## STARTERS

Mixed Olives \&
Homemade bread (V) 5.50
Zuppa del Giorno 5.95
Homemade soup
Bruschetta (V) 5.95 Homemade toasted bread topped with garlic, spring onions, fresh tomatoes,

## Camembert Fritto (V) 9.95

Deep fried breaded camembert with oasted bread \& homemade tomato sauce
Alette di Pollo Diavola 7.95
Chicken wings in a spicy homemade tomato sauce
Anelli di Calamari Diavola 9.95 Calamari, cherry tomato sauce, nduia*

Formaggi Assortiti (V) 10.95
Assorted cheese platter served with onion
chutney, honey and biscuits
Calamari 8.45
Deep fried calamari served with
fartare sauce and salad
Funghi e Pollo al Formaggio 10.95 Mixed mushrooms, chicken, cooked in cheese, red wine, garlic and creamy

Fegatini alla Veneziana 9.4 Fegatini alla Veneziana 9.45 gravy, onions, herbs and fresh chillies
Pate di Pollo 7.95
Homemade chicken liver pate served with
Cozz Mar
Mussels Marinara 9.95 Mussels cooked in cherry tomato sauce,
white wine and garlic, served with toasted bread

Cozze Pesto 9.95
Mussels cooked in cream sauce, white wine
and shallots and pesto, and shallots and pesto,

## Caprese Salad (V) 8.95

resh tomatoes, mozzarella, wit
Polpette della Mamma 10.95 Homemade meatballs with garlic, parsley, white wine, eggs and breadcrumbs, oven baked in tomato sauce and topped with cheese

## PASTA \& RISOTT|

Penne al Salmone 12.95 Penne pasta cooked with shallots, white wine, smoked salmon, cream and mato sauce
Penne Arrabiata (V) 10.95
Penne pasta cooked with garlic, fresh chilies and tomato sauce
Penne Salsiccia e Brocolli 11.95 Penne pasta with Italian sausage, nduia oasted flaked almonds
Homemade Lasagne 12.95 ayers of pasta with Bolognese,

## Spaghetti Bolognese 12.95

 omemade spaghetti with traditiona sauceSpaghetti Della Mamma 13.45 Homemade spaghetti cooked with omemade meatballs, tomato sauce
and a hint fondue cheese
ortelloni Portorosa (V) 12.95 asta filled with ricotla cheese and spinach coked in gorgonzola and port cheese sauce

Spaghetti Carbonara 12.95 Spaghetti with pancetta (bacon), egg
saghetti Funghi e Formaggio
di Capra (V) 12.95
Spaghetti with puree of peppers, goats cheese, mushrooms
\& hint of fresh chilli

Penne Pollo Funghi 12.95 enne, chicken, mushrooms, white wine garlic \& fondue cheese

## GARLIC BREADS

Plain (V) 5.25
Garlic bread with oregan
Caprino (V) 6.95
Garlic bread with goats cheese and caramelised onions
Siciliano (V) 6.95
Garlic bread with tomato, oregano
pecorino cheese, anchovies,
apers and olives

* Nduja (spreadable spicy Ifalian Salami)

Crespelle Salsiccia e Funghi 13.50 Oven baked pancake filled with sausage and mushrooms, topped with béchamel auce and mozzarella
paghetti allo Scoglio 15.95 Homemade pasta cooked with white wine garic, mussels, king prawns, calamari queen scallops and cherry tomato sauce contains celeryl

Cannelloni Tradizionali 13.50 omemade tube shaped pasta with bee and pork mince, ricotta cheese and and tomato sauce

Penne Gamberi e Cozze 13.95 Penne with prawns, fresh mussels, nduia * cherry tomato sauce, while wine \& garlic
Penne Melenzane e Spada 14.95 enne cooked with swordfish, aubergine, omatoes sauce topped with flaked almond
Spaghetti Siciliana 14.95 asta cooked with king prawns, white win and courgette (contains celery)
Risotto Zucchine e Pecorino 12.95 Rice tossed with smooth zucchine, pecorin cheese, bacon, shallots \& satro
Risotto Pescatora 15.95
Classical tossed Arborio rice with mussels ing prawns, calamari, queenies, garlic,
Risotto Haddock 14.95
Classical arborio rice cooked with smoked laddock, leeks, shallots and cream

Gluten free pasta $£ 1.00$ extra

Cheese (V) 6.50
arlic bread with mozzarella chees d oregano
Tomato (V) 6.25
Garlic bread with tomato, oregano
Calabrese 6.25
Garlic bread with tomato, oregano,
red onions, nduia* and fresh chillies
Amatriciana 6.95
Garlic bread with tomato, pecorino
cheese, pancetta (bacon)

