

## Starters

---

*Something to get those taste buds going*

Garlic Pizza Bread (v) £4.50

Garlic Pizza Bread with Cheese (v) £4.95

Zuppa del Giorno (v) £4.95

Freshly made soup of the day served with home-made ciabatta bread

Crostino Caprino (v) £6.95

Roasted peppers and melted goats cheese on ciabatta drizzled with basil pesto

Funghi all'aglio (v) £5.95

Sautéed mushrooms in garlic and white wine, served with ciabatta bread

Melanzane alla Parmigiana (v) £7.50

Oven-baked layers of aubergine, with mozzarella and a rich tomato sauce topped with parmesan cheese

Calamari Fritti £7.50

Succulent squid deep fried until golden and served with tartar sauce

Gamberoni all'aglio £8.50

Large prawns pan fried with garlic butter and white wine and served with ciabatta bread

Crudo e Mozzarella £7.50

Buffalo mozzarella and Parma ham, drizzled with extra virgin olive oil and basil, served with warm bread

Morisano (ideal for 2 people) £15.95

Parma ham, mozzarella, roasted peppers, vine tomatoes, olives and Italian cheese served with bread

## Salads

---

As a Starter £6.95

As a Main Course £8.95

Caprino (v)

Warm goats cheese on a bed of rocket and salad leaves and tomatoes with roasted peppers and olives

Pollo

Chicken fillet tossed with salad, cucumber, peppers, parmesan shavings, croutons and Caesar dressing

Tonno

Tuna on a bed of salad leaves, with red onion, cucumber, peppers, tomatoes and olives

Tricolore (v)

Buffalo mozzarella with vine tomatoes and a rocket and mixed leaved salad, drizzled with basil pesto

Pesce £10.95

Chargilled king prawns on a bed of salad leaves with peppers and tomatoes drizzled with extra virgin olive oil



## Pizza

---

Head Chef Vincenzo started his career as a Pizza Chef in Italy, so expect nothing less than perfection...stone baked, thin base, fresh toppings and made to order

- Margherita** (v) £7.95  
With mozzarella, tomatoes and fresh basil
- Salamino** £8.95  
With tomato, mozzarella and pepperoni
- Atomica** £9.95  
With tomato, mozzarella, chicken, pepperoni, red onions, Italian sausages and fresh chilli
- Crudo e Dolcelatte** £9.50  
With mozzarella, dolcelatte cheese, Parma ham and fresh rocket leaves
- Fiorentina** (v) £8.95  
With tomato, mozzarella, spinach, black olives and topped with an egg and parmesan cheese
- Vegetariana** (v) £8.95  
With tomato, mozzarella, peppers, courgettes, onions and mushrooms
- Capricciosa** £8.95  
With Olives, ham, mushrooms and pepperoni
- Calzone Salumi** £9.50  
A folded pizza filled with pepperoni, ham, tomato, mozzarella and Italian sausage

**Pizza Napoli** £9.50

With tomato, mozzarella, anchovies, onions, black olives and fresh chillies

**Pizza Bufala** (v) £9.95

With tomato, buffalo mozzarella, fresh basil and drizzled with virgin olive oil

Extra Topping £1.00

Extra Chicken/Anchovies/Prawns £2.00

## Risotti

---

Traditional Italian risotto dishes

**Risotto Pollo e Funghi** £8.95

A creamy risotto with strips of chicken and mushrooms topped with parmesan

**Risotto Gamberoni** £9.95

Large tiger prawns in virgin olive oil and white wine tossed with garlic butter, fresh parsley and rice

**Risotto Piccante** £8.95

A risotto of Italian sausages, red onions and bacon sautéed in olive oil and a lightly spicy tomato sauce, topped with parmesan

**Risotto Contadino** (v) £8.95

Roasted peppers, courgettes and mushrooms in a basil pesto risotto



# Pasta

Perfectly cooked with traditional and authentic Italian sauces, all freshly prepared

## ITALIAN CLASSICS

**Spaghetti Bolognese** £8.95

Classic Bolognese sauce home made with fresh mince beef

**Spaghetti Carbonara** £8.95

Pasta cooked with bacon, egg yolk, parmesan and cream

**Penne Arrabbiata** (v) £7.95

Fresh garlic and chillies in a tomato sauce with penne pasta

**Penne Amatriciana** £8.95

Penne pasta with sautéed onions, pancetta and a rich tomato sauce

**Lasagna Emiliana** £8.95

Layers of egg pasta oven baked with Bolognese sauce, béchamel sauce, mozzarella and parmesan cheese.

