

MENU

Antipasti - Starters

Olives & Bread Home made bread, Italian olives, with olive oil and balsamic vinegar.	£6.50	Buffalo Mozzarella with Parma Ham Buffalo mozzarella, Parma ham, cherry tomatoes and capers. Served on a bed of salad, topped with olive oil, balsamic vinegar and a shaving of Parmesan cheese.	£10.50	Calamari Deep fried squid rings, served with a salad and tartare sauce.	£9.95
Insalata Tricolore Avocado, tomato and mozzarella, with extra virgin olive oil and a fresh basil pesto.	£8.95	Asparagus Al Forno Oven baked asparagus, topped with butter, Parma ham and Parmesan cheese.	£8.95	Bruschetta Bread, topped with freshly chopped tomatoes, red onions, garlic, Mozzarella cheese, salad and olive oil.	For One £7.50 For Two £11.50
Smoked Scottish Salmon Smoked Scottish salmon, fresh tomatoes, Mozzarella cheese, fresh dill, olive oil, balsamic vinegar and a shaving of Parmesan cheese.	£9.95	Avocado Al Forno Oven baked avocado, with a tomato & besciamella sauce, Parmesan and Mozzarella cheese.	£8.50	Antipasto Della Casa Mixed Italian salami, cheese, tomatoes, artichokes, olives and bread.	For One £9.50 For Two £15.50

Traditional Italian Pizzas

Margherita (v) Tomato, mozzarella & oregano.	£11.50	Pizza Quattro Formaggi (v) Tomato & 4 cheeses.	£13.50	Pizza Diavola Tomato, mozzarella, pepperoni salami, cherry tomatoes & nduja calabrese. Spicy!	£13.50
Pizza Napoletana Tomato, mozzarella, anchovies, capers, black olives & oregano.	£13.50	Pizza Tartufata (v) Tomato, mozzarella, mushrooms, truffle oil & Parmesan cheese	£12.95	Pizza Campagnola Tomato, mozzarella, pepperoni salami, olives & artichoke.	£13.50
Pizza Quattro Stagioni Tomato, mozzarella, ham, pepperoni, mushroom & olives.	£13.50	Pizza Italia Pepperoni salami, peppers, mozzarella tomato & sun-dried tomatoes.	£13.50	Pizza Parma Tomato, mozzarella, Parma ham, rocket salad & Parmesan cheese.	£13.50
		Pizza Calzone Half-folded pizza filled with tomato, mozzarella, pepperoni salami, ham, mushroom & black olives.	£14.50		

Pasta Della Casa

Linguine Alla Bolognese Minced beef and tomato sauce.	£13.95
Linguine Al Salmone Smoked salmon, peppercorns, white pepper, cream sauce and fresh dill.	£14.95
Linguine Primavera Seafood, garlic, chilli, cherry tomatoes and touch of tomato sauce.	£15.95
Linguine Al Pollo Chicken, mushrooms, asparagus, garlic, onions and cream.	£15.50
Penne Alla Sarda Pepperoni, black olives, sun-dried tomatoes, peppers, garlic, onions, mushrooms and tomato sauce.	£15.50
Penne Ai Gamberoni Tiger prawns, garlic, black pepper, cream and tomato sauce.	£15.95

Gnocchi

Gnocchi Al Salmone Smoked salmon, courgette, onions, garlic, cream, white pepper and fresh dill.	£15.95
Gnocchi Gratinati Oven baked gnocchi with Bolognese and cream sauce, topped with Mozzarella cheese.	£14.95
Gnocchi Alla Provenzale Pepperoni, onions, garlic, black olives, capers, sun-dried tomatoes, Gorgonzola cheese and cream.	£15.95

Insalate - Salad

Insalata Mista Mixed salad, tomatoes, cucumber, red onions, olives, olive oil and balsamic vinegar.	£6.50
Insalata Di Pomodoro E Cipolla Tomato and red onions salad, dressed with olive oil.	£5.95

Al Forno - Oven Baked

Lasagna Layers of egg pasta, oven baked with a Bolognese and besciamella sauce, topped with Mozzarella cheese.	£15.50
Melanzane Al Forno Layers of aubergines, capers, egg, Parmesan, tomato sauce, oregano, topped with Mozzarella cheese.	£15.50
Cannelloni Veg Egg pasta stuffed with ricotta cheese and spinach, topped with a tomato & besciamella sauce, Parmesan and Mozzarella cheese.	£15.50

Risotti

Risotto Zafferano Italian rice cooked with button mushrooms, onions, asparagus, cream and saffron sauce.	£16.95
Risotto Al Pollo Italian rice cooked with chicken, mushrooms, sun-dried tomatoes, onions, garlic, peppers, tomato sauce, black pepper and oregano.	£16.95
Risotto Di Mare Italian rice cooked with mixed seafood, garlic, onions and tomato sauce.	£17.50
Risotto Gamberetti Italian rice cooked with prawns, courgette, asparagus, garlic and onions, in a creamy tomato sauce.	£17.50

