

Starters

Garlic B read	3.50	Crostone con Salmone Affumicato Toasted bread with butter and smoked salmon	8.00
Garlic B read With tomato	3.75	Gamberoni all'Aglio e Olio King prawns in garlic, chilli and olive oil	8.00
Focaccia	3.50	Soup of the day Ask a member of staff	5.50
Garlic B read With mozzarella	4.00	Polpette Piccanti Meatballs in a garlic, chilli and tomato sauce	8.00
Garlic B read With tomato and mozzarella	4.50	Fritto I mperiale Golden fried squid and king prawns served with tartar sauce and a garnish of salad	9.00
I nsalata Tricolore Tomato, mozzarella and avocado	7.50	Soutee di Caze e Vongole Fresh mussels and clams in white wine, garlic, chilli and fresh tomato	8.00
Polpetta diBaccala Deep fried cod fish cake with potatoes, onion and parsley served with a spicy tomato squce	7.00	Gamberoni in Salsa Rosa King prawns served with a Marie Rose sauce	8.00
Polenta Montanara Wild mushroom with garlic, olive oil, chilli and white wine served with grilled polenta	8.00	Antipasto Calabrese Mixed Italian cured meat, olives and sundried tomatoes on a bed of salad.	8.50 / 17.50
Prosciutto e Melone Parma ham and melon	7.50	Pollo Estivo Chicken strips served on a bed of mixed leaves salad, tomatoes and parmesan cheese	7.50 / 12.50
Bruschetta Garganica Toasted bread with marinated fresh tomato, fresh ricotta cheese, fresh basil, onion, rocket and olive oil	6.50	Formaggi Misti A selection of classic Italian cheeses with carrot, celery and biscuits	8.00
Parmigiana di Meanzane Baked aubergine cooked in tomato, basil, garlic, mozzarella and parmesan cheese	7.50 / 11.50		

Main Courses

Pollo con Funghi Selvaggi	13.50	Pollo all'Arancia	13.50
Supreme of chicken with wild mushroom in garlic, olive oil, white wine and fresh tomato		Supreme of chicken cooked with fresh orange juice and Cointreau	
Pollo Milanese	13.50	Vitello al Tartufo	15.50
Pan fried breaded chicken escalope topped with fresh tomato and mozzarella, served with tomato and basil spaghetti		Veal escalope cooked with mushroom, cream of truffle garlic, butter and touch of cream	
Pollo al Prosciutto	13.50	Scaloppina alla Pizzaiola	15.50
Supreme of chicken topped with ham and mozzarella, cooked with white wine, garlic and a touch of cream		Veal escalope cooked with white wine, garlic, olive oil, capers, oregano and tomato sauce	
Scaloppina al Radicchio	15.50	Bistecca al Furghi Porcini	17.50
Veal escalope cooked with radicchio in a white wine and butter sauce		Sirloin steak with porcini mushrooms in garlic, olive oil and cream sauce	
Bistecca al Pepe Verde	17.50	Tagliata Rucola e Grana	17.50
Sirloin steak in a green peppercorn, brandy and touch of cream		Grilled Sirloin steak topped with rocket and parmesan shavings served with mixed grilled vegetables and chips	
Pescatrice in Umido	18.50	Spigola alla Tropeana	19.50
Fresh fillet of monkfish with fresh tomato, garlic, capers and black olives		Fresh fillets of seabass with fresh clams, fresh mussels, squid in garlic, olive oil, chilli and fresh tomato	
Salmone Alla Griglia	16.50		

