

Antipasti (Starters)

Ciabatta Bread – £3.95

Italian Bread Severed with Balsamic & Olive oil

Garlic Bread – £ 4.95

Italian Ciabatta Bread with Parsley Butter & Garlic

Garlic Bread con Mozzarella – £ 5.95

Italian Ciabatta Bread with Garlic & Mozzarella

Bruschetta – £ 7.95

Italian Ciabatta with Fresh Chopped, Marinated Tomato

Crostino al Tonno – £ 9.95

Italian Ciabatta with Garlic, Onions, Parsley, Olive oil & Tuna Fish

***Homemade* Patè – £ 8.95**

Chicken Liver Pate Served with Toasted, Buttered Bread

Escargots – £ 12.95

Snails Butter Parsley & Garlic sauce – Served with Bread

Avocado Vinaigrette – £ 7.95

Avocado with Homemade Dressing

Cocktail di Gamberetti – £ 8.95

Prawn Cocktail

Avocado e Gamberetti – £ 10.95

Avocado with Prawns & Cocktail Sauce

Mozzarella Salad – £ 8.95

Mozzarella, Fresh Tomato & Basil sauce

Rucola e Parmigiano – £ 8.95

Rocket Salad with Shaved Parmesan – Served with Bread

Insalata Tricolore – £ 10.95

Avocado, Mozzarella, Fresh Tomato & Basil Sauce

Formaggio di Capra – £ 12.95

Grilled Goat Cheese on a bed of Toasted Bread, Rocket & Vinaigrette

Prosciutto e Melone – £ 10.95

Parma Ham & Melon

Affettato Misto – £ 12.95

Selection of Italian Salami – Served with Bread

Bresaola – £ 12.95

Dry Cured Beef on a Bed of Rocket topped with Parmesan Shaving – Served with Bread

Calamari Fritti – £ 10.95

Deep Fried Squid Rings – Served with Tartar Sauce

Sardine alla Griglia – £ 11.95

Grilled Sardines – Served with Bread

King Prawns – £ 14.95

Garlic, Parsley, White Wine & Butter Sauce – Served with Bread

Zuppe (Soups)

