

PRIMI PIATTI

STARTERS

CESTINO DI PANE Bread basket	£2.95
PANE ALL' AGLIO Oven-baked garlic bread	£4.25
SCHIACCIATA Pizza bread topped with garlic and herbs	£5.50
BRUSCHETTA AL POMODORO Toasted rustic bread topped with fresh tomato, garlic and fresh basil	£5.95
INSALATA CAESAR Lettuce, parmesan cheese, anchovies, croutons and a Caesar dressing	£6.25
COZZE ALLA MARINARA Mussels with garlic, chilli, white wine and tomato sauce	£6.95
CALAMARI FRITTI Deep fried calamari served with garlic mayonnaise	£6.95
MOZZARELLA FRITTA Deep fried breaded mozzarella with a spicy tomato dip	£7.50
GRIGLIATA DI VERDURE Grilled sweet peppers, courgettes and aubergines with a drizzle of pesto oil	£7.50
FUNGHI GORGONZOLA Portobello mushroom, stuffed with gorgonzola and pine kernels	£7.95
FUNGHI RIPIENE MELANZANE Portobello mushrooms stuffed with aubergines, celery and garlic served on spicy tomato sauce	£7.95
FRITTO MISTO White bait, prawns and calamari with a spicy tomato dip	£8.25
CAPRESE Mozzarella, roast plum tomato with pesto oil	£8.25
FEGATINI DI POLLO ALLA VENEZIANA Chicken liver with bacon, onion, balsamic on a bed of spring greens	£8.25
ANTIPASTO ALL' ITALIANA Parma ham, bresaola, mortadella, grilled marinated courgettes and aubergines	£8.95
AVOCADO E GAMBERONI Sliced avocado with king prawns in a marie-rose sauce and rocket salad	£8.95
PROSCIUTTO DI PARMA E MELONE Parma ham and melon	£8.95
ASPARAGI ALLA MILANESE Poached asparagus topped with a fried egg and parmesan cheese	£8.95
BRESAOLA RUCOLA E PARMIGIANO thinly sliced cured beef with rocket salad and parmesan cheese	£9.25
GAMBERONI PICCANTI King prawns with fresh chilli, garlic white wine and tomato sauce	£9.50
SALMONE AFFUMICATO CON RUCOLA E AVOCADO Smoked salmon with avocado and rocket	£9.95

ZUPPE

SOUP

ZUPPA DI ZUCCA Pumpkin soup	£6.50
MINISTRONE Traditional Italian vegetable soup	£6.50
ZUPPA DI PESCE Fish soup	£6.95

