

BOCCONCINI

FUNGHI AI 4 FORMAGGI V. £ 7.95
mushrooms cooked with white wine, parsley
in a creamy 4 CHEESES sauce served with rustic sourdough bread.

OLIVE MISTE V. £ 4.50
a mix of marinated kalamata and nocellara green olives
served with rustic sourdough bread.

GARLIC BREAD 2.95 WITH CHEESE £ 3.75

BRUSCHETTA AI 4 GUSTI £ 5.25
4 flavours bruschetta includes salmon pate, gorgonzola cheese, chicken liver
pate, and traditional, tomato, basil, and garlic

TRICOLORE V. £ 6.95
Mozzarella, vine tomato, basil, mixed leaf salad

GAMBERONI PICCANTI £ 8.95
king prawns cooked with wine, chillies, lemon sauce
served with bread.

FRITTO MANGIA TUTTO £ 5.95
deep fried white bait served with aioli.

COZZE IN ACQUA PAZZA £ 8.95
fresh mussels cooked with garlic, onions, wine
tomato sauce served with bread.

ZUPPA DEL GIORNO £ 6.00
homemade soup of the day

TO ALL OUR VALUED CUSTOMERS.
All our food is cooked fresh to order in periods of peak demand
please be patient

IL PASTIFICIO

LINGUINI POLLO & FUNGHI £ 13.95

**Linguini pasta cooked with chicken, garlic, onions
Parsley, cream and parmesan cheese.**

LINGUINI AI FRUTTI DI MARE £ 16.95

**linguini pasta cooked with calamari, king prawns, mussels, garlic
onions, wine and tomato sauce.**

LINGUINI ALLA PUTTANESCA (hot) £ 13.50

**linguini cooked with onions, capers, olives, garlic
chillies, anchovies and tomato sauce.**

TAGLIATELLE CON POLPETTE £ 13.50

**Egg pasta ribbons served with homemade meat balls
in a tomato sauce dusted with parmesan cheese.**

ORECCHIETTE CON SALSICCIA PICCANTE £ 13.95

**Little ears pasta cooked with spicy sausage, peas, basil
parmesan cheese and tomato sauce.**

TAGLIATELLE CARBONARA £ 13.95

**Egg pasta ribbons cooked with Italian airdried pancetta
Egg yolk, cream and parmesan cheese.**

PENNE ARRABBIATA (hot) V. £ 10.50

**penne pasta cooked with onions, garlic, chillies
fresh basil and tomato sauce.**

RISOTTO DELLA CASA V. £ 12.50

arborio rice asparagus, mushrooms, parmesan cheese.

TAGLIATELLE BOLOGNESE £ 13.95

egg pasta ribbons cooked with a home made lamb ragout

PENNE AL GORGONZOLA £13.50

Penne pasta cooked with gorgonzola cheese, basil and tomato sauce.

**if you have any allergies or special dietary requirements please inform the staff.
(gluten free pasta also available)**

CARNI & PESCE

BISTECCA ALLA BOSCAIOLA £ 26.00

prime sirloin steak cooked with peppers, onions, garlic mushrooms, wine and tomato sauce.

BISTECCA AL PEPPE VERDE £ 26.00

Prime sirloin steak, green pepper corns mustard wine and cream

BISTECCA ALLA DIANA £26.00

Prime sirloin steak onions, mushrooms mustard cream, wine.

MEDAGLIONI ALLA SENAPE £18.95

medallions of tender loin of pork cooked with onion/s mushrooms English mustard wine and cream sauce.

