

**GF** Gluten free option available.  
Please ask for details.

## APERITIVO

### TO ENJOY WHILE YOU WAIT

<b>Prosecco</b> ..... £5.70 Italy's favourite sparkling aperitif, crisp and refreshing	<b>Lemon Spritz</b> ..... £5.95 Limoncello, Prosecco and Limonata on ice
<b>Aperol Spritz</b> ..... £5.95 A traditional mix of aperol, prosecco, and soda water	<b>Fragoli Spritz</b> ..... £5.95 Wild strawberry liqueur & Prosecco
<b>Bellini</b> ..... £5.95 Prosecco with peach purée	<b>Negroni</b> ..... £5.95 Campari, Gin, Martini rosso, orange garnish

ALL OF OUR FOOD IS FRESHLY PREPARED FOR YOU WHEN YOU ORDER.  
IT MAY TAKE US A LITTLE LONGER WHEN WE ARE BUSY, BUT IT WILL BE WORTH THE WAIT

## ANTIPASTI

<b>Olive Marinate</b> <b>V</b> ..... £3.20 Marinated olives	<b>Avocado della Casa</b> ..... £8.45 Gratin of prawns, crab and avocado, mustard sauce and parmesan cheese
<b>Focaccia</b> <b>V</b> ..... £4.35 Traditional Italian garlic bread	<b>Gamberoni</b> ..... £8.45 King Prawns pan fried with white wine, garlic butter and parsley
<b>Sorrentina</b> <b>V</b> ..... £4.75 Focaccia with a dash of tomato sauce and mozzarella	<b>Polpette Rustiche</b> ..... £7.25 Italian beef meatballs with garlic in a light, olive oil and tomato sauce
<b>Bruschetta Siciliana</b> <b>V</b> ..... £4.50 Toasted bread topped with chopped tomatoes, garlic, oregano, extra virgin olive oil and fresh basil	<b>Antipasto Misto</b> ..... £8.45 A taste of Italian cured meats, olives, artichokes and grana shavings
<b>Zuppa del Giorno</b> <b>V</b> ..... £5.90 Freshly made soup of the day	<b>Bresaola con Rucola e Grana</b> ..... £8.45 Thinly sliced cured beef fillet with rocket, lemon, grana shavings and extra virgin olive oil
<b>Portofino</b> <b>V</b> ..... £6.95 Avocado, buffalo mozzarella, vine tomatoes, olives, red onion and extra virgin olive oil	<b>Funghi alla Ligure</b> ..... £7.50 Mushrooms with prawns, garlic, peas, white wine, parsley and grana cheese
<b>Mozzarella in Carrozza</b> <b>V</b> ..... £6.95 Mozzarella in breadcrumbs lightly fried and served with pomodoro sauce	<b>Fritto Misto</b> ..... £8.45 Crispy fried king prawns, squid and whitebait served with a tartare sauce
<b>Formaggio di Capra</b> <b>V</b> ..... £7.45 Grilled goat's cheese served with mixed leaves salad, sun-dried tomatoes, extra virgin olive oil and balsamic vinegar	

**GF** Gluten free pasta available.  
Please ask for details.

## CLASSIC PASTA

Some pasta dishes can be served as an appetizer

	Starter	Main		Starter	Main
<b>Fettuccine al Salmone</b> ..... £8.25 ..... £11.45 Fresh salmon, garlic, parsley and cream sauce			<b>Lasagne Classiche</b> ..... NA ..... £11.50 Layers of pasta, beef ragu, tomato sauce and Béchamel		
<b>Spaghetti Carbonara</b> ..... £7.70 ..... £10.45 Smoked bacon, cream, egg yolks and parmesan			<b>Spaghetti ai Frutti di Mare</b> ..... £8.90 ..... £13.00 With seafood, extra virgin olive oil and tomato sauce		
<b>Spaghetti Bolognese</b> ..... £7.70 ..... £10.45 Our slow cooked beef ragu sauce			<b>Fettuccine con zucchini e gamberetti</b> ..... £8.90 ..... £13.00 Prawns, courgettes, garlic, chillies, cherry tomatoes, parsley and olive oil		
<b>Penne Arrabbiata con Pollo</b> ..... £7.95 ..... £11.45 Sliced chicken, chillies, garlic, mixed peppers, olive oil and tomato sauce			<b>Tortellini di Carne</b> ..... £8.25 ..... £11.95 Pasta shells with veal and pork filling, served with mushrooms, ham, parmesan and cream sauce		
<b>Fettuccine ai Funghi</b> ..... £7.70 ..... £10.45 Mixed mushrooms, garlic, parmesan cheese and cream sauce					
<b>Penne Alle Verdure</b> <b>V</b> ..... £7.75 ..... £10.45 Aubergines, peppers, courgettes, onions, garlic, olive oil and tomato sauce.					
<b>Quadroni di Magro</b> <b>V</b> ..... £8.25 ..... £11.45 Spinach and ricotta ravioli served with tomato sauce, garlic and mozzarella			<b>Melanzane alla Parmigiana</b> ..... NA ..... £11.50 Traditional oven baked dish with aubergines, tomatoes, mozzarella and parmesan cheese		

**Food Allergies and Intolerances** - Some of our foods contain allergens. Please speak to a member of staff for more information.

Service charge not included except for tables of six or more when 10% will be added to your bill.

