

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 9.40

Spaghetti Bolognese ~ the all time classic made with prime steak mince 9.90

Linguine Vongole ~ succulent baby clams in a white wine & garlic herb sauce 10.90

Rigatoni Boscaiola ~ smoked pancetta, peas & mushroom in a light creamy sauce 9.90

Penne Pesto Genovese (v) ~ green pesto with Parmesan shavings and wild rocket 9.90

Spaghetti Carbonara ~ smoked pancetta, egg & cream sauce 9.90

Tagliatelle Salmone ~ oaked smoked salmon in a cream & plum tomato sauce 12.90

Tagliatelle Pollo Bianco ~ sliced chicken breast with smoked pancetta & courgettes in a light white wine & herb infused butter sauce 12.90

Fusilli Tonnara ~ flaked tuna, onion & olives in a tomato sauce with a touch of cream 9.90

Linguine Marinara ~ calamari, mussels, prawns & clams, topped with a headless king prawn in a cherry tomato & white wine herb sauce 13.90

Ravioli con Ricotta e Spinaci (v) ~ egg ravioli in a delicate tomato & cream sauce 10.90

Pasta al Forno - oven baked pasta

Rigatoni Toscana ~ chicken & mushrooms in a cream & tomato sauce topped with melted mozzarella 10.90

Crespolini (v) ~ homemade pancake cannelloni filled with ricotta cheese & spinach in a cream & tomato sauce topped with mozzarella & Parmesan 9.90

Lasagne ~ egg pasta with steak mince, béchamel, tomato sauce & mozzarella 9.90

Risotto – made with Arborio rice

Risotto Pescatore ~ with calamari, mussels, prawns & clams in a plum tomato sauce 13.90

Risotto Funghi (v) ~ with wild mushrooms, topped with Parmesan shavings 12.90

Risotto Capra (v) ~ with goats' cheese roasted walnuts, onions & peppers 11.90

Risotto Giardiniera (v) ~ with courgettes, aubergines, peas, spinach, button mushrooms & fresh chillies in a plum tomato sauce. 10.90

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

Margherita (v) ~ homemade tomato sauce topping, mozzarella & fresh basil 8.90

Pepperoni ~ tomