

## PRIMI STARTERS

<b>CESTINO Di PANE</b> bread basket	£3.95
<b>PANE ALL` AGLIO</b> oven-baked garlic bread	£5.25
<b>PANE ALL` AGLIO CON MOZZARELLA</b> Oven-baked garlic bread with mozzarella cheese	£6.25
<b>BRUSCHETTA AL POMODORO</b> Toasted rustic bread topped with fresh tomato, garlic and fresh basil	£7.25
<b>MINISTRONE</b> Traditional italian vegetable soup	£7.25
<b>CALAMARI FRITTI</b> Deep fried calamari served with garlic mayonnaise	£7.95
<b>GRIGLIATA DI VERDURA</b> Grilled sweet peppers, courgettes and aubergines with a drizzle of pesto oil	£7.95
<b>MOZZARELLA FRITTA</b> Deep fried breaded mozzarella with a spicy tomato dip	£8.50
<b>FUNGHI GORGONZOLA</b> Portobello mushroom, stuffed with gorgonzola cheese and pine kernels.	£8.55
<b>FRITTO MISTO</b> Deep fried white bait, prawns and calamari with a spicy tomato dip	£8.75
<b>FEGATINI DI POLLO ALLA VENEZIANA</b> Chicken livers with bacon, onions and balsamic vinegar on a bed of spring greens	£8.95
<b>ASPARAGI ALLA MILANESE</b> Fresh poached asparagus topped with a fried egg and parmesan cheese	£9.25
<b>TRICOLORE</b> Buffalo mozzarella with fresh tomato and avocado	£9.75
<b>ANTIPASTO ALL` ITALIANA</b> Parma ham, bresaola, mortadella and grilled marinated vegetables	£9.95
<b>AVOCADO E GAMBERONI</b> Sliced avocado with king prawns in a Marie-rose sauce and rocket salad	£10.15
<b>PROSCIUTTO DI PARMA E MELONE</b> Parma ham and melon	£10.50
<b>BRESAOLA RUCULA E PARMIGIANO</b> Thinly sliced cured beef with rocket salad and parmesan cheese	£10.75
<b>GAMBERONI PICCANTI</b> King prawns with fresh chilli, garlic white wine and tomato sauce	£10.95
<b>SALMONE AFFUMICATO CON RUCULA E AVOCADO</b> Smoked salmon with avocado and rocket salad	£11.25

## INSALATE

### Salad

<b>INSALATA CAESER CON POLLO</b> Caesar salad topped with freshly grilled chicken breast	£16.50
<b>INSALATA DI SALMONE BOLITO</b> Freshly poached salmon on a bed of crispy baby gem lettuce and tomato	£17.50

## RISOTTO E PASTA      risotto & pasta

<b>TORTELLONI DI ZUCCA E PECORINO</b>	£15.75
Hand made pumpkin and pecocorino filled tortellini with mushrooms and garlic sauce	
<b>RAVIOLI ARRABBIATA / BURRO E SALVIA</b>	£15.75
Hand made beff filled ravioli with tomato sauce and fresh chilli or a butter and sage sauce.	
<b>CANNELLONI</b>	£15.95
Spinach and ricotta filled cannelloni baked in béchamel sauce	
<b>LASAGNA BOLOGNESE</b>	£15.95
Beef lasagna with béchamel sauce, tomato and parmesan cheese	
<b>MELANZANE ALLA PARMIGIANA</b>	£15.95
Oven baked aubergines with tomato, mozzarella and parmesan cheese	
<b>RISOTTO AI FUNGHI</b>	£15.50
Mixed mushroom risotto	
<b>RISOTTO AI FRUITTI DI MARE</b>	£16.25
Mixed seafood risotto with fresh chilli, garlic and a dash of tomato sauce	
<b>SPAGHETTI POMODORO E BASILICO</b>	£12.95
Traditional Neapolitan dish with tomato and basil sauce	
<b>SPAGHETTI BOLOGNESE</b>	£15.50
Traditional mince beef with garlic, herbs and tomato sauce	
<b>SPAGHETTI CARBONARA</b>	£15.50
Cream, egg, bacon and parmesan cheese	
<b>PENNE ARRABBIATA</b>	£14.25
Fresh chilli, garlic and tomato sauce	
<b>TAGLIATELLE ALLA PRIMAVERA</b>	£14.95
Mixed grilled vegetables tossed with garlic and olive oil	
<b>TAGLIATELLE POLLO E FUNGHI</b>	£15.95
Strips of chicken breast with cream and mushroom sauce	
<b>TAGLIATELLE SALMONE AFFUMICATO</b>	£16.95
Smoked salmon with cream sauce	
<b>LINGUINE ALLE VONGOLE</b>	£15.95
Fresh clams, garlic, fresh chilli and white wine	
<b>LINGUINE AL GRANCHIO</b>	£16.25
Devon crab meat, Cherry tomatoes, garlic and fresh chilli drizzled with olive oil	
<b>LINGUINE AI GAMBERONI</b>	£16.95
King prawns, garlic, fresh chilli, wild rocket and white wine	
<b>LINGUINE AL SCOGLIO</b>	£16.95
Mixed seafood with fresh chilli, garlic and tomato sauce	
<b>ARAGOSTA CON LINGUINE</b>	£27.95
1/2 fresh lobster with garlic, white wine, tomato sauce and a dash of cream	

