

## Tuesday - Sunday Tuesday - Thursday

LUNCH

2 courses £13.95

3 courses £15.95

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 whitebait 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

### 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

### 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

## 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

#### VESUVIO ANTIPASTO

Our own various cured meats, mozzarella, artichoke, olives

#### FAGOTTINO DI SALMONE

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

#### CAPELANTE

Pan fried scallops on peas puree

#### CALAMARI FRITTI

Lightly batter deep fried squid with garlic mayonnaise sauce

#### PETTO D'ANITRA AFFUMICATA

Smoked duck breast with fruit coulis

#### INSALATA CAPRESE (V)

Buffalo mozzarella/basil/tomato extra virgin olive oil

## PASTA E RISOTTO

#### TORTELLONI GIGANTI ARAGOSTA

Tortellini filled with lobster and crab meat in a red beetroot pasta with creamy tomato sauces

#### TAGLIATELLE AL SALMONE

Egg pasta ribbons in a salmon/vodka cream and chilli sauce

#### LINGUINE AI FRUTTI DI MARE

Linguine with mussels/prawns/scallop in a garlic white wine tomato sauce

#### LA BOLOGNESE

Spaghetti in a rich homemade Bolognese sauce

#### LASAGNA AL FORNO

Homemade meat lasagne

#### CANNELLONI DI VITELLO

Veal cannelloni with creamy tomato sauce

#### CANNELLONI DI RICOTTA E SPINACH (V)

Ricotta and spinach cannelloni in a rich tomato and cream sauce

#### PENNE AL VODKA

Penne pasta with prawn, green peas, garlic, vodka, chilli and tomato sauce

#### PENNE DELA CASA

Oven baked Penne pasta with Chicken/mushroom on creamy sauce

#### IL RISOTTO DEL GIORNO

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

£10.95

Italian spicy chorizo, Bolognese, mozzarella and mascarpone

## SIDES ORDERS

#### FRENCH FRIES (V)

£3.25

chipped potatoes, seasoned and deep fried

#### MIXED VEG (V)

£3.25

French beans, hand cut carrot, roast potato, cauliflower

#### SPINACH (V)

£3.25

Baby spinach leaves, in garlic butter

#### MIXED SALAD (V)

£3.25

Mixed leaves, tomatoes, olives, red onion, cucumber

#### WILD ROCKET (V)

£3.25

Wild rocket leaves, Grana Padano, balsamic vinegar reduction

#### ZUCCHINI FRITTI (V)

£3.25

Lightly battered, deep fried courgette baton fritters

## PESCE E CARNE

#### MERLUZZO DI PORRI

Pan fried cod on mash with leek creamy sauce

#### BRANZINO ALLA SAFFRON

Filletted sea bass on bed of spinach/mussels and saffron sauce

#### CODA DI ROSPO E PROSCIUTTO DI PARMA

Pan-fried monkfish wrapped in Parma ham on a bed of mash with creamy peppercorn sauce

#### MISTO DI PESCE VESUVIO

A full combination of fresh fish simply grilled with a touch of garlic and herbs

#### GAMBORONI

Pan fried Tiger prawns on mash finished with garlic & lemon butter sauce

#### PETTO D'ANITRA-SALSA MONTMORENCY

Gressingham duck breast served with mash finished with port wine sauce

#### POLLO ITALIAN

Breaded Breast of chicken wrapped in asparagus and sundried tomato on paprika tomato sauce

#### PETTI DIPOLLO GENOVESE

Pan fried breast of chicken sautéed in white wine dolcelatte cheese and cream sauce

#### SHANK OF AGNELLO

Braised Cornish shank of lamb, mash potato, rosemary & red wine jus

#### IL FILETTO PEPE

8OZ fillet steak served with peppercorn sauce

#### IL FILETTO ROSSINI

8OZ fillet steak on crouton top with duck pate red wine jus

#### STROGONOFF MANZO

Beef stroganoff served with risotto rice

#### BISTECCA ALLA GRIGLIA

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

#### TARTUFO AL LIMONE

£4.95

#### MOUSSE ALA CIOCCOLATO

£4.50

Homemade chocolate mousse topped with hazelnuts

#### CHEESE CAKE LEMONCELLO

£4.95

Ricotta and mascarpone cheese cake infused with limoncello liqueur

#### PANNACOTTA AL FRUTTI DI BOSCO

£4.50

Light creamy Italian mousse served with fruit of forest

#### SOUFFLE AL CIOCCOLATE

£4.50

A unique and classic chocolate fondant soufflé

#### IL DOLCE DEL GIORNO CALDO O FREDDO

£4.50

Our daily sweet of the day

#### SELEZIONE DI FORMAGGIO

£6.95

Selection of Italian cheese with grapes, celery, onion chutney and savoury biscuits

#### SELEZIONE DI SORBETTI/GELATI

£4.50

Selection of sorbet and ice creams

#### MECEDONIA DI FRUTTI FRESCA

£4.50

Exotic fresh fruit with vanilla ice cream or creamy

#### AFFOGATO

£4.50

Vanilla ice cream soak in Sambuca or Tia Maria espresso served with Savoyard biscuits

### ALLERGY CHECK:

Concerned that one of our dishes may contain ingredients you are allergic to? Please check with our team member before you order your meal.