

Piatti di Pasta - pasta dishes *"All our sauces are made here with fresh ingredients"*

- Penne Arrabbiata (v)** ~ a spicy tomato sauce with fresh basil & chilli 8.95
Spaghetti Bolognese ~ the all time classic made with prime steak mince 9.75
Linguine Vongole ~ succulent baby clams in a white wine & garlic herb sauce 9.95
Rigatoni Boscaiola ~ smoked pancetta, peas & mushroom in a light creamy sauce 8.95
Penne Pesto Genovese (v) ~ green pesto with Parmesan shavings and wild rocket 9.55
Spaghetti Carbonara ~ smoked pancetta, egg & creamy parmesan sauce 9.95
Penne Amatriciana ~ smoked pancetta & onion in a tomato sauce 8.95
Fusilli Vegetariana (v) ~ fresh seasonal vegetables in a tomato sauce 8.95
Tagliatelle Salmone ~ oaked smoked salmon in a cream & plumb tomato sauce 10.95
Tagliatelle Pollo Bianco ~ sliced chicken breast with smoked pancetta & courgettes in a light white wine & herb butter sauce 11.95
Fusilli Tonnara ~ tuna, onion & olives in a tomato sauce with a touch of cream 9.95
Linguine Marinara ~ calamari, mussels, prawns & clams, topped with a headless king prawn in a cherry tomato & white wine herb sauce 13.95
Ravioli con Ricotta e Spinaci (v) ~ egg ravioli in a delicate tomato & cream sauce 10.95

Pasta al Forno - oven baked pasta

- Rigatoni Toscana** ~ chicken & mushrooms in a cream & tomato sauce topped with melted mozzarella 9.95
Crespolini (v) ~ crêpes filled with ricotta cheese & spinach in a cream & tomato sauce topped with mozzarella & Parmesan 8.95
Lasagne ~ egg pasta with steak mince, béchamel, tomato sauce & mozzarella 9.50

Risotto – made with Arborio rice

- Risotto Pescatore** ~ with calamari, mussels, prawns & clams in a plum tomato sauce 12.95
Risotto Funghi (v) ~ with wild mushrooms, topped with Parmesan shavings 11.95
Risotto Capra (v) ~ with goats' cheese roasted walnuts, onions & peppers 10.95
Risotto Giardiniere (v) ~ with courgettes, aubergines, peas, spinach, button mushrooms & fresh chillies in a plum tomato sauce. 9.95

Pizza - stone oven fired pizza *"We make our dough fresh every day"*

- Margherita (v)** ~ homemade tomato sauce topping, mozzarella & fresh basil 7.95
Pepperoni ~ tomato sauce topping, mozzarella & authentic Italian sausage 9.95
Classica ~ tomato sauce topping, mozzarella, ham, mushroom & fresh basil 8.95
Tonno ~ tomato sauce topping, mozzarella, tuna & onion 8.95
Quattro Stagioni ~ tomato & mozzarella, ham, mushrooms, peppers & pepperoni 9.95
Vegetali (v) ~ tomato sauce topping, mozzarella & roasted seasonal vegetables 9.55
Pollo ~ tomato, mozzarella, grilled chicken, roasted peppers, onions & chilli 10.95
Napoli ~ tomato sauce topping, mozzarella, anchovies & olives 8.95
Parma ~ tomato sauce, mozzarella, sliced prosciutto crudo ham topped with rocket 11.95
Milano ~ tomato sauce, mozzarella, pepperoni, chilli, Milano salami, & onion 9.95
Fiorentina (v) ~ tomato sauce, mozzarella, spinach, egg, garlic & olives 9.95
Calzone Calabrese ~ folded pizza filled with tomato sauce, mozzarella, pepperoni, ham, onions & mushrooms topped with Bolognese sauce 11.95
Extra Toppings – from 1.95 each

Insalate – Salads

- Chicken Salad** ~ grilled chicken breast stripes, mixed continental leaves, crispy pancetta, cucumber, cherry tomatoes, olives & Parmesan shavings with a creamy Parmesan dressing 10.95
Capra e Barbabietola (v) ~ Crumbled goats cheese, beetroot, mozzarella, walnuts, rocket, mixed salad leaves, cucumber & cherry tomatoes drizzled with basil oil 10.95

