

## STARTERS

**Pane all'aglio £2.95 (with cheese) £3.75 V**

Homemade Pizza base with garlic or with additional cheese

**Zuppa del Giorno £4.50 V**

**Frittura di mangia tutto £5.45**

Deep fried white bait served with aioli sauce

**Insalata Caprese £5.95 V**

Sliced tomatoes, mozzarella and fresh basil  
Garnished with olive oil and caramelised balsamic vinegar

**Pane con Olive £3.40 V**

Spicy Olives served with a rustic bread

**Impepata di cozze (for one) £6.95 (share size for two) £12.95**

Fresh mussels cooked with onions, garlic, parsley white wine  
Served with rustic bread

**Tagliere della casa £7.50**

A selection of premium quality Italian cured meats served with cheese, olives and mushrooms  
Served with rustic bread

**Funghi ai quattro formaggi £5.95 V**

Mushrooms cooked with wine in a creamy four cheese sauce (includes gorgonzola) cheese

**Please note all our food is cooked fresh to order  
In periods of peak demand please be patient.**

# LE PASTE

## **Paglia & fieno carbonara £ 9.45**

Spinach and egg pasta ribbons cooked with Italian pancetta, egg, parmesan cheese and cream

## **Lasagna al Forno £ 9.45**

Layered pasta sheets with bolognese and béchamel sauce, mozzarella cheese (oven baked)

## **Paglia & fieno pollo e funghi £ 10.95**

Spinach and egg pasta ribbons cooked with tender pieces of chicken, mushrooms  
Fresh tomatoes garlic, onions, a touch of cream and wine sauce

## **Rigatoni lucanica £ 9.45**

Pasta cooked with lucanica sausage, onions, garlic, wine, tomato sauce  
Topped with parmesan shavings

## **Linguini alla Bolognese £ 9.45**

Linguini pasta served with homemade bolognese sauce

## **Paglia & fieno salmone e asparagi £ 11.50**

Spinach & egg pasta ribbons cooked with fresh salmon, asparagus, white wine and cream

## **Risotto funghi e asparagi £ 9.45 V**

Rice cooked with mushrooms, asparagus, white wine, cream and saffron

## **Rigatoni alla siciliana £ 9.45 V**

Pasta cooked aubergines, courgettes, fresh tomatoes, onions garlic and white wine

## **Linguini ai frutti di mare £ 13.95**

Linguini cooked with fresh mussels, clams, king prawn tails, calamari  
Onions, garlic, wine, tomato sauce

*Gluten free pasta is also available;ask your waiting staff for details*

*Additionally: if you have any allergies or special dietary requirements please inform the staff*

**PESCE**  
**(fish)**

**Frittura di calamari £ 12.95**

Deep fried calamari rings served with aioli sauce and a side salad

**PESCE SPADA DELLA CASA £ 13.95**

Fresh sword fish steak cooked with onions, garlic, fresh tomatoes, olives  
Capers and white wine

**Salmone con crosta di pesto £12.95**

Fresh salmon fillets cooked with topped with a pesto crust cooked with fresh mussels  
Parsley, garlic and white wine sauce

**Nasello in padella £13.95**

Pan fried hake fillet cooked with fresh tomatoes, prawns, garlic and wine sauce

**CARNI**  
**(meats)**

**Piccatina ai funghi £ 13.50**

Veal escalope cooked with mushrooms, english mustard, wine and cream

**Bistecca al pepe verde £ 15.95**

Prime sirloin steak cooked with green pepper corns, mustard, wine and cream

**Pollo alla milanese £ 13.25**

Shallow fried Breast of chicken coated in bread crumbs  
Served with linguini in a tomato sauce

**Pollo alla parmigiana £13.25**

Fillets of chicken cooked with aubergines, garlic, wine tomato sauce topped with cheese

