

MAIN MENU

PANETTERIA

Garlic Bread	4.95	Bruschetta Mozzarella (v)	5.5
		as classica plus mozzarella	
Garlic Bread with Cheese (v)	5.5	Bruschetta Vegetable	5.95
Garlic Bread Tomato (v)	5.5	Mixed Bruschetta	7.95
with tomato and fresh pesto		Selection of mixed bruschette	
Focaccia with olives	5.5		
Bruschetta Classica (v)	4.5		
Diced tomato, garlic, extra virgin olive oil and oregano			

ANTIPASTI

Bowl of mediterranean Olives (v)	3.95	Fritto Misto di Mare	7.95
A fine selection of mixed olives marinated in herbs. (contains stones)		Deep fried squid,prawns,mussels and white bait with tartare sauce and lemon wedge	
Caprese Salad (v)	5.5	Soup of the day	5.95
Mozzarella, tomato and basil salad drizzled with extra virgin olive oil - Add avocado £1.00		Please ask for todays fresh homemade soup	
Cocktail di Gamberi	6.95	Mussels	7.5
Prawn cocktail served on salad leaves, tomato and cucumber with a Marie rose dressing		Mussels in tomato,white wine,garlic,parsley and anchiovies bread sauce	
Prosciutto Crudo e Melone	6.95	Mussels	7.5
Parma ham served with seasonal melon		mussels in a white wine,garlic and parsley sauce	
Italiano Antipasto	10.5	Avocado	1
A selection of cured Italian meats with olives marinated in herbs		Add avocado wherever you want	
Fritto di bosco	7.5		
Deep fried breaded brie and mushrooms served with a garlic mayonnaise and cranberry			

PASTA

Spaghetti Carbonara	9.95	Homemade Vegetarian Lasagne (v)	9.95
Spaghetti tossed with pancetta bacon, egg yolk and parmesan		Layers of pasta and Mediterranean vegetables, cheddar cheese and a touch of tomato	
Penne Arrabbiata	10.95	Homemade Lasagne	9.95
with spicy salami, chilli, peppers & spicy tomato sauce		Layers of pasta, Bolognese sauce, béchamel and mozzarella cheese	
Spaghetti Polpette	9.95	Homemade Cannelloni	9.95
Spaghetti in a classic Italian tomato sauce with homemade meatballs		Tubes of pasta filled with meat, spinach and cheese in a creamy béchamel and tomato sauce	
Penne Pomodoro (v)	8.95	Tortelloni di Ricotta e Spinaci (v)	9.95
Spaghetti in a classic Italian tomato and basil sauce - Add vegetables £1.20		Pasta parcels filled with spinach and ricotta cheese in a tomato and cream sauce	
Fettuccine al Salmone	9.95	Risotto pollo e funghi	12.95
Pasta ribbons served with fresh salmon, smoked salmon, sun dried tomatoes and basil in a light creamy sauce		with chicken fillet and porcini mushrooms	
Tagliatelle Bolognese	9.95	Risotto vegetale	11.95
Strips of pasta in a traditional Italian meat sauce		with italian saffron and vegetables	
Mussel & Clam Linguine	11.95	Risotto Seafood	13.95
with smoked bacon, peas, spring onion & white wine		with smoked salmon, peas, asparagus & fried Seafood	
Linguine Scoglio	12.95	Risotto al branzino	14.95
Linguine sautéed with a selection of seafood, garlic, olive oil, fresh tomatoes, white wine and basil		with cream of beetroot and pan fried seabass	
Linguine al pesto	8.95		
Linguine pasta with pesto			
Linguine aglio e olio	8.95		
Linguine pasta with garlic, olive oil and chilli flakes			

PIZZA

Margherita (v) 6.95 The classic pizza, with tomato and mozzarella	Hawaiian 8.95 tomato, mozzarella, Ham and pineapple
Prosciutto funghi e panna 8.95 With tomato, mozzarella, cooked ham, mushroom & cream	Quattro Stagioni 9.95 tomato, mozzarella, salami, ham, mushroom and peppers
Contadina (v) 9.95 tomato, Freshly grilled Mediterranean vegetables	Calzone Vesuvio 11.95 mozzarella, tomato, chicken, peppers, red onion, chilli & oregano
Mamma Rosa 11.95 tomato, mozzarella, Rocket, parma ham and parmesan shavings	Bolognese 9.95 with tomato, mozzarella, beef mince & cherry tomatoes
Venezia 11.95 Mozzarella, cream cheese, courgettes, smoked salmon, olives and bit of pesto	Extra Toppings Vegetables - £1.50 Meat & Fish - £1.70
Diavola 9.95 tomato, mozzarella, Spicy salami, onions, peppers and chili	
Terra e Mare 12.95 1/2 calzone with tomato, mozzarella & veg and outside seafood, pesto & cherry tomatoes	

MAIN COURSE

Pollo alla Crema 14.95 Chicken breast cooked with onions, mushrooms, white wine and fresh cream	Maiale 15.95 Escallops of pork with parma ham, fresh mozzarella, fresh tomato and rich gravy
Pollo Nonno 14.95 Chicken breast in a creamy leek and pancetta sauce	Branzino 19.95 Seabass fillet with pan fried cherry tomatoes, capers and olives
Pollo Calabrese 14.95 Chicken breast served in a tomato sauce, vegetables, oregano and chilli sauce	Caciucco 19.95 Mixture of seafood cooked in tomato sauce

All appropriate dishes will be served with vegetables of the day OR chips OR mixed salad.

