

ANTIPASTI | STARTERS

Antipasti Siciliana £15.00

a selection of italian cured meats, chargrilled vegetables, mozzarella, mixed leaves salad, olives and balsamic

Bruschetta (v) chopped tomatoes, red onion, garlic, fresh basil and olive oil served warm on toasted bread	£4.95	Asparagi Gratinato asparagus wrapped with parma ham and hot parmesan butter	£9.95
Garlic Pizza Bread and Mozzarella (v)	£6.50	Pate della Casa chicken liver parfait with caramelised red onion chutney served with toasted bread	£8.50
Zuppa del Giorno chef's soup of the day served with our homemade bread	£5.95	Carpaccio (GF) thinly sliced raw fillet steak, rocket, parmesan and truffle oil	£14.95
Insalata Caprese (v) avocado, mozzarella, tomato and mixed leaves drizzled with pesto	£7.95	Calamari Fritti in a light batter and served with tartar sauce	£8.95
Warm Goats Cheese (v) beetroot, pomegranate and mixed leaves drizzled with balsamic	£8.95	Sardine alla Griglia (GF) chargrilled sardines served with a wedge of lemon	£8.95
Melanzana Parmigiana (v) baked aubergines, mozzarella, tomato and parmesan	£7.95	Gamberoni pan-fried butterfly cut king prawns with wine, garlic and chilli	£13.95
Parma Ham di San Daniele (GF) served with melon	£7.95	Seared King Scallops with crispy pancetta and celeriac and truffle puree	£13.95
Cocktail di Gamberetti prawns in a marie-rose sauce and mixed leaves	£6.95		
Avocado con Gamberetti avocado, prawns in marie-rose sauce and mixed leaves	£7.95		

INSALATA | SALADS

Warm Goats Cheese (GF) (v) £12.95
roasted butternut, pomegranate, beetroot, mixed leaves and balsamic

Chicken & Pancetta £13.95
with artichokes, cherry tomatoes, pomegranate, parmesan and mixed leaves

Caprese (GF) £10.95
mozzarella, tomatoes, fresh basil, mixed leaves and pesto

PASTA & RISOTTO

Rigatoni Salsiccia italian sausage meat, ricotta and spicy tomato sauce	£14.95	Spaghetti Bolognese minced beef and fresh tomato sauce	£11.95
Casarecce al Pollo chicken, spinach and pine nuts in a green pesto sauce	£12.95	Spaghetti Carbonara pancetta and parmesan in a cream sauce	£11.95
Casarecce Pomodoro (v) fresh tomato and basil sauce	£10.95	Spaghetti Vongole clams with spaghetti aoli, olio and peperoncino	£13.95
Casarecce Arrabiata (v) fresh tomato and basil sauce with chillies	£10.95	Linguini alla Diavola tiger prawns, cherry tomatoes, spinach, chillies and tomato sauce	£14.95
Lasagna al Forno slow cooked beef ragu, tomato and béchamel sauce with parmesan	£11.95	Linguini Marinara mixed seafood in a spicy tomato and garlic sauce	£16.95
Rigatoni ai Funghi chicken with wild mushrooms, peas and truffle in a cream sauce	£12.95	Linguini Arogasta fresh lobster, cherry tomatoes, cognac, cream and tomato sauce	£29.50

Risotta ai Funghi (GF) (v) £13.95
porcini mushrooms, peas, parmesan and truffle oil

Risotto Gamberi Zaffarano (GF) £14.95
tiger prawns and courgettes in a saffron sauce

Risotto Primavera (GF) (v) £13.95
asparagus, peas, courgettes and garlic

CARNE | MEAT

Pollo Della Casa breast of chicken, mushrooms, tarragon and cream sauce served with sauté potatoes and green beans	£14.95
Pollo Caprese breast of chicken, mozzarella, cherry tomatoes and basil served with sauté potatoes and seasonal vegetables	£15.95
Vitello Saltimbocca veal escallops with parma ham and sage in a white wine sauce served with mashed potato and green beans	£15.95
Vitello Milanese breaded veal escalope served with spaghetti bolognese	£15.95
Vitello Limone veal escallops, butter, capers and lemon sauce served with sauté potatoes and lightly fried courgettes	£15.95
Fegato Alla Veneziana pan fried calves liver, onions, balsamic and red wine jus served with mashed potato and green beans	£16.95
Fegato Con Pancetta pan fried calves liver, pancetta, butter and sage served with sauté potatoes and spinach	£16.95
Agnello Rosemarino rack of lamb with rosemary and red wine jus served with asparagus and mashed potato	£18.95

PESCE | FISH

Salmone Limone fillet of salmon in a lemon sauce served with sauté potatoes and green beans	£14.50
Spigola Siciliana pan fried sea bass with garlic, wine and chillies served with mashed potato and samphire	£18.95
King Prawns sautéed with garlic, wine and chillies served with spaghetti aglio, olio e peperoncino	£23.95
Skate Grigliata skate wing in black butter and capers served with sauté potatoes and samphire	£24.50
Grilled Dover Sole served with sauté potatoes and asparagus	£M.P
Mixed Grilled Fish chef's selection of fresh fish and shell fish served with wine, garlic and chilli sauce, sauté potatoes and green beans	£32.50

Lobster Thermidor £M.P
PRE-ORDER REQUIRED

CONTORNI | SIDES

Garlic Bread & Mozzarella	£6.50	Sauté Potatoes	£3.50	Sautéed Garlic Mushrooms	£3.95
Marinated Olives	£3.50	French Fries	£3.50	Sautéed Spinach	£4.50
Mixed Salad	£3.50	Hand Cut Chips	£3.95	Long Stem Broccoli, Chilli and Garlic	£4.50
		Zucchini Fritti	£4.50	Rocket & Parmesan Salad	£4.50

PIZZA

made in our wood fired pizza oven

Margherita (v) £9.95
mozzarella, tomato and fresh basil

Rucola £13.95
mozzarella, tomato, parma ham, rocket and parmesan shavings

Diavola £13.95
mozzarella, tomato, parma ham, rocket and fresh chillies

Siciliana (v) £12.95
tomato, mozzarella, aubergines, courgettes, peppers

Quattro Formaggi (v) £12.95
mozzarella, tomato, parmesan, gorgonzola and ricotta

Capricciosa £13.95
mozzarella, tomato, ham, mushrooms and artichokes

Pepperoni £10.95
mozzarella, tomato and pepperoni

Pecorino £13.95
tomato, goats cheese, red onions, mozzarella, parmesan and basil

GRIGLIATA | GRILL

chargrilled and served with hand cut chips

Agnello Grigliata £18.00
grilled lamb cutlets

Bistecca Di Manzo £22.00
scotch sirlon of beef

Tagliata di Manzo £24.00
scotch sirloin of beef with rocket, cherry tomatoes and balsamic

Filletto £26.00
fillet steak

Grigliata Mista £36.00
chef's selection of grilled meat

SAUCES

• AL PEPE • BAROLO • BERNAISE • HOLLANDAISE £1.50

SUNDAY ROAST AVAILABLE 12PM TO 3PM

our roast of the day served with roast potatoes, seasonal vegetables, yorkshire pudding and gravy

INDIVIDUAL £14.00
SERVING FOR 4 PEOPLE £50.00

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

(v) Vegetarian (GF) Gluten Free (MP) Market Price

SELECTION OF DESSERTS ARE AVAILABLE PLEASE ASK