For parties of six or more, an optional service charge of 10% will be added to your bill

Olive & Pane – Olives & Bread

Marinated Olives (v) ~ Mixed pitted olives in virgin olive oil with garlic & herbs 2.95

Pane Rustico (v) ~ Freshly baked bread, with virgin olive oil & balsamic vinegar of Modena 2.95

Garlic flatbread (v) ~ Homemade bread dough infused with garlic & topped with:
Rosemary & sea salt 3.65 | Mozzarella & basil oil 3.95 | Plum tomato sauce & Pesto Genovese 3.95

Antipasti – starters

Zuppa del Giorno ~ daily, freshly made soup served with homemade bread 4.95

Funghi Fritti (v) ~ deep-fried mushrooms coated in breadcrumbs with a garlic mayo dip 5.95

Cozze ~ large half-shell green tip mussels in a creamy onion or spicy tomato sauce 6.95

Bianchetti ~ deep-fried whitebait served with chefs own recipe tartar sauce 5.55

Calamari Fritti ~ deep-fried calamari rings served with chefs own recipe tartar sauce 6.95

Gamberoni Piccante ~ Three king prawns sautéed in a spicy tomato & peeled prawn sauce served with toasted homemade bread 8.95

Salmone Affumicato ~ oaked smoked salmon with avocado, mozzarella & rocket lettuce 6.95

Bruschetta (v) ~ chopped vine tomato, red onion, fresh basil, virgin olive oil & garlic on toasted bread with a drizzle of balsamic syrup 5.95

Insalata Tricolore (v) ~ fresh mozzarella, vine tomato, ripe avocado, olives, olive oil and basil dressing drizzled with balsamic syrup 5.95

Mozzarella Croccante (v) ~ deep-fried mozzarella parcels with a chilli or mayo dip 5.95

Insalata Capra (v) ~ warm goats cheese on toasted bread with continental salad leaves, walnuts drizzled with basil oil & balsamic syrup 6.95

Prosciutto e Mozzarella ~ Fresh whole mozzarella, cured ham & avocado fan with basil infused extra virgin olive oil 6.95

Piatti Principale - main courses

Pesce di Mare – fish & seafood dishes

Branzino ~ pan-fried fillet of sea bass in a lemon, white wine, garlic & butter sauce, served with roasted vegetables & rosemary potatoes 15.95

Salmone ~ Salmon fillet, pan-fried in a pink cream & tomato sauce, with broccoli & a choice of fries or roasted rosemary potatoes. 14.95

Gamberoni Piccante Grande ~ Six king prawns sautéed in a spicy tomato & peeled prawn sauce served with toasted homemade bread & fries 19.95

Bistecca di Tonno ~ Tuna steak, char grilled & smothered with a rich red wine plum tomato & onion sauce, served with green beans & roasted potatoes or fries. 14.95

Carne – meat dishes

Pollo Piccante ~ succulent chicken breast with a tomato, mushrooms, onion & chilli sauce topped with rocket & served with fries or sautéed potatoes 13.95

Vitello | Pollo Milanese ~ veal or chicken escalope in breadcrumbs, pan fried and served with spaghetti pomodoro 13.95

Fegato e Pancetta ~ char-grilled calves liver with onion & red wine reduction, topped with crispy smoked pancetta strips, served with a choice of fries or roasted potatoes 14.95

Agnello Arrosto Lento ~ slow cooked lamb shank with rosemary gravy, served with roasted potatoes & green beans 15.95

Carne e Pesce ~ medallions of fillet steak with three king prawns in garlic butter with fries 25.95

Bistecca alla Griglia ~ char grilled matured 280g Rib Eye steak, served with fries 19.95

Filetto alla Griglia ~ char grilled prime 200g fillet steak, served with fries 20.95

Steak Sauces: Peppercorn | Brandy & Mushroom | Pizzaiola | Red Wine & Onion | all 1.50

Contorni - side orders

Fries 2.95 | Roasted rosemary potatoes 2.95 | Garlic spinach 2.95 | Mixed salad 3.95 |

Green beans & garlic 2.95 | Roasted mixed vegetables 2.95 | Mozzarella & tomato salad 3.95

Rocket & Parmesan salad 3.95 | Deep fried Zucchini 2.95 | Vine tomato & Red onion salad 2.95