

ANTIPASTO

Pane all'aglio (Ve) £3.25

Homemade pizza base with garlic olive oil.

Pane all'aglio con Formaggio (V) £4.05

Homemade pizza base with mozzarella cheese and garlic olive oil.

Bruschetta (V) £5.05

Home-made pizza base with garlic olive oil, fresh chopped tomato, served with homemade pesto.

Zuppa del giorno £5.50

Home made soup of the day.

Involtini Romani £7.95

Goat's cheese and chives wrapped in Parma ham fried with sliced Tomato and served on a bed of rocket.

Insalata Caprese (V) £6.25

Sliced fresh tomato, mozzarella cheese and fresh basil, garnished with olive oil and caramelised balsamic vinegar.

Pane con Olive (Ve) £3.90

Olives served with rustic bread.

Impepata di cozze (for one £8.95 or for two £16.95)

Fresh mussels cooked with onions, garlic, parsley, and white wine, served with rustic bread.

Tagliere della casa (share for two) £10.95

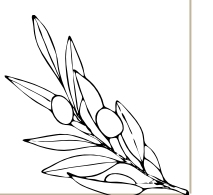
A selection of premium quality Italian cured meats, cheese, olives and mushrooms, served with rustic bread.

Funghi ai quattro formaggi (V) £7.50

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

Mixed Salad (Ve) £5.00

Mixed leaf salad, tomatoes, cucumbers, onions, peppers, and celery served with olive oil and balsamic vinegar.





LE PASTE

Rigatoni Arrabbiata £9.00

Rigatoni Pasta cooked with homemade tomato sauce fresh tomato, onion, garlic and chillies (spicy).

Linguini Alla Carbonara £11.50

Linguini pasta cooked with smoked pancetta, egg yolk, parsley, parmesan cheese and cream.

Homemade Lasagna al Forno £13.00

Layered pasta sheets with homemade bolognaise and béchamel sauce cooked with mozzarella and parmesan cheese (oven-baked).

Paglia & Fieno Pollo e Funghi £13.25

Fresh spinach and egg pasta ribbons cooked with tender pieces of chicken, mushrooms, fresh tomatoes, tomato sauce, garlic, parsley, onions, a touch of cream and wine sauce.

Rigatoni con Salsiccia £11.95

Pasta cooked with homemade lucanica sausage, onions, garlic, parsley, wine, tomato sauce, and fresh tomato topped with parmesan shavings.

Linguini alla Bolognese £12.50

Linguini pasta served with homemade bolognese sauce, parsley and butter.

Linguini alla Puttanesca £12.50

Linguini pasta cooked with tomato sauce, olives, capers, onion, fresh tomato, garlic, anchovies and chillies.

Paglia & Fieno Salmone e Asparagi £13.50

Fresh spinach & egg pasta ribbons cooked with fresh salmon, asparagus, parsley, butter, onion, white wine and cream.

Risotto funghi e asparagi (V) £11.25

Rice cooked with mushrooms, asparagus, white wine, parsley, butter, cream and turmeric.

Rigatoni alla Siciliana (Ve) £11.25

Pasta cooked aubergines, courgettes, fresh tomatoes, parsley, Homemade tomato sauce, onions garlic and white wine.

Pollo e Pesto Rosso £13.50

Rigatoni pasta with chicken, fresh tomato, onions, parsley, homemade tomato sauce and homemade pesto sauce.

Linguini ai frutti di mare £15.50

Linguini pasta cooked with fresh mussels, clams, king prawns with tails, calamari, fresh tomato, onions, garlic, wine, and homemade tomato sauce.

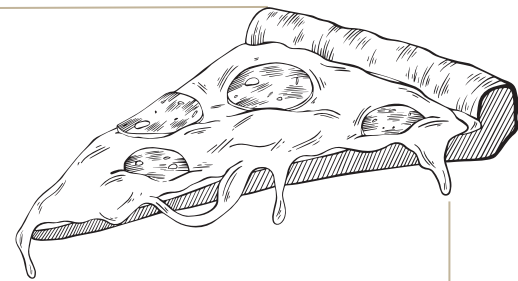
**Please ask your waiting staff for gluten-free pasta options.
Allergen Advice if you have any allergies or special dietary requirements, please inform the staff.**



PIZZE

Margherita (V) £9.00

Mozzarella cheese, basil and tomato sauce.



Pollo £11.00

Mozzarella cheese, chicken, mixed peppers and tomato sauce.

Prosciutto e Funghi £11.00

Mozzarella cheese, tomato sauce, ham and mushrooms.

Tropicale £11.00

Mozzarella cheese, tomato sauce, ham and pineapple.