# RISOTTI

	Starter	Main		Starter	Main
<b>Risotto Marinara</b> .....	£8.90	£13.15	<b>Risotto all' Ortolana</b> .....	£8.50	£12.50
Classic Italian style risotto with seafood, extra virgin olive oil and tomato			Risotto with courgettes, aubergines, onions, peppers, garlic, rocket, grana shavings		

# PIZZA

Thin crust and topped with tomato and mozzarella cheese

<b>Margherita</b>  .....	£8.50	<b>Cinque Formaggi</b> .....	£10.90
The classic original - simple and delicious		Five cheeses - dolcelatte, goat's cheese, fontina and taleggio	
<b>Vegetariana</b>  .....	£10.50	<b>La Bufalla</b>  .....	£10.50
Peppers, red onion, mushrooms and sweetcorn		Cherry tomatoes, basil olive oil, finished with buffalo mozzarella once out of the oven	
<b>Napoletana</b> .....	£10.50	<b>Montanara</b> .....	£10.50
From Naples - traditional with anchovies, capers and olives		Italian fresh sausage, onions, mushrooms and chillies	
<b>Marinara</b> .....	£11.50	<b>Capricciosa</b> .....	£10.50
Mixed seafood and garlic		Artichokes, ham, mushrooms and olives	
<b>Quattro Stagioni</b> .....	£10.95	<b>Fiorentina</b> .....	£10.50
Reflecting the four seasons: olives, ham, mushrooms and mixed peppers		Spinach, egg, olives and grana shavings	
<b>Parma</b> .....	£11.50	<b>Tre Gusti</b> .....	£10.90
Once out of the oven finished with Parma ham, rocket and grana shavings		Chicken, pepperoni sausage and ham	
<b>Inferno</b> .....	£10.50	<b>Extra toppings</b> .....	£1.20
Pepperoni sausage and chillies			
<b>Calzone Vesuvio</b> .....	£11.50	<b>OUR PIZZA DOUGH IS MADE FRESH EVERY MORNING AND TRADITIONALLY BAKED IN AN ITALIAN PIZZA OVEN.</b>	
A 'folded' pizza filled with mushrooms, beef ragu, peppers and chillies			

 **Gluten free available.**  
Please ask for details.

# SECONDI

All main courses served with a selection of seasonal vegetables and potatoes

<b>Delizia Di Pollo</b> .....	£16.95	<b>Spezzatino Di Manzo ai Funghi</b> .....	£19.95
Corn-fed supreme of chicken with taleggio cheese, asparagus, mushrooms, garlic, cooked with white wine and touch of cream		Slices of tender fillet of beef cooked with mushrooms, onions, garlic, and red wine sauce	
<b>Salmone</b> .....	£18.95	<b>Fegato Di Vitello al Burro e Salvia</b> .....	£19.50
Salmon fillet with white wine, prawns, garlic, olive oil and cherry tomatoes		Calves liver with sage and butter	
<b>Branzino</b> .....	£19.50	<b>Scaloppine con Prosciutto e Fontina</b> .....	£19.50
Filleted sea-bass with white wine, garlic lemon juice and parsley		Veal escalopes topped with Parma ham and fontina cheese, finished with Marsala wine sauce	
<b>Filetto Dolcelatte</b> .....	£22.95	<b>Petto D'anatra ai Frutti di Bosco</b> .....	£17.95
Fillet steak stuffed with dolcelatte cheese, cooked with touch of cream and red wine sauce		Pan fried breast of duck with port wine and berry sauce	

# INSALATE E CONTORNI

<b>Insalata Di Pomodoro</b> .....	£3.95	<b>Insalata Caprese</b> .....	£4.90
Vine tomatoes, red onion, extra virgin olive oil and fresh basil salad		Vine tomatoes, buffalo mozzarella, extra virgin olive oil and fresh basil	
<b>Insalata Mista</b> .....	£3.95	<b>Rucola e Parmigiano</b> .....	£4.50
Mixed salad		Rocket, grana shavings, extra virgin olive oil and balsamic vinegar	
<b>Tradizionale</b> .....	£4.50	<b>Patatine Fritte</b> .....	£2.90
Mixed salad with artichokes, olives and grana shavings		French Fries	

# DRINKS

<b>Soft</b> - Drinks Coke, Diet Coke, Sprite 330ml.....	£2.50	<b>Peroni Nastro Azzurro Beer</b> .....	330ml £4.00 / 660ml £6.40
<b>Juices</b> - Orange, Apple, Pineapple, Cranberry.....	£2.50	<b>Cider</b> .....	£4.00
<b>Tomato Juice</b> - 330ml .....	£2.70	<b>Liqueurs</b> - Limoncello, Frangelico, Sambuca, Amaretto .....	25ml from £3.50
<b>J20</b> - Orange and Passion Fruit 275ml .....	£2.70	..... 50ml from £5.50	
<b>San Pellegrino</b> - Aranciata or Limonata 330ml .....	£2.50	<b>Spirits</b> - Gin, Vodka, Rum, Whisky .....	25ml from £3.00
<b>San Pellegrino Sparkling</b> .....	500ml £2.70 / 750ml £3.50	..... 50ml from £5.50	
<b>Acqua Panna Still</b> .....	500ml £2.70 / 750ml £3.50		
<b>Appletiser</b> - 275ml.....	£2.70	<b>The above with any mixers, £1.50 pence extra</b>	
<b>Bottlegreen Elderflower Sparkling</b> - 275ml .....	£2.70	<b>Additional spirits also available</b>	

**Food Allergies and Intolerances** - Some of our foods contain allergens. Please speak to a member of staff for more information.