

PANE (BREADS)

Garlic Bread	3.85	Dough Balls Served with Garlic Butter	4.90
Garlic Bread with Tomato	4.30	Humous & Pitta Bread	4.90
Garlic Bread with Cheese	4.70	Mixed Olives & Bread	4.90
Garlic Bread Special	6.20	Minestra del Giorno	5.30
Topped with Cheese, Rosemary & Parma Ham		Soup of the Day	
Garlic Bread Half Cheese & Half Tomato	4.50		

ANTIPASTI (STARTERS)

Melanzane alla Parmigiana	7.50
Oven baked aubergine in our special tomato sauce, topped with chopped onion, garlic & tomato finished with Parmesan cheese.	
Polpette della Nonna	7.90
Italian meatballs, just like Grandma's	
Costolette di Maiale	8.35
24 hour marinated ribs which are slowly oven baked in a barbecue sauce	
Funghi all'Aglione (V)	7.50
Field mushrooms sautéed in garlic, white wine & Parsley	
Calamari Fritti	7.95
Lightly fried squid, with a hint of Cajun spice served with garlic infused mayonnaise	
Arancine Vegetable	7.60
Sicilian rice balls stuffed with spinach & mozzarella	
Bruschetta Pomodoro (V)	6.50
Homemade toasted bread topped with chopped tomatoes, red onion & mixed herbs	
Bruschetta Formaggio di Capra	7.50
Homemade toasted bread topped with goats cheese, basil pesto & Parma ham	
Bruschetta Peperonata	7.50
Homemade toasted bread topped with halloumi cheese finished with caramelised onion & sweet peppers	
Scallops ala Funghi	8.90
Pan fried scallops with mushrooms, shallots in a creamy white wine sauce	
Chicken Liver Pate	7.90
Homemade chicken liver pate served with toasted bread & homemade fruit jam	
Baked Avocado	7.90
Ripe avocado filled with North Atlantic prawns finished in a blush sauce, topped with buffalo mozzarella	
Gamberoni Peperoncino	8.90
Prawns served with peppers, shallots and garlic in a sweet chilli sauce	
Gamberoni Limon	8.90
Prawns served in a garlic, lemon, chilli & olive oil dressing	
Aubergine Boat (Ve)	7.90
Aubergine which is stuffed with an aubergine & tomato mix, topped with vegan cheese and then slowly roasted	
Stuffed Pepper (Ve)	7.50
Fresh Peppers stuffed with a spicy mix with added sweetcorn	
Vegan Meatballs (Ve)	7.50
Rehydrated textured seasoned soya & wheat protein with added onion purée, shaped in balls then served in a vegan tomato sauce	

Food Allergies & Intolerance

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INSALATE(SALADS)

Caprese Salad	7.50
Slices of mozzarella and tomato drizzled with extra virgin olive oil	
Caesar Salad	10.90
Breast of chicken on a bed of cos lettuce	
Warm Goat's Cheese Salad	10.50
Warm goat's cheese, walnuts and pickled wild mushroom lay on a bed of leaves with a beetroot dressing	
Dolcelatte Salad	14.95
Slices of beef steak served with mix leaf, avocado, dolecelatte, jalapeño, sun blush tomato served with a special dijon sauce	

PIZZE (PIZZA)

Our Pizzas are Traditionally 12" Thin Base

Pizza Margherita (V)	9.50
The Original Cheese & Tomato	
Pizza Parma Rocket	10.90
Parma Ham, sliced cherry tomatoes & Parmesan shavings	
Pizza Capricciosa	10.90
Pepperoni, mushroom, ham & black olives	
Pizza Vesuvio	10.90
Pepperoni, mushroom & fresh chilli	
Pizza Florentine	11.50
Tomato, mozzarella, ham, spinach topped with a fried egg	
Pizza Rustica	10.50
Grilled courgettes, aubergine, mixed peppers, rocket leaves topped with Parmesan cheese	
Pizza Pollo	11.50
Spinach, red onion, chicken, goats cheese & sun blushed tomatoes	
Pizza Bistecca	12.50
Strips of steak, Gorgonzola cheese & fresh chilli topped with rocket salad	
Pizza Di Mare	12.95
Mixed seafood with chilli, anchovies, black olives & Italian herbs	
Calzone Polpette	10.90
Meatballs, mozzarella, parmesan, fresh chilli & mushrooms stuffed into a folded pizza	
Calzone Pollo	10.90
Cajun spiced chicken strips, pepperoni & peppers stuffed into a folded pizza	
Pizza Vegan (Ve)	12.50
Grilled courgettes, aubergine, mixed peppers, rocket leaves topped with Vegan cheese	

