

ANTIPASTI (Starters)

FREDDI - COLD

PATE £5.50

Our own home made chicken liver pate with port. Served with raspberry coulis and toast

COCKTAIL DI GAMBERETTI £5.50

Sweet prawns in a bed of crispy salad leaves. Topped with Marie Rose sauce and lemon

ANTIPASTI ALL' ITALIANO £7.50

for 1 person £10.00 for 2 persons
Selection of Italian cured meats served with pickles and virgin olive oil dressing. Served with home made bread

CORNET DI SALMON £6.00

Smoked salmon flutes filled with sweet prawns and topped with Marie Rose sauce

INSALATA DI POLLO BALSAMICO £6.50

Sliced chicken breast served with honey and balsamic dressing in a bed of crispy salad

INSALATA DI CAPRI £5.00

Sliced fresh tomato and mozzarella cheese drizzled with basil and olive oil. Topped with the finest Parma ham

ANTIPASTI VERDE (v) £4.50 for 1

person £8.00 for 2 persons
Grilled bell peppers, mushrooms, aubergines and courgettes marinated in olive oil, pesto and garlic. Served with Parmesan cheese

BRUSHETTA ROMANA (v) £4.00

Toasted home made bread topped with freshly chopped tomato in garlic, oregano, pesto and olive oil

CALDI - HOT

MINESTRA (v) £4.00

Home made vegetable soup served with fresh bread

CARABINIERI ALL' AGLIO £7.50

King prawns sautéed in a garlic, butter, parsley, oregano, chilli and tomato sauce

COZZE MUGNAIA £6.50

Shelled mussels cooked in a cream, white wine and parsley sauce. Topped with mozzarella cheese

CALAMARI FRITTI £6.00

Golden deep fried calamari flavoured with black pepper. Served with a lemon and tartar sauce on a bed of lettuce

BOCCONCINI DI MOZZARELLA (v) £5.00

Mozzarella cheese folded in breadcrumbs, deep fried and served with a tasty tomato and basil sauce

MEDAGLIONE COPRA

SORRENTO £6.50

Warm goat's cheese baked in the oven with pine nuts and balsamic dressing. Served on homemade toast

FUNGHI ALL' AGLIO (v) £6.50

Button mushrooms, pan fried in garlic and a white wine creamy sauce. Topped with mozzarella cheese

FAGOTINE GIATINATA £6.50

Thin pancakes filled with chicken and mushrooms in a creamy sauce. Cooked with a cheese and tomato sauce

MELENZANA PARMICIANA (v)

£5.50

Sliced aubergine baked with mozzarella cheese. Topped with tomato and basil sauce with a sprinkling of Parmesan cheese

GARLIC BREAD

Plain £2.50

Cheese £3.00

Tomato £3.00

Cheese and tomato £3.50

PASTA

LASAGNE PAESANA £7.00

Authentic Italian dish of layered pasta, prime minced beef, Bolognese sauce, mushrooms, Parmesan cheese, tomato and a creamy white sauce

CANNELLONI DEL CASA (V) £7.00

Cannelloni pasta filled with 4 different Italian cheeses topped with tomato and white sauce

SPAGHETTI BOLOGNESE £6.50

Spaghetti served with traditional sauce of prime minced beef, celery, onions, carrots and red wine blended with a tomato sauce

SPAGHETTI CARBONARA £6.50

Creamy spaghetti dish with chopped fried bacon, rosemary, cream, parsley and egg yolk. Finished with black pepper and Parmesan cheese

PENNE CARRITTERA (v) £6.00

Penne pasta served with fresh tomato, garlic, parsley and hot red pepper sauce. Topped with Pecorino cheese

LINGUINE PRIMAVERA £7.50

Linguine pasta cooked with fresh salmon and chopped asparagus with a white wine and garlic creamy sauce

RISOTTO MILANAISE £7.50

Rice stir fried with pepperoni, chicken, mushrooms, garlic, prawns, ham, white wine, cream and saffron

GRESPELLE DEL CASA (v) £7.00

Thin pancakes filled with chopped seasonal vegetables, garlic, tomato and basil. Coated with a cheese sauce and baked in the oven

LA PIZZERIA

PIZZA MARGHERITA (v) £6.00

Tomato, mozzarella cheese and oregano

PIZZA HAWAII £6.50

Tomato, mozzarella, ham and pineapple

PIZZA SICILIANA £6.50

Mozzarella cheese, tomato, pepperoni, peppers, tuna with a sprinkling of olive oil and chilli dressing

PIZZA ROMA £6.50

Mozzarella, tomato, oregano, Mortadello, prawns, onions and olive oil

PIZZA FIRENZE (V) £6.50

Mozzarella, tomato, onions, pepper, garlic, spinach, egg

PIZZA GUSTO £7.00
Mozzarella, tomato, oregano, ham, pepperoni, chicken, prawns and a hint of chilli

CALZONE £7.00
Folded pizza filled with ham, mushrooms, Dolcelatte cheese, mozzarella cheese and Bolognese sauce. Topped with Napoli sauce

PIZZA SUPREME £7.00
Tomato, mozzarella, chicken, sweetcorn and mushrooms

We aim to cater for all tastes and diets and will gladly amend any of the above pizza dishes to suit you.

