



## Menu & Drinks

### *Great for Sharing*

*Plain Garlic Bread (V)* On Hand Rolled Pizza Base £4.95

*Garlic Bread with Tomato (V)* £5.50

*Garlic Bread with Cheese (V)* £5.95

*Chilli Garlic Bread* Tomato, Onion, Pepperoni, Roquito Peppers & Chilli £5.95

*Tuscan Garlic Bread (V)* Pecorino Cheese, Pesto, Herbs & Basil £5.95

*Pane Rustica (V)* Toasted bloomer, chopped balsamic cherry tomatoes & garlic mayo £4.75

*Pane Olio (V)* Fresh Bread, Olives, Balsamic & Olive Oil £3.95

*Marinated Olives (V)* £3.50

*All menus & offers subject to change & availability*

Whilst every effort has been made to remove them, fish/seafood may contain bone/shell

**An optional 10% Service charge will be added to the bill for parties of 8 or more**

**We cannot guarantee that our products do not contain traces of Nuts and/or Seeds, Dairy, Gluten or any other Allergens**

# Appetisers

## **Homemade Soup of The Day** £5.50

Served with fresh bread & butter

## **Homemade Meatballs** £6.50

Baked in chef's tomato ragu with mozzarella cheese, served with chilli garlic toast

## **Pate Della Casa** £6.95

Homemade chicken liver pate served with fresh toast & salad garnish

## **Tempura Sea Bass** £7.95

Sea Bass goujons cooked in a light tempura batter, served with a pea & pancetta puree & tartar cream

## **Ribs of Fire** £8.95

Light crisp coating, drizzled with fiery BBQ sauce, with chef's sweet pickled slaw

## **Calamari** £7.50

Lightly battered rings of squid, served with tartare sauce & lemon wedge

## **Spicy Beef Quesadillas** £6.95

Grilled flour tortilla filled with spicy ground beef, cheese, peppers & onions, served with salsa, sour cream & guacamole

## **Sticky Chicken** £7.50

Cooked in a sweet, sticky, chilli coating, served with chef's rice salad

## **Gambas Pil Pil** £8.95

King prawns, olive oil, coriander, tomato, chillies, garlic & lime, served with toasted ciabatta

## **Funghi Ripieni (V)** £7.50

Fresh mushrooms stuffed with garlic, butter & breadcrumbs, drizzled with a pesto cream

## **Fresh Mussels** £8.95

Cooked with shallots, garlic, white wine & cream

## **Scallops & Parma Ham** £9.95

Seared sea Scallops wrapped in Parma ham, served with black pudding & a creamy wholegrain mustard sauce

## **Prawn Cocktail** £7.95

North Atlantic prawns with crisp salad, marie rose sauce & fresh bread

## **Goats Cheese Bruschetta (V)** £7.50

Garlic ciabatta, spinach, tomatoes, goats cheese, balsamic & red pesto dressing

# Salt & Pepper Favourites

## **Salt & Pepper Duck** £7.50

Duck sautéed in salt & pepper seasoning with peppers & onions, served with oriental pancakes & sweet soy

## **Salt & Pepper Calamari** £7.50

Lightly battered rings of squid, tossed with peppers, onions, chilli, garlic, salt & pepper seasoning

## **Salt & Pepper King Prawns** £8.95

King prawns tossed with peppers, onions, chilli, garlic, salt & pepper seasoning, served with pickled slaw

## **Salt & Pepper Ribs** £8.95

Cooked in a light crisp coating tossed with peppers, onions, chilli, garlic, salt & pepper seasoning

## **Salt & Pepper Halloumi (V)** £7.50

Tossed with peppers, onions, chilli, garlic, salt & pepper seasoning, served in gem lettuce cups with sweet chilli jam

# Main Course

## **Pollo Diane** £14.95

Chicken supreme served with a classic Diane sauce of cream, brandy, mushrooms, onions & French mustard

## **Slow Roasted Lamb** £16.95

Slow Roasted Lamb shoulder, served with a rich minted lamb jus, confit carrots, fine green beans & mashed potato

## **Mediterranean Sea Bass** £17.95

Grilled fillets of sea bass, sautéed cherry tomatoes, chorizo, red onion & spinach, red pesto dressing & balsamic reduction