Served with Bread

Minestrone – £ 9.95

Mixed Vegetable Soup

Zuppa Del Giorno – £ 7.95

Please ask the Waiter for the Soup of the Day

10% Gratuity will be added to your bill

Pizza

Pizza Margherita – £ 11.95

Tomato, Mozzarella & Basil

Pizza Funghi – £ 12.95

Tomato, Mozzarella & Mushrooms

Pizza Americana – £ 13.95

Tomato, Mozzarella, Spicy Peperoni, Black olives & Fresh Chilli

Pizza Fiorentina – £ 13.95

Tomato, Mozzarella, Spinach & Egg

Pizza Napoletana – £13.95

Tomato, Mozzarella, Anchovies, Cappers & Olives

Pizza Vegetariana – £ 13.95

Tomato, Mozzarella & Grilled Mixed Vegetables

Pizza Siciliana – £ 14.95

Tomato, Mozzarella, Chicken, Mixed Peppers & Onions

Pizza Nettuno – £ 15.95

Tomato, Mozzarella, Tuna Fish, Prawns & Onions

Pizza Quattro Formaggi – £ 15.95

Tomato with a Selection of four different types of Cheese

Pizza Quattro Stagioni – £ 15.95

Tomato, Mozzarella, Mushrooms, Ham, Chorizo, Artichokes & Olives

Pizza Rucoletta – £ 15.95

Tomato, Mozzarella, Parma ham, Rucola & Shaving of Parmesan

Pasta con Carne

Spaghetti alla Carbonara – £13.95

Egg yolk, Bacon, Parmesan in a Cream sauce

Spaghetti alla Bolognese – £13.95

Homemade Meat Sauce

Tagliatelle al Galletto – £ 15.95

Chopped Chicken, Garlic, Mushrooms, Zucchini & Tomato Sauce

Linguine alla Genovese – £ 15.95

Chopped Breast Chicken & Onions in a Basil Pesto Sauce

Homemade Cannelloni – £ 14.95

Stuffed with Meat and Spinach

Homemade Lasagna al Forno – £ 14.95

Meat Lasagna

Homemade Ravioli al Sugo – £ 14.95

(Filled with Ricotta Cheese & Spinach) in Meat Sauce

Pasta con Pesce

Penne alla Putanesca – £ 13.95

Anchovies, Olives, Capers, Garlic in a Tomato Sauce

Penne al Tonno – £ 15.95

Tuna Fish, Garlic, Olives, White Wine in a Tomato Sauce

Linguine alle Vongole – £ 15.95

Fresh Clams, Garlic, Cherry Tomato, Olive Oil & White Wine

Spaghetti alla Pescatora – £ 21.95

Fresh Mixed Seafood, Garlic in a Tomato Sauce

Tagliatelle al Salmone – £ 22.95

Fresh Salmon, Cherry Tomato, Garlic, Olive oil & Rocket

Tagliatelle Mari e Monti – £ 23.95

King Prawns, Mixed Vegetables, Olive oil & Garlic

Linguine Cucciolo – £ 23.95

King prawns, Cherry Tomato, Garlic, Olive oil, Fresh Chilli & Rocket

Pasta Vegetariana

Spaghetti Aglio, Olio e Peperoncino – £ 10.95

Garlic, Olive Oil & Chillies

Penne Arrabbiata – £ 12.95

Garlic, Chilli, Black Olives in a Tomato Sauce

Spaghetti alle Melanzane – £ 13.95

Aubergine & Garlic in a Tomato Sauce

Homemade Gnocchi al Pomodoro – £ 13.95

Basil in a Tomato Sauce

Homemade Gnocchi Gorgonzola – £ 15.95

Gorgonzola Melted in a Cream Sauce

Tagliatelle ai Carciofi – £ 14.95

Olive Oil, Garlic & Artichokes

Tagliatelle ai Funghi – £ 14.95

Mixed Wild Mushrooms, Button Mushrooms in a Cream Sauce

Homemade Ravioli alla Crema – £ 14.95

(Filled with Ricotta Cheese & Spinach) Mushrooms, Onion, Cream & Touch of Tomato Sauce

Homemade Gnocchi al Pesto Rosso – £ 15.95

Onion, Zucchini & Olives in a Tomato Pesto Sauce

Risotto (Rice Dishes)

Risotto ai Funghi di Bosco – £ 14.95

Mixed Wild Mushrooms & Parmesan Cheese

Risotto al Pollo – £ 15.95

Chopped Chicken Breast, Zucchini & Cherry Tomato

Risotto alla Marinara – £ 21.95

Fresh Seafood, Garlic in a Tomato Sauce

Insalata (Salad Dishes)

Insalata di Pollo – £ 15.95

Mixed Salad with Chopped Chicken & Bacon in Homemade Dressing

Insalata di Tonno – £ 16.95

Mixed Salad with Tuna, Egg & Black Olives in Homemade Dressing

10% Gratuity will be added to your bill

Pesce (Fish Dishes)

Severed with Selection of Vegetables & Sautéed Potatoes

Sogliola alla Griglia – £ 40.95

Grilled Dover Sole

Scampi alla Provinciale – £ 21.95

Garlic, Olives, White Wine & Tomato Sauce – Served with Rice

Salmone alla Griglia – £ 22.95

Grilled Marinated Salmon

Branzino Balsamico – £ 21.95

Fillets of Seabass in Balsamic & Olive oil

Sogliola alla Mugnaia – £ 41.95

Dover Sole in Butter, White Wine, Parsley & Lemon Sauce

Scampi al Funghetto – £ 21.95

Mushroom, Cream & White Wine – Served with Rice

Fresh Salmon Chef Style – £ 23.95

Spring Onion, Ginger, Cherry Tomato, & White Wine

Carne (Meat Dishes)

Severed with Selection of Vegetables & Sautéed Potatoes

Fegato e Pancetta – £ 21.95

Grilled Calf Liver with Bacon

Fegato Burro e Salvia – £ 21.95

Calf Liver with Butter & Sage sauce

Bistecca Senz'osso – £ 25.95

Grilled Sirloin Steak

Bistecca Pizzaiola – £ 26.95

Sirloin Steak in Red wine, Tomato, Garlic, Parsley & Oregano

Bistecca Pepe – £ 26.95

Sirloin Steak in Brandy, Black Peppercorn in a Cream Sauce

Filetto alla Griglia – £ 32.95

Grilled Fillet Steak

Filetto al Barolo – £ 33.95

Fillet Steak with Wild Mushrooms, Onions in Red Wine Sauce

Filetto Rossini – £ 33.95

Fillet Steak with Pate in a thick Brandy Sauce

Filetto al Gorgonzola – £ 33.95

Butterfly Fillet Steak topped with Gorgonzola Cheese

Vitello (Veal Dishes)

Severed with Selection of Vegetables & Potatoes

Scaloppine al Limone – £ 18.95

Veal Escalope in Butter & Lemon Sauce

Scaloppine ai Funghi – £ 18.95

Veal Escalope in Cream, Mushroom & White Wine Sauce

Scaloppa Milanese – £ 18.95

Veal Escalope Fried in Breadcrumbs, Served with Spaghetti Napoli

Saltimbocca alla Romana – £ 19.95

Veal Escalope Topped with Parma Ham, Sage & White wine Sauce

Scaloppa Holstein – £ 19.95

Veal in Breadcrumbs topped with Fried Egg, Capers & Anchovies

Scaloppine alla Parmigiana – £ 19.95

Veal Escallops topped with Aubergine, Mozzarella, Parmesan Cheese & touch of Tomato

Pollo (Chicken Dishes)

Severed with Selection of Vegetables & Potatoes

Pollo Limone – £ 17.95

Grilled Chicken Breast in Butter, Parsley & Lemon Sauce

Pollo Crema – £ 17.95

Grilled Chicken Breast with Cream Mushrooms & White wine Sauce

Pollo Pepe Verde – £ 17.95

Grilled Chicken Breast with Green Peppercorn, Brandy & Cream Sauce

Pollo Valdostana – £ 18.95

Chicken Breast topped with Ham, Mozzarella & touch Tomato Sauce

Pollo Sorpresa – £ 18.95

Chicken Breast Stuffed with Garlic, Parsley & Butter Deep Fried in Breadcrumbs

Verdure (Side Orders)

Spinaci all' Aglio – £ 4.95

Spinach with Garlic

Broccoli – £ 4.95

Fagiolini – £ 4.95

Green Beans

Funghi all' Aglio – £ 4.50

Mushrooms with Garlic

Zucchini Fritti – £ 6.50

Deep Fried Courgettes

Chips – £ 4.50

Sautéed Potatoes – £ 5.50

Lyonnaise Potatoes – £ 5.50

Selection of Vegetables – £ 9.95

Side order of Rice – £ 5.95

Side order of Pasta – £ 7.95

Olive oil, Garlic & Chilli /

Tomato Sauce & Basil

Pomodoro e Cipolle – £ 5.50

Tomato & Onion Salad

Insalata Verde – £ 6.50

Green Salad

Insalata Mista – £ 6.50

Mixed Salad

10% Gratuity will be added to your bill

DRINKS MENU

Soft Drinks

£2.95

Coca Cola / Diet / Zero

7up

Fanta

Still Mineral Water (500 ml)

Sparkling Mineral Water (500)

£3.50

San Benedetto, Peach Iced Tea

J20 - Orange & Passion Fruit

Orange Juice

San Pellegrino, Limonata

Tomato Juice

Apple Juice

Bottled Beers

£4.95

Nastro Azzuro Peroni (330 ml)

Birra Moretti (330 ml)

Peroni / Moretti Zero (330 ml)

£4.95

Fosters (440 ml)

£5.95

Kopparberg, Cider (500 ml)

Aperitivo (Pre-meal Drinks)

£6.95 (50ml)

Punt E Me

Martini Rosso / Bianco (Dry)

Cinziano

Pernod

Cocktails

Bloody Mary

£ 9.95

(Vodka, Tomato Juice, Worchester Sauce & Tabasco)

Godfather

£10.95

(Amaretto, Scotch + Dash of coke)

Godmother

£10.95

(Amaretto, Vodka + Dash of coke)

Negroni

£12.95

(Gin, Red Vermouth & Campari)

White Russian

£12.95

(Double Vodka, Kahlua & cream)

Aperol Spritzer

£12.95

(Aperol & Prosecco + Dash of soda)

Limoncello Spritzer

£12.95

(Limoncello & Prosecco + Dash of soda)

Orgasm

£14.95

(Cointreau, Grand Marnier & Bailey's)

Espresso Martini

£14.95

(Vodka, Coffee Liquor + Shot of espresso)

Simple Mocktails

Virgin Mary

£4.95

(Tomato Juice, Worchester Sauce & Tabasco)

Shirley Temple

£4.95

(Ginger Ale, lime with Grenadine)

Roy Rogers

£4.95

(Coke with Grenadine)

Sunrise

£4.95

(Orange Juice, Soda water with Grenadine)

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Red Wines

	<u>175ml Glass</u>	<u>250ml Glass</u>	<u>Half Bottle</u>	<u>Full Bottle</u>
<i>House Red Wine</i>	£7.50	£9.50		£24.95
<i>Montepulciano D'Abruzzo D.O.C</i>	£8.95	£10.95		£30.95
A vinous and intense bouquet combines with a pleasantly, full-bodied and harmonious palate				
<i>Nero D'Avola Di Sicilia</i>				£30.95
A bouquet with a hint of spice, dry fruit and jam. Full-bodied, meaty, supple and intense				
<i>Chianti D.O.C.G</i>			£18.95	£32.95
Warm, round bouquet with flavours of ripe plum and spice. A good balance of tannins on the finish				
<i>Aglianico Vinosia</i>				£32.95
Elegant aromas with hints of spice and red fruits, Full, fleshy and warm taste with mild and rich tannins				
<i>Salice Salentino</i>				£32.95
Red colour with a smooth elegance with hints of fruits				
<i>Primitivo</i>				£34.95
Taste will surprise with depth and cleanliness and incredible smoothness of its tannin				
<i>Negroamaro</i>				£34.95
Intense ruby-red in colour with vibrancy reflected in the boldness of the aromas and a slightly dry, pleasantly tannic finish				
<i>Valpolicella Classico Superiore D.O.C</i>			£22.95	£38.95
Aromas of ripe red berries, vinous and spicy. Medium-bodied, velvet-smooth and balanced				
<i>Merlot Del Veneto Santa Margherita</i>				£42.95
Typically, intense with a scent of red berry fruits, rich, full-bodied, supple good structure				
<i>Sangiovese Maremma Toscana</i>				£42.95
Bright Ruby red colour, hints of wild berries and moderate spiciness with full firm flavour				
<i>Cannonau Di Sardegna Riserva</i>				£49.95
Ruby red, warm, dry, harmonious with a dominant aristocratic oak flavour				
<i>Vino Nobile Di Montepulciano Ruffino, D.O.C.G</i>				£60.95
A magnificent bouquet of cherry and hints of sweet oak and tobacco				
<i>Chianti Classico Riserva D.O.C.G</i>				£62.95
Sweet woody sensations prepare the way for hints of iris and spice				
<i>Barolo Oddero D.O.C.G</i>				£79.95
Shows a developed, complex spicy nose and a multi-layered palate with a long, warm and tannic finish				
<i>Amarone Della Valpolicella classico D.O.C.G</i>				£95.95
A strong persistent, fruity bouquet with hints of black cherries and prunes, floral notes and sweet spice aromas				
<i>Brunello Di Montalcino D.O.C.G</i>				£110.95
Ruby Red colour, fruity, well balanced with the spice from the oak plus a pleasant finish				

Champagne

<i>Champagne</i>	£75.95
Pinot noir is prevalent in the blend. An elegant, stylish wine, well-rounded with incomparable freshness	
<i>Moet & Chandon</i>	£110.95
This classic cuvee has moderate balance and fruit. The mousse is perfect and the body powerful.	

White Wine

	<u>175ml Glass</u>	<u>250ml Glass</u>	<u>Half Bottle</u>	<u>Full Bottle</u>
<i>House White Wine</i>	£7.50	£9.50		£24.95
<i>Pinot Grigio Delle Venezia</i>	£8.95	£10.95		£30.95
Straw yellow with copper shades. Intense fruity, fine, elegant bouquet. Full, soft, characteristic palate				
<i>Chardonnay Delle Venezia</i>				£31.95
Light straw yellow, pleasantly fruity bouquet with hints of golden apple, refined, elegant flavours				
<i>Frascati D.O.C</i>			£18.95	£32.95
Dry and light in colour and flavour with a lingering taste of bitter almonds				
<i>Falanghina Vinosia</i>				£34.95
Pale straw yellow colour with a clean, elegant bouquet and floral fruity notes				
<i>Verdicchio Dei Castelli Di Jesi Classico D.O.C Colonnara</i>				£34.95
This wine has a fine scent and tout dryness, underlined with a hint of almond				
<i>Orvieto Classico Secco, Ruffino D.O.C</i>			£20.95	£36.95
This is white wine from Umbria, dry and crisp, gentle yet mouth filling with a long almond finish				
<i>Orvieto Classico Abboccato, Ruffino D.O.C</i>				£36.95
Abboccato is the traditional style of Orvieto, meaning 'softly sweet'. Attractive grapy and nutty flavours				
<i>Vermentino D.O.C</i>				£38.95
Dry fresh palate, Aromatic with hints of spring flowers and tropical fruits,				
<i>Pinot Grigio Della Valdadige D.O.C Santa Margherita</i>				£45.95
Dry, full-bodied but crisp and firm in structure, with an intense and typical aroma. The quintessential Italian wine.				
<i>Gavi Di Gavi D.O.C.G La Merlina</i>				£50.95
A Refined but intense, tangy dry white wine with an intriguing hint of lime and apple				

Rosè wines

	<u>175ml Glass</u>	<u>250ml Glass</u>	<u>Half Bottle</u>	<u>Full Bottle</u>
<i>Pinot Grigio Rose Delle Venezia</i>	£8.95	£10.95		£30.95
A refined but intense, light dry Rose wine with an intriguing hint lime and apple				
<i>Bardolino Chiaretto Classico</i>				£32.95
Fragrances of spring flowers, pear and apple. The flavour is soft with creamy fruitiness and hints of almond				

Sparkling wine

	<u>150ml Glass</u>	<u>Full Bottle</u>
<i>Prosecco Spumante D.O.C</i>	£8.95	£39.95
Fragrances of spring flowers, pear and apple, the flavour is soft, with creamy fruitiness and hints of almond		

10% Gratuity will be added to your bill

Liquors

£4.95 (25ml)

Limoncello
Sambuca
Amaretto
Frangelico
Liquor Strega
Maraschino
Cointreau
Grand Marnier
Tequila
Tia Maria

Campari (With Mixer)
Vodka (With Mixer)
Gin (With Mixer)
Bacardi (With Mixer)
Pimm's (With Mixer)
Archers (With Mixer)

£7.50 (25ml)

Amaris

£5.95 (25ml)

Montenegro
Luciano
Ramazzatti
Cynar

Averna
Vecchio Amaro Del Capo
Fernet Branca

Spirits

£5.50 (25ml)

House Grappa
Vecchio Romagna
Bells
Jack Daniels
Red / Black Label

£8.95 (25ml)

Grappa Nardini
Grappa Amarone
Grappa Barolo

£8.95 (25ml)

Courvoisier V.S
Magloire V.S
Hennessy V.S
Remy Martin V.S.O.P
Lafontan V.S.O.P

£8.95 (25ml)

Glenfiddich
The Glenlivet
Glenmorangie
Chivas

Reserves

Jonnie Walker, Blue Label

£18.95 (25ml)

The Glenlivet Reserve, Aged 15 years

£14.95 (25 ml)

Chivas Regal, Golden, Aged 15 years

£10.95 (25ml)

Liqueur Coffee

£10.95

Irish coffee (Whiskey)
Bailey's coffee
Italian coffee (Amaretto)
Calypso coffee (Tia Maria)
French coffee (Grand Marnier)
Seville coffee (Cointreau)
Brandy coffee