

Please advise our waiting staff of any special dietary requirements, intolerances or allergies **V** – vegan **(v)** – vegetarian **GF** – Gluten Free on request (Pasta Type May Vary)

APPETIZERS

GARLIC BREAD (v)
£4.50

GARLIC BREAD WITH MOZZARELLA (v)
£5.95

PIZZA GARLIC BREAD (v) £7.20

PIZZA GARLIC BREAD WITH MOZZARELLA (v) £8.50

BREAD AND BALSAMIC (v)
£4.20

BREAD AND OLIVES (v)
£6.95

STARTERS

Most starters served with rocket salad on the side

ZUPPA DEL GIORNO £6.95
Soup of the day served with homemade bread

ZUPPA AI FRUTTI DI MARE GF £12.95
Italian seafood soup with fresh mussels, mini octopus, prawns, crevette, garlic, chili, cherry tomatoes, pomodoro sauce, finished with fresh herbs and slice of lemon

ANTIPASTO CRUDO GF £21.95 (serves two people)
Selection of mixed Italian meats served with pickles, olives and homemade bread

FRITTO MISTO £24.95 (serves two people)
Deep fried scallops, whitebait, squid, king prawns, served with tartar and pomodoro

SCALLOPS ALLA SAMBUCA GF £13.95
Pan fried scallops cooked with leeks, chili, garlic, cherry tomatoes in creamy Sambuca sauce, served with homemade bread

BEEF CARPACCIO GF £13.95
Sliced paper-thin raw beef fillet, capers, drizzled with olive oil and lemon, finished with a sprinkle of parmesan

BRUSCHETTA CAPRESE (v) £8.95
Toasted homemade bread topped with fresh tomatoes buffalo mozzarella, and homemade pesto dressing

BRUSCHETTA NAPOLI V £7.20
Toasted homemade bread topped with chopped tomatoes, fresh basil and oregano

MOZZARELLA MILANESE (v) £8.50
Deep fried mozzarella in breadcrumbs, served with pomodoro sauce

CAPRESE (v) GF £8.50
Buffalo mozzarella, beef tomatoes, homemade pesto dressing

PROSCIUTTO MELONE GF £9.95
Melon wrapped in Parma ham, finished with balsamic dressing

FUNGHI CON AGLIO GF £7.95
Pan fried button mushrooms with garlic, white wine gravy butter sauce, served with homemade bread

FUNGHI ALLA GORGONZOLA (v) GF £8.95
Pan fried button mushrooms with garlic, white wine creamy gorgonzola sauce, served with homemade bread

GAMBERONI DIAVOLA GF £11.95
Pan fried king prawns with garlic, chili in white wine pomodoro sauce, served with homemade bread

GAMBERONI SICILIANI GF £11.95
Pan fried king prawns with garlic, chili, spinach, in white wine sauce, served with homemade bread

BIANCHETTI FRITTI £8.95
Deep fried breaded whitebait served with tartare sauce and lemon

CALAMARI FRITTI £9.50
Deep fried squid, dusted with Semolina flour, served with tartare sauce and lemon

POLPETTE £10.50
Oven baked meatballs in white wine pomodoro sauce, served with homemade bread

COZZE CON CREMA £13.95
Pan fried mussels with garlic, chili, leeks and fresh herbs, in a white wine cream sauce, served with homemade bread

Most starters served with rocket salad on the side

PASTA

SPAGHETTI AGLIO OLIO PEPERONCINO (v) GF £11.50
Spaghetti with chili, garlic, white wine butter sauce finished with fresh herbs

SPAGHETTI BOLOGNESE GF £13.95
Spaghetti in a traditional slow cooked rich Bolognese sauce

SPAGHETTI CARBONARA GF £13.95
Spaghetti with fresh pancetta, cream, egg yolk, finished with touch of black pepper and Parmesan cheese

SPAGHETTI CON ZUCCHINI (v) GF £11.95
Spaghetti with courgettes, cherry tomatoes, basil, red onion, chili, garlic, sundried tomatoes in white wine pomodoro sauce

SPAGHETTI POLPETTE £14.95
Spaghetti with homemade meatballs, in pomodoro sauce, finished with fresh herbs

PENNE ARRABIATA (v) GF £12.95
Penne with chili, garlic, olives, cherry tomatoes, fresh herbs and pomodoro sauce

PENNE VODKA E GAMBERI GF £17.50
Penne with king prawns, pancetta, courgettes, cherry tomatoes, broccoli, garlic, chili and fresh herbs in a creamy vodka sauce

LOBSTER RAVIOLI £21.95
Ravioli stuffed with lobster, cooked with king prawns, mussels, chilli and garlic in a white wine and saffron sauce

PENNE AL SALSICCIA ITALIANA GF £13.95
Penne with traditional spicy Italian sausages, sundried tomato and pomodoro sauce

LINGUINE CON GAMBERI GF £17.95
Linguine with king prawns, garlic, chili, capers, cherry tomatoes, fennel shavings, in white wine butter sauce, finished with rocket salad

LINGUINE MARINARA GF £18.95
Linguine with king prawns, fresh mussels, squid, garlic, chili and touch of tomato sauce, finished with fresh herbs

LINGUINE SCALLOP GF £19.50
Linguine with scallops, king prawns, clams, chili, garlic, cherry tomatoes, in white wine butter sauce,

CRAB LINGUINE GF £17.50
Linguine with blue crab meat, garlic, chili, cherry tomatoes, in white wine butter sauce

PAPPARDELLE CACCIATORE GF £16.95
Pappardelle with slow roasted duck, porcini mushrooms in white wine, gravy béchamel sauce topped with crispy parma ham.

PAPPARDELLE AL SALMONE GF £16.95
Pappardelle with fresh Scottish salmon, broccoli, sundried cherry tomatoes, garlic, spring onions, in vodka cream sauce

PAPPARDELLE GORGONZOLA GF £15.95
Pappardelle with chicken, pancetta, leeks, broccoli, parsley in a creamy white wine gorgonzola sauce

ALL RISOTTOS AND PASTA DISHES ARE SERVED WITH A SPRINKLE OF PARMESAN CHEESE

AL FORNO (oven baked pasta)

LASAGNE £14.95
Flat pasta layers with Bolognese béchamel sauce, mozzarella cheese and fresh herbs, baked in the oven, classic Italian way

CANNELLONI (v) £13.95
Flat pasta filled with ricotta, fresh spinach, Parmesan, mascarpone cheese, finished with béchamel sauce and mozzarella cheese, baked in the oven

TORTELLINI CARBONARA £14.95
Ring shaped pasta filled with spinach and ricotta, oven baked with pancetta, egg yolk, cream, topped with mozzarella and Parmesan cheese

PENNE MELANZANA (v) GF £12.95
Penne with aubergine, garlic, chili, sundried tomatoes and pomodoro sauce, topped with mozzarella and parmesan cheese, baked in the oven

GNOCCHI AL FORNO (v) £13.95
Gnocchi cooked with broccoli, sundried tomatoes and garlic in a creamy gorgonzola and tomato sauce, topped with parmesan cheese and baked in the oven

MOST VEGETARIAN DISHES CAN BE ADAPTED TO VEGAN, PLEASE ASK YOUR WAITER FOR MORE INFORMATION

PLEASE ADVISE US IF YOU HAVE ANY FOOD ALLERGIES AND ASK A MEMBER OF STAFF IF YOU NEED MORE INFORMATION