## PIZZE      PIZZAS

<b>MARGARITA</b> Tomato and mozzarella	£12.95
<b>NAPOLITANA</b> tomato sauce, black olives capers and anchovies	£12.95
<b>PROSCIUTTO E FUNGHI</b> tomato, mozzarella, ham and mushroom	£15.25
<b>VEGETARIANA</b> tomato, mozzarella and grilled marinated vegetables	£15.25
<b>AMERICANA ALLA DIAVOLA</b> tomato, mozzarella, spicy sausage and fresh chilli	£15.95
<b>QUATTRO STAGIONI</b> tomato, mozzarella, ham, mushrooms, sweet peppers and artichokes	£15.95
<b>PARMA E RUCOLA</b> Tomato, mozzarella, parma ham and rocket salad	£16.25

**CARNE**  
**Meat dishes**

<b>SUPREMA DI POLLO CREMA E FUNGHI</b> Chicken fillet with cream and mushroom sauce	£15.95
<b>SCALOPPINE DI MAIALE ALLA GORGONZOLA</b> Pork escalopes with a gorgonzola cheese sauce	£16.25
<b>FEGATO ALLA VENEZIANA</b> Dutch calves liver with onions, white wine and Worcestershire sauce	£16.95
<b>FEGATO BURRO E SALVIA</b> Pan fried Dutch calves liver in butter and sage	£16.95
<b>SCALOPPA DI POLLO ALLA MILANESE</b> Breaded chicken supreme pan fried with garlic and rosemary plus a spaghetti dish	£17.95
<b>SCALOPPINE DI VITELLO AL LIMONE</b> Veal escalope with butter, lemon and pine kernels sauce	£18.25
<b>SCALOPPINE DI VITELLO ALLA CAPRICIOSA</b> Veal escalope with tomato, garlic, mushroom and sweet peppers sauce	£18.50
<b>SALTINBOCCA DI VITELLO ALLA ROMANA</b> Veal escalope with parma ham and sage with white wine sauce	£18.95
<b>SCALOPPA DI VITELLO ALLA MILANESE</b> Breaded veal escalope pan fried with garlic and rosemary plus a spaghetti dish	£19.50
<b>STINCO DI AGNELLO</b> Braised lamb shank served on a bed of mash potatoes	£19.95
<b>BISTECCA ALLA GRIGLIA/ PEPE NERO SAUCE</b> Sirloin steak grilled or in a black Pepper sauce	£21.95

