

## STARTER

## FILLED PASTA

SOUP OF THE DAY £ 7.50 LASAGNA

BRUSCHETTA CLASSICA V9 £ 7.95

Toasted ciabatta bread topped with fresh chopped tomatoes, flavored with garlic and fresh basil

ANTIPASTO ITALIANO £ 11.50

Parma ham, salami Milano, spianata -Italian spicy salamesmoked ham, sliced mozzarella, olives and ciabatta bread

CAPRESE SALAD £ 7.95

Simple Italian salad that features the colours of the Italian flag: green fresh basil, white sliced mozzarella and red tomatoes, black pepper and EVO oil

POLPETTE FRITTE £ 7.95

Deep fried meatballs served with salad

**INVOLTINI DI BACON** £ 7.95

Bacon filled with scamorza cheese and cherry tomatoes served with chips

SALT & PEPPER CALAMARI £ 7.95

Deep fried rings of squid served with salad

£ 7.95 PIZZA FRITTA

Mini fried calzone filled with ricotta cheese and Italian sausages - served with salad

PRAWN COCKTAIL £ 7.95

Shelled cooked prawns in a Marie Rose sauce, served in a

Vegeterian VQ Vegan Contains Nuts Medium Spicy Hot & Spicy

alass

A classic lasagna made with beef and pork minced meat, layered flat pasta, and a béchamel sauce

€ 14.50

LASAGNA CHICKEN AND BACON £ 15.00

An alternative to traditional lasagna made with layered flat pasta, chicken and bacon, tomato and béchamel sauce

**PARMIGIANA** £ 15.00

Classic bake of the Italian traditon, made with tomato, aubergine, sliced mozzarella, and garnished with Parmesan cheese

# RISOTTI

RISOTTO AI FUNGHI PORCINI £ 14.50

A rich and creamy risotto flavoured with fresh porcini mushrooms and seasoned with Parmesan

RISOTTO MILANO £ 14.50

Creamy saffron and Italian sausage risotto with butter and Parmesan

RISOTTO AL FRUTTI DI MARE £ 16.50

Seafood risotto - mix of mussels, squid, shrimp, clams, cuttlefish and king prawn

RISOTTO FANTASIA £ 15.50

A rich and creamy risotto with mushroom, chicken and spianata Calabrese- Italian spicy salame -





## PASTA

SPAGHETTI CARBONARA £ 13.50

Smoked pancetta, eggs, Parmesan and black pepper

SPAGHETTI AND MEAT BALLS £ 14.50

Tomato and basil sauce with meat balls

SPAGHETTI BOLOGNESE £ 13.95

Traditional Italian minced meat cooked in a rich tomato sauce

SPAGHETTI DI MARE £ 15.50

Seafood spaghetti: mix of mussels, squid, shrimp, clams, cuttlefish and king prawn in a rich tomato sauce

CARBONARA DI MARE £ 15.50

Seafood carbonara: mix of mussels, squid, shrimp, clams, cuttlefish and king prawn, eggs and black pepper

TAGLIATELLE BACON E FUNGHI £ 14.50

Porcini mushroom and bacon in a rich creamy sauce

TAGLIATELLE NONNO NANDO ) £ 15.50

Italian sausages, mushrooms, saffron and spicy salame in a rich creamy sauce

TAGLIATELLE DI MONTAGNA £ 14.50

Italian sausages and gorgonzola cheese in a rich creamy sauce

TAGLIATELLE SALMONE £ 15.50

Smoked salmon in a rich creamy sauce

PENNE AL BAFFO £ 13.50

Smoked ham, tomato sauce and peas in a rich creamy sauce

PENNE POMODORO E BASILICO V9 £ 11.50

A classic Italian dish: simple and delicious tomato and fresh basil sauce

PENNE ARRABBIATA V9 £ 12.50

A spicy tomato, garlic and chilli sauce

PENNE PESTO GENOVESE N V £ 13.95

A creamy sauce of fresh basil, garlic, pine nuts, extra-virgin olive oil and grated Parmesan

PENNE ALLA CENERE V £ 13.50

Black olives and black pepper in a rich gogonzola sauce

add chicken to pasta £1.50
gluten free pasta available on request £ 1.50

## RAVIOLI

RAVIOLI SARDI £ 15.00

Traditional Sardinian recipe: big ravioli pasta filled with buffalo ricotta cheese and spinach, in a rich Italian sausage sauce

RAVIOLI GORGONZOLA E NOCI N V £ 15.00

Buffalo ricotta cheese and spinach ravioli cooked in a creamy gorgonzola cheese sauce and topped with nuts

RAVIOLI ALLA CREMA DI FUNGHI V £ 15.00

Buffalo ricotta cheese and spinach ravioli in a creamy mushroom sauce

RAVIOLI DI PESCE ALLA CREMA DI LIMONCELLO £ 17.95

King prawn and scallops filled ravioli in a delicious limoncello sauce - non alcoholic

## MAINS

SCALOPPINE MARSALA E FUNGHI £ 20.50

Veal escalope cooked in a marsala wine sauce and mushroom, served with potato wedges and chef's choice of vegetables

SPEZZATINO CON PATATE E PISELLI £ 19.50

Italian beef stew with potatoes and peas, served with polenta

POLLO AL LIMONE £ 18.50

Succulent chicken breast in a rich lemon sauce, served with potato wedges and chef's choice of vegetables

POLLO ALLA PIZZAIOLA £ 18.50

Chicken breast cooked in a tomato sauce and topped with mozzarella cheese, served with potato wedges

