

Starters

PANE, OLIO E OLIVE £5.40 

Artisan home made bread with olive oil & balsamic vinegar, olives and butter

ZUPPA DEL GIORNO £5.70 

Home made soup

COZZE MARINARA £7.60 (WHEN AVAILABLE)

Fresh mussels in a garlic, white wine & tomato sauce. Served with home-made crostini bread

GAMBERONI ZAFFERANO £8.40  


Shell off king prawns served in a concasse of cherry tomatoes, garlic, chilli, wine and hint of saffron infuse cream

PATE' DI POLLO £7.60

Home-made chicken liver pate, served with home-made crostini bread & butter

CALAMARI £7.90

Deep fried calamari served on a bed of seasoned ribbon vegetables

BRIE CALDO £7.90 

Grilled Brie cheese wrapped in Parma ham

BRUSCHETTA AI FUNGHI £7.60 

Garlic creamy mushroom served on a toasted ciabatta bread (Vegan option available) 

CROCCHETTE DI HALLOUMI £7.30  

Pan fried home-made halloumi, courgettes & carrots cakes served with Dolcelatte sauce

ANTIPASTO MEDITERRANEO £8.40

A selection of mixed Italian cured meats & cheeses with, olives, toasted bread, olive oil & balsamic vinegar

FORMAGGI FRITTI £8.00 

Deep fried breaded Goat's, Brie & Asiago cheeses on a bed of caramelised apples

CROSTINO AI GAMBERETTI £7.80 

Home made crostini bread topped with mashed avocado, chopped tomatoes, garlic & prawns. (Vegan option available) 

Our Pastas & Risottos

ANY PASTA DISH CAN BE SERVED AS STARTER PORTION - £ 7.60
GLUTEN FREE PASTA IS AVAILABLE ON REQUEST (PLEASE ALLOW 20 MINUTES)

PAPPARDELLE SALSICCIA £ 9.70 

Pappardelle pasta ribbons with sausages, onion, fennel seeds in a chilli tomato creamy sauce

PAPPARDELLE POLLO E FUNGHI £ 9.70

Pappardelle pasta ribbons with chicken, wild mushrooms, garlic, white wine in a creamy sauce

(vegetarian option available) 

PENNE ALLA STROGANOFF £ 10.10

Pasta with strips of beef, mushroom in a creamy & tomato sauce, finished with a dash of French mustard

PENNE POLLO E GORGONZOLA £ 9.80

Pasta cooked with chicken, diced smoked pancetta, peas & parsley in a creamy gorgonzola sauce

LASAGNA £9.60

Baked pasta sheets layered with bolognese sauce, mozzarella cheese, Parmesan cheese & bechamel sauce

SPAGHETTI AI FRUTTI DI MARE £ 10.90



Spaghetti with a selection of seafood cooked in garlic, white wine in a delicious tomato sauce

PENNE AL SALMONE £9.80

Pasta in a smoked salmon, tomato sauce, finished with a dash of cream & brandy

SPAGHETTI GAMBERETTI £9.60 

Spaghetti pasta with prawns, chicken, courgettes & cherry tomatoes in a creamy, garlic & chilli sauce

VEGAN PENNE £ 9.50  


Pasta cooked with mixed chargrilled vegetables, cherry tomatoes, roasted peppers, parsley in a tomato sauce & topped with rocket salad

RISOTTO CAPESANTE & FUNGHI £10.90 (WHEN AVAILABLE)

Creamy risotto with scallops, mushroom, garlic & white wine

RISOTTO PISELLI & APARAGI £10.20 


Creamy risotto with peas, asparagus, garlic & white wine

(vegan option available) 

IF YOU FANCY ONE OF OUR MOST CLASSIC DISHES LIKE CARBONARA, BOLOGNESE, ARRABBIATA AND MORE.....
PLEASE JUST ASK AND WE WILL PREPARE THEM ESPECIALLY FOR YOU!!!