**PESCE**  
**Fish dishes**

<b>SALMONE AL PESTO ROSSO</b> Roast salmon with red pesto crust with rocket leaves	£17.95
<b>MERLUZZO ALLA LIVORNESE</b> Fresh cod with onions, black olives, capers, garlic, anchovies and tomato sauce	£17.95
<b>ORATA AL ERBE</b> Oven baked whole sea bream with herbs	£19.25
<b>FILLETI DI BRANZINO AL ERBE</b> Grilled fresh sea bass fillets with herbs	£18.95
<b>FILETTI ESPADA</b> Black scabbard fish fillets with lobster and crab sauce	£19.25
<b>GAMBERONI PICCANTI</b> Spicy king prawns with a tomato and garlic sauce served on a bed of white risotto	£21.95
<b>SOGLIOLA ALLA GRIGLIA OR ALLA MUGNAIA</b> Fresh Dover sole grilled or in a butter and lemon sauce	£27.95

**Contorni**  
**Sides**

<b>PATATE SALTATE / FRITTE /PURÈ</b> sauteed potatoes, chips or mash potatoes	£3.95
<b>INSALATA</b> mixed salad, with cucumber and tomatoes or cherry tomato and red onion salad	£4.25
<b>INSALATA DI RUCOLA</b> rocket salad with parmesan cheese	£4.50
<b>BROCOLI.</b> Fresh steamed broccoli	£4.25
<b>FAGIOLINI</b> French beans	£4.25
<b>CAVOLO VERDE</b> spring greens sautéed with pancetta, garlic and olive oil	£4.25
<b>ZUCCHINI FRITTI</b> Deep fried courgettes	£4.25
<b>SPINACI</b> spinach with garlic and olive oil	£4.25

## DOLCI      desserts

<b>AFFOGATO</b>	£6.95
<i>Two scoops of vanilla ice cream drowned with espresso coffee</i>	
<b>BIGNET ALLA PANNA</b>	£7.95
<i>Traditional profiteroles filled with cream and topped with chocolate sauce</i>	
<b>TORTA DI FORMAGGIO</b>	£7.95
<i>Home made cheese cake</i>	
<b>CREME CARAMEL</b>	£7.95
<i>Home made crème caramel</i>	
<b>TORTA DI MELE</b>	£7.95
<i>Warm apple tart with vanilla ice cream</i>	
<b>MOUSSE DI CIOCCOLATO</b>	£7.95
<i>Rich chocolate mousse cake</i>	
<b>PANNA COTTA</b>	£7.95
<i>Home made traditional panna cotta with a wild berry sauce</i>	
<b>TIRAMISU</b>	£7.95
<i>Home made traditional tiramisu</i>	
<b>SORBETTO DI LAMPONE</b>	£7.95
<i>Raspberries sorbet</i>	
<b>GELATO MISTO</b>	£7.95
<i>Chocolate and vanilla ice cream with chocolate sauce</i>	
<b>GELATO AMARETTO</b>	£8.50
<i>Amaretto flavour ice cream with amaretto liqueur</i>	
<b>GELATO LIMONCELLO</b>	£8.50
<i>Limoncello flavour ice cream with limoncello liqueur</i>	
<b>PIATTO DI FORMAGGIO</b>	£9.95
<i>tallegio, dolcelatte and fontina cheese served with biscuits</i>	
<b>ZABAGLIONE (serves 2 persons)</b>	£18.50
<i>Traditional Italian dessert ( whisked egg yolks, white wine, marsala wine and sugar)</i>	

### CAFFE E TE.    COFFE & TEA

### DIGESTIVE    Liquors

ESPRESSO	£4.15	AMARETTO DISARONNO	£5.25
DOUBLE ESPRESSO	£5.25	LIMONCELLO	£5.25
CAPPUCCINO	£4.50	COINTREAU	£5.25
AMERICANO	£4.50	GRAPPA	£4.95
HOT CHOCOLATE	£4.50	SAMBUCA	£4.95
LATTE	£4.50	STREGA	£4.95
ENGLISH BREAKFAST TEA	£4.15	TIAMARIA	£4.95
EARL GREY TEA	£4.15	VECCHIA ROMAGNA	£5.25
CAMOMILE TEA	£4.15	COURVOISIER	£5.95
PEPPERMINT TEA	£4.15	REMY MARTIN	£6.25
FRESH MINT TEA	£4.15	HOUSE PORT	£4.95
GREEN TEA	£4.15	LBV PORT	£7.95
LIQUEUR COFFE	£8.50	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