SPECIALITA 'DELLO CHEF

POLLO VALDOSTANA £13.00
Chicken breast slices stuffed with ham and cheese and baked in the oven. Served with a tomato and cream sauce

POLLO MERAVIGLIA £13.00
Chicken breast with onions, prawns, garlic, white wine, cream and saffron sauce

POLLO LA SCALA £12.50
Breast of chicken with mushrooms in wine, cream and brandy. Topped with asparagus

POLLO CACCIATORE £12.50
Chicken breast cooked with bacon, porcini and button mushrooms, peppers, chilli and tomato sauce

POLLO ITALIANO £12.50
Strips of chicken pan fried in garlic, rosemary, white wine and demi glaze. Served with rice

ANATRA FIORENTINA £13.50
Breast of duck cooked in mushrooms, peppercorns, English mustard, garlic and cream

ANATRA AGRO DOLCE £13.50
Breast of duck cooked with caramelised pineapple and rosemary jus

AGNELLO VERDE £14.00
Roast rack of lamb in red wine, bell peppers, mushrooms, mint and demi glaze

AGNELLO APRICOT £14.00
Roast rack of lamb glazed with apricots. Baked in the oven with apricot and Schnapps liqueur

AGNELLO CARDINALE £14.00
Roast rack of lamb in garlic, rock salt, white wine and parsley jus

VITELLO PRINCIPESSA £14.00
Finely sliced strips of veal cooked in mushrooms, onions, wine, cream and Strega liqueur

SALTIMBOCCA ALLA ROMANA £13.50
Veal wrapped in Parma ham and sage, cooked with red wine and a touch of tomato

VITELLO BOSCAIOLA £13.50
Veal pan fried with onions, peppers, mushrooms, white wine, cream and mustard sauce

VITELLO AL LIMONE £13.50
Escallops of veal glazed in a white wine and lemon jus. Served on a bed of rocket salad and roasted pine nuts

FILLETTO AL PEPE £15.95
Fillet steak pan fried with crushed black pepper, English mustard, cream, oregano and brandy sauce

FILLETTO EMILIANA £15.95
Grilled fillet steak with onions, mushrooms, dolce latte cheese, white wine and cream. Topped with Parma ham

BOCCONCINI DI FILLETTO £15.95
Strips of fillet beef cooked with onions, mixed peppers, red wine, tomato and a hint of chilli sauce

FILLETTO NATURALE £15.00
Char grilled fillet cooked to your own taste, served with sautéed fresh tomatoes and mushrooms. Served with home made chips

BISTECCA DIANA £13.75
Tenderised sirloin steak with mushrooms, onions, fresh mustard, garlic, red wine, demi glaze, cream and parsley

BISTECCA ZINGARA £13.75
Sirloin steak cooked with garlic, courgettes, roast peppers. Finished in a tomato and Barolo sauce

BISTECCA PIZZOULA £13.75
Tenderised sirloin steak pan fried with onions, garlic, olives, capers, anchovies with a white wine and tomato sauce

BISTECCA ALGRILIA £13.00
Grilled sirloin steak served with salad and home made chips

PESCE

SPIGOLA SICILIANA £16.50
Sea bass grilled and finished in white wine, olive oil, lemon, garlic and parsley jus

PESCE ROSPO ALL ZAFFERANA £16.00
Sliced monkfish pan fried in garlic, white wine, cream, saffron. Topped with mozzarella cheese

SALMONE CLEOPATRA £13.00
Salmon baked in the oven in a white wine, tomato, cream and tasty prawn sauce

ARAGOSTA THERMEDORS (when available) (MP)
Whole lobster cooked with prawns, garlic, tarragon, Strega liqueur in a cream and saffron sauce

SALMONE ROMANTICA £13.00
Salmon baked in the oven, finished in white wine, garlic, mint and tomato sauce

FLETANO MORNAY £14.00
Poached halibut in a classic Italian cheese sauce

All the above dishes are served with a selection of fresh vegetables and potatoes

Some items may contain traces of nuts or other allergies. Please ask your server if you need more information

SIDE ORDERS

INSALATA PAESANA £2.50
Mixed salad with crispy bacon and mushrooms

INSALATA DEL CASA £2.00
Mixed salad with fresh tomato and mozzarella cheese. Served with a pesto dressing

PATATINE FRITTE £2.50
Home made fresh chips

FUNGHI MARE MONTE £2.50
Button mushrooms sautéed in parsley, butter and garlic

FUNGHI TRIFOLATE £3.00
Breaded mushrooms served with a garlic dip

All our food is home made and freshly prepared everyday. Our blackboards have the specialities of the day.

Some dishes may contain traces of nuts or other allergens. Please ask your server if you need more information

All our steaks are 10oz before cooking and are cooked to your taste. Please state your preference at the time of ordering

All the meat and fish dishes are served with a selection of fresh vegetables and potatoes