

Pane e Olive

Mixed Marinated Olives (v) £3.25

Pane all'Aglio (v) £3.95
Garlic bread.

Pane al Formaggio (v) £4.50
Garlic bread with cheese.

Bruschetta Originale (v) £5.45
Oven baked bread topped with tomato, black olives, garlic and basil.

Funghi con Aglio (v) £5.95
Garlic bread topped with rocket, mushrooms in a garlic butter.

Antipasti

Zuppa del Giorno £5.25
Home made soup of the day served with bread and butter.

Caprese (v) £5.95
Buffalo mozzarella, tomatoes, fresh basil and olive oil.

Cozze Marinara £6.95
Mussels sautéed in olive oil, garlic, onion, white wine in a tomato sauce.

Calamari Fritti £6.45
Crispy rings of squid with a tartar dip.

Scamorza in Carrozza £5.95
Smoked mozzarella in breadcrumbs served with grilled courgette and a spicy sausage sauce.

Antipasto Misto
Small £7.95 Large £10.25
Parma ham, salami, mortadella, mixed lettuce, cherry tomatoes, olives and sliced garlic bread.

Pasta

Spaghetti Bolognese £10.55
Rich bolognese sauce with fresh basil.

Linguine Gamberoni e Zucchini £11.55
Prawns and courgette in a garlic and crushed chilli olive oil.

Spaghetti Carbonara £10.55
Pancetta in a cream sauce.

Tagliatelle Romani £10.95
Chicken, mushroom, cherry tomatoes, red onions, garlic in a creamy white wine sauce.

Spaghetti Pescatora £11.95
Clams, mussels, calamari, anchovy, artichoke, olives in a white wine tomato sauce.

Ravioli Giardiniera (v) £11.55
Courgette, chilli, spinach and parmesan in a garlic butter sauce.

Rigatoni Pollo Piccante £10.95
Spicy chicken, chilli, garlic, mushrooms, spinach in a red tomato pesto sauce.

Lasagna al Forno £10.85
A four layer lasagna made with egg pasta, bolognese and béchamel sauce.

Risotto Calabrese £11.55
Rice served with spicy sausage, white beans, onions and peppers with a touch of truffle oil.

Risotto Frutti Di Mare £11.95
Rice with prawns, mussels, courgettes, spinach, calamari in a creamy saffron and white wine sauce.

Pizza

Margherita (v) £9.25
Mozzarella and oregano on a tomato base.

Prosciutto e Rucola £10.45
Parma ham, rocket leaves and mozzarella on a tomato base.

Del Figone £10.75
Pepperoni, mushrooms, gorgonzola cheese and mozzarella on a tomato base.

Pollo Buffalina £11.15
Chicken, rocket, cherry tomatoes, mozzarella, pesto sauce and parmesan cheese on a tomato base.

Diavola £11.25
Hot spicy beef, pepperoni, red onions, jalapeños, mozzarella on a tomato base.

Infernale £11.15
Spicy chicken, peppers, jalapeños, olives, chilli flakes, mozzarella on a tomato base.

Primavera (v) £10.45
Spinach, mushrooms, peppers and mozzarella on a tomato base.

Quattro Stagioni £10.95
Ham, pepperoni, mushrooms, olives, and mozzarella on a tomato base.

Salsiccia e Friarielli £11.15
Mozzarella, spicy sausage and wild broccoli on a white base.

Sides

Verdura Fagiolo £4.95
White beans, peppers, sausage, onions, green beans, parsley in tomato sauce.

Insalata Mista (v) £4.25
Mixed salad, peppers, tomato, onion and cucumber

Spinaci £4.10
Sautéed spinach marinated in garlic.

Verdura del Giorno (v) £4.20
Broccoli, carrots and french beans.

Patatine Fritte (v) £4.25
French Fries.

Sweet Potato Fries (v) £4.65

Carne

Bistecca alla Griglia £16.95
Char – grilled sirloin steak with a thyme, mushroom and creamy brandy sauce. Served with french fries.

Ribeye Steak £16.95
Char – grilled ribeye steak with a peppercorn sauce. Served with roasted potatoes and vegetables.

Pollo

Pollo Siciliana £13.95
Chicken breast with prosciutto ham, melted mozzarella in a brandy and cream sauce. Served with roast potatoes and vegetables.

Pollo ai Funghi £13.95
Chicken breast with mushrooms, baby spinach, melted mozzarella in a tomato sauce. Served with a mixed salad and french fries.

Pollo Milanese £13.75
Escalope of chicken coated with fine breadcrumbs served with a spaghetti pomodoro.

