

**ANTIPASTI (APPETIZERS)**

<b>Minestrone Soup (v)</b> Traditional Italian vegetable soup & Italian bread	5.95	<b>Bruschetta Pomodoro (v)</b> Toasted crusty bread, topped with tomato, balsamic vinegar, garlic, red onions, basil & olive oil	5.95
<b>Tomato &amp; Basil Soup (v)</b> Creamy with fresh basil & Italian bread	5.95	<b>Insalata Caprese (v)</b> Fresh tomato, mozzarella and basil, finished with olive oil & balsamic	6.55
<b>Italian Olives (v)</b> Green olives	4.95	<b>Prawns Jumbo (new)</b> Grilled on a stick, marinated and served with salad garnish	7.95
<b>Garlic Bread (v)</b> Served fresh and hot	4.95	<b>Halloumi (v)</b> Cyprus cheese grilled and served with salad and house dressing	7.55
<b>Humous (v)</b> Cooked chick peas pureed with olive oil, mixed with garlic and warm pitta bread	6.65		

**SECONDI PIATTI (MAIN COURSES)**

**CARNE (MEAT)**

<b>Beef Burger with Cheese</b> 8oz British beef homemade grilled burger, toasted bun and served with chips	14.95	<b>Bangers &amp; Mash</b> Classic 3 sausages with homemade mash potato and gravy	14.85
<b>Chicken Burger</b> Breaded chicken breast, toasted bun and served with chips	13.50	<b>Chicken Escalope</b> Breaded chicken escalope fried in olive oil served with chips and salad	13.95
<b>Meat Balls</b> Braised meat balls (beef) served with new potato and special tomato sauce	15.95	<b>Mediterranean</b>	
<b>Lamb on the Bone</b> Cooked in oven with tomato sauce, vegetables and herbs, served with rice	17.95	<b>Chicken Breast (new)</b> Marinated chicken fillet grilled served with chips and salad	15.95

**THE AEGEAN PLATTER**  
(For One Person)

Calamari, feta cheese, green olives, humous, salad and warm pitta bread

**10.95**

**BISTECCA (STEAKS)**

<b>Sirloin</b> 10oz British sirloin steak, grilled served with chips and salad	23.95	<b>Ribeye (new)</b> 10oz British ribeye steak, grilled served with mashed potato, vegetables and peppercorn sauce	24.95
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**INSALATE (SALADS) - AS A MAIN COURSE**

<b>Chicken Caesar</b> Salad leaves served with chicken breast, croutons, parmesan and caesar dressing	13.45	<b>Greek (v)</b> Salad leaves, tomato, cucumber, olives, feta cheese, red onion & pomegranate dressing	12.95
<b>Chicken &amp; Bacon</b> Warm chicken breast, crispy bacon, mix lettuce, tomato, cucumber, rockets and house dressing	12.75	<b>Salmon</b> Smoked salmon with mixed salad leaves, red onion, tomato, cucumber & house dressing	13.45
<b>Halloumi (v)</b> Grilled Cyprus cheese with rocket, tomatoes, peppers, mixed lettuce & pomegranate dressing	12.75		

**PESCE (FISH)**

<b>Salmon Fillet (new)</b> Grilled salmon served with mashed potato, salad garnish and lemon wedge	16.95	<b>Calamari Fritti (new)</b> Deep fried squid with homemade tartar sauce, gamished with salad and lemon wedges	15.95
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**SIDE ORDERS**

<b>Chips</b>	3.95	<b>Basmati Rice</b>	3.95
<b>Mixed Leaf Salad</b>	3.95		

**PIZZA 10"**

<b>Margherita (v)</b> Mozzarella, tomato and basil	11.95	<b>Vegetarian (v)</b> Mushrooms, bell peppers, onions, olives, mozzarella and tomato	12.95
<b>Mushroom (v)</b> Mushrooms, mozzarella and tomato	12.95	<b>American Hot</b> Jalapeño peppers, pepperoni, mozzarella and tomato	13.45
<b>Four Seasons</b> Ham, pepperoni, mushrooms, olives, onions, mozzarella and tomato	13.45	<b>Hawaiian</b> Ham, pineapple, mozzarella and tomato	12.95