**All main courses are served with potatoes and vegetables of the day**  
**Unless otherwise stated**

# Pizze

## **Margherita £7.95 V**

Mozzarella, basil and tomato

## **Pollo £9.45**

Mozzarella, tomato, chicken and peppers

## **Prosciuto e funghi £9.25**

Mozzarella, tomato, ham and mushrooms

## **Vesuvio £9.25**

Mozzarella, tomato, peperoni sausage and chillies flakes (hot)

## **Quattro Stagioni £9.45**

Mozzarella, tomato, basil, ham, mushrooms, artichoke and olives

## **Della casa £9.95**

Mozzarella, tomato, rocket, parma ham and gorgonzola cheese

## **Vegetariana £9.25 V**

Mozzarella, tomato, aubergines mushrooms, peppers, and zucchini

## **Calzone Del pizzaiolo £9.25**

A folded pizza filled with mozzarella, ham zucchini aubergines  
And tomato sauce

## **DOLCi**

### **Tiramisu'**

Homemade high quality  
Italian cream cake

### **Gelati misti**

A selection of quality ice cream

### **Sformantino al cioccolato**

A delightful light chocolate dessert on a biscuit base, Served with a scoop of ice-cream

### **Formagelle della casa**

Homemade amareto cheese cake served with vanilla ice cream

### **Panna Cotta**

Homemade rich vanilla desert served with a coulis

**All desserts are priced at £4.95**

## **DRINKS AND REFRESHMENTS**

**Espresso £1.80**

**Capuccino £2.10**

**Speciality teas £1.70**

**coke, orangeade, lemonade £1.80**

**fruit juices £2.10**

**iced tea £1.90**

**Mineral water 50 cl £2.10 100 cl £3.25**

**Liqueur coffees from £ 4.95**

**LAGERS peroni / moretti 330ml £3.75**

**BOULMERS cider 500 ml £3.95 PALE ALE whitstable bay 500 ml £ 4.50**

## **SPIRITS AND LIQUEURS**

**Martini /cinzano /punt & mes £2.95 campari & soda £3.25**

**Whisky £ 3.25 malt whisky /jack daniel's /southern comfort £3.50**

**Malibu /archers /pernod / port £2.95**

**Gin / vodka / bacardi / rum / spiced rum £3.25**

**Vecchia romagna £3.50 martell /remy martin / grappa £3.95**

**Tia maria /sambuca / amaretto / frangelico / amaro averna / mirto**

**Baileys / limoncello / strega / jager meister £ 2.95**

Liquor coffees from £4.45



# WINE LIST

## White wines

**La corte bianco**                      **17.5cl £4.25 \ 75cl £14.95**

Straw-yellow light colour. Pleasant flavour of peach with mineral nuances. Fresh sapid and persistent taste

**Frascati**                                      **17.5cl £4.75 \ 75cl £17.95**

A blend of Malvasia and Trebbiano. Clear straw-coloured dry white wine. Fine, delicate, fragrant, persistent and an excellent example of this wine.

**Pinot Grigio**                              **17.5cl £4.50 \ 75cl £16.95**

Straw yellow in colour with amber nuances, the bouquet is fresh with gentle hints of ripe bananas and toasted coffee, the taste is long and persistent with a good and elegant body.

**Chardonnay pasqua 50mo anniversario**    **75cl £16.95**

**Orivieto Classico (Medium sweet 75cl £18.50**

Bright gold in colour, strong bouquet of wild flowers, honey and musk with a hint of bitter almonds, sweet to the palate, soft, fresh flavoursome with a delightful aftertaste of ripe fruit

**Verdicchio classico 75cl £17.50**

An elegant white wine with a delicate fresh fragrance of green fruit and flowers with a hint of bitter almonds which is characteristic of the verdicchio grape

## **ROSE WINES**

**La corte rosato**                      **17.5 cl £4.50      75 cl £15.95**

Coral pink in colour with floral and fruit aromas. Fresh and crisp with an intense and smooth taste

## **SPARKLING WINES**

**Asti spumante**    (M/S) £20.95

Straw-yellow with light golden highlights, it has a fine lasting white mousse and a steady, very finely-grained pelage. Its aromatic, delicately sweet flavour is typical of Moscato. This is the classic sparkling wine to round off a perfect meal with dessert.