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PASTA Y RISOTTO

Lasagna	12.50
Traditionally prepared oven baked	
Cannelloni (V)	10.50
Filled with ricotta & spinach	
Lasagna Vegetariane (V)	11.50
Traditionally prepared oven baked vegetable lasagna	
Farfalle al Salmone e Vodka	14.50
Fresh salmon, king prawns, shallots & vodka in a chilli creamy sauce	
Farfalle Anatra	13.90
Strips of pan fried duck breast, sautéed peppers & spring onion in a white wine & chilli sauce	
Linguine Bolognese	11.50
Linguine served in our special bolognese sauce	
Linguine Carbonara	11.90
Linguine served with smoked pancetta in a creamy sauce finished in egg yolk	
Linguine Gamberoni	15.90
Linguine served with king prawns, courgettes, garlic & shallots in creamy white wine sauce	
Linguine Polpette	13.50
Linguine served with Italian meatballs & special tomato sauce	
Linguine Seafood	15.90
Linguine served with mixed seafoods in a tomato & chilli sauce	
Linguine Pollo	14.50
Linguine served with strips of chicken breast, green beans, roasted pine nuts, jalapeño & sun blushed tomatoes in a homemade pesto sauce	
Penne Ortolane	12.90
Penne served with strips of chicken breast in a creamy broccoli sauce	
Penne Diavola	13.50
Penne served with spicy salami & mixed peppers in a creamy tomato sauce	
Penne con la Bistecca	14.50
Penne served with strips of steak & mushroom in a special gravy sauce	
Penne all'Arrabbiata (Ve)	11.50
Penne served with rosemary, fresh chilli, black olives in vegan tomato and garlic sauce	
Penne Piccolo	14.50
Penne served with spinach, chorizo & chicken in a creamy white wine sauce	
Penne Vegetariane (V)	11.50
Penne served with peppers, courgettes, mushrooms & chilli in a creamy tomato sauce	
Ravioli Aragosta	14.50
Ravioli filled with lobster in a creamy saffron sauce	
Risotto Scallops	15.50
Pan fried scallops & tiger prawns with green peas in a thick white wine sauce	
Risotto Pollo	15.50
Chicken strips, onion, gorgonzola & asparagus in a velvety white wine sauce	
Risotto Vegetable (V)	12.50
Potato, mixed peppers, Cajun spice & green peas in a tomato sauce	

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AGNELLO (LAMB)

Served with Mixed Vegetables, unless otherwise stated

Agnello Italiano	21.90
Lamb shank slowly oven baked and then covered with a mushroom & red wine sauce, served with creamy mash potato	
Lamb Chops	21.90
Rack of lamb served with red wine & rosemary sauce	

POLLO (CHICKEN)

Served with Mixed Vegetables, unless otherwise stated

Pollo Diavola	19.90
Chicken breast served with spicy salami, cherry tomatoes, peppers, onion & a touch of white wine	
Pollo Mare e Monti	19.90
Chicken breast served with prawns & mushrooms in a creamy white wine & garlic sauce	
Pollo Asparagi	19.90
Chicken breast served with asparagus, red onion in a white wine sauce	
Pollo Spinaci	19.90
Chicken breast served with chorizo, spinach & mozzarella	

PESCE E FRUTTI DA MARE (FISH & SEAFOOD)

Served with Mixed Vegetables, unless otherwise stated

Sea Bass	19.90
Pan fried sea bass stuffed with spinach & served in a creamy sauce	
Skewered King Prawns	19.90
Skewer of king prawn, cod & salmon served with spicy Cajun risotto & rocket salad	
Salmone ala Verdi	19.90
Salmon marinated in Cajun spices, served with slow roasted peppers in a Cajun cream sauce	
Cod al Limone	19.90
Cod fillet served in a lemon & plum tomato sauce	

GOURMET BURGERS

Served on a fresh white bun with homemade chips, unless otherwise stated

Prime Quarter Pounder	11.50
100% seasoned prime beef topped with mustard mayo, melted mozzarella, lettuce, tomato, onion & gherkin	
Fillet Steak Burger	13.50
Pan fried fillet steak served with mustard mayo, melted mozzarella, lettuce, tomato, onion & gherkin	

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BISTECCA (STEAK)