## P17ZA

All our pizza is made with fresh homemade dough Margherita (V) 9.95

Romana 10.05
Romana 10.95
Mam, cheese and
Quattro Gusti 11.5
Ham, mushtroms, artichokes, olives,
Diavola 1150
Diavola 11.50
Pepperoni, chillies, cheese and tomato Tonno e Cipolle 11.50
Tuna, red onions, olives, nduia, cheese and tomato
Marinara 14.95
Scallops, mussels, king prawns,
calamari, cheese and tomato
Vegetariana (V) 11.95
Mixed vegetables o
cheese and tomato
Caesar 11.95
Chicken, bacon, rocket
parmesan shavings, caesar dressing cheese and tomato
Tropicale 10.95
Ham, pineapple, cheese and tomato
Pizza Breakfast 11.95
Tomato, cheese, asparagus, bacon
and two eggs
Caprina (V) 11.45
Cheese, goats cheese, tomato,
, rocket, pesto
Calzone 12.95
Folded pizza with ham, mushrooms,
cheese, tomatoes (please allow
cheese, tomatoes (please allow at least
15 minutes for cooking Calzone)
Tricolore 11.95
Tricolore 11.95
Parma ham, rocket,
cheese and tomato
Salsiccia, Broccoli e Nduia 11.05 Sicilian sausage, broccoli, nduia* cheese and tomato
Quattro Formaggi 12.95 Cheese, tomato, four cheeses \& peppero
Parmigiana (V) 12.95
Cheese, tomato, aubergine topped
with parmesan shavings
Cheese, tomato, meat balls, pepperoni, chicken and ham

## Extra toppings-

meat, fish, cheese 1.95
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king prawns 3.95 , vegetables 1.50

## MEAT grilled

Fillet Steak 26.95
Rib Eye Steak 24.95
dd $£ 250$ for any of the sauces below
Chicken Breast 16.95
including any one of the sauces below
eppercorn peppercoms, onions, brandy demi-glace and cream
Diana mushrooms, mustard, brandy,
emi-glace, garlic and cream
Gorgonzola gorgonzola cheese and cream and port and oregan
Pollo Allegria 16.95
Pan-tried chicken breast cooked with ushrooms, gorgonzola cheese, a touch resh chilli and pesto, peppers purée
Pollo Milanese 16.95 Breaded deep fried chicken breast served with chips
Medaglioni di Filetto In Medaglioni di
Salsa Pepe 25.95
Fillet steak medallions in pepper sauce

## Beef Stroganoff 23.95

Strips of fillet steak cooked with mixed lambé with brandy, served with rice

Agnello Marinato 22.95
Marinated lamb cutlet with garlic, on a bed of roasted potatoes with parmesan cheese, spinach \& asparagus

| All grilled meat dishes are served with <br> seasonal vegetables and roast potatoes <br> unless otherwise stated |
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## FISH

Spigola alla Griglia 22.95 wo fillets of grilled seabass Pesce Spada In Umido 22.95 Swordfish, cooked with onions, gar
chilli. cherry tomatoes and olives
Fritto Misto 23.95 Deep fried mixed fish served with tartare sauce, calamari, prawns, whitebait,
seabass, swordfish served with chips

Cartoccio di Pesce 23.95 arcels of fish with sea bass, prawns, matoes, white wine and garlic
20 minutes)
All grilled fish dishes are served with easonal vegetables and roast potatoes

## SIDES

Funghi Trifolati (V). 3.95 Mushrooms sautéed in white wine with garlic
Patatine Fritte (V) 3.95 Chips

Patate Arrosto (V) 3.95 oast potatoes
nsalata di Rucola (V) 4.05 ocket salad with parmesan shavings Pomodori e Cipolle (V) 3.95 Insalata Mista (V) 3.95
Mixed salad
Riso (V) 3.95
Boiled rice
Asparagus (V) 4.95

## CHILDREN

For children under 12 years only, hoose 1 main course or 1 pasta or 1 dessert for 7.95 per one child

## Main Course

Soup of the day
Chicken nuggets with fries

## Kids pasta

Penne Bolognese, Penne Napol Penne with Meatballs

## Kids Pizza

Margherita, Romana (Ham)
Tropicale (Ham and Pineappl)

## Desserts

Kids lce Cream:
Vanilla or vanilla topped with
chocolate sauce or strawberry sauce

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## 

Italian Restaurant

## MENU