Grilled fresh fillet of salmon served on a bed of rocket salad

Pasta

Penne Anabbiata Penne with garlic, chilli and tomato sauce	7.00	Tagliatelle al Salmore Tagliatelle with salmon in a creamy tomato sauce	9.50
Penne al Pomodoro	7.00	Penne Alla Calabrese	8.50
Penne with tomato sauce, garlic and fresh basil		Penne pasta with Nduja (spicy pork meat), mushroom, ricotta cheese in garlic, olive oil and fresh tomato sauce	
Spaghetti B olognese	8.50	Risotto al Radicchio	8.50
Spaghetti with Bolognese sauce		Rice with red radicchio and smoked mozzarella in butter and olive oil	
Spaghetti Carbonara	8.50	Spaghetti ai Ganberoni	11.50
Spaghetti with crispy pancetta, egg yolk, cream and parmesan cheese		Spaghetti pasta with king prawns, in garlic, chilli & tomato sauce	
Linguine allo Scoglio	12.50	Tagliatelle al Tartufo e Noci	11.00
Linguine with mussels, clams, squid and prawns in a white wine, garlic, chilli and tomato sauce		Tagliatelle pasta with mushrooms in garlic, cream of truffle, walnuts and cream sauce	
Linguine alle Vongole	12.00	Risotto ai Furghi Porcini	9.50
Linguine with fresh clams in an olive oil, garlic, fresh tomato, chilli and white wine sauce		Rice with porcini mushroom, garlic, butter and parmesen cheese with a dash of cream	
LasagneB olognese	11.00	Linguine al Nero di Seppie	10.00
Traditional Italian Lasagne		Linguine with Squid, fresh tomato, garlic, olive oil, white wine and black squid ink	
Linguine alla Pescatrice	11.50	Risotto ai Frutti di Mare	12.50
Linguine with fresh monkfish and courgette in garlic, olive oil, chilli, white wine and fresh tomato		Rice with mussels, clams, squid and king prawns in a white wine, butter, garlic, chilli and fresh tomato sauce	
Gnocchi alla Ricotta	11.00	Ravioli del Giorno	9.50
Homemade gnocchi with tomato sauce basil and ricotta cheese		Homemade ravioli, please ask the staff for the filling and sauce of the day	

Pizza

Margherita	7.00	Calzone	10.00
Tomato and mozzarella		Folded pizza with tomato, mozzarella, ham, mushroom and topped with garlic	
Napoletana	8.50	Calzone Della Casa	11.50
Tomato, mozzarella, olives, anchovies and capers		Folded pizza with tomato, mozzarella, pepperoni sausage, artichokes, egg, olives, and mushrooms topped with Parma ham and garlic	
Calzone da Luca	11.00	Pollo	9.50
Folded pizza with Mozzarella, porcini mushroom and cream of truffle		Tomato, mozzarella, blue cheese and chicken	
Capricciosa	9.50	Fiorentina	9.50
Tomato, mozzarella, olives, artichokes, mushroom and ham		Tomato, mozzarella, spinach, blue cheese and egg	
Prosciutto e Furghi	8.50	Nostrana	8.50
Tomato, mozzarella, ham and mushrooms		Mozzarella, sundried tomatoes and nduja (spicy pork meat)	
Americana	8.50	Gamberoni	10.50
Tomato, mozzarella and pepperoni sausage		Tomato, mozzarella, king prawns and rocket	
Calabrese	10.00	Salmone	11.50
Tomato, mozzarella, onion, nduja (spicy pork meat) and peppers		Mozzarella, ricotta cheese, rocket and smoked salmon	
Quattro Formaggi	10.00	Vegetariana	10.00
Tomato, mozzarella, smoked mozzarella, parmesan and blue cheese		Tomato, mozzarella, artichokes, spinach, mushroom, olives, peppers and onion	
Prosciutto Crudo	11.00	Rustica	12.00
Tomato, mozzarella, rocket, parma ham and parmesan shavings		Tomato, mozzarella, meat balls, pepperoni sausage, ham, onion and chips	

Side Dishes

Pomodoro e Cipolla	3.00	Spinaci Saltati	3.50
Fresh tomato and onion		Spinach with butter and garlic	
I nsalata Mista	3.00	Chips	3.00
Mixed leaf salad			
Vegetali alla Griglia	3.50		
Mixed arilled vegetables			