

RISTORANTE

ANTIPASTI

Mozzarella in Carrozza	7.50
<i>Deep fried Mozzarella with Tomato, Chilli & Oregano sauce</i>	
Tricolore	7.50
<i>Fresh Tomatoes, Mozzarella & Avocado</i>	
Cozze al Pomodoro	8.00
<i>Fresh Mussels in Tomato sauce</i>	
Involtini di Mozzarella	9.00
<i>Melted Mozzarella wrapped in Parma Ham, served with Rocket Salad, Sun-Dried Tomatoes & a hint of Balsamic Vinegar</i>	
Avocado al Granchio Gratinato	9.50
<i>Baked Avocado with Crab Meat</i>	
Calamari Fritti	9.00
<i>Deep fried Squid</i>	
Gamberoni e Prosciutto	9.50
<i>Tiger Prawns rolled with Parma Ham, sautéed with White Wine & Garlic sauce</i>	
Insalata Cassio	9.00
<i>Mozzarella, Sun-Dried Tomatoes, Roast Peppers & Grilled Artichokes</i>	
Capesante alla Casalinga	9.50
<i>Pan fried Scallops served with Salad & crispy Pancetta, Garnished with touch of Balsamic Vinegar</i>	
Affettato Misto	10.00
<i>Mixed Italian Salami</i>	
Bresaola	10.00
<i>Cured Beef with Rocket Salad, Parmesan, Olive Oil & Lemon Dressing</i>	
Sauté di Cozze e Vongole	10.50
<i>Fresh Mussels & Clams in a Chilli, Olive Oil & Wine sauce</i>	
Carpaccio di Manzo	10.50
<i>Thinly sliced raw Fillet of Beef, served with Rocket Salad, Parmesan & Mustard sauce</i>	

INSALATA

Salad	3.90
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ZUPPE

Minestrone	6.00
<i>Vegetarian Soup</i>	
Pasta e Fagioli	7.00
<i>Pasta & Bean Soup with a hint of Chilli & Garlic</i>	

RISOTTO

Risotto Coda di Rospo	12.50
<i>Monkfish, Prawns with a Red Pepper sauce</i>	
Risotto ai Frutti di Mare	12.90
<i>Seafood Risotto</i>	

PASTA

Penne all'Arrabbiata	9.00
<i>Penne Pasta with Chilli, Garlic & Tomato sauce</i>	
Lasagne	10.50
<i>Traditional Italian Lasagne</i>	
Pappardelle Dello Chef	10.90
<i>Flat Pasta with Spinach, Artichoke, Mushrooms & Truffle Oil</i>	
Tortellini di Prosciutto e Formaggi	10.50
<i>Fresh homemade Pasta filled with Parma Ham in a Gorgonzola & Mascarpone Cheese sauce</i>	
Tortelloni al Pomodoro e Mascarpone	10.50
<i>Homemade Pasta filled with Ricotta & Spinach in Tomato sauce</i>	
Pappardelle della Mamma	11.50
<i>Homemade Pasta with Lamb Ragù, Wild Mushrooms & Parmesan Cheese</i>	
Tagliatelle dello Chef	11.50
<i>Homemade Flat Pasta with Mushrooms, Strips of Chicken Breast in a Creamy sauce</i>	
Spaghetti Pescatore	12.90
<i>Thin Spaghetti with Seafood, Garlic & Fresh Tomato</i>	
Gramigna della Nonna	11.90
<i>Thick Spaghetti with Bacon, Onions, Pecorino Cheese in a Tomato sauce with dash of Chilli</i>	
Rigatoni Alla Casa	11.90
<i>Rigatoni Pasta with Broccoli, Italian Sausage & Tomato sauce</i>	
Linguine al Granchio	12.90
<i>Flat Spaghetti with fresh Crab Meat, Garlic, Cherry Tomatoes & Rocket Leaves</i>	
Linguine alle Vongole Veraci	13.50
<i>Flat Spaghetti with fresh Clams, Garlic and a dash of Chilli</i>	

PLEASE TELL US WHETHER YOU SUFFER FROM ANY ALLERGIES

PESCE

Coda di Rospo Vesuviana	17.50
<i>Monkfish in a sauce of tomato, garlic and black olives</i>	
Branzino Della Casa	17.90
<i>Pan fried Sea Bass Fillet in a White Wine & Herbs sauce</i>	
Filetto di Orata al Pernod	17.90
<i>Fillet of Sea Bream with Fennel & Cherry Tomatoes in a Pernod sauce or Grilled</i>	
Tonno Mediterranea	17.50
<i>Tuna Steak, Capers, Olive, Cherry Tomatoes in a White Wine sauce</i>	
Gamberoni Diavola	17.50
<i>Pan fried Tiger Prawns in a spicy Red Pepper sauce, served with Rice</i>	

CARNE

Pollastrino Piccante	14.50
<i>Spicy Baby Chicken</i>	
Pollo alla Valdostana	14.50
<i>Breast of Chicken topped with Cooked Ham, Mozzarella & Tomato sauce</i>	
Pollo Ripieno	14.50
<i>Breast of Chicken stuffed with Grilled Vegetables & Mozzarella, served with a fresh Tomato sauce</i>	
Saltimbocca	17.00
<i>Pan Fried veal Escalope with Sage & Parma Ham</i>	
Vitello alla Sorrentina	17.00
<i>Veal Scallops with Mozzarella & Aubergine in a Tomato sauce</i>	
Vitello alla Milanese	17.50
<i>Veal Escalope in Breadcrumbs</i>	
Fegato alla Salvia o alla Griglia	17.50
<i>Calf's Liver sautéed with Sage or Grilled</i>	
Vitello ai Carciofi	17.50
<i>Veal Scallops with Artichokes in a White Wine & Gravy sauce</i>	
Carré D'Agnello al Forno	18.00
<i>Baked Rack of Lamb served in a rich Gravy sauce</i>	
Medaglioni al Gorgonzola or Green Peppercorns	18.00
<i>Fillet of Beef with Gorgonzola Cheese or Green Peppercorns</i>	
Tagliata di Manzo	20.50
<i>Grilled sliced Beef Fillet with a hint of Balsamic Vinegar & Olive Oil, served with a Rocket Salad</i>	

Fish & Meat courses are served with the Vegetable of the Day

PIZZERIA

Schiacciata	6.00
<i>Pizza Bread, Rosmarino and Rock Salt</i>	
Basket of Bread	2.00
Mixed Olives	2.50
Pizza Garlic Bread	5.00
Tomato Garlic Bread	5.50
Margherita	8.00
<i>Mozzarella, Tomato sauce & Basil</i>	
Napoletana	9.50
<i>Mozzarella, Tomato sauce, Anchovies, Capers & Olives</i>	
Quattro Stagioni	10.50
<i>Mozzarella, Tomato sauce, Artichokes, Cooked Ham, Mushrooms & Salami</i>	
Calabrese	10.50
<i>Mozzarella, Tomato sauce, Spicy Salami & Fresh Chili</i>	
Fiorentina	10.50
<i>Mozzarella, Tomato sauce, Spinach, Egg & Parmesan Cheese</i>	
Calzone Cassio	10.50
<i>Mozzarella, Tomato sauce, Salami Napoli, Ricotta & Oregano</i>	
Prosciutto & Funghi	10.50
<i>Mozzarella, Tomato sauce, Parma Ham & Mushrooms</i>	
Il Padrino	10.50
<i>Mozzarella, Tomato sauce, Red Onion, Spicy Salami & Smoked Cheese</i>	
Vegetariana	10.50
<i>Mozzarella, Tomato sauce & grilled Vegetables</i>	
Capriciosa	10.50
<i>Mozzarella, Tomato sauce, Salami, Mushroom, Olives & Cooked Ham</i>	
Rustica	10.50
<i>Mozzarella, Pancetta, Cherry Tomatoes, Basil & Rocket</i>	
Pizza Cassio	11.50
<i>Mozzarella, Tomato sauce, Parma Ham, Spinach, Parmesan, Rocket & Truffle Oil</i>	
Pizza Marinara	12.50
<i>Mozzarella, Tomato sauce & mixed Seafood</i>	
Pizza Tutta Carne	12.50
<i>Mozzarella, Tomato sauce, Chicken and Ham Salami</i>	
Extra Topping	1.00
Extra Parma Ham or Salami Topping	1.50