Pepperoni £11.00

Mozzarella cheese, tomato sauce, pepperoni sausage.

Vesuvio £11.50

Mozzarella cheese, tomato sauce, pepperoni sausage and jalapenos (hot).

Della Casa £12.00

Mozzarella cheese, tomato sauce, rocket, parma ham and gorgonzola cheese.

Quattro Stagioni £12.00

Mozzarella cheese, tomato sauce, basil, ham, mushrooms, artichoke and olives.

Vegetariana (V) £12.50

Mozzarella cheese, tomato sauce, marinated aubergines, mushrooms, peppers, and zucchini.

Quattro Formaggi (V) £12.00

Four different types of cheese pizza.

Fiorentina (V) £12.00

Mozzarella cheese, tomato, spinach, garlic and free-range egg served with grated parmesan.

Calzone Del Pizzaiolo £12.50

A folded pizza filled with mozzarella cheese, ham, zucchini, aubergines and tomato sauce.

Giardiniera £12.50

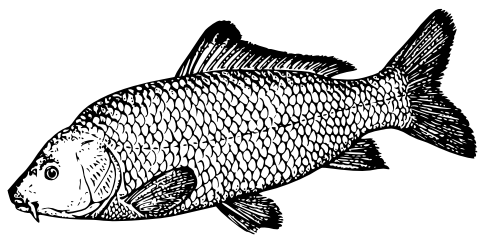
Tomato sauce, mushroom, fresh peppers, petit pois, sweet corn, olives, mozzarella cheese, and fresh sliced tomato.

Vegan cheese option is also available

Add any extra ingredients for: Ham, Anchovies, Parma Ham, Pepperoni Sausage, Chicken, Homemade Pesto **£1.50**

Add any extra ingredients for: Cheese, Pineapple, Aubergines, Artichoke, Olives, Red pepper, Onion, Rocket, Courgette, Asparagus, Sundried tomato, and Jalapenos **£1.25**





PESCE

Pesce Spada Della Casa £16.95

Fresh swordfish steak cooked with onions, garlic, fresh tomatoes, olives, capers and white wine. Served with potatoes and vegetables of the day unless otherwise stated.

Salmone Del Buongustaio £16.95

Fresh salmon fillets, whole king prawns (only tail on), Parsley, garlic, cream and white wine sauce. Served with potatoes and vegetables of the day unless otherwise stated.

Nasello in Padella £16.95

Pan-fried hake fillet cooked with fresh tomatoes, prawns (only tail on), garlic and wine sauce. Served with potatoes and vegetables of the day unless otherwise stated.

CARNI

Piccatina ai Funghi £16.95

Veal escalope cooked with mushrooms, onions, garlic, parsley, cream and white wine.

Bistecca al Pepe Verde £23.95

Prime sirloin steak cooked with green peppercorn, french mustard, red wine, and cream.

Bistecca ala Boscaiola £23.95

Prime sirloin steak cooked with fresh pepper, mushroom, fresh tomato, onion, garlic, and red wine.

Pollo Alla Parmigiana £16.50

Fillets of chicken cooked with aubergines, garlic, tomato sauce, basil, parsley, and white wine topped with cheese.

Piccatina Alla Pizzaiola £16.95

Escalope of veal cooked in wine, fresh tomato, garlic, onions, parsley, basil, capers, olives, and tomato sauce.

Pollo Alla Milanese £16.50

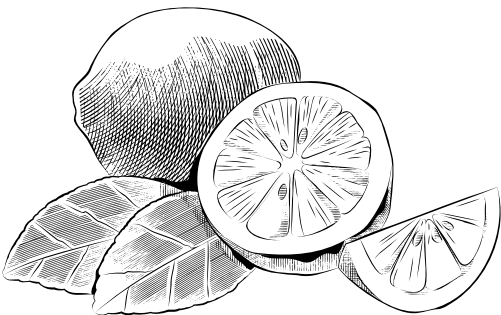
Pan-fried breast of chicken coated in breadcrumbs served with linguini pasta in a tomato sauce (served with linguine in tomato sauce instead of vegetables).

All the above dishes are served with a side dish of potatoes and vegetables of the day unless otherwise stated.



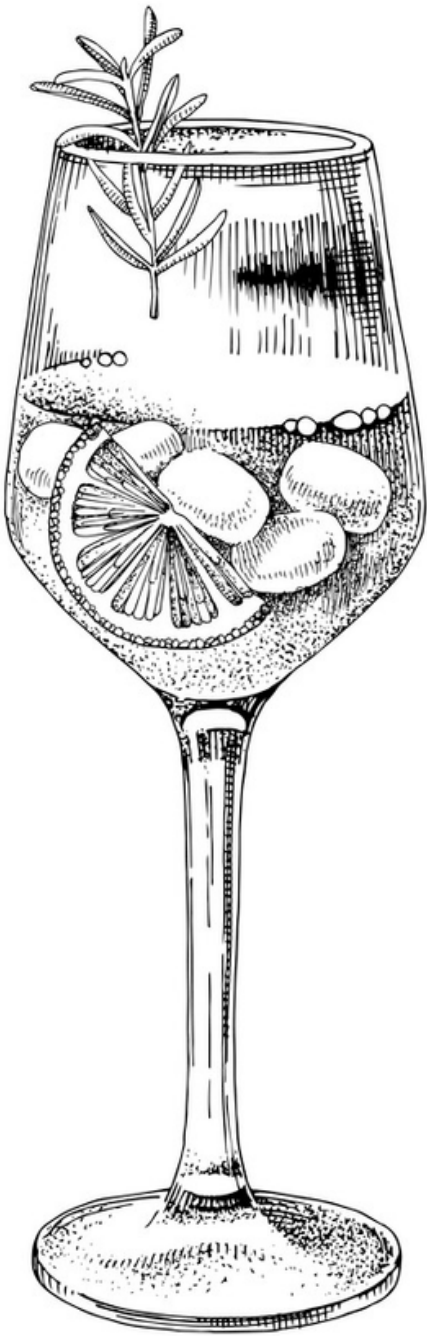
BEVANDE

- Peroni Beer** Nastro Azzurro 5.1% a.b.v. 33cl **£4.45**
- Moretti Beer** 4.6% a.b.v 33cl **£4.45**
- Bulmer Apple Cider** 4.5% a.b.v 50cl **£5.00**
- Whitstable Bay** Pale Ale 4.0% a.b.v 50cl **£5.25**
- Aperol** or **Campari** Spritz Cocktail **£10.00**
- Alcohol-Free Beer** 33cl **£3.50**
- Coca-Cola, Coke Diet** 33cl Glass Bottle **£3.50**
- 7UP** 33cl **Glass Bottle £3.00**
- Mineral Water** 75cl **£3.25**
- Schweppes Tonic Water, Soda Water, Lemonade** 20cl **£2.35**
- Glass of Orange Juice** or **Apple Juice** 30cl **£3.00**
- J20 Apple and Mango** or **Orange and Passion Fruit** 33cl **£3.50**
- Glass of milk** 33cl **£1.50**



SPIRITS & LIQUEUR

- PERNOD (Anise)** 40% a.b.v 25ml **£3.50**
- AMARETTO** 30% a.b.v 25ml **£3.50**
- AVERNA** 40% a.b.v 25ml **£3.50**
- BACARDI** 37,5% a.b.v 25ml **£3.50**
- BAILEYS** 17% a.b.v 25 ml **£3.50**
- COINTREAU** 40% a.b.v 25ml **£3.50**
- DRAMBUIE** 40% a.b.v 25ml **£3.50**
- DARK RUM** 40% a.b.v 25ml **£3.50**
- SPICED RUM** 35% a.b.v 25ml **£3.50**
- FRANGELICO** 25% a.b.v 25ml **£3.50**
- DRY GIN** 37,5% a.b.v 25ml **£3.50**
- PINK GIN** 37.5 % a.b.v.25ml **£3.50**
- LIMONCELLO** 28% a.b.v 25ml **£3.50**
- MALIBU** 21% a.b.v 25ml **£3.50**
- SAMBUCA** 42% a.b.v 25ml **£3.50**
- STREGA** 40% a.b.v 25 ml **£3.50**
- TIA MARIA** 25% a.b.v 25ml **£3.50**
- VODKA** 37,5% a.b.v 25 ml **£3.50**
- COGNAC** 40% a.b.v 25ml **£4.50**
- CAMPARI** 25% a.b.v 50ml **£4.50**
- ARCHERS** 18% a.b.v 50ml **£4.50**
- GRAPPA** 40% a.b.v 25 ml **£4.50**
- JACK DANIELS** 40% a.b.v 25ml **£4.50**
- MALT WHISKY** 40% a.b.v 25 ml **£4.50**
- SOUTHERN COM** 40 a.b.v 25ml **£4.50**
- JAMESON** 40% a.b.v 25ml **£4.50**
- VECCHIA ROMAGNA** 38% a.b.v 25ml **£4.50**
- CHIVAS REGAL** 40% a.b.v. 25ml **£4.50**



WINE LIST

RED WINE

La Corte Rosso 12 % a.b.v. 75 cl **£20.50**

12.5 cl **£3.75** 17.5 cl **£5.25** 25.0 cl **£7.25**

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

Primitivo IGT 13,0 % a.b.v. 75 cl **£22.50**

12.5 cl **£4.00** 17.5 cl **£5.50** 25.0 cl **£7.75**

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 13,0 % a.b.v. 75cl **£22.50**

12.5 cl **£4.00** 17.5 cl **£5.50** 25.0 cl **£7.75**

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.