Vegetarian & Vegan Main

Upgrade to sweet potatoes fries for £1.50

STUFFED PEPPERS £13.50  

Oven cooked peppers stuffed with mix vegetables, chickpeas and topped with melted mozzarella. Served with chips. (vegan option available) 

ROASTED MEDITERRANEAN VEGETABLE AND FETA LASAGNA £9.90 

Baked pasta sheets layered with roasted Mediterranean mixed vegetables and topped with feta cheese. Served with chips and salad.

Main

Upgrade to sweet potatoes fries for £1.50

POLLO AI FUNGHI £14.60 GF

Tender chicken breast cooked in a brandy, wild mushroom & garlic creamy sauce topped with melted Parmesan cheese. Served with seasonable vegetables and roasted potatoes.

POLLO CHORIZO £14.60 GF

Tender chicken breast with chorizo, onions & chilli, in a rich tomato sauce, topped with mozzarella cheese. Served with seasonable vegetables and roasted potatoes.

POLLO ASPARAGI & CAPRINO £14.60 GF

Tender chicken breast cooked with white wine, smoked pancetta, garlic, asparagus & cream topped with melted goats cheese. Served with seasonable vegetables and roasted potatoes.

AGNELLO PICCANTE £18.90 GF

Rack of lamb cooked with garlic & chilli, finished with white wine sauce. Served with seasonable vegetables and roasted potatoes.

AGNELLO MEDITERRANEO £18.90 GF

Rack of lamb cooked with onions, fresh rosemary & sundries tomatoes in a white wine sauce. Served with seasonable vegetables and roasted potatoes.

STRACCETTE £17.90 GF

Strips of fresh beef fillet cooked in mushroom, garlic, sun dried tomatoes, English mustard, fresh rosemary & cream. Served with seasonable vegetables and roasted potatoes.

BISTECCA ALLA VALPOLICELLA 20.10 GF

8oz Finest prime cut of beef sirloin topped with melted mozzarella served in a rich Valpolicella wine sauce. Served with chips.

BISTECCA AI FUNGHI 20.10 GF

8oz Finest prime cut of beef sirloin served in a wild mushroom, garlic, creamy sauce. Served with chips.

FILETTO AL PEPE VERDE 21.70 GF

8oz Finest prime cut of beef fillet served in a sauce of brandy, onion, green peppercorns & cream. Served with chips.

FILETTO DOLCELATTE 21.70 GF

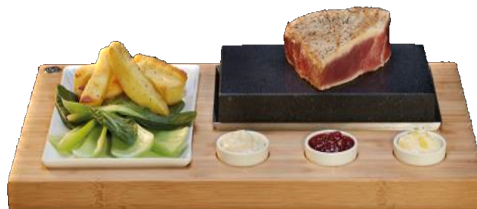
8oz Finest prime cut of beef fillet served in a sauce of Marsala, onion, Dolcelatte cheese & cream wrapped in Parma ham topped with rocket salad. Served with chips.

FILETTO MARE E MONTI 24.10 GF

8oz Finest prime cut of beef fillet, cooked with king prawns, scallops, mushroom, garlic & white wine in a saffron & creamy sauce. Served with chips.

STEAK ON THE STONE GF

Cook your meat, your way, on your very own volcanic rock, super heated in our oven, comes on your own bamboo board. Served with salad, 3 dips & chips.



8oz
Sirloin Steak

£20.10

8oz Fillet
Steak

£21.70

Upgrade to sweet potatoes fries for
£ 1.50

Fish

Upgrade to sweet potatoes fries for £1.50

BRANZINO AL CARTOCCIO £17.20 

Oven cooked Sea-bass fillets with prawns, mussels, fresh tomatoes, garlic & white wine sauce, wrapped in oven paper. Served with seasonable vegetables and roasted potatoes.

SPIEDINO DI PESCE £17.40 

Chargrilled skewers of monkfish & scallops wrapped in Parma ham with prawns, peppers & cherry tomatoes, drizzled with olive oil. Served on a bed of mixed salad & a wedge of lemon. Served with chips.





PESCE DEL GIORNO from £17.40 

Catch of the day (**when available**). Served with seasonable vegetables and roasted potatoes.

Sides

PANE E OLIO £3.40 

Home made bread served with olive oil and balsamic vinegar

OLIVE MARINATE £3.40    

Marinated olives

PANE ALL'AGLIO £3.50  

Garlic bread

PANE ALL'AGLIO CON MOZZARELLA £4.00 



Garlic bread topped with tomato sauce and melted mozzarella

PANE ALL'AGLIO CON NDUJA £4.00  

Garlic bread topped with spicy Italian sausage

MIXED SALAD £3.10  

Topped with our signature dressing of olive oil, balsamic vinegar, honey & French mustard

CHIPS £2.80  

FRIED SWEET POTATOES £3.10  

ROCKET & PARMESAN CHEESE SALAD £3.20  

Topped with our signature dressing of olive oil, balsamic vinegar, honey & French mustard

TOMATOES & ONION SALAD £3.10   

With olive oil dressing

Please Tell Your Servers If You Have Any Food Allergy



VEGETARIAN



VEGAN



MEDIUM HOT



GLUTEN FREE

WHITE WINE

PINOT GRIGIO – CORTESTRADA - ITALY – 12% : bright straw yellow wine with an ample, lasting, fruity bouquet. Dry soft and well-balanced palate.

Bottle 75 Cl £16.90

Glass 250ml £5.90

Glass 175ml £4.30

SAUVIGNON BLANC – CAMILLONA - ITALY – 12.5%: Crisp citrus fruit characters are lifted by more delicate elderflower. Dry

Bottle 75 Cl £20.90

Glass 250ml £7.40

Glass 175ml £5.30

Bottle 75 Cl £17.90

CHARDONNAY – PEREGRINO - CHILE – 13%: A bright yellow wine with attractive apple & tropical fruit aromas like pineapples. It's a rounded & fulfilling wine with a nice smooth palate.

ORVIETO CLASSICO - BIGI - ITALY – 12%: clear, golden yellow colour, strong bouquet of wild flowers. Medium sweet

Bottle 75 Cl £19.20

GAVI -CASELLO – D.O.G.C. - ITALY – 12.5%: A gently aromatic, dry white with green apple, lime and herbaceous characters. Lightly herbal & savoury notes

Bottle 75 Cl £22.50

GRILLO – CONTE DI MATAROCCO - ITALY – 11.5%: light white wine with nutty, fruit- driven flavours that include lemon and apple. Dry

Bottle 75 Cl £24.90

CHABLIS – LA FONTAINE - FRANCE – 12.5%: pale lemon wine with green hints. It has typical steely, mineral aromas with light buttery notes. Crisp and flinty it is perfect with fish. Dry

Bottle 75 Cl £27.50

RED WINE

NERO D'AVOLA – CONTE DI MATAROCCO - Italy – 12%: Intense red with purple reflections. Pleasant notes of sour black cherry and elegant aromas of Mediterranean herbs on the nose.

Bottle 75 Cl £16.90

Glass 250ml £5.90

Glass 175ml £4.30

PRIMITIVO SALENTO – BOTTER – ITALY – 12%: Medium bodied, rounded, warm and silky with juicy red plums, red cherries and soft tannings.

Bottle 75 Cl £20.90

Glass 250ml £7.40

Glass 175ml £5.30

Bottle 75 Cl £24.90

MERLOT - BOTTEGA VINAI - ITALY - 13%: An intense wine with berry, spice & cedarwood aromas. The wine is full flavours of plum, cherry & herbs. Full-bodied

VALPOLICELLA RIPASSO - ITALY - 13.5%: Ruby-red colour, this wine offers intense fruity aromas of wild cherries, vanilla and hints of toasting. Full-bodied

Bottle 75 Cl £26.90

CHIANTI CLASSICO DOCG – CONTI - ITALY – 13%: Ruby red in colour, this wine has a good body & a persistent aroma with hints of cherry and spice and a soft, well-balanced palate.

