b>BLACK COFFEE</b>		<b>£2.15</b>
<b>WHITE COFFEE</b>		<b>£2.20</b>
<b>CAFFE LATTE</b>		<b>£2.35</b>
<b>CAPPUCCINO</b>		<b>£2.35</b>
<b>COFFEE WITH CREAM</b>		<b>£2.95</b>
<b>MOCHA</b>		<b>£2.50</b>
<b>HOT CHOCOLATE</b>		<b>£2.95</b>
<b>TEA – English Breakfast</b>		<b>£2.25</b>
DECAFFE COFFEE ARE AVAILABLE		