RISOTTO E PASTA

RISOTTO & PASTA

TORTELLONI DI ZUCCA E PECORINO Handmade pumpkin and pecorino filled tortelloni with mushrooms and garlic	£14.95
RAVIOLI ARRABBIATA / BURRO E SALVIA Handmade beef-filled ravioli with tomato sauce and fresh chilli, or a butter and sage sauce	£14.95
CANNELLONI Spinach and ricotta-filled cannelloni baked in béchamel sauce	£14.95
LASAGNA BOLOGNESE Beef lasagne with béchamel, tomato sauce and parmesan cheese	£14.95
GNOCCHI AL PESTO Potato gnocchi with pesto	£14.95
RISOTTO AI FUNGHI Mixed mushroom risotto	£14.95
RISOTTO AI FRUTTI DI MARE Mixed seafood risotto with fresh chilli, garlic and a dash of tomato sauce	£15.75
RISOTTO AI GAMBERONI King prawn risotto with fresh chilli, garlic and a dash of tomato sauce	£15.95
SPAGHETTI POMODORO E BASILICO Traditional Neapolitan dish - tomato and basil sauce	£10.50
SPAGHETTI AGLIO, OLIO E PEPERONCINO Garlic and fresh chilli garnished with parsley and a drizzle of olive oil	£10.95
SPAGHETTI BOLOGNESE Traditional minced beef with garlic, herbs and tomato sauce	£13.50
SPAGHETTI ALLA PUTANESCA Tomato sauce with black olives, capers, anchovies garlic and fresh chilli	£13.75
SPAGHETTI CARBONARA Cream, egg, bacon and parmesan cheese	£13.95
PENNE ARRABBIATA Fresh chilli, garlic and tomato sauce	£13.25
PENNE POLLO E BROCCOLI Chicken and broccoli with olive oil, garlic and fresh chilli	£13.75
PENNE ALLA AMATRICIANA Pancetta, onions, garlic, chilli and tomato sauce	£13.95
MELANZANE ALLA PARMIGIANE Oven baked aubergines with tomato and mozzarella cheese	£13.95
TAGLIATELLE A RAGU D' ANATRA Duck ragu with tomato sauce	£13.95
TAGLIATELLE ALLA PRIMAVERA Mixed grilled vegetables tossed with garlic and olive oil	£13.95
TAGLIATELLE POLLO E FUNGHI Strips of chicken breast with cream and mushroom sauce	£14.50
TAGLIATELLE SALMONE AFFUMICATO Smoked salmon with cream sauce	£14.75
LINGUINE ALLE VONGOLE Fresh clams, garlic, fresh chilli and white wine	£14.75
LINGUINE AL GRANCHIO Devon crab meat, cherry tomatoes, garlic and fresh chilli drizzled with olive oil	£14.95
LINGUINE AI GAMBERONI King prawns, garlic, fresh chilli, wild rocket and white wine	£14.95
LINGUINE AL SCOGLIO Mixed seafood pasta with fresh chilli, garlic and tomato sauce	£14.95

SPECIALITÀ

HOUSE SPECIALITIES

SALTINBOCCA ALLA ROMANA Veal slices with Parma ham and sage	£17.95
FILETTI DI 'ESPADA' Black scabbard fish fillets with lobster and crab sauce	£17.95
ARAGOSTA CON LINGUINE 1/2 fresh lobster with linguine	£24.95

INSALATE

SALAD

INSALATA CAESAR CON POLLO Caesar salad topped with freshly grilled chicken breast	£13.95
INSALATA CAESAR CON GAMBERONI Caesar salad with king prawns in garlic and white wine	£14.95

PIZZE

PIZZAS

MARGHERITA Tomato and mozzarella	£10.95
PROSCIUTTO E FUNGHI Tomato, mozzarella, ham and mushrooms	£13.75
VEGETARIANA Tomato, mozzarella and grilled vegetables	£13.95
AMERICANA Tomato, mozzarella and spicy sausage	£13.95
QUATTRO STAGIONI Tomato, mozzarella, ham, mushrooms, sweet peppers and artichokes	£13.95
FIorentina Tomato, Mozzarella cheese, spinach and egg	£13.95
PARMA E RUCOLA Tomato, mozzarella, Parma ham and rocket	£14.50
QUATTRO FORMAGGI Four cheese (no tomato sauce)	£14.50

CONTORNI

SIDES

PATATE SALTATE Sautéed potatoes	£3.25
PATATE PUREA mash potatoes	£3.25
PATATE FRITTE Chips	£3.25
BROCCOLI Freshly steamed broccoli	£3.25
FAGIOLINI French beans	£3.25
SPRING GREENS Spring greens sautéed with pancetta, garlic and olive oil	£3.25
ZUCCHINI FRITTI Deep fried courgettes	£3.25
SPINACI Spinach with garlic and olive oil	£4.25
INSALATA MISTA mixed leave salad with tomato and cucumber	£4.25
POMODORINI Cherry tomato and onion salad	£4.25
RUCOLA Rocket and parmesan cheese salad	£4.25