POLLO AI FUNGHI £ 18.50

Chicken breast in a creamy mushroom sauce served with potato wedges

SEABASS £ 20.50

Pan-fried seabass, served with hash browns and chef's choice of vegetables

FRITTURA GAMBERI E CALAMARI £ 22.00

Deep fried king prawn and squid served with salad and garlic mayonnaise





## PIZZA All our pizza are 12"

# MARGHERITA V £ 12.50

Tomato sauce, mozzarella, basil

## PROSCIUTTO E FUNGHI £ 14.00

Tomato sauce, mozzarella, cooked ham, mushroom

# PUTTANESCA £ 15.00

Tomato sauce, mozzarella cheese, cooked ham, Italian sausage, frankfurter and spicy salame

DIAVOLA ) ) £ 14.50

Tomato sauce, mozzarella cheese, Chilli flakes, spicy salame and olives

CRUDO £ 15.50

Tomato sauce, mozzarella cheese, Parma ham, rocket salad and Parmesan shaving

AMERICANA £ 14.50

Tomato sauce, mozzarella cheese, frankfurter and chips

CALZONE £ 14.00

Tomato sauce, mozzarella cheese and smoked ham

VERTOVA £ 14.50

Tomato sauce, mozzarella cheese, Italian sausage and gorgonzola cheese

## ALL DAY BREAKFAST £ 15.50

Tomato, mozzaella cheese, bacon, mushroom, onion, Italian sausage and sunny-side up egg

PEPPERONI £ 14.00

Tomato sauce, mozzarella cheese and pepperoni

HAWAII £ 14.50

Tomato sauce, mozzarella cheese, pineapple and ham

COCCODE' £ 14.50

Tomato sauce, mozzarella cheese, diced chicken and spicy salame

4 FORMAGGI V £ 14.50

Smoked scamorza, Mozzarella, gorgonzola cheese and Ceddar

VEGETARIANA V £ 14.50

Tomato sauce, mozzarella cheese, cherry tomatoes, red onion mushroom, rocket salad, olives and balsamic vinegar glaze

Vegeterian VQ Vegan Contains Nuts Medium Spicy Hot & Spi

extra topping: £ 1.00

## SIDE

GARLIC BREAD	£ 3.95
add Cheese*	£ 1.00
SALAD	£ 3.50
CHIPS	£ 3.50
add Cheese*	£ 1.00
BREAD	£ 3.50
<b>BREAD AND OLIVES</b>	£ 7.50

\*Cheddar or mozzarella

## **DESSERTS**

TIRAMISU' £ 7.50

A traditional Italian dessert

PROFITTEROLES £ 7.50

Brown or white chocolate - 3pcs

Choux pastry ball filled with fresh cream/chocolate Topped with chocolate/cream mousse

AFFOGATO AL CAFFE' £ 6.50

A scoop of vanilla ice cream topped with a shot of hot espresso

SICILIAN ORANGE & CHOCOLATE CAKE £ 7.50

A moist orange sponge filled with sweet orange curd, covered with a rich chocolate fudge sauce

SORBETTO AL LIMONE £ 6.50

Water, sugar and lemon, make the perfect homemade Italian lemon sorbet

CARROT CAKE - GLUTEN FREE £ 7.50

A deliciously moist carrot cake filled and topped with cream cheese frosting and scattered with chopped walnuts

STRAWBERRY CHEESECAKE £ 7.50



## DRINKS

MINERAL WATER £ 2.00

Sparkling and still - bottle 330 ml

SOFT DRINKS -CAN 330 ML - £ 3.00

Fanta Orange/Lemon, Coca-cola, diet coke, Irn-bru, Diet Irn-bru, Ginger Beer

FRUIT JUICE £ 2.50

Orange

Apple

Pineapple

Mango

BEERS BOTTLE 330ML £ 3.95

Corona

Nastro Azzurro

Menabrea

Moretti premium lager

PROSECCO CUVEE 1821

Bottle **£ 25.00** 

glass 125ml £ 4.95

SPIRITS - 35ML £ 3.50

Smirnoff Vodka 37.5% Vol Bombay Gin 40% Vol Havana Special 40% Vol Malibu 21% Vol

ITALIAN LIQUEUR - 35ML £ 3.50

Limoncello - 28% ABV -Amaretto di Saronno - 28% ABV

Amareno ai Saronno - 20 % Abv

Montenegro – 23% ABV Sanbuca – 40% ABV

Coffee Llqueur - 23% ABV

Tequila - 40% ABV

### COCKTAILS

APERITIVO MILANO

£ 9.00

Prosecco, Aperol, splash of soda water, a slice of fresh orange and ice

LA DOLCE VITA

£ 9.00

Prosecco, gin and orange juice

MIMOSA

£ 8.00

Fresh orange juice mixed with Prosecco. Both casual and festive, the Mimosa is perfect for any occasion!!!

BELLINI

£ 8.00

Italian cocktail made with fresh peach juice and Prosecco, invented in Venice in the 1940's

ROSSINI £ 8.00

Strawberry juice mixed with Prosecco. The most popular alternative to the classic Bellini

FLIRTINI £ 9.00

Prosecco, Vodka, triple sec, pine apple juice

LIMONCELLO MARTINI £ 9.00

A refreshing and citrusy cocktail made with limoncello, vodka and fresh lemon juice

MALIBU SUNSET £ 9.00

Malibu, pineapple juice, orange juice and grenadine



COFFEE COCKTAILS £ 7.50

**AMARETTO COFFEE** 

double shot of coffee, shot of Amaretto liqueur and topped with cream

HIGHLAND COFFEE

double shot of coffee, shot of whisky and topped with

CALYPSO COFFEE

double shot of coffee, shot of coffee liqueur and topped with cream

**ESPRESSO MARTINI** 

shot of coffee, shot of coffee liqueur, vodka and sugar syrup



