



**Authentic Italian Restaurant**



Authentic Italian Cuisine

## Stuzzichini

NOCELLARA GREEN OLIVES (V)	3.50
FOCCACIA AL ROSMARINO (V)	5.00
BRUSHETTA NAPOLI (V)(VE) <i>Toasted bread with chopped tomatoes, onions &amp; extra virgin olive oil</i>	6.50

ARANCINO SICILIANO <i>Deep fried rice balls stuffed with mincemeat served with spicy tomato sauce</i>	7.00
PARMIGIANA DI MELANZANE 7.50/14.00 (main) <i>Homemade baked aubergine with tomato sauce, Fior di latte mozzarella cheese &amp; basil (V)</i>	
AVOCADO CON TARTARE DI SALMONE E GRANCHIO* <i>Salmon tartare, crab &amp; avocado</i>	13.00

## Antipasti

GAMBERONI ALLA VENEZIANA* <i>King prawns, chilli, garlic &amp; cherry tomato sauce with homemade crostino bread</i>	12.00
COZZE ALLA PROVINCIALE* <i>Mussels cooked in garlic, white wine &amp; cherry tomato sauce</i>	9.50/15.00 (main)
FRITTURA DI CALAMARI* <i>Deep fried calamari with tartare sauce</i>	8.50/15.00 (main)

## Stuzzichini

ZUCCHINI FRITTI (V) <i>Crispy fried courgette with Pecorino (V) or Vegan cheese (VE)</i>	5.50
CROSTONE AL FUNGHI (V) (VE) <i>Field mushrooms, toasted bread, balsamic dressing, vegan cheese (optional)</i>	8.50



## Pesce & Carne

BRANZINO IN GUAZZETO <i>Seabass fillet, chilli, king prawns, mussels &amp; cherry tomato sauce with new potatoes</i>	19.50
MERLUZZO POSITANO <i>Pan fried cod with pizzaiola sauce &amp; chips</i>	19.00
SALMONE AL PISTACHIO <i>Oven roasted salmon fillet with pistachio &amp; asparagus sauce with new potatoes</i>	18.50
TONNO ALLO ZAFFERANO* <i>Pan fried tuna steak with saffron, lime &amp; ginger citronette dressing with mixed salad</i>	19.95
GRIGLIATA MISTA DI PESCE* <i>Selection of mixed grilled fish (seasonal)</i>	26.00
CATCH OF THE DAY	POA

SCALOPPINE ALLA MILANESE <i>Veal in breadcrumbs with spaghetti in tomato sauce</i>	18.00
SALTIMBOCCA ALLA ROMANA <i>Escalope of veal with parma ham, sage, wine sauce with broccoli &amp; new potatoes</i>	19.00
POLLO ALLA TOSCANA <i>Chargrilled chicken breast with creamy mushroom sauce &amp; crispy bacon with new potatoes</i>	16.50
STINCO DI AGNELLO <i>Slow cooked lamb shank in a red wine sauce with seasonal vegetables</i>	18.50
FEGATO ALLA VENEZIANA <i>Calves liver strips with onions, parsley, red wine sauce with mashed potato</i>	17.00
BISTECCA ALLA GRIGLIA <i>Rib eye steak of black Angus beef with chips</i>	22.00
FILETTO DI MANZO SCOZZESE <i>Scottish beef fillet with roast tomato, mushroom &amp; chips</i>	26.00

## Contorni

ROCKET & PARMESAN	5.50
TOMATO & RED ONION SALAD	4.50
MIXED LEAF SALAD	4.50
FRENCH BEANS	5.00
BROCCOLI	4.50
SPINACH, GARLIC, CHILLI	5.50
SAUTÉED MUSHROOMS	4.50
ROAST OR MASHED POTATOES	3.50
CHIPS	3.50

## Sauces

PEPPERCORN, WILD MUSHROOM, DIANA, DOLCELATTE, PIZZAIOLA, GARLIC BUTTER	3.00
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## Pasta & Risotto

