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| Garlic Bread | 3.95 | Dough Balls Served with Garlic Butter | 4.90 |
| Garlic Bread with Tomato | 4.60 | Humous & Pitta Bread | 5.20 |
| Garlic Bread with Cheese | 4.90 | Mixed Olives & Bread | 5.50 |
| Garlic Bread Special  Topped with Cheese, Rosemary & Parma Ham | 6.50 | Minestra del Giorno  Soup of the Day | 5.80 |
| Garlic Bread Half Cheese & Half Tomato | 4.90 |  |  |

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# ANTIPASTI (STARTERS)

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| Melanzane alla Parmigiana (V)  Oven baked aubergine in our special tomato sauce, topped with chopped onion, garlic & tomato finished with Parmesan cheese. | 8.30 |
| Polpette della Nonna  Italian meatballs, just like Grandma’s | 8.40 |
| Costolette di Maiale  24 hour marinated ribs which are slowly oven baked in a barbecue sauce | 8.75 |
| Funghi all’Aglio (V)  Field mushrooms sautéed in garlic, white wine & Parsley | 8.20 |
| Calamari Fritti  Lightly fried squid, with a hint of Cajun spice served with garlic infused mayonnaise | 8.60 |
| Arancine Vegetable (V)  Sicilian rice balls stuffed with spinach & mozzarella | 7.90 |
| Bruschetta Pomodoro (Ve)  Homemade toasted bread topped with chopped tomatoes, red onion & mixed herbs | 7.60 |
| Bruschetta Formaggio di Capra  Homemade toasted bread topped with goats cheese, basil pesto & Parma ham | 8.20 |
| Scallops ala Funghi  Pan fried scallops with mushrooms, shallots in a creamy white wine sauce | 9.30 |
| Chicken Liver Pate  Homemade chicken liver pate served with toasted bread & homemade fruit jam | 8.30 |
| Gamberoni Peperoncino  Prawns served with peppers, shallots and garlic in a sweet chilli sauce | 9.20 |
| Caprese Salad (V)  Slices of mozzarella and tomato drizzled with extra virgin olive oil | 7.90 |

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| Caesar Salad  Breast of chicken on a bed of cos lettuce severed with croutons, parmesan and dressing | 13.40 |
| Warm Goat’s Cheese Salad (V)  Warm goat’s cheese, walnuts and pickled wild mushroom lay on a bed of leaves with a beetroot dressing | 12.50 |
| Dolcelatte Salad  Slices of beef steak served with mix leaf, avocado, dolecelatte, jalapeño, sun blush tomato served with a special dijon sauce | 16.90 |

PIZZE (PIZZA)

Our Pizzas are Traditionally 12” Thin Base

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| Pizza Margherita (V)  The Original Cheese & Tomato | 9.90 |
| Pizza Parma Rocket  Parma Ham, sliced cherry tomatoes & Parmesan shavings | 11.50 |
| Pizza Vesuvio  Pepperoni, mushroom & fresh chilli | 11.50 |
| Pizza Rustica (V)  Grilled courgettes, aubergine, mixed peppers, rocket leaves topped with Parmesan cheese | 10.70 |
| Pizza Pollo  Spinach, red onion, chicken, goats cheese & sun blushed tomatoes | 12.50 |
| Pizza Bistecca  Strips of steak, Gorgonzola cheese & fresh chilli topped with rocket salad | 12.90 |
| Pizza Di Mare  Mixed seafood with chilli, anchovies, black olives & Italian herbs | 13.50 |
| Calzone Polpette  Meatballs, mozzarella, parmesan, fresh chilli & mushrooms stuffed into a folded pizza | 11.90 |
| Calzone Pollo  Cajun spiced chicken strips, pepperoni & peppers stuffed into a folded pizza | 11.90 |
| Pizza Vegan (Ve)  Grilled courgettes, aubergine, mixed peppers, rocket leaves topped with Vegan cheese | 12.80 |