Served with Mixed Vegetables, unless otherwise stated

All our Steaks are 28 day Matured Premium English Beef
All steak dishes come with mixed vegetables, unless otherwise stated

Tell us how you'd like it cooked:

BLUE	Seared on the outside but completely red throughout the centre
RARE	Seared on the outside and still 75% red throughout the centre
MEDIUM-RARE	Mostly pink to red centre, soft and juicy on the inside
MEDIUM	A more pronounced band of pink in the centre
MEDIUM-WELL	Thoroughly cooked with a slight hint of pink inside
WELL DONE	Completely cooked until brown throughout the centre

Beef Stroganoff	21.50
Strips of beef fillet, mushrooms, onion in a creamy gravy sauces served with risotto	
Filetto Rossini	26.50
Fillet steak cooked in rich red wine and marsala wine topped with pate & croutons	
Filetto al Grill	26.50
Fillet steak served with grilled asparagus, tomato & onion	
Filetto Diane	26.50
Fillet steak served with a mushroom & french mustard sauce	
Filetto Peppercorn	26.50
Fillet steak served with a creamy peppercorn sauce	
Filetto Roll	24.50
Fillet steak stuffed with spinach, shallots, dolcelatte & mozzarella cheese baked in the oven served with a spicy tomato sauce	
Rib Eye Steak Diane	23.50
Rib eye steak served with a mushroom & french mustard sauce	
Rib Eye Steak Peppercorn	23.50
Rib eye steak served with a creamy peppercorn sauce	
Rib Eye Steak al Grill	23.50
Rib eye steak served with grilled asparagus, tomato & onion	

CONTORNI (SIDES)

Fries	3.50
Sweet Potato Fries	4.50
Steamed Spinach with Sea Salt	3.95
Rocket Salad & Parmesan	4.90
Mixed Vegetables	3.90
Creamy Mash Potato	3.90
Baked Rosemary & Garlic Potato	3.90
Mixed Salad	3.90

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BAMBINI (KIDS MENU)

3 Courses **£6.50**

1. Kids Dough Balls

Served with Garlic Butter

2. Linguine Bolognese or creamy Chicken & Mushroom Pasta or Vegetarian Pasta in Tomato Sauce or Margherita Pizza

3. A Scoop of Ice-Cream

DOLCE (DESSERTS)

Tiramisu	6.50
A classic Italian dessert made of lady's fingers soaked in liqueur coffee topped with sweet mascarpone cheese and flavoured with cocoa.	
Cheesecake	6.50
A delicious smooth and creamy vanilla cheesecake on a crunchy biscuit base finished with a generous swirl of sticky toffee sauce.	
Luxury Chocolate Fudge Cake	6.50
Three layer moist, rich chocolate cake, between lashing of dark chocolate fudge served hot or cold with cream or ice-cream	
Profiteroles	6.90
Pastry filled with sweetened cream and covered in chocolate sauce	
Panna Cotta	5.50
A traditional Italian soft and creamy dessert	
Tartufo Nero	6.90
The ultimate decadent Italian classic, creamy zabaglione and chocolate layered ice cream with a liqueur-soaked centre, coated in a dusting of chocolate, cocoa & hazelnuts	
Affogato	7.50
A traditional Italian treat, vanilla ice cream spiked with espresso and a shot of amaretto	
Triple Gelato	4.90
3 scoops of mixed ice-cream, topped with a choice of sauce & sprinkles	
Vegan Gelato	4.90
Please ask your server for today's choices	

CAFFÉ (COFFEES)

Espresso	1.90
Double Espresso	2.90
Americano	2.55
Latte	2.75
Cappuccino	2.75
Tea	2.55
Specialty Tea	2.75
Selection of Liqueur Coffee	4.95

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15.90

FAMILY MEAL DEAL- (MONDAY- FRIDAY 3:30 -6PM)

Served with two small glasses of House Wine & two small Soft Drinks

1. Garlic Bread
2. Choice of Sharing Pasta: Linguine Bolognese, creamy Chicken & Mushroom Pasta or Vegetarian Pasta in Tomato Sauce **OR** Choice of Sharing Pizza: Margherita, Pepperoni or Roasted Vegetable

14.90pp

SUNDAY LUNCH- (SUNDAY ONLY 12-7PM)

1. Garlic Bread or Tomato Soup
2. Sharing portion of Penne Diavola
Penne Pasta served with salami & mixed peppers in a creamy tomato sauce
3. Main Sharing Roast
Served with Roasted Chicken, Ribs, Steak, Roast Potatoes, Vegetables and a White Gravy

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