SPAGHETTI CON RAGU DI CARNE	12.00
SPAGHETTI ALLA CARBONARA	13.00
LASAGNA AL FORNO	12.00
TORTELLONI ALLA ZUCCA (V) (VE) <i>Stuffed pasta with pumpkin, butter &amp; sage sauce</i>	15.00
PANCIOTTI DI MELANZANA E SCAMORZA(V) <i>Stuffed pasta with smoked cheese &amp; eggplant with spinach puree</i>	16.00
SPAGHETTI CAPESANTE & GAMBERONI <i>Scallops &amp; king prawns with cherry tomatoes</i>	19.00
TAGLIATELLE AL SALMONE <i>Smoked salmon, broccoli in a creamy sauce</i>	15.00
TAGLIATELLE AL POLLO E ZUCCHINI <i>Chicken, mushrooms &amp; courgettes in a creamy sauce</i>	15.50
RISOTTO ALLA PESCATORA <i>Arborio rice with mixed seafood</i>	16.50
RISOTTO AI PORCINI (V) <i>Arborio rice with wild mushrooms, cream &amp; cheese</i>	15.00
STROZZAPRETI AL FILETTO (N) <i>Hand-rolled pasta with strips of fillet steak in a creamy pesto sauce with truffle oil</i>	17.00
LINGUINE CON VONGOLE <i>Linguine with clams, white wine, garlic, chilli &amp; parsley</i>	16.00



## Pizza

PANE ALL' AGLIO (V) <i>Garlic pizza bread</i>	5.50	AMERICANA <i>Tomato sauce, mozzarella &amp; spicy pepperoni</i>	11.00
MARGHERITA (V) <i>Tomato sauce, Fior di latte mozzarella &amp; basil</i>	8.50	FRUTTI DI MARE* <i>Tomato sauce, calamari, mussels, prawns, garlic</i>	14.00
NAPOLETANA <i>Tomato, Fior di latte mozzarella, sausage, friarielli &amp; chilli flakes</i>	13.00	FIorentina (V) <i>Tomato sauce, mozzarella, spinach, egg &amp; parmesan</i>	13.00
HAWAII <i>Tomato sauce, Fior di latte mozzarella, cooked ham &amp; pineapple</i>	12.00	POLLO E PANCETTA <b>NEW</b> <i>Tomato sauce, Fior di latte mozzarella, chicken, pancetta &amp; sauteed mushrooms</i>	13.00
DIAVOLA CALABRASE <i>Tomato sauce, Fior di latte mozzarella, nduja, red onions &amp; chilli</i>	13.00	QUATTRO STAGIONI <i>Tomato sauce, mozzarella, artichokes, ham, olives, salami &amp; mushrooms</i>	13.00
CAPRINO (V) <i>Tomato sauce, grilled vegetables, goats cheese &amp; caramelised onions</i>	13.00	BUFALINA <i>Tomato sauce, buffalo mozzarella, rocket, Parma ham, cherry tomatoes &amp; parmesan cheese</i>	15.00
CALZONE PICCANTE <i>Folded pizza, tomato sauce, Fior di latte mozzarella, cooked ham, mushrooms, pepperoni, oregano &amp; red chillies</i>	13.00	SALSICCIA E PATATE <b>NEW</b> <i>Potatoes, italian sausage, Fior di latte mozzarella, chilli flakes &amp; parmesan</i>	12.50

Vegan and Gluten free options are available for an additional £2



## Allergens

Not all ingredients are listed  
Please note all our food is prepared in a kitchen where food allergies are present so please advise us of any allergies when you order  
(V) Suitable for vegetarians  
(VE) Suitable for vegan  
(N) contains nuts or nut oils  
\*When available

## Salads

BETROOT CARPACCIO (V) <i>Goat's cheese crumbles, rocket &amp; hazelnuts</i>	9.00
INSALATA CAPRINO (V) <i>Mixed salad, goats cheese &amp; caramelised onions</i>	9.50
INSALATA MEDITERRANEA <i>Whole buffalo mozzarella, sundried tomatoes, artichokes, mixed leaves &amp; Parma ham</i>	11.50

## Bambini Menu

SPAGHETTI OR PENNE PASTA <i>A choice of sauce: tomato, carbonara or bolognese</i>	6.50
CHEESE BURGER & CHIPS	6.50
CHICKEN GOUJON & CHIPS	6.50
8" PIZZA MARGHERITA	6.50