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| Lasagna  Traditionally prepared oven baked | 13.50 |
| Cannelloni (V)  Filled with ricotta & spinach | 12.50 |
| Lasagna Vegetariane (V)  Traditionally prepared oven baked vegetable lasagna | 12.50 |
| Farfalle al Salmone e Vodka  Fresh salmon, king prawns, shallots & vodka in a chilli creamy sauce | 16.50 |
| Farfalle Anatra  Strips of pan fried duck breast, sautéed peppers & spring onion in a white wine & chilli sauce | 15.90 |
| Linguine Bolognese  Linguine served in our special bolognese sauce | 13.50 |
| Linguine Carbonara  Linguine served with smoked pancetta in a creamy sauce finished in egg yolk | 13.50 |
| Linguine Gamberoni  Linguine served with king prawns, courgettes, garlic & shallots in creamy white wine sauce | 16.50 |
| Linguine Polpette  Linguine served with Italian meatballs & special tomato sauce | 14.50 |
| Linguine Seafood  Linguine served with mixed seafoods in a tomato & chilli sauce | 16.50 |
| Linguine Pollo  Linguine served with strips of chicken breast, green beans, roasted pine nuts, jalapeño & sun blushed tomatoes in a homemade pesto sauce | 15.50 |
| Penne Ortolane  Penne served with strips of chicken breast in a creamy broccoli sauce | 15.50 |
| Penne Diavola  Penne served with spicy salami & mixed peppers in a creamy tomato sauce | 15.50 |
| Penne con la Bistecca  Penne served with strips of steak & mushroom in a special gravy sauce | 15.90 |
| Penne all’Arrabbiata (Ve)  Penne served with rosemary, fresh chilli, black olives in vegan tomato and garlic sauce | 13.50 |
| Penne Piccolo  Penne served with spinach, chorizo & chicken in a creamy white wine sauce | 16.50 |
| Penne Vegetariane (V)  Penne served with peppers, courgettes, mushrooms & chilli in a creamy tomato sauce | 14.50 |
| Ravioli Aragosta  Ravioli filled with lobster in a creamy saffron sauce | 16.90 |
| Risotto Scallops  Pan fried scallops & tiger prawns with green peas in a thick white wine sauce | 16.90 |
| Risotto Pollo  Chicken strips, onion, gorgonzola & asparagus in a velvety white wine sauce | 16.50 |
| Risotto Vegetable (V)  Potato, mixed peppers, Cajun spice & green peas in a tomato sauce | 14.50 |

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| Agnello Italiano  Lamb shank slowly oven baked and then covered with a mushroom & red wine sauce, served with creamy mash potato | 23.90 |

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# POLLO (CHICKEN)

All sides served separately, unless stated otherwise

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| Pollo Diavola  Chicken breast served with spicy salami, cherry tomatoes, peppers, onion & a touch of white wine | 21.50 |
| Pollo Mare e Monti  Chicken breast served with prawns & mushrooms in a creamy white wine & garlic sauce | 21.90 |
| Pollo Spinaci  Chicken breast served with chorizo, spinach & mozzarella | 21.50 |

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# PESCE E FRUTTI DA MARE (FISH & SEAFOOD)

All sides served separately, unless stated otherwise

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| Sea Bass  Pan fried sea bass stuffed with spinach & served in a creamy sauce | 20.50 |
| Salmone ala Verdi  Salmon marinated in Cajun spices, served with slow roasted peppers in a Cajun cream sauce | 20.50 |

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# GOURMET BURGERS

Served on a fresh white bun with homemade chips

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| Prime Quarter Pounder  100% seasoned prime beef topped with mustard mayo, melted mozzarella, lettuce, tomato, onion & gherkin | 11.90 |
| Fillet Steak Burger  Pan fried fillet steak served with mustard mayo, melted mozzarella, lettuce, tomato, onion & gherkin | 15.90 |
| Vegan Burger (Ve)  Vegan burger patty topped with melted vegan mozzarella, lettuce, tomato, onion & gherkin | 12.50 |

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| Tell us how you’d like  ***BLUE*** | All our Steaks are 28 day Matured Premium English Beef  it cooked:  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 |

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| Beef Stroganoff  Strips of beef fillet, mushrooms, onion in a creamy gravy sauces served with risotto | 23.50 |
| Filetto Rossini  8oz Fillet steak cooked in rich red wine and marsala wine topped with pate & croutons | 27.50 |
| Filetto al Grill  8oz Fillet steak served with grilled mushroom, tomato & onion | 27.50 |
| Filetto Diane  8oz Fillet steak served with a mushroom & french mustard sauce | 27.50 |
| Filetto Peppercorn  8oz Fillet steak served with a creamy peppercorn sauce | 27.50 |
| Rib Eye Steak Diane  12oz Rib eye steak served with a mushroom & french mustard sauce | 24.50 |
| Rib Eye Steak Peppercorn  12oz Rib eye steak served with a creamy peppercorn sauce | 24.50 |
| Rib Eye Steak al Grill  12oz Rib eye steak served with grilled mushroom, tomato & onion | 24.50 |
| Piccolo Special Chateaubriand  20oz sliced fillet steak (ideally for 2 people) on a bed of mushroom, tomatoes and onion served with creamy mash potato and steamed spinach | 64.90 |