## **Porchetta al Pepe** £14.95

Pork loin ribeye steak, served with a creamy peppercorn sauce, chips & onion rings

## **Sweet Roast Gammon Joint** £12.95

Boneless mini Gammon joint. Served with mashed potato, garden peas & a creamy wholegrain mustard sauce

## **Duck Dolce Vita** £17.95

Confit French Duck leg served with Dauphinoise potatoes, sautéed cabbage, roasted red onion & a sweet fig & port sauce

## **Pollo Crema** £15.95

Chicken supreme, topped with a herb butter, set on sautéed cabbage & Pancetta finished with a creamy white wine & mushroom sauce, served with today's vegetables & potatoes

## **Herb Crusted Salmon & Asparagus** £17.95

Fresh Salmon fillet & asparagus spears topped with a herb crust, set on tagliatelle pasta with a creamy garlic & chive sauce

## **Homemade Fish & Chips** £12.95

Fresh Cod fillet cooked in chef's crispy beer batter, served with homemade chips & mushy peas

## **Scampi Mornay** £16.95

Whole Scampi tails cooked in chef's light flour coating, set on sautéed spinach & mushrooms, with a classic mornay sauce

## **Stuffed Sea Bass** £19.95

Fillets of sea bass stuffed with Prawns & cream cheese, served with a creamy garlic & spinach sauce

## **Genovese Salmon** £17.95

Fresh Salmon fillet set on sautéed potatoes & ratatouille, finished with a creamy pesto Genovese sauce

## **Sicilian Roast Beef** £16.95

A traditional Sicilian dish favoured for its unique soft texture & rich flavour. Slow roasted Ox cheek, served with a medley of roasted vegetables, mashed potatoes, & a rich peppered red wine jus

## **Seabass & Co** £19.95

Pan roasted fillet of seabass topped with garlic king prawns set on sautéed rosemary & paprika potatoes, served with lemon pepper calamari & king sea scallop with chorizo

## **Chicken & Chorizo Fajitas** £15.95

Strips of cajun spiced chicken & chorizo with peppers & onions served on a sizzling hot skillet with flour tortillas, cheese, guacamole, sour cream & salsa

## **Surf & Turf** £17.95

Scott's Butchers 28-day matured Prime Rump steak, topped with king prawns in garlic butter, served with today's vegetables. (Also available plain grilled with your choice of sauce)

## **Filletto al Pepe** £25.95

Scott's Butchers 28-day matured Prime fillet steak, served with a creamy peppercorn sauce

## **Filletto Diana** £25.95

28-day matured Prime fillet steak, with a classic Diane sauce of cream, brandy, mushrooms, onions & French mustard

## **Tournedos Rossini** £25.95

28-day Fillet steak topped with pate, set on a crouton & rich red wine sauce

# Pasta

Add Chicken or Chorizo to Your Pasta for £2.95 extra or King Prawns (5) £3.95

## *Lasagne* £9.95

Homemade meat lasagne

## *Piccante Burrata* £11.95

Spaghetti tossed with pepperoni, spicy beef, olive oil, fresh basil, garlic, sweet & spicy roquito pepper pearls, cherry tomatoes, onion, hot chilli sauce & chopped jalapeños, topped with a whole ball of fresh Italian Burrata Mozzarella cheese & homemade pesto. Burrata Cheese is Mozzarella on the outside with a soft & creamy Stracciatella centre & is served at room temperature.

## *Biviano Beef Tagliatelle* £11.95

A classic rustic Italian pasta dish. Tagliatelle pasta tossed in olive oil, black pepper, peas & parsley, topped with roasted vegetables, shredded Ox cheek & a rich beef jus

## *Chicken & Chorizo Penne* £11.95

Chicken breast pieces & chorizo sausage cooked in our own tomato sauce with beans, chillies, garlic & onion, finished with fresh wild rocket

## *Pasta alla Norma (V)* £9.95

Spaghetti, aubergines, tomatoes, garlic, olive oil, chilli & Pecorino cheese

## *Sea Bass Tagliatelle* £11.95

Sea bass fillet set on tagliatelle pasta with a creamy garlic & spinach sauce, finished with diced crisp pancetta

## *Traditional Carbonara* £9.95

Traditional spaghetti dish with pancetta, egg, black pepper & parmesan

## *Spaghetti & Meatballs* £9.95

Like Mamma Used to Make!

