Antipasti

## **SHARING PLATTERS** (FOR UP TO 3 PEOPLE)

FRITTO MISTO lightly battered and fried calamari, tiger prawns, whitebait, zucchini with marie-rose sauce on the side £32.95

ANTIPASTI SICILIANA selection of italian cured meats, bruschetta, chargrilled vegetables, mozzarella, mixed leaves, olives and balsamic £26.95

ANTIPASTI VEGETERIANA chargrilled vegetables, bruschetta, mozzarella, sunblush tomato, wild rocket, olives and balsamic £23.95

6.95

21.50

23.95

36.95

**ZUPPA DEL GIORNO** (v) soup of the day served with our homemade bread

2011 A DEL GIORITO Soup of the day served with our nomentate or edd	0.75
GARLIC PIZZA BREAD AND MOZZARELLA (V)	8.50
BRUSCHETTA (V) (VE) chopped tomatoes, red onion, garlic, fresh basil and olive oil served warm on toasted bread	8.95
COCKTAIL DI GAMBERETTI prawns in a marie-rose sauce and mixed leaves	8.95
PATE DELLA CASA chicken liver parfait with caramelised red onion chutney served with toasted bread	8.95
SARDINE ALLA GRIGLIA (GF) chargrilled sardines served with a wedge of lemon	10.50
MELANZANA PARMIGIANA (V) baked aubergines, mozzarella, tomato and parmesan (AS A MAIN £17.50)	10.50
AVOCADO CON GAMBERETTI avocado, prawns in marie-rose sauce and mixed leaves	10.50
PARMA HAM DI SAN DANIELE (GF) served with melon	10.50
INSALATA CAPRESE (*) avocado, mozzarella, tomato and mixed leaves drizzled with pesto	11.50
WARM GOATS CHEESE (M) beetroot, pomegranate and mixed leaves drizzled with balsamic	11.50
CALAMARI FRITTI in a light batter and served with tartar sauce	11.50
COZZE MEUNIERE (GF) mussels, white wine, garlic, lemon and parsley sauce	16.50
GAMBERONI pan-fried butterfly king prawns with wine, garlic and chilli	16.95
SEARED KING SCALLOPS pan fried with crispy pancetta with celeriac and truffle puree	16.95
Pasta	
SPAGHETTI ARRABIATA (V)(VE) fresh tomato and basil sauce with fresh chillies	13.95
LASAGNA AL FORNO slow cooked beef ragu, tomato and béchamel sauce with parmesan	17.50
SPAGHETTI BOLOGNESE minced beef and fresh tomato sauce	17.95
SPAGHETTI CARBONARA pancetta, cream sauce and parmesan	17.95
RIGATONI ALLA MELANZANA (V)(VE) aubergine, garlic, tomato and basil sauce	17.95
RIGATONI AL POLLO chicken, baby spinach and pine nuts in a green pesto sauce	17.95
SPAGHETTI VONGOLE clams with spaghetti in garlic, olive oil and chillies	18.50
RIGATONI SALSICCA tuscan italian sausage, ricotta and tomato sauce with fresh chillies	18.95
LINGUINI ALLA DIAVOLA tiger prawns, cherry tomatoes, baby spinach, chillies and tomato sauce	19.95
LINGUINI CRAB & ROCKET with lemon, chillies and cherry tomato sauce	19.95

PLEASE APPRECIATE THAT ALL OF OUR FOOD IS FRESHLY PREPARED AND NOT ALL INGREDIENTS ARE SHOWN IN THE DISH DESCRIPTIONS
IF YOU HAVE ANY FOOD ALLERGIES PLEASE LET US KNOW WHEN PLACING YOUR ORDER

(M) SUITABLE FOR VEGETARIANS

RAVIOLI FILLED WITH TRUFFLE & PORCINI in a creamy sauce and parmesan shavings

LINGUINI MARINARA mixed seafood in a tomato and garlic sauce with a touch of chilli

**LINGUINI** ALL' AROGOSTA fresh lobster, cherry tomatoes, cognac, cream and tomato sauce

(VE) VEGAN

(GF) GLUTEN FREE



FUNGHI (GF) (V) porcini mushrooms, peas, parmesan and truffle oil	17.95
PRIMAVERA (GF) (Y) (VE) asparagus, peas, courgettes and garlic	17.95
AL POLLO (GF) porcini mushrooms, chicken pieces, peas, parmesan, wild rocket and truffle oil	19.50

Pizza

All of our pizza's are made to order from our slow rise dough, topped with our secret sicilian tomato sauce recipe and fior di latte mozzarella. It is then cooked in our italian artisan-made oven at 350 degrees, which gives it that unique flavour and unbeatable lightness and texture.

MARGHERITA (V) tomato, mozzarella and fresh basil	12.95
PEPPERONI tomato, mozzarella and pepperoni	14.95
CAPRINO (V) tomato, goats cheese, spinach and red onion	15.95
MELANZANA (v) tomato, mozzarella, roasted aubergines, cherry tomatoes, ricotta and grana padano	17.95
QUATTRO FORMAGGI (V) mozzarella, ricotta, grana padano, gorgonzola	16.95
FIORENTINA (V) mozzarella, spinach, egg and grana padano	16.95
CAPRICIOSA tomato, mozzarella, artichoke romana, italian roast ham, mushrooms and olives	17.95
DIAVOLA tomato, mozzarella, italian salsiccia and fresh chillies	17.95
RUCOLA tomato, mozzarella, parma ham di san daniele, wild rocket and parmesan	17.95
VEGETARIANA <sup>(V)(VE)</sup> tomato, mushrooms, courgette, peppers, red onions, olives and baby spinach	17.95
POLLO PICANTE tomato, mozzarella, chicken, cherry tomatoes, peppers and fresh chilli	18.50
MEATY tomato, mozzarella, pepperoni, salami napoli and italian roast ham	18.50

## ADDITIONAL TOPPINGS £2.95 EACH

CHICKEN • SALAMI • PARMA HAM • PEPPERONI • PEPPERS • ONIONS
RICOTTA • MOZZARELLA • MUSHROOMS • WILD ROCKET \* BABY SPINACH LEAVES \* VEGAN CHEESE

Insalata

INSALATA CIAO ITALIA (v) avocado, mozzarella, vine tomatoes, mixed leaves and pesto	17.95
POLLO PANCETTA chicken, pancetta, artichokes, cherry tomatoes, pomegranate, salad and parmesan	17.95
BEETROOT & MOZZARELLA <sup>(v)</sup> vine tomatoes, avaocado, wild rocket, walnut pieces and balsamic glaze	17.95



SALMONE LIMONE fillet of salmon in a lemon, herb and butter sauce served with new potatoes and green beans	23.95
SPIGOLA SICILIANA pan fried sea bass with garlic, wine and chillies served with new potatoes and samphire	25.95
KING PRAWNS sautéed in garlic, wine, olive oil and fresh chillies on a bed of spaghetti	29.95
SKATE GRIGLIATA fresh skate wing in black butter and capers served with new potatoes and samphire	32.95
GRILLED DOVER SOLE served with new potatoes and tenderstem brocolli	42.95
CHEFS MIXED FISH selection of fresh grilled fish with wine, garlic and chilli sauce, sauté potatoes and green beans	48.95
LOBSTER THERMIDOR served with saute potatoes and two vegetables of your choice	61.95
POLLO DELLA CASA breast of chicken, mushrooms, tarragon and cream sauce served with sauté potatoes and green beans	21.95
POLLO CAPRESE breast of chicken, mozzarella, cherry tomatoes and basil served with sauté potatoes and seasonal vegetables	21.95
FEGATO ALLA VENEZIANA pan fried calves liver, onions, balsamic and red wine jus served with mashed potato and green beans	22.95
FEGATO CON PANCETTA pan fried calves liver, pancetta, butter and sage served with sauté potatoes and spinach	22.95
VITELLO SALTIMBOCCA veal escallops with parma ham and sage in a white wine sauce served with mashed potato and green beans	23.95
VITELLO MILANESE breaded veal escalope served with spaghetti bolognese	23.95
VITELLO LIMONE	23.95

Grigliata

veal escallops, butter, capers and lemon sauce served with sauté potatoes and lightly fried courgettes

MEATS ARE CHARGRILLED AND SERVED WITH HAND CUT CHIPS, WILD ROCKET & GRILLED TOMATO

AGNELLO GRIGLIATA grilled lamb cutlets 29.95 BISTECCA DI MANZO scotch sirlon of beef 30.95 FILLETO fillet steak 35.95

GRIGLIATA MISTA lamb cutlets, chicken skewer, fillet medallions and italian sausage

47.95

SAUCES £2.95

RED WINE JUS • PEPPERCORN SAUCE • BAROLO WINE & MUSHROOM SAUCE • GARLIC BUTTER SAUCE

Surfand Turf

SIRLOIN STEAK & GAMBERONI 41.95 scotch sirloin of beef and three butterfly king prawns



FILLET STEAK & GAMBERONI 45.95 fillet steak and three butterfly king prawns

SERVED WITH GARLIC BUTTER, HAND CUT CHIPS, WILD ROCKET & GRILLED TOMATO

\* ADD HALF GRILLED LOBSTER FOR 28.00 \*

Contorni

SAUTÉED SPINACH HAND CUT CHIPS GARLIC BREAD & MOZZARELLA 7.95 6.95 4.95 **ZUCCHINI FRITTI** SAUTÉ POTATOES SAUTÉED GARLIC MUSHROOMS 5.95 6.95 4.95 **ROCKET & PARMESAN SALAD** 5.95 MIXED SALAD 5.95 **FRENCH FRIES** 4.95 BROCCOLI, CHILLI & GARLIC 6.95 **BASKET OF BREAD** 4.95 MARINATED OLIVES 4.95