Bottle 75 Cl £26.50

Full-bodied.

BAROLO– RICOSSA - ITALY – 14%: An inky, intense wine with concentrated berry, spice & cedarwood aromas from time in barrel. Full-bodied

Bottle 75 Cl £34.90

ROSE' & SPARKLING WINE

PINOT GRIGIO ROSÉ – ARCANO ITALY – 12%: Elegant and lasting fruity bouquet. Rich and well balanced on the palate.

Bottle 75 Cl £17.20

Glass 250ml £6.10

Glass 175ml £4.50

PINOT GRIGIO ROSE – SPARKLING - ITALY – 12%: A lively rosé fizz with delicate aromas of red berries and a palate of lush, summer fruits.

Bottle 75 Cl £22.20

PROSECCO – ONE 4 ONE - ITALY – 11% : A quality, aromatic sparkling wine. No need to share!

Bottle 20 Cl £6.20

PROSECCO – NUA - ITALY – 11%: Light straw yellow with green shimmers. Elegant, fruity and clean bouquet, typically aromatic and harmonious.

Bottle 75 Cl £23.20

BEER & CIDER

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|-----------------------|--------|-------|------|-------|
| PERONI ON DRAUGHT | ½ PINT | £3.70 | PINT | £5.20 |
| BOMBARDIER (BOTTLE) | 500 ml | | | £4.90 |
| OLD PECULIER (BOTTLE) | 500 ml | | | £4.90 |
| STELLA (BOTTLE) | 330 ml | | | £3.70 |
| MAGNERS CIDER (CAN) | | | | £4.10 |

SOFT DRINKS

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| SOFT DRINKS (Coke – Diet Coke – Sanpellegrino Lemonade/Aranciata) | £2.70 |
| LEMONADE – TONIC – SLIMLINE TONIC - SODA | £2.70 |
| APPLETISER | £2.50 |
| J2O | £2.50 |
| SAN PELLEGRINO SPARKILNG WATER (750 ml) | £3.20 |
| ACQUA PANNA STILL WATER (750 ml) | £3.20 |

COCKTAIL & MIXERS

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|-------------------------------|--------|---------|
| SPRITZERS | £4.00 | |
| | SINGLE | DOUBLE |
| GORDON'S GIN & TONIC | £4.60 | + £1.50 |
| PINK GIN & TONIC | £5.10 | + £1.50 |
| BOMBAY SAPPHIRE GIN & TONIC | £5.10 | + £1.50 |
| TANQUERAY SEVILLA GIN & TONIC | £5.10 | + £1.50 |
| BACARDI & COKE | £4.60 | + £1.50 |
| CAPITAN MORGAN & COKE | £5.10 | + £1.50 |
| DISARONNO & COKE | £5.10 | + £1.50 |
| VODKA & LEMON | £4.60 | + £1.50 |
| JACK DANIEL'S & COKE | £4.60 | + £1.50 |
| JAMESON & COKE | £5.10 | + £1.50 |
| OTHER SPIRITS WITH MIXERS | £4.60 | + £1.50 |

SELECTION OF COCKTAIL £6.90

AMORE: PROSECCO, CRANBERRY JUICE, COINTREAU, LIME, DASH OF LEMONADE

VODKA PASSION: VODKA, PASSION FRUIT PURÉE, ORANGE JUICE, GRENADINE

LOUISE'S SPECIAL: PINK GIN, PROSECCO AND LEMONADE

MILANESE G&T: GIN, CAMPARI AND TONIC

ARCHES SUNRISE: ARCHES, VODKA, ORANGE JUICE, GRENADINE, CRANBERRY JUICE

CARIBBEAN: PROSECCO, LEMONADE, BLACKCURRANT AND FRESH BERRIES

STRAWBERRY DAIQUIRI: BACARDI, STRAWBERRY PURÉE, WHITE SUGAR, LEMONADE

COSMOPOLITAN: VODKA, COINTREAU, CRANBERRY JUICE, LIME JUICE