

LA NOSTRA CUCINA

Starters

PANE ALL AGLIO Garlic Bread	£3.20	FUNGHI RIPIENI (V) Baked Mushrooms filled with Goats Cheese & Roasted Sweet Peppers topped with Herb Breadcrumbs	£5.75
PANE ALL AGLIO E FORMAGGIO Garlic Bread topped with Mozzarella Cheese	£3.75	CALAMARI FRITTI Fried Squid served with a Red Onion, Caper, Tomato & White Wine Vinegar Dressing	£6.75
BRUSCHETTA Southern Italian Garlic Bread topped with crushed Tomatoes, Olive Oil, Oregano & Basil	£4.50	GAMBERONI PICCANTI Panfried King Prawns with Garlic, Chilli & Lemon served with mixed leaves	£10.95
MISTO OLIVES E PESTO Roasted marinated Olives with Sicilian Pesto & toasted Focaccia Bread	£3.95	MELANZANE AL FORNO Baked Aubergine with Sicilian Tomato sauce, Mozzarella, Parmesan Cheese & Basil	£5.95
CARPACCIO DI PARMA Thin slices of Parma Ham with Caramelised Figs & Orange served with Rocket leaves	£6.25	ARANCINE DI CARNE Deep fried Risotto balls with Meat Ragu served with a lightly spiced Tomato sauce	£5.50
PATE DELLA CASA Our Homemade Chicken Liver & Garlic Pate with caramelised Onions, Olives & toasted Ciabatta Bread	£6.20	ARANCINE CON FORMAGGIO Deep fried Risotto balls with Italian Mixed Cheeses served with a lightly spiced Tomato sauce	£5.50
CRUDO SCOZZESE Smoked Halibut & Salmon with a Rocket, Caper & Lemon Olive Oil dressing	£6.95	CAPRESE Sliced vine tomatoes, buffalo mozzarella cheese, basil leaves & oregano	£5.95
AFFETTATO Thin slices of roasted Duck with sweet & sour Beetroot, Red Chard leaves & Olive Oil	£7.95	POLPETTE Lamb and fresh mint meatballs cooked with a red wine and tomato ragu, topped with parmesan cheese	£6.95
MISERIA E NOBILTA A combination of Italian Hams & Salami's, Buffalo Mozzarella Cheese, Roasted Peppers & Aubergines, mixed Olives & Artichoke (min 2 people)	£12.95		
COZZE SCOPPIATE Steamed Mussels with White Wine, Garlic & spicy Tomato sauce served with Crostini Bread	£6.95		

(V) = Suitable for Vegetarians

Complimentary Homemade Tomato & Oregano Focaccia

Extra baskets of bread will be charged an addition £1.95 per basket.



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Pasta

LINGUINE MARINARA £12.95

Long flat Pasta with Monkfish, King Prawns, Calamari & Mussels in a spicy Tomato & White Wine Sauce

LINGUINE AL PESTO £10.50

Flat Spaghetti served with Sicilian style Pesto made from Basil, Pine Kernels, Sun-dried Tomatoes, Roasted Peppers, Aubergines, Extra Virgin Olive Oil & Parmigiano Cheese

SPAGHETTI CARBONARA £10.50

Long Pasta tossed with Smoked Bacon, Egg Yolk & Parmesan Cheese with a touch of Cream

TAGLIATELLE CAPESANTE £12.95

Pan seared Scallops with White Wine, fresh Chilli, Garlic & Tomato served with Egg Pasta ribbons

RISOTTO CON SALMONE £14.95

Arborio Rice with Smoked Salmon, Spinach & Asparagus

PENNE ARRABBIATA (V) £8.25

Small tube Pasta with Garlic, Chilli & Tomato

Add chicken £9.50

Add 5 prawns £12.95

TAGLIATELLE SALSICCIA £10.95

Large egg pasta ribbons tossed with Italian pork & fennel sausages with a tomato ragu

LASAGNE AL FORNO £9.95

Our own Homemade, oven baked Meat Lasagne

SPAGHETTI BOLOGNESE £9.95

Our own Homemade Beef & Pork Ragu served with Spaghetti Pasta

SPAGHETTI CON PESCATRICE £14.50

Monkfish wrapped with Smoked Pancetta, pan fried with King Prawns & Saffron White Wine served with Long Pasta