CARNE **MEAT DISHES**

SUPREMA DI POLLO ALLA VALDOSTANA Chicken fillet with ham, mozzarella and tomato sauce	£14.95
SUPREMA DI POLLO CREMA E FUNGHI Chicken fillet with cream and mushroom sauce	£14.95
FEGATO ALLA VENEZIANA Dutch calves liver with onions, white wine and Worcestershire sauce	£16.95
FEGATO BURRO E SALVIA Pan fried Dutch calves liver in butter and sage	£16.95
SCALOPPINE DI MAIALE ALLA CREMA E FUNGHI Pork escalope with cream and mushroom sauce	£16.95
SCALOPPINE AL LIMONE Veal escalope with butter, lemon and pine kernels sauce	£17.50
SCALOPPINE ALLA CAPRICIOSA Veal escalope with tomato, garlic, mushroom and sweet peppers sauce	£17.50
COTTOLETTA D'AGNELLO AL ROSMARINO Lamb cutlets in a white wine and rosemary sauce	£17.95
SCALOPPA ALLA MILANESE Breaded veal escalope pan-fried with garlic and rosemary plus a spaghetti dish	£17.95
STINCO DI AGNELLO Braised Lamb shank served on a bed of mushroom risotto	£18.95
BISTECCA ALLA GRIGLIA Grilled sirloin steak	£19.95
MEDAGLIONI AL PEPE VERDE Medallions of fillet steak with a green peppercorn and brandy sauce	£22.95
COTTOLETTA DI VITELLO BURRO E SALVIA Veal cutlet pan fried in butter and sage	£23.50

PESCE **FISH DISHES**

SALMONE ASPARAGI Oven-baked fresh salmon on a bed of asparagus and cherry tomatoes	£16.95
MERLUZZO ALLA LIVORNESE Fresh cod with onions, black olives, capers and tomato sauce	£16.95
ORATA AL ERBE Oven-baked whole sea bream with herbs	£17.95
FILLETTI DI BRANZINO AL ERBE Grilled fresh sea bass filets with herbs	£17.95
GAMBERONI PICCANTI Spicy king prawns served on a bed of white risotto	£18.95
SOGLIOLA ALLA GRILLA Grilled fresh Dover Sole	£24.95

DOLCI DESSERTS

AFFOGATO Two scoops of vanilla ice cream drowned with espresso coffee	£5.95
BIGNET ALLA PANNA Traditional profiteroles filled with cream and topped with chocolate sauce	£6.95
TORTA DI FORMAGGIO Home made cheese cake	£6.95
CREME CARAMEL Home made crème caramel	£6.95
TORTA DI MELE Warm apple tart with vanilla ice cream	£6.95
MOUSSE DI CIOCCOLATO Rich chocolate mousse cake	£6.95
PANNA COTTA Home made traditional panna cotta with a passion fruit sauce	£6.95
ARANCE CAMELLE Fresh oranges in a caramel sauce with chocolate ice cream	£6.95
TIRAMISU Home made traditional tiramisu	£6.95
SORBETTO DI FRAGOLA Strawberry sorbet	£6.55
GELATO MISTO Chocolate and vanilla ice cream with chocolate sauce	£6.95
GELATO AMARETTO Amaretto flavour ice cream with amaretto liqueur	£7.25
GELATO LIMONCELLO Limoncello flavour ice cream with limoncello liqueur	£7.25
PIATTO DI FORMAGGI Talegio, dolcelatte and fontina cheese served with biscuits	£8.75
ZABAIONE (serves 2 persons) Traditional Italian dessert (whisked egg yolks, white wine, marsala wine and sugar)	£14.95

CAFFE E TE COFFEE & TEA

ESPRESSO	£3.50
DOUBLE ESPRESSO	£4.25
CAPPUCCINO	£3.75
HOT CHOCOLATE	£3.75
LATTE	£3.75
ENGLISH BREAKFAST TEA	£3.50
EARL GREY	£3.50
CAMOMILE	£3.50
PEPPERMINT	£3.50
FRESH MINT	£3.50
GREEN TEA	£3.50
LIQUEUR COFFEE	£7.95

DIGESTIVI LIQUORS

AMARETTO DISARONNO	£4.75
LIMONCELLO	£4.75
COINTREAU	£4.75
GRAPPA	£4.75
SAMBUCA	£4.75
STREGA	£4.75
TIA MARIA	£4.75
VECCHIA ROMAGNA	£4.95
COURVOISIER	£5.25
REMY MARTIN	£5.95
HOUSE PORT	£4.75
LBV PORT	£7.95
VINTAGE PORT	£10.95

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