Pesce

Branzino £13.95
A fillet of sea bass in a lemon sauce. Served on a bed of green beans, red peppers and roast potatoes in an olive oil and garlic dressing

Salmone alla Griglia £13.95
Char – grilled salmon steak in a lemon sauce. Served with sautéed spinach, cherry tomatoes and roasted potatoes.

Insalata

Insalata di Pollo £10.95
Chicken, free range egg topped with avocado, cherry tomatoes, grated parmesan, croutons and mixed leaves in a caesar dressing.

Classica (v) £10.50
Buffalo mozzarella, sun-dried tomatoes, avocado, goats cheese, green beans, olives, roast potatoes and mixed leaves in a house dressing.

White Wine

	Glass 175ml	Bottle
House Wine, Italy	4.60	16.40
Pinot Grigio, Verona Italy Full soft and dry with a soft and fine flavour.	5.15	19.95
Chenin Blanc, South Africa Crisp, well-balanced wine combining tropical and citrus fruit flavours	5.35	20.25
Bellefontine Chardonnay, France Lovely ripe, aromatic pear flavours with a touch of fresh peach	5.55	20.65
Sauvignon Blanc, Chile Golden colour, aroma of gooseberries and packed full of fresh citrus flavours.	5.65	20.95
El Coto White Rioja, Spain Elegant and dry with a soft and fine flavour.	5.75	21.55
Sauvignon Blanc, New Zealand This is a elegant, aromatic wine with appealing fruit and crispy acidity.	5.95	22.95
Gavi Ca' Bianca, Piedmont Italy Aromatic, zesty nose with apple and lime notes. A light juicy wine with a fruity feel.	6.10	23.15
Orballo Albariño, Rias Baixas Spain Aromas of honey and floral notes. Generous and textural on the palate with things of melon and fresh citrus.	6.15	23.45

Rose Wine

Pinot Grigio Blush, Italy Soft and fruity. A medium sweet wine with a hint of raspberries and red fruits.	5.10	19.95
Concha y Toro Cabernet Blush, Chile Luscious strawberry and raspberry flavours, medium dry.	5.20	20.25

Sparkling

	Glass 175ml	Bottle
Lamberti Prosecco, Italy Aromatic with citrus and floral notes with generous bubbles, crisp green apple and pear flavours and refreshing finish	6.00	23.25
Lamberti Rose Spumante, Italy Beautiful coral colour with aromas of rose petals and bananas, a light body and a fresh, lasting finish.	6.15	23.45
Champagne Gremillet Brut NV, France Fresh floral aromas mixed with a sweet fruity flavour and a crisp citrus finish.		34.95

Cocktails

	Glass	Jug
Pimm's and Lemonade Pimm's with lemonade, cucumber, lemon, lime, strawberry, orange, apple and mint.	6.25	19.95
Bellini Prosecco with a choice of either peach / passion fruit / strawberry puree.	6.75	
Mojito White rum, sugar, lime juice, sparkling water and mint.	6.75	
Sangria Red wine, lemonade, orange, lemon, lime and apple.	6.25	19.95
Aperol Spritz Prosecco, Aperol with a splash of soda water.	6.75	
Campari Spritz Campari with either soda or orange	6.75	

Red Wine

Glass
175ml

Bottle

House Wine, Italy

4.60

16.40

Barbera Piedmonte, Italy

A soft, fresh and juicy red wine with aromas of raspberry, plums and cherries.

4.70

18.95

Montepulciano D'Abruzzo, Verona Italy

Ruby red, full bodied with harmonic and a velvety taste.

4.90

19.25

Merlot, Venetie Italy

Deep ruby red colour with a lovely aroma of red berries. A soft smooth fruity wine.

5.15

19.95

Cabernet Shiraz Landings, Australia

The mix of the Shiraz grape and Cabernet gives a blackcurrant, plum flavour with a hint of spice.

5.20

20.25

Malbec Trivento, Argentina

Brimming with black fruits, soft and very approachable.

5.35

20.65

Shiraz Mourvedere, South Africa

Rich, dark and brooding, packed with warm chocolate notes and a big savoury heart.

5.45

20.95

Bardolino, Veneto Italy

A medium ruby red wine with hints of currants and cherries. Fruity and well balanced.

5.55

21.25

Chianti, Toscana Italy

Ruby red colour with a harmonious dry flavour.

5.60

21.55

Pinot Noir, France

An excellent burgundy, easy drinking, full of fruits with a nice finish.

5.75

22.30

Nero D'Avola, Sicily Italy

Wonderful aromas of red berry fruits intertwined with a hint of spices and liquorice.

5.80

22.50

Rioja, Spain

Beautifully ruby coloured, plum and strawberry fruits with a vanilla aftertaste.

6.00

23.75

Barolo, Piemonte Italy

Dry, full, velvety and harmonious taste.

34.50