Nero d'avola 12.5 % a.b.v 75 cl **£23.50**

Nero d'avola Sicilia Grottarossa is ruby red with purplish hues. Complex aroma with notes of violet and spices, mature red fruits like raspberry and cherry. Warm, rich, and round wine of good structure with fruity and spicy aroma and a persistent finish.

Salice Salentino Riserva 13,5 % a.b.v. 75 cl **£27.00**

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.

Chianti Classico Castellani 12.5 % a.b.v. 75cl **£27.50**

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

Barbera Amonte, Volpi 13.0 % a.b.v 75cl **£24.00**

Currants, plus and fragrant flowers, Dry and fresh delicate tannins. Ragu pasta, red meat, charcuterie and a variety of mild-aged cheeses.

Anima Umbra Rosso, Caprai 14.5% a.b.v. 75cl **£29.00**

Currants, plus and fragrant flowers. Dry and fresh delicate tannins. Ragu pasta, red meat, charcuterie and a variety of mild-aged cheeses.

Piemonte Rosso 13.0 % a.b.v 13.0 a.b.v. 75cl **£31.00**

Ruby with violet reflections, fresh and floral bouquet and fruit and notes of black pepper, harmonious and fruity palate with pleasant structure and persistence.

ROSE WINE

La Corte Rosato 12.0 % a.b.v. 75 cl **£22.50**

12.5 cl **£4.00** 17.5 cl **£5.50** 25.0 cl **£7.75**

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





SPARKLING WINE

Asti Spumante - (M/S) 7,5 % a.b.v. 75cl **£26.50**

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.

Veneto: Prosecco - (M/D) 10,5 %a.b.v. 75cl **£26.50**

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

Prosecco (Mono) - (M/D) 10,5 % a.b.v. 20cl **£7.75**

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.

WHITE WINE

La Corte Bianco 12 % a.b.v. 75cl **£20.50**
12.5 cl **£3.75** 17.5 cl **£5.25** 25.0 cl **£7.25**

Straw-yellow light colour. The pleasant flavour of peach with mineral nuances. Fresh rapid and persistent taste.

Frascati 13.5 % a.b.v. 75cl **£22.50**
12.5 cl **£4.00** 17.5 cl **£5.50** 25.0 cl **£7.75**

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 12.5 % a.b.v. 75cl **£22.50**
12.5 cl **£4.00** 17.5 cl **£5.50** 25.0 cl **£7.75**

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.

Era Grillo Organic 12.5 a.b.v 75cl **£22.50**

White, Crisp, Dry and Refreshing. Yellow with greenish tints on appearance, displays an intense aroma, elegant and fruity. On the palate, it's dry and well-structured.

Orivieto Classico 12 % a.b.v. 75cl **£24.50**

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

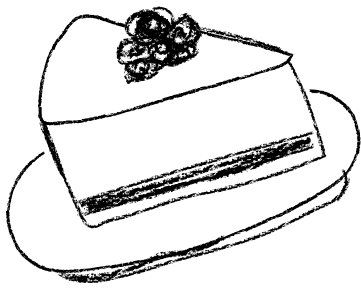
Verdicchio Classico 12.5 % a.b.v. 75cl **£26.00**

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.

Anima Umbra Grechetto 13.0 a.b.v 75cl **£26.50**

Fragrant, fruity, yellow peach with light freesia and mineral notes. Dry and fresh with a lovely almond finish. Can be enjoyed alone or with white meats or fish dishes.





DOLCI



Tiramisu' (V) £5.95

Home made high quality Italian cream cake.

Sformatino al cioccolato (V) £5.95

A delightful homemade chocolate dessert on a biscuit base, with vanilla ice cream.

Panna Cotta (V) £5.95

Home-made cream dessert. Please ask your server for flavours as they vary from time to time.

Formagelle Della Casa (V) £5.95

Homemade amaretto cheesecake served with vanilla ice cream drizzled with amaretto liqueur.

Gelati Misti (V) £5.95

a selection of quality ice cream 3 scoops.

Extra Scoop of ice cream £2.00

Vegan and gluten-free cheesecake £5.95

Please allow 15 minutes for preparation.

CAFE

Espresso £2.25

Tea £2.25

L.Espresso £2.50

Coffee £2.50

Cappuccino £2.75

Café Latte £3.00

Liqueur Coffee £6.00

Hot Chocolate £3.00