Side Orders

Chips	£4.95
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Carni - Meat

Pollo Alla Mostarda Grilled chicken breast, topped with sliced ham and Mozzarella cheese. Served on a creamy onions, garlic and French mustard sauce.	£19.95
Pollo Alla Valdostana Grilled chicken breast topped with Mozzarella cheese and ham. Served on a tomato sauce, black pepper, garlic and oregano.	£19.95
Pollo Alla Gorgonzola Grilled chicken breast, topped with spinach and Gorgonzola cheese. Served with a creamy Gorgonzola sauce, cooked with onions and garlic.	£19.95
Pollo Al Prosciutto Grilled chicken breast topped with ham and Mozzarella. Served with a creamy paprika sauce, cooked with onions and garlic.	£19.95
Fillet Ai Funghi Grilled fillet steak served with mushrooms, black pepper and garlic in a demi-glass sauce.	£25.50
Fillet Al Pepe Grilled fillet steak served with a creamy French mustard sauce, onions, garlic, peppercorn and black pepper.	£25.50
Fillet Al Gorgonzola Grilled fillet steak, served on a bed of sliced fried potatoes, with creamy Gorgonzola cheese sauce, garlic and onions.	£26.50

All our dishes are cooked on order.

Vegan, gluten free and vegetarian options available on selected dishes. Please ask our front staff.

WINE & DRINKS

Red Wines

Merlot, Famosas

Small Glass (175ml) - £5.95

Large Glass (250ml) - £7.10

Bottle - £22.95

Soft, plummy, damson nose. Spicy, herbal flavours. Sour cherry & mineral hints with firm dry tannins.

Montepulciano d'Abruzzo £22.50

Defined scents of bitter almonds and wild berries.

Cabernet Sauvignon £22.50

A medium bodied wine with ripe red & black berry flavours with hints of herbs & spices. Focussed fruit depth & astute body.

Chianti Classico DOCG £26.50

Well balanced and dry, with good structure and a velvety texture.

Fianca A Decero Malbec £24.95

This wine has a deep ruby colour, intense violet aromas & a palate of raspberry & red fruit flavours, with a kick of white pepper, typical of the Remolinos vineyard.

White Wines

Sauvignon Blanc, Famosas

Small Glass (175ml) - £5.95

Large Glass (250ml) - £7.10

Bottle - £22.95

Lifted, brightly fruity aromas with tropical notes & citrus undertones. Fabulously fresh. Dry & refreshing with pink grapefruit, cut grass & passion fruit flavours.

Pinot Grigio Friuli Aquileia DOC Zonin £24.50

Delicately fruity, relatively full & ample with an ensemble of aromas & great finesse.

Muscadet Pierre Brevin £24.95

Pale gold. Floral & tropical fruit notes with slightly toasted notes. Pleasant finish evoking tropical fruit & hazelnuts. Muscadet is naturally crispy with wonderfully fresh aromas, you can drink it with shellfish, seafood & pasta dishes.

Malborough Sauvignon Blanc, New Zeal & 2017 £26.50

Fresh & intense, suggestions of elderflower & sage.

Rose Wine

Pinot Grigio Rose

Small Glass (175ml) - £5.95

Large Glass (250ml) - £7.10

Bottle - £22.95

It is a fresh, clean & crisp wine with a touch of spice.

Champagne & Sparkling

Champagne Cordon Bleu £55.00

Brut de Vonge

Bright gold colour, wide aromatic complexity, Granny Smith, lemon & honey.

Prosecco DOC Cuvée 75cl Bottle - £29.95

1821 Spumante Brut 20cl Bottle - £9.95

Attractively intense, very fruity & aromatic, with hints of Renet Apples.

Beers

Peroni Nastro Azzuro 330ml £5.50

Moretti 330ml £5.50

Corona Extra 330ml £5.50

Guest Ale £6.50

Guest Cider £6.50

Cocktails & Aperitifs

Aperol Spritz for two £15.50

With prosecco

Gin & Tonic £6.50

Premium gin & premium tonic.

Campari Soda £6.50

Liquers & Spirits

Single £4.95

Double £5.95

Premium Single £4.95

Double £7.50

Soft Drinks

Sparkling Apple £4.50

Mineral Water (500ml) £4.50

Coca-Cola / Diet Coca-Cola / Sprite £4.50

Orange / Pineapple / Apple Juice £4.50

Baby Bottles £2.20

Tonic water, Ginger Ale, Tomato Juice, Bitter Lemon

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