PICCATINA AI FUNGHI £ 18.95

Veal escalopes cooked with onions, mushrooms, cream and white wine

PICCATINA POMODORO E BASILICO £ 18. 95

**Veal escalopes cooked with onions , basil, garlic, tomato sauce
Sprinkled with parmesan cheese**

PETO DI POLLO AL MARSALA £ 18. 95

**chicken breast fillet, mushrooms
cooked with marsala wine sauce**

POLLO MILANESE £ 18. 95

**Pan fried chicken breast coated in bread crumbs
Served with linguini in a tomato sauce topped with parmesan shavings**

PESCESPADA ALLA PIZZAIOLA £ 18.95

fresh sword fish steak capers, olives, garlic, wine and tomato sauce

SALMONE DELLA CASA £ 18.95

**Fresh salmon fillet white wine, parsley, cream,
Turmeric and asparagus**

BRANZINO IN PADELLA £ 18.95

Fillet of seabass onions, tomatoes, garlic and white wine

ALL ABOVE MAIN COURSES ARE SERVED WITH VEGETABLES

AND POTATOES UNLESS OTHERWISE STATED

DOLCI

PANNA COTTA V £ 6.00

homemade panna cotta

ask your server for flavours

TIRAMISU' £ 6.00

home made Italian cream cake

GELATI MISTI £ 6.00

various ice cream

CANNOLI ALLA SICILIANA £ 6.00

crispy tube shape pastry filled with cream cheese

Italian mixed fruit peel, crushed pistacchio

DRINKS AND REFRESHMENTS

COFFEE AND TEAS

espresso £2.50

cappuccino £3.00

specialty tea £2.50

SOFT DRINKS

coke, lemonade, orangeade £3.25

fruit juices £3.25

mineral water large £ 4.25

mineral water small £ 3.25

BOTTLED BEERS AND LAGERS

Peroni /Moretti San Miguel £4.25 - Bishops finger /whitstable bay £5.50

LIQUOR COFFEE £ 5.95

martini £ 3.50

campari £ 3.50

archers £ 3.50

malibu £ 3.50

frangelico £ 3.75

amaretto £ 3.75

baileys £ 3.75

tia maria £ 3.75

limoncello £ 3.75

port £ 4.00

grappa £ 4.75

vodka £3.95

whiskey £3.95

malt whiskey £ 4.50

Jack Daniels £4.50

bacardi £3.95

spiced rum £3.95

gin £3.95

martell £ 4.95

remy martin

£4.95 vecchia romagna £4.50

RED WINES

	GLASS CL17.5	BOTTLE
LACORTE ROSSO	£ 6.95	£ 25.00
ruby red in colour, has a forest fruits and cherry bouquet, has good body and is to the taste both smooth harmonious with a hint of vegetable.		
CABERNET MERLOT I.G.T.	£ 7.25	£ 27.95
Intense ruby red in colour. The bouquet is fruity and slightly spicy. with a pleasant hint of wild berries. A wonderful combination on the palate due to the combination between the structure and body of cabernet with the softness and velvety charm of merlot.		
BIFERNO		£ 28.95
blueberries, cherries and oak on the nose, leading in to a soft medium – bodied texture in the mouth		
NEGROAMARO PRIMITIVO		£ 29.95
the nose is mature black berry fruits and spices in particular coffee and cinnamon the palate is full bodied and rounded with an earthy richness with abundant plum, prune and dark chocolate backed with slight tannin to give texture		
CHIANTI CLASSICO		£ 31.00
a bold wine that boasts aromas of red berries sand subtle nuances of spice smaller percentages of cabernet sauvignon and merlot add finesse, lending soft notes of violet and tea leaves. Round velvety tannins mark the finish		
CANNONAU DI SARDEGNA		£ 31.00
spicy notes of blackberry jam red berries on the nose. The taste is rich with elegant tannins, nice texture and body with a long, smooth finish		
GRAN PASSAIA (super Tuscan)		£ 31.00
a Sangiovese/merlot dark red with violets nuances in colour red. ripe fruit bouquet with hints of vanilla. Wide, warm and full, slightly spicy with rich and soft tannins.		

PLEASE NOTE VINTAGES MAY VARY ACCORDING TO AVAILABILITY.

WHITE WINES

GLASS cl 17.5 BOTTLE

LA CORTE BIANCO £ 6.95 £ 25.00
straw yellow in colour flavour of fresh peach sapid and persistent taste

PINOT GRIGIO £ £7.50 £ 27.50
light yellow in colour with amber shades with an aromatic pleasant body

ORVIETO CLASSICO £ 28.00
pale yellow in colour with hints of green, with an elegant sweet bodied wine.

VERMENTINO £ 29.50
Delicate stone fruit aromas with zesty lemon and floral notes.
The palate has bright citrus peel and peach characters, an appealing
Texture and minerality, fresh acidity and a gently savoury finish

VERDICCHIO CLASSICO £ 29.50
Fresh zesty, citrus aromas with herbal notes and hints of nut and stone
Fruit. Palate begins with a simple citrus which extends to more
White stone fruit and nutty finish.

ROSE' WINES

GLASS

LA CORTE ROSATO £ 7.25 £ 26.95
a fragrant fresh fruity wine is obtained with a full bodied
and harmonious taste with pleasant fruit notes.

PINOT GRIGIO BLUSH £ 7.50 £ 27.95
A delicate blend of soft summer fruits and light acidity combine
To produce a gentle, elegant and well balanced dry finish

PROSECCO £ 28.95
pale straw yellow, fine and persistent perlage with hints of lemon
citrus, green apple, and pear and off dry level of sweetness.

PROSECCO (mono) 20cl £ 8.25
All prosecco available on blush version

ASTI SPUMANTE £ 28.95
A sweet and fragrant bouquet of sage, white peach, acacia
and honey, that delights the sense and the palate.