****STEAKS WILL NOW ONLY BE AVAILABLE BY PRE-ORDER ONLY**24 HOURS NOTICE WILL BE NEEDED***

Tagliata di manzo	19.95	Filetto di Manzo	23.95
grilled sirloin steak served with rocket, parmesan shave and rosmary oil		Grilled Prime fillet steak wrapped in pancetta with fine red sauce or green pepper sauce	

EXTRAS

Mixed Salad (v)	3.95	Chips	3.95
Tomato Salad (v)	3.95		
with red onions, basil and oregano			
Fresh Vegetables of the day (v)	3.95		
<i>(v) - Denotes dishes suitable for vegetarians</i>			

DESSERTS

Homemade Tiramisu	5.5	Piatto di formaggi	7.95
Italian style trifle, savoiardi biscuit soaked in coffee and touch of amaretto liquor with mascarpone cream, lightly dusted with cocoa		selection of cheese served with crackers & special apple cotogna confiture	
Torta al cioccolato	5.95	Coppa Gelato	1.8
A rich moist chocolate sponge cake layered with fudge and coated in a smooth chocolate served warm		Choose from a classic Italian smooth and creamy ice cream (price for 1 scoop)	
Tortino al caramello	5.95		
warmed toffee sponge served with caramel sauce and vanilla ice cream			

WINE LIST

RED WINES (75CL)

House Red Merlot	14.5	Oltrepasso Primitivo Full and voluptuous, the mouth-feel is soft and plush, with toasty notes that linger on the finish.	18.95
Montepulciano Torre Cerere Deep ruby in colour with aromas of plum and black cherry on the nose. Soft and rich on the palate with a smooth finish.	16.5	Definition Chianti Classico Full-bodied and intense, with classic flavours of dark cherry and violet	26.5
Nero oro appassimento A rich and indulgent wine full of dark fruit flavour and a hint of vanilla	21.5	Barbaresco De Forville Dark cherries and leather with earthy hints and a rose perfume. A charming, well-integrated wine with firm tannins and long finish.	35
Malbec An intense nose of plum and bramble. Fulsome on the palate, delivering a wave of ripe, fresh black fruit and mocha.	21.5	Barolo Araldica The palate is rich with red fruits, spice and a hint of smoke. The finish is long and complex	35
Shiraz Expressive raspberry, cherry and blackberry fruit, lifted by hint of violet and spicy oak notes. A chunky and deep red.	21.95	Amarone Della Valpolicella Brooding deep, intense aromas of Christmas cake, chocolate, cinnamon, sweet fruits and spice.	45
Valpolicella Classico Superiore Fine and rounded, a velvety smooth palate bursting with intense and complex flavour.	29		

WHITE WINES (75CL)

House White	14.5	King Rabbit Chardonnay Notes of citrus, green apple, honey and a touch of thyme on the notes; rich and juicy on the palate with beautiful acidity and a long finish of honey and hazelnuts	21
Bantry Bay Chenin Blank A fresh wine showing delicate floral notes and subtle pineapple fruit, joined by striking lemon and grape fruit flavours	18.5		
Crescendo Pinot Grigio It is a delicate and typically fruity on the nose, with hints of ripe pears. On the palate it is dry, sapid and harmonious with a good structure.	16.5	Sauvignon A pale golden colour with a subtly aromatic bouquet. A delicate and dry taste with hints of tropical fruits. An excellent aperitif wine, good with pasta and fish.	17.5

Surani Pietrariccia Fiano 21.95

An inviting mixture of citrus and tropical fruit with floral hints. The crispy acidity and good palate texture make for a refreshing, satisfying feel.

Verdicchio 19.95

A classic white wine known for its freshness, the bouquet is delicate and elegant with hints of fruits and flowers. It is dry on the palate but not harshly.

Gavi Di Gavi 19.95

An intense and bright wine with hints of ripe apples, pears, wild flowers on the nose. Well-structured with good acidity, it has an excellent long finish.

ROSE

Rose Pinot Blush 17.95

Rose White Zinfandel 16.95

SPARKING WINES

Prosecco 21

Crisp, clean with small bubbles. Light, refreshing and uncomplicated on the palate

Prosecco Valdobbiadene 25

Fermented slowly to achieve the perfect balance between alcohol and sugar, giving a light fully sparkling with refreshing sweetness

Champagne available on request