**Cannelloni Ricotta e Spinaci** (v) £8.95

Fresh pasta filled with ricotta cheese and spinach, oven cooked in a creamy tomato sauce, topped with parmesan cheese

**Penne Dolcelatte** £8.95

Penne pasta in a creamy dolcelatte cheese sauce with chicken, mushrooms and fresh herbs

**Linguine al Tonno** £8.95

Tuna, red onions and olives in a light tomato sauce with pasta

## HOUSE RECOMMENDATIONS

**Spaghetti Polpette** £8.95

Home-made meatballs in a basil and tomato sauce with parmesan cheese (an original recipe from our Chef Enzos' mother)

**Spaghetti Marinara** £9.95

Mixed fresh seafood cooked in white wine and olive oil with spaghetti pasta

**Linguine Gamberoni** £9.95

Fresh king prawns in garlic butter and white wine tossed with linguine pasta and fresh parsley

**Spaghetti Dante** £8.95

Italian sausages and a tomato sauce sautéed in olive oil and garlic then tossed with spaghetti

**Penne Salsiccia** £8.95

Italian sausage and broccoli sautéed in olive oil and garlic with penne pasta

**Linguine Pollo e Pesto** £8.95

Sautéed chicken and mushrooms in a creamy pesto sauce, tossed with linguine pasta

**Penne al Salmone** £8.95

Fresh salmon and broccoli in a creamy white wine sauce tossed with pasta



## Carne e Pesce

Only the best meat and fish make these dishes special

All our main courses are served with sautéed potatoes and seasonal vegetable unless stated differently

### Pollo al Pomodoro £14.50

Chicken supreme with roasted peppers and olives in a tomato sauce

### Polloi ai Funghi e Asparagi £14.50

Chicken supreme in a creamy mushroom and asparagus sauce

### Pollo alla Milanese £14.95

Chicken breast coated in breadcrumbs and fried until golden, with pasta in a tomato sauce on the side

### Scaloppine ai Funghi £16.95

Tender veal escalope cooked in a creamy mushroom sauce

### Saltimbocca alla Romana £18.95

Tender veal escalope with Parma ham, cooked in a Marsala wine sauce

### Agnello Scottadito £17.50

Marinated chargrilled best end lamb cutlets

### Bistecca ai Ferri £18.95

Char grilled sirloin steak served with French fries or vegetables

With a mushroom sauce (optional) £2.00

### Fegato al Burro e Salvia £15.50

Calves liver cooked in a butter and sage sauce

### Spigola al Forno £15.95

Oven cooked sea bass fillet drizzled with extra virgin olive oil and parsley, and served with wilted spinach and sauté potatoes

### Salmone alla Griglia £15.95

Grilled salmon drizzled with virgin olive oil and a wedge of lemon

### Gamberoni Acquapazza £16.95

Tiger prawns cooked in a white wine and tomato sauce, served with rice

## Side Orders

### Olive della Casa (v) £2.45

Marinated green and black olives

### Patate Fritte (v) £3.00

French fries

### Insalata Mista (v) £3.95

A fresh mixed salad

### Fagiolini (v) £3.00

Green beans in butter and garlic

### Rucola e Parmigiano (v) £3.95

A rocket and parmesan salad

### Pomodoro e Cipolla (v) £3.00

A fresh tomato and red onion salad

### Spinaci al Burro (v) £3.00

Sautéed spinach in garlic and butter

### Zucchini Fritti (v) £4.00

Deep fried courgettes

### Cestino di Pane (v) £2.00

Basket of bread

(v) Suitable for vegetarians

There is a small possibility that traces of nuts or other allergens may be found in our menu dishes. If you have any questions relating to food allergies or intolerances please speak to your waiter before ordering your food. All prices include VAT.