CANNELLONI £9.95

Baked pasta tubes wrapped in grilled Aubergine, stuffed with Broccoli & Ricotta cheese, baked with Tomato & White sauce topped with Parmesan cheese

LINGUINE CON POLLO PORCINI £10.95

Long flat Pasta with Chicken, Porcini Mushrooms, Mascarpone Cheese & White Wine Sauce

GLUTEN FREE PASTA ON REQUEST

Details of all allergens contained in our dishes are displayed on a table on the front page of the menu

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Mains

POLLO DEL GIORNO £13.95
Special Chicken of the day

VITELLO LIMONE £19.95
Veal medallions, pan fried with fresh lemon juice & lemon olive oil, served with rosemary potatoes & mixed vegetables

ARROSTITO £14.50
Marinated Chicken with Herbs & Chilli, skewered with Italian Sausage, Panchetta, Red Onion & Peppers served with Rosemary Potatoes

FILETTO ALLA GRIGLIA £27.95
Chargrilled Fillet Steak served with Garlic Mushrooms, Mixed Vegetables & Homemade Chips

Choose your sauce:
Peppercorn
Gorgonzola & White Wine
Red Wine & Rosemary

BARCARELLO £22.95
A platter of King Prawns, Monkfish, Red Mullet, Seabass & Mussels with a Lemon & Chive Butter served with Spaghetti Aglio Olio

INVOLTINO DI MERLUZZO £18.95
Fillet of Cod topped with Garlic Cream Cheese & Crab coated with Herb Breadcrumbs served with Potato Dumplings tossed with Spinach & Olive Oil

STINCO DI AGNELLO £17.50
Lamb shank, roasted in the oven with root vegetables, herbs, red wine and tomato sauce served with rosemary potatoes

Insalate (Salads)

GRECA (V) £5.75
Salad leaves, tomatoes, red onion, olives, cucumber and feta cheese with herbs and house dressing

ROSSO POMODORO (V) £6.25
Mixed tomatoes with soft buffalo mozzarella cheese, fresh basil and olive oil dressing

CAESAR SALAD £8.95
Chargrilled chicken & smoked bacon tossed with cos lettuce, garlic croutons, parmesan cheese & our own creamy dressing

SALMONCINO £8.95
Mixed leaf salad with hot smoked salmon, baby potatoes, green beans, boiled egg & black olives dressed with lemon & mustard

Side Dishes

MISTA (V) £3.95
A selection of mixed leaf salad served with house dressing

PATATINE FRITTE (V) £2.95
Home made chips

PATATE AL ROSMARINO (V) £2.95
Oven baked rosemary potatoes

FUNGHI PICCANTI (V) £2.95
Mushrooms sauteéd with chilli and garlic

MISTO VEGETALI (V) £3.10
Mixed vegetables

Dolce (Desserts)

AMARENA DI CILIEGE £4.50

Sweet black cherries served with vanilla ice cream

PROFITEROLES £4.50

Choux pastry balls filled with fresh cream and covered in white chocolate

PANNA COTTA £4.95

Vanilla flavoured cream base covered with fruit of the forest compote

HOME-MADE TIRAMISU £4.95

Sponge biscuits soaked in coffee and marsala wine, dressed in a sweet mascarpone cream sauce

CHEESECAKE £4.95

Please ask your waiting staff

STICKY TOFFEE PUDDING £4.95

A rich date and toffee sponge served warm with vanilla ice cream

Formaggio (Cheeses)

A selection of our cheeses £9.50

Dessert Wines By The Glass

PX JEREZ, JEREZ, SPAIN (15%ABV) 50ml £3.95

Pedro Ximénez - Deep ebony with dense aromas of raisins, dates and honey. The palate is unctuous and complex with a long, candied fruit finish.

I CAPITELLI IGT, ANSELMI VENETO, ITALY (12.5%ABV) 50ml £5.95

Garganega - Stunningly rich and complex, packed with apricot, honey and pear flavours with tobacco and cedar notes, it is smooth, subtle and velvety. Rightly thought of as one of Italy's best dessert wines this is a sumptuous treat. Rich peach and apricot flavours but with a balance of freshness and a touch of spice - perfect with creamy and fruit based desserts.

RECIOTO VALPOLICELLA DOC, BERTANI VENETO, ITALY (13%ABV) 50ml £7.95

Corvina, Rondinella - Classical notes of plum, cherry and raspberries, accompanied by spices, vanilla, hay and cocoa. In the mouth is intense, full.