# CONTORNI (SIDES)

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| Chips | 3.90 |
| Sweet Potato Fries | 4.90 |
| Steamed Spinach with Sea Salt | 4.90 |
| Rocket Salad & Parmesan | 4.90 |
| Mixed Vegetables | 4.50 |
| Creamy Mash Potato | 4.30 |
| Baked Rosemary & Garlic Potato | 4.30 |
| Mixed Salad | 4.20 |

BAMBINI (KIDS MENU)

**3 courses for £7.50**

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| 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 |

SPECIAL OFFERS

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| 18.50 |
| **FAMILY MEAL DEAL- (MONDAY- FRIDAY 3:30 -6PM)**  Served with two 125ml 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 |

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| 16.90pp |
| **SUNDAY LUNCH- (SUNDAY ONLY 12-7PM)**  1. 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 |

WINE LIST

WHITEs. 175ml 250ml BTL REDS. 175ml 250ml BTL

**3.75. 4.95. 13.95**

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| **HOUSE-** | **3.75** | **4.95** | **14.90** | **HOUSE-** |  |
| **PINOT GRIGIO PRIMI SOLI-**  Venezie Italy. Dry, crisp and fruity with wonderful hint of lemon  **FAUSTINO RIVERO BLANCO RIOJA-**  Spain. Instant aroma of fruits such as  pineapples, banana and apples |  |  | **19.50**  **19.50** | **ILLUSION MALBEC BONARDA-**  Argentina. Deep and intense red-violet colour with aromas of red fruits, plums, black cherries and forest berries. Fresh and full, with sweet, juicy and ample tannins and a very elegant finish | **21.95** |
| followed by white fruit garden nettles and gooseberries. Smooth and refreshing flavour with a distinctly fruity and pleasant acidity.  **MONTEREY BAY CHARDONNAY-**  USA. A fabulous balance of refreshing citrus and tropical fruit flowers with a |  |  |  | **ILLUSION PINOTAGE-**  South Africa. A beautiful mulberry nose that is clean and fresh. The palate is medium-bodied with chewy black fruit. A hint of Provençal herbs and fennel, leading to a nicely poised finish  **FAT BARREL CARBERNET** | **21.95** |
|  |  | **19.50** |  |
| hint of vanilla to finish  **TE PAPA SAUVIGNON BLANE –**  Apple, Green hue with pungent aromas of guava and melon interlaced with tomato leaf and ripe nettle greens. The palate continues on this medley of ripe herbal notes and some subtle grapefruit all supported by a succulent enticing and Morris’s acidity |  |  |  | **SAUVIGON SHIRAZ-**  South Africa. A bright, deep red wine showing upfront flavours of plum and blackberry fruit with hints of pepper spice, cloves, nutmeg and cinnamon with a wild red berry core and intones of sweet vanilla pod.  **Faustino River CRIANZA RIOJA** Spain. A bright wine with medium to high intensity. Primary anoraks of red fruits like strawberry underscored by notes of liquorice. Well balanced in the mouth, with an aftertaste that reiterates the  sensations perceived in the nose. | **21.95** |
|  |  | **23.95** | **22.95** |

ROSE 175ml 250ml BTL

**3.50 4.75 13.95**

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| **HOUSE-** |  |  |  |
| **PINOT GRIGIO BLUSH PRIMI SOLI-**  Italy. A very easy style of wine with a soft refreshing burst of summer red fruits | |  | |  | | --- | | **18.95** | | **19.95** |  |  | | --- | | **19.95** | |
| **CHEMIN DE PROVENCE**  France. On the nose, red fruit like raspberries and strawberries with more exotic fruits like guava in the background. The palate is fresh and clean, emphasising ripe strawberries and perfectly balanced acidity | |  |  |
| **MONTEREY BAY ZINFANDEL ROSE-**  USA. This delicious Zinfandel display ripe strawberry and raspberry fruit aromas. A racy mix of watermelon and cherry with a delectable sweetness. Very Moreish! | |  |  |

PROSECCO & CHAMPAGNES

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| **6.50** |
| **19.95** |

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| **20.95** |

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| **PROSECCO IL FRESCO D.O.C. VILLA SANDI - TREVISO, ITALY (20CL)**  An intensely fruity aroma with hints of ripe golden apple and a flowery not reminiscent of acacia flowers. The palate is fresh and soft with pear & apple notes and an agreeably fruity and harmonious finish. |
| **PROSECCO D.O.C. PURE - VENETO, ITALY**  Amoras of Pear, White flowers & Lemon Zest. The palate is clean and crisp with apple notes. Light and refreshing on the finish this is a great example of a good value Prosecco. |
| **PROSECCO SERENOLLO ROSE EXTRA DRY, ITALY**  A lovely rose pink colour, followed by a bright and aromatic nose of petals and fresh strawberries. The palate is clean, crispy and vibrant on the finish. |