## *Goats Cheese Pasta (V)* £12.95

Penne pasta, fine green beans, cherry tomatoes, peppers, rosemary, chillies, pesto, olive oil, pine nuts & goats cheese

## *Spaghetti Bolognese al Forno* £9.95

Baked with mozzarella cheese

## *Cajun Chicken Fiesta* £11.95

Blackened cajun chicken breast, linguini Pasta, béchamel sauce, peppers & onions in chef's tomato ragu

## *Garlic Mushroom Tagliatelle (V)* £9.95

Mushrooms, basil, parsley, black pepper, creamy garlic sauce

## *Seafood Spaghetti* £16.95

Olive oil, coriander, chillies, garlic & lime juice, king prawns, fresh mussels, blue swimming crab meat & fried calamari

## *King Prawn & Chorizo Pasta* £14.95

King Prawns & Chorizo sausage, tosses with Linguini pasta, cherry tomatoes, red onion, lemon, fresh basil, chilli, olive oil, garlic & balsamic syrup

# Sides

Chips £3.50 Sweet Potato Fries £3.65 Mixed Salad £3.65

Sautéed Potatoes £3.65 Fried Mushrooms £3.50 Fresh Bread £1.65

Homemade Onion Rings £3.50 Rocket & Parmesan Salad £3.65

Side of Sauce £2.50 Peppercorn, Diane, Creamy Garlic Mushroom or King Prawns (3) in garlic butter

# Pizza 10 inch (Extra toppings £1.50 each)

## **Margherita (V)** £8.95

Hand rolled pizza topped with pizza sauce & 100% mozzarella cheese

## **Capricciosa** £9.95

Pizza sauce, mozzarella, ham & mushrooms

## **Diablo** £10.95

BBQ salsa pizza sauce, mozzarella cheese, cajun spiced chicken, crumbled chorizo, peppers, onions, roquito peppers & chorizo oil

## **Sorrento Formaggio (V)** £11.95

Pizza sauce, goats cheese, pine nuts, roasted red peppers, red onion, finished with rocket, pesto & balsamic syrup

## **Italiano** £11.95

Pizza sauce, fresh mozzarella, cherry tomatoes, parma ham, fresh basil, pecorino cheese, pesto & balsamic syrup

## **Milano** £10.95

Pizza sauce, garlic, mozzarella, anchovies, tuna, chopped olives & artichokes

## **Inferno!** £10.95

Pizza sauce, mozzarella, pepperoni, spicy beef, sweet & spicy roquito pepper pearls, jalapeño chillies & hot chilli sauce

## **Vegetarian (V)** £10.95

Pizza sauce, mozzarella, roquito pepper pearls, mushrooms, onions, olives, peppers, sweetcorn & pineapple

## **Pepperoni** £9.95

Pizza sauce, mozzarella & pepperoni spicy sausage

## **Hawaiian** £9.95

Pizza sauce, mozzarella, ham & pineapple

## **Chefs Special** £10.95

Pizza sauce, mozzarella & a touch of everything

## **Meat Feast** £10.95

Pizza sauce & mozzarella with meat, meat & more meat!

# Veggie Mains

## **Vegetable Cannelloni (V)** £11.95

Oven baked flour pancake filled with mixed fresh vegetables, topped with chef's tomato ragu, bechamel sauce & 100% Mozzarella cheese, served with garlic toast

## **Goats Cheese Fritta (V)** £12.95

Goats cheese fried in panko breadcrumbs, set on roasted red peppers, onion, green beans, potatoes & cherry tomatoes, finished with a basil & tomato ragu & a drizzle of balsamic syrup

## **Vegetable & Halloumi Fajitas (V)** £12.95

Cajun spiced vegetables & Halloumi cheese with peppers & onions served on a sizzling hot skillet with flour tortillas, cheese, guacamole, sour cream & salsa

## **Mushroom Stroganoff (V)** £12.95

Served with savoury rice



## 3 Course Table D'hôte Menu

£24.95 per person

Available All Week

**Option 1** = Starter, Main Course & Sweet

**Option 2** = Glass of Prosecco, Starter & Main Course

### Starters

#### *Tempura Sea Bass*

Sea Bass goujons cooked in a light tempura batter, served with a pea & pancetta puree & tartar cream