**LASAGNE & CANNELONI**

<b>Vegetarian Lasagne (v)</b> With seasonal vegetables béchamel sauce, homemade tomato sauce served with salad	14.95	<b>Cannelloni (v)</b> Ricotta cheese, green pasta, spinach, béchamel in a rich tomato sauce served with salad	16.95
<b>Meat Lasagne</b> With beef and seasonal vegetables béchamel sauce served with salad	15.95		

**RISOTTO (SERVED WITH ITALIAN BREAD)**

<b>Seafood</b> Risotto of squid, mussels, prawns finished with tomato and garlic	15.95	<b>Mushroom (v)</b> Sautéed mushroom, garlic, parmesan cheese and parsley	14.50
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**PASTA**

<b>Pomodoro (v)</b> Pure and simple, spaghetti with rich homemade Napoli sauce	13.95	<b>Spaghetti Carbonara (new)</b> Spaghetti with bacon, herbs and cream sauce	14.75
<b>Spaghetti Funghi (v) (new)</b> With garlic, onion, double cream sauce and seasoning	13.95	<b>Penne alla Luganica (new)</b> Small pasta tubes with a traditional spicy sausage and tomato sauce	14.95
<b>Spaghetti all Pesto (v)</b> With Chef's homemade fresh basil pesto sauce	14.45	<b>Chicken Ragù (new)</b> Slow cooked chicken, mushroom, celery, peppers, garlic and tomato sauce	14.45
<b>Penne Arrabiata (v)</b> With special tomato and chilli sauce	13.95	<b>Spaghetti Seafood</b> With mussels, prawns and squid rings in a homemade Napoli sauce	15.95
<b>Spaghetti Bolognese</b> In a rich meat sauce, slowly cooked with vegetables and herbs	14.95	<b>Ravioli (v)</b> Filled with spinach and ricotta, served with butter and Napoli sauce	13.95
<b>Amatriciana</b> Penne pasta, onion, bacon, chilli flakes and garlic in a rich Napoli sauce	15.25	<b>Gnocchi al Pomodoro (v) (new)</b> Potato dumplings with Napoli tomato sauce and parsley	14.45
<b>Spaghetti Con Polpetta</b> Meatballs with homemade Napoli sauce	14.45		
<b>Penne Con Pollo</b> Pasta with diced chicken and garlic in creamy sauce	14.75		



## KIDS MENU 7.95

**Chicken Nuggets**  
Served with Chips

**Fish Fingers**  
Served with Chips

**Spaghetti Bolognese**  
In a rich meat sauce

**Bangers & Mash**  
2 sausages, mashed potato and gravy

**Beef Burger**  
6oz British beef burger served with chips

**Spaghetti Pomodoro (V)**  
Pure and simple, spaghetti with rich homemade Napoli sauce

## HOT DRINKS

Espresso	Single 2.25	Double 2.65
Americano		2.75
Cappuccino		2.95
Cafe Latte		3.15
Hot Chocolate		2.95

Hot Water & Lemon	1.95
Breakfast/Earl Grey Tea	2.65
Herbal Tea	2.75
Peppermint, Camomile, Apple, Fresh Mint, Green Tea	

## DESSERTS

Tiramisu Homemade	6.75
Death by Chocolate A must for all chocolate lovers	6.75
Apple Tart Tart sliced apples, sweetened and lightly-spiced with cinnamon	6.45
Panna Cotta Homemade with fresh vanilla and blue berry	6.45