**Veneto : Prosecco - (M/D) £20.95**

Very Pale, straw yellow, fine and persistent pelage. Hints of apple and banana. Fresh fruity and medium to the palate with a great underline softness.

**Prosecco (mono) m/d      20 cl              £5.95**

Taste notes as prosecco above

# WINE LIST

## Sparkling wines

### **Asti Spumante - (Sweet ) £18.50**

Straw-yellow with light golden highlights, it has a fine lasting white mousse and a steady, very finely-grained pelage. Its aromatic, delicately sweet flavour is typical of Moscato. This is the classic sparkling wine to round off a perfect meal with dessert.

### **Prosecco - (Medium dry) £19.50**

Very Pale, straw yellow, fine and persistent perlage. Hints of apple and banana. Fresh fruity and medium dry to the palate with a great underline softness

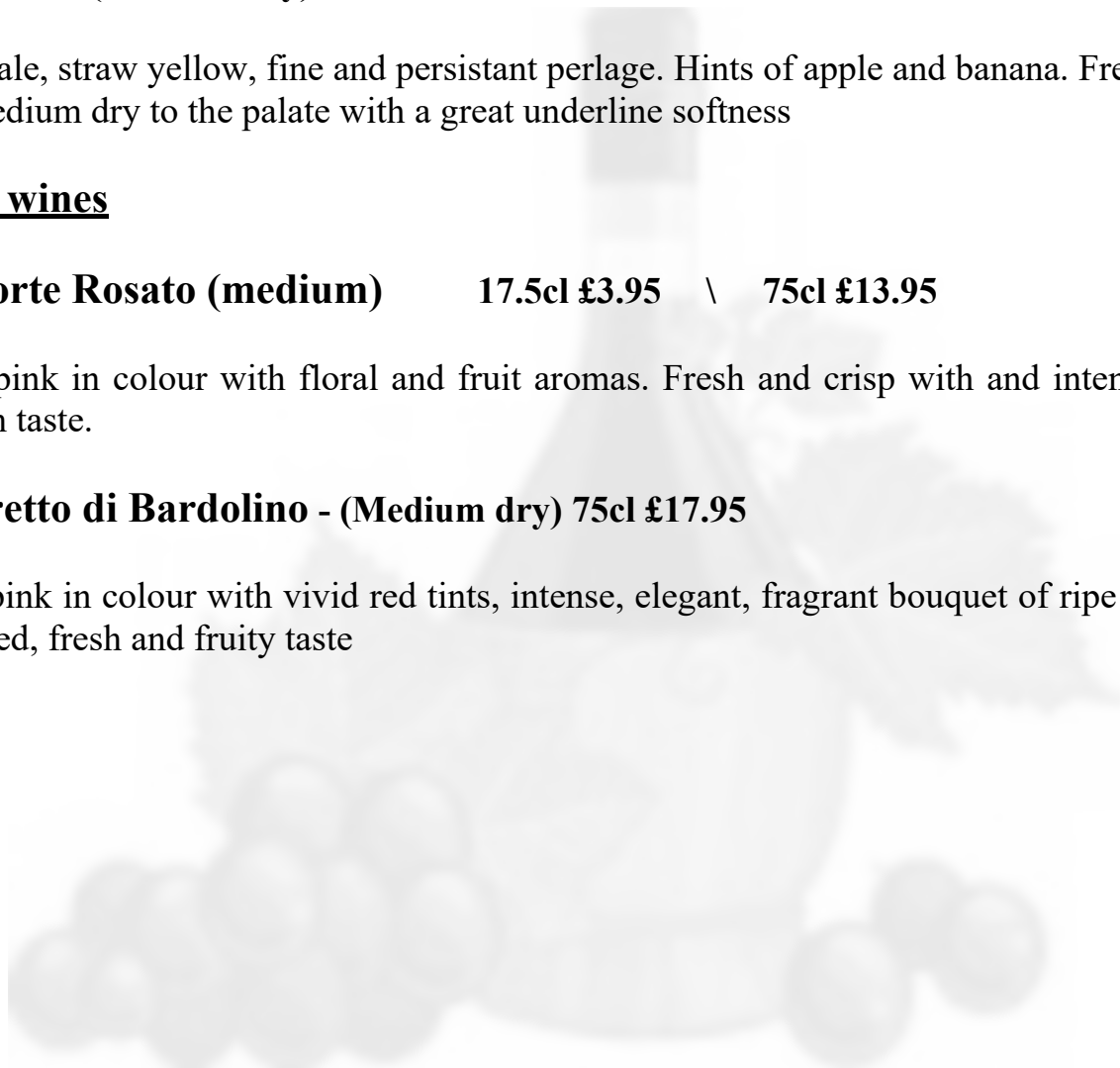
## Rose' wines

### **La Corte Rosato (medium) 17.5cl £3.95 \ 75cl £13.95**

Coral pink in colour with floral and fruit aromas. Fresh and crisp with an intense and smooth taste.

### **Chiaretto di Bardolino - (Medium dry) 75cl £17.95**

Deep pink in colour with vivid red tints, intense, elegant, fragrant bouquet of ripe grapes, balanced, fresh and fruity taste





# WINE LIST

## Red wines

**La corte Rosso** 17.5cl £4.25 \ 75cl £14.95

Deep red in colour with a vivid red tints, intense, elegant, fragrant bouquet of ripe grapes, balanced fresh and fruity

**Primitivo del Salento IGT** 17.5cl £4.50 \ 75cl £15.95

Aged in oak for 6 months. Ruby red with violet reflections. Aromas of prunes and cherry. A full bodied wine, soft and balanced, easy to drink

**Montepulciano D'Abruzzo** 75cl £16.95

Aged in used barriques for 12 months. Intense ruby red with grant nuances. Full bodied and robust; well balanced with a well orchestrated wood scented tannin component.

**Il barroccio (nero d'avola)** 75 cl £16.95

This opulent red wine is spicy juicy, displaing flavours of plums and ripe cherries. It bursts with aromas Of dark cherries and warm spice, it has a grippy yet smooth tanings

**Negroamaro** 75 cl £18.95

Deep red in colour with purple tintscharacterizethis rich spicywith a long lingering finish  
And velvety texture

**Salice Salentino DOC** 75cl £19.95

90% Negroamaro, 10% Malvasia Nera - Purple-tinged ruby red in colour, with hints of dried plum and morello cherry on the nose; generous and complex in the mouth, with excellent structures and a finish exhibiting the pleasant, bitter aftertaste typical of the Negroamaro grape.

**Aglianico** 75 cl 19.50

Dark cherry and light chalky notes in the nose. \rich and spicy in the body with vitamin elements and cherry Notes from the nose. black pepper develops with air and the whole wine evens out from start to finish.  
A knock out red made from grapes picked at the start of november.

**Biferno Rosso Riserva** 75cl £19.95

Produced from montepulciano trebbiano toscano and aglianico grape varieties. Intense ruby red colour, pleasant bouquet supple and dry on the plate. Harmonious and velvety with tannin on the finish

**Chianti Classico** 75cl £19.95

100% Sangiovese - Intense ruby red in colour with a bouquet of small red fruits and flowers. To the palate it is a full, round, with soft tannins, a good structure and a persistent finish

**Cannonau di Sardegna** 75cl £22.95

Ruby red with purple reflections, glossy and transparent, with excellent persistent. The nose is good and intensity and structure, with a bouquet of ripe red fruits and berries, with flora undertones.

Please note there will be variation of vintage according to availability