#### *Pate Della Casa*

Homemade chicken liver pate with toasted bloomer

#### *Calamari*

Lightly battered rings of squid, served with tartar sauce

#### *Sticky Chicken*

Cooked in a sweet, sticky, chilli coating, served with chef's rice salad

#### *Funghi Ripieni (V)*

Fresh mushrooms stuffed with garlic, butter & breadcrumbs, drizzled with a pesto cream

#### *Salt & Pepper Duck*

Duck sautéed in salt & pepper seasoning with peppers & onions, served with oriental pancakes & sweet soy

#### *Goats Cheese Bruschetta (V)*

Garlic ciabatta, spinach, tomatoes, goats cheese, balsamic & red pesto dressing

#### *Ribs of Fire* (£1.50 Extra)

Light crisp coating, drizzled with fiery BBQ sauce, with chef's sweet pickled slaw

#### *Fresh Mussels*

Cooked with shallots, garlic, white wine & cream

#### *Gambas Pil Pil* (£1.50 Extra)

King prawns, olive oil, coriander, chillies, garlic & lime, with toasted ciabatta

#### *Homemade Soup of The Day*

served with fresh bread

# *Mains*

## *Duck Dolce Vita*

Confit French Duck leg served with Dauphinoise potatoes, sautéed cabbage, roasted red onion & a sweet fig & port sauce

## *Porchetta al Pepe*

Pork loin ribeye steak, served with a creamy peppercorn sauce, chips & onion rings

## *Mediterranean Sea Bass*

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## *Slow Roasted Lamb*

Slow Roasted Lamb shoulder, served with a rich minted lamb jus, confit carrots, fine green beans & mashed potato

## *Herb Crusted Salmon*

Fresh Salmon fillet topped with a herb crust, set on tagliatelle pasta with a creamy garlic & chive sauce, served with today's fresh vegetables & potatoes

## *Sweet Roast Gammon Joint*

Boneless mini Gammon joint. Served with mashed potato, garden peas & a creamy wholegrain mustard sauce

## *Pollo Crema*

Chicken supreme, topped with a herb butter, set on sautéed cabbage & Pancetta finished with a creamy white wine & mushroom sauce, served with today's vegetables & potatoes

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A traditional Sicilian dish favoured for its unique soft texture & rich flavour. Slow roasted Ox cheek, served with a medley of roasted vegetables, mashed potato & a rich peppered red wine jus

## *Pollo Diane*

Chicken supreme served with a classic diane sauce of cream, brandy, mushrooms, onions & French mustard

## *King Prawn & Chorizo Pasta*

King Prawns & Chorizo sausage, tossed with Linguini pasta, cherry tomatoes, red onion, lemon, fresh basil, chilli, olive oil, garlic & balsamic syrup

## *Scampi Mornay*

Whole Scampi tails cooked in chef's light flour coating, set on sautéed spinach & mushrooms, with a classic mornay sauce

## *Surf & Turf*

Scott's Butchers Prime Rump steak, topped with king prawns in garlic butter, served with today's vegetables

## *Chicken & Chorizo Fajitas*

Strips of cajun spiced chicken & chorizo with peppers & onions served on a sizzling hot skillet with flour tortillas, cheese, guacamole, sour cream & salsa

## *Sorrento Formaggio Pizza (V)*

Pizza Sauce, Goats Cheese, Pine Nuts, Roasted Red Peppers, Red Onion, Finished with Rocket, Pesto & Balsamic Syrup

## *Vegetable Cannelloni (V)*

Oven baked flour pancake filled with mixed fresh vegetables, topped with chef's tomato ragu, bechamel sauce & 100% Mozzarella cheese, served with garlic toast

## *Goats Cheese Fritta (V)*

Goats cheese fried in panko breadcrumbs, set on roasted red peppers, onion, green beans, potatoes & cherry tomatoes, finished with a basil & tomato ragu & a drizzle of balsamic syrup

# *Sweet*

**Choice of Sweet, Coffee or a shot of Sambuca or Limoncello  
(excludes Liqueur Coffee & Cheese & Biscuits)**