Chocolate Brownie (new) Homemade served warm with ice-cream	6.45
Strawberry Cheese Cake A digestive biscuit base filled with a thick creamy baked cheese	6.75
Ice-cream 3 Scoops (Vanilla, Chocolate or Strawberry)	6.45

## SOFT DRINKS

Water Still / Sparkling 70cl	3.95
Coke / Diet Coke	2.95
7Up	2.95
Fanta	2.95

Lime & Soda	2.95
Lipton Ice Tea	2.95
Juices Apple, Cranberry or Orange	2.95

## WHITE WINES

Taste		175ml	250ml	Bottle
1 2	House Fontana Trebbiano, Italy Light melon and lemon peel	5.95	6.95	21.95
2 1	Petirrojo Sauvignon Blanc Reserva, Chile Intense grapefruit and lemongrass	6.50	7.50	23.00
3 2	Koppie Valley Chenin Blanc, South Africa Fresh green apples and peaches			21.95
4 3	La Luciana Gavi, Italy Elegant, soft and tangy			27.00
5 2	Promessa Pinot Grigio, Italy Broad nose with citrus and tropical fruits, vibrant palate fresh with apple			23.00
6 1	Frascati Superiore Marco, Italy Light lemon and peaches			29.95

## RED WINES

Taste		175ml	250ml	Bottle
1 C	House Pontana Sangiovese, Italy Light, juicy and vibrant	5.95	6.95	20.95
2 B	Pais de Poetas Merlot, Chile Smooth plums and spice	6.50	7.50	23.95
3 C	Villa Dei Fiori Montepulciano, Italy Black fruit and spice			25.95
4 C	Lodez Pinot Noir, France Elegant, complex and delicate			26.95
5 C	Finca Flichman Malbec, Argentina Blackberries, spice and cocoa			26.95
6 C	Gabbiano Chianti, Italy Ruby red with a floral bouquet and a dry and mellow taste with a sweet finish			29.95

## CHAMPAGNE & SPARKLING WINES

Taste		125ml	Bottle
1 1	Vivoli Prosecco Extra Dry, Veneto, Italy Lively and crisp with a little touch of fruit sweetness, this is a great example of Prosecco's appeal and adaptability	8.95	28.95
2 1	Laurent Perrier Brut Nv, Champagne, France A stylish, elegant Chardonnay based champagne with great complexity and freshness		56.95

## ROSE WINES

Taste		175ml	Bottle
1 1	Fontana Rosato, Puglia, Italy Very light and delicate style of rose, bone dry with subtle red fruit flavours and crisp freshness on the finish	7.25	22.25

TASTE GUIDE: 

WHITE							RED				
1	2	3	4	5	6	7	A	B	C	D	E
DRY	SWEET						LIGHT	FULL			

## BEER & CIDER

Bira London (330ml) 4.0%	4.25	
Premium Cider 4.5%	4.95	
Cobra 4.3%	Half Pint 3.75	Pint 6.50



DID YOU TRY BIRA YET?

## PORT & SHERRY

Tio Pepe Fino	Abv 15%	25ml 4.25
Cockburns Special Reserve Port	20%	6.95

## SPIRITS

	Abv	25ml	50ml
Whyte & Mackay	40%	4.25	6.95
Johnnie Walker Black Label 12 Yr	40%	4.25	6.95
Jack Daniel's	40%	4.25	6.95
Jameson	40%	4.25	6.95
Smirnoff Red Label Vodka	37.5%	4.25	6.95
Gordon's Gin	37.5%	4.25	6.95
Bacardi Superior Rum	37.5%	4.25	6.95
Jose Cuervo Tequila Gold	38%	4.25	6.95
Mixers			1.00

## LIQUEURS

Disaronno Amaretto	Abv 28%	25ml 4.25
Baileys Original	17%	4.25
Drambuie	40%	4.25

## LIQUEUR COFFEES

Italian (Amaretto)	25ml 5.50	Irish Cream (Baileys)	25ml 5.50
Irish (Jameson)	5.50		