

Tuesday - Sunday

LUNCH

2 courses £13.95

3 courses £15.95

Tuesday - Thursday

DINNER

2 courses £13.95

3 courses £15.95

STARTERS

LA ZUPPA DEL GIORNO (V)

Our home-made soup of the day

BIANCHETTI FRITTI

Deep fried whitebaits with tartar sauce

GOUJONETTE DI POLLO

Deep fried breaded chicken goujons served with sweet chilli sauce

PROSCIUTTO CAPRESE

Parma ham served with buffalo mozzarella slice and buffalo

tomato dressed with olive oil and balsamic sauce

FUNGHI AL VINO BIANCO (V)

Sautéed button mushroom in garlic/white

wine cream sauce on ciabatta

MAINS

LA LASAGNE

Our chef homemade meat lasagne

SUPREME DI POLLO PRINCIPESSA

Pan fried breast of chicken white wine, mushroom cream tomato sauce

SALMONE E FUNGHI

Fillet of salmon served with cream mushroom and dill sauce

AGNELLO AL PORTO (€2.95 Extra)

Lamb chops on a bed of mash finished with touch

of mint and port wine sauce

RISOTTO VERDE (V)

Arborio risotto rice courgette, green peas, spinach in a creamy sauce

PENNE RUSTICA

Oven Baked penne with mushroom and chicken creamy sauce

DOLCI

TIRAMISU

Our traditional coffee based Italian trifle

PANNACOTTA AL FRUTTI DI BOSCO

Homemade Italian mousse with fruit of forest

MECEDONIA DI FRUTTI FRESCA

Fresh fruit on a brandy basket

DOLCE DEL GIORNO

Sweet of the day

Friday - Saturday

DINNER

3 courses £21.95

STARTERS

ZUPPA DI PORRI E PATATE (V)

Our home-made leek and potatoes soup

SALMONE AFFUMICATO

Smoke salmon with capers and cream cheese on rye bread

PROSCIUTTO CAPRESE

Parma ham served with buffalo mozzarella and beef

tomatoes finished with olive oil

TORTELLINI ARAGOSTA

Tortellini filled with lobster and crab meat with cream tomato sauce

FUNGHI AL VINO BIANCO (V)

Sautéed button mushroom in garlic/white

wine cream sauce on ciabatta

MAINS

SUPREME DI POLLO PRINCIPESSA

Pan fried breast of chicken white wine, mushroom cream tomato sauce

SALMONE PEPE E GAMBERETTI

Fillet of Salmon and prawns cooked in peppercorn sauce

AGNELLO AL PORTO

Lamb chops on a bed of mash finished with touch of

mint and port wine sauce

SCALOPPINE DI VITELLO ALLA MARSALA

Escalope of veal served with asparagus and marsala sauce

TAGLIATELLE PORCINI (V)

Tagliatelle pasta with porcini truffle oil and touch cream sauce

DOLCI

TIRAMISU

Our traditional coffee based Italian trifle cake

PANNACOTTA AL FRUTTI DI BOSCO

Homemade Italian mousse with fruit of forest

MECEDONIA DI FRUTTI FRESCA

Exotic fresh fruit on a brandy basket

VESUVIO CHEESECAKE

Cheesecake limoncello

ANTIPASTI FREDDI E CALDI

ZUPPA DEL GIORNO (V) Our homemade soup of the day	£4.50
VESUVIO ANTIPASTO	£7.95 / £12.95
Our own various cured meats, mozzarella, artichoke, olives	
FAGOTTINO DI SALMONE	£8.95
Prawns and white crab meat in a Marie rose sauce wrapped in smoked salmon on salad	
GAMBERONI ALL'AGLIO King prawns in garlic butter sauce	£8.95
CAPELANTE Pan fried scallops on peas puree	£9.95
CALAMARI FRITTI	£6.95
Lightly batter deep fried squid with garlic mayonnaise sauce	
PETTO D'ANITRA AFFUMICATA	£6.95
Smoked duck breast with fruit coulis	
INSALATA CAPRESE (V)	£5.95
Buffalo mozzarella/basil/tomato extra virgin olive oil	

PASTA E RISOTTO

TORTELLONI GIGANTI ARAGOSTA	£12.95
Tortellini filled with lobster and crab meat in a red beetroot pasta with creamy tomato sauces	
TAGLIATELLE AL SALMONE	£5.95 / £9.95
Egg pasta ribbons in a salmon/vodka cream and chilli sauce	
LINGUINE AI FRUTTI DI MARE	£12.95
Linguine with mussels/prawns/scallop in a garlic white wine tomato sauce	
LA BOLOGNESE Spaghetti in a rich homemade Bolognese sauce	£5.95 / £9.95
LASAGNA AL FORNO Homemade meat lasagne	£5.95 / £9.95
CANNELLONI DI VITELLO	£5.95/ £10.95
Veal cannelloni with creamy tomato sauce	
CANNELLONI DI RICOTTA E SPINACH (V)	£5.95 / £9.95
Ricotta and spinach cannelloni in a rich tomato and cream sauce	
PENNE AL VODKA	£5.95 / £9.95
Penne pasta with prawn, green peas, garlic, vodka, chilli and tomato sauce	
PENNE DELLA CASA	£9.95
Oven baked Penne pasta with Chicken/mushroom on creamy sauce	
IL RISOTTO DEL GIORNO	£9.95 / £12.95
Italian Arborio rice with porcini mushroom or prawns	

