

## PIZZA (12")

<b>Margherita (v)</b>	8
Basil infused tomato sauce with fresh mozzarella, fresh basil drizzled with extra virgin rosemary olive oil.	
<b>Pizza Vegetariana (v)</b>	9
Tomato sauce, fresh mozzarella, mushrooms, roast courgette, roast aubergine and mix peppers.	
<b>Quattro Formaggi (v)</b>	9
Mozzarella, gorgonzola, parmesan shaving, pecorino cheese and fresh basil.	
<b>Pizza Diavola</b>	9
Tomato, mozzarella, spicy Calabrian salami, mushroom and chilly.	
<b>Funghi e Prosciutto</b>	9
San Marzano tomato sauce, mozzarella, cooked ham, mushroom, oregano and extra virgin olive oil.	
<b>Napoli</b>	10
Mozzarella, tomato, anchovies, capers, black olive and garlic.	
<b>Pizza alla Rustica Romana</b>	10
Sun blushed tomatoes, homemade sausage fresh burrata mozzarella and pesto.	
<b>Pizza Primavera</b>	10
San Marzano tomato sauce, mozzarella, cherry tomato, Parma ham, rocket and parmesan.	
<b>Pollo Ruspante</b>	11
San Marzano tomato sauce, mozzarella, grilled chicken, chorizo, roast pepper and extra virgin olive oil.	
<b>Calzone Kiev</b>	11
Mozzarella, chicken marinated with butter sage and garlic, chestnut mushroom and courgette.	
<b>Calzone</b>	11
San Marzano tomato sauce, mozzarella, prosciutto cotto (ham), nduja (Calabrian spicy sausage), chestnut mushroom, fresh basil, red onion and extra virgin olive oil.	

Supplementary toppings available @ £1 per topping.

## PASTA

<b>Penne All Arrabbiata (v)</b>	8
Penne pasta with garlic and fresh chilly in a tomato sauce.	
<b>Spaghetti Carbonara</b>	9
Spaghetti pasta with pancetta, egg yolk, parmesan cheese coated in a cream sauce.	
<b>Spaghetti Alla Bolognese</b>	9
Spaghetti pasta with homemade Ragu Bolognese sauce.	
<b>Penne Salciccia e Funghi</b>	10
Slow roasted, served with sage, chorizo & baby potatoes.	
<b>Lasagne Alla Damelio</b>	10
Pasta sheet layers with a rich lean steak mince, cooked ham, tomato sauce and a nutmeg béchamel. Topped with mozzarella and parmesan cheese.	
<b>Salmon and Asparagus</b>	11
Penne pasta with fresh salmon, asparagus, garlic and cherry tomato in a creamy sauce.	
<b>Seafood Pasta</b>	11
Spaghetti pasta with fresh seafood in a tomato sauce.	

## MAIN COURSES

(All mains include a chosen side dish)

<b>Chicken Asparagus and Mushroom</b>	14
Chicken with asparagus, mushroom, garlic, onion, tarragon and creamy parmesan cheese.	
<b>Pollo Siciliana</b>	14
Chicken filled cooked in a tomato sauce, white wine, fresh pepper, onions, olives and fresh chilli.	
<b>Pork Belly</b>	14
Slow cooked pork belly, with fennel, onion, garlic and carrots in a white wine.	
<b>Beef Stroganoff</b>	15
Beef cooked with onion, garlic, mushroom, brandy, mustard, parsley, red onion and gherkins.	
<b>Filletto al Borolo</b>	18
Beef cooked in Barolo wine, French mustard and cream.	

## THE GRILL

<b>Mixed Grill</b>	<b>For One - 300gr</b>	<b>18</b>
	<b>For Two - 600gr</b>	<b>29</b>

Sirloin, homemade sausage, chicken, belly pork, served in a bed of rocket salad with pecorino cheese shavings.

<b>Sirloin (250gr)</b>	18
Sirloin-thick and tender yet succulent and flavoursome, served with homemade chips and salad.	

## FISH

<b>Salmon Fillet</b>	15
Pan-fried salmon with tarragon, cherry tomatoes, white wine and fresh asparagus.	

<b>Seabass Fillet</b>	17
Pan-fried filled with white wine, garlic parsley with slow cooked pepper and potato slices.	

<b>Damelio's Mixed Grill Fish Platter</b>	<b>For One</b>	<b>19</b>
	<b>For Two</b>	<b>29</b>

Mixed grill fish, served on a bed of mixed leaves accompanied with lemon and parsley olive oil sauce.

## STEAK TOPPINGS

<b>Homemade Peppercorn Sauce</b>	2.5
<b>Hollandaise Sauce</b>	2.5
<b>Sliced Blue Cheese</b>	3

## SIDE DISHES

<b>Homemade Chips / Rice</b>	3
<b>Mixed Salad</b>	3
<b>Seasoned Spinach</b>	3
<b>Tomato and Onion Salad</b>	3
<b>Roasted Vegetables</b>	3
<b>Rocket and Parmesan</b>	3
<b>Chef's own roasted pepper and potatoes</b>	3

(v) Vegetarian. Gluten-free options available on request.

Our dishes are made fresh to order and if needed we do hold more detailed allergen information; please ask a member of team. Unfortunately it is not possible for us to guarantee our busy kitchens are 100% allergen/contamination free.