PIZZERIA

MARGHERITA (V) Tomato sauce, grated mozzarella	£7.95
DIABOLO With Italian spicy pepperoni	£10.95
CALZONE CARNE PICCANTE Italian spicy chorizo, Bolognese, mozzarella and mascarpone	£10.95

PESCE E CARNE

MERLUZZO DI PORRI	£14.95
Pan fried cod on mash with leek creamy sauce	
BRANZINO ALLA SAFFRON	£14.95
Filletted sea bass on bed of spinach/mussels and saffron sauce	
CODA DI ROSPO E PROSCIUTTO DI PARMA	£17.95
Pan-fried monkfish wrapped in Parma ham on a bed of mash with creamy peppercorn sauce	
MISTO DI PESCE VESUVIO	£19.95
A full combination of fresh fish simply grilled with a touch of garlic and herbs	
GAMBORONI	£16.95
Pan fried Tiger prawns on mash finished with garlic, lemon butter sauce	
PETTO D'ANITRA-SALSA MONTMORENCY	£17.95
Gressingham duck breast served with mash finished with port wine sauce	
POLLO ITALIAN	£13.95
Breaded Breast of chicken wrapped in asparagus and sundried tomato on paprika tomato sauce	
PETTI DIPOLLO GENOVESE	£13.95
Pan fried breast of chicken sautéed in white wine dolcelatte cheese and cream sauce	
SHANK OF AGNELLO	£15.95
Braised Cornish shank of lamb, mash potato, rosemary & red wine jus	
IL FILETTO PEPE	£22.95
8OZ fillet steak served with peppercorn sauce	
IL FILETTO ROSSINI	£22.95
8OZ fillet steak on croûtoni top with duck pate red wine jus	
STROGONOFF MANZO	£18.95
Beef stroganoff served with risotto rice	
BISTECCA ALLA GRIGLIA	£15.95
Our 8OZ Sirloin steak cooked as you are liking plain grilled or sauce of your choice Diane sauce or peppercorn sauce	
VITELLO ALLA TOSCANA	£14.95
Veal escalope with wild mushroom/white wine garlic parsley	

DOLCI

TIRAMISU Our home made traditional Italian trifle	£4.50
TARTUFO AL LIMONE Our lemon coated semifredo Italian mousse	£4.95
MOUSSE ALA CIOCCOLATO Homemade chocolate mousse topped with hazelnuts	£4.50
CHEESE CAKE LEMONCELLO	£4.95
Ricotta and mascarpone cheese cake infused with limoncello liqueur	
PANNACOTTA AL FRUTTI DI BOSCO Light creamy Italian mousse served with fruit of forest	£4.50
SOUFFLE AL CIOCCOLATE A unique and classic chocolate fondant soufflé	£4.50
IL DOLCE DEL GIORNO CALDO O FREDDO Our daily sweet of the day	£4.50
SELEZIONE DI FORMAGGIO	£6.95
Selection of Italian cheese with grapes, celery, onion chutney and savoury biscuits	
SELEZIONE DI SORBETTI/GELATI Selection of sorbet and ice creams	£4.50
MECEDONIA DI FRUTTI FRESCA Exotic fresh fruit with vanilla ice cream or creamy	£4.50
AFFOGATO Vanilla ice cream soak in Sambuca or Tia Maria espresso served with Savoyard biscuits	£4.50

SIDES ORDERS

FRENCH FRIES (V)	£3.25	MIXED SALAD (V)	£3.25
Chipped potatoes, seasoned and deep fried		Mixed leaves, tomatoes, olives, red onion, cucumber	
MIXED VEG (V)	£3.25	WILD ROCKET (V)	£3.25
French beans, hand cut carrot, roast potato, cauliflower		Wild rocket leaves, Grana Padano, balsamic vinegar reduction	
SPINACH (V)	£3.25	ZUCCHINI FRITTI (V)	£3.25
Baby spinach leaves, in garlic butter		Lightly battered, deep fried courgette baton fritters	

OPENING TIMES

Tuesday to Saturday
Lunch 12 Noon till £2.30pm
Evening 5.30pm till 10.00pm

Sunday
12 Noon till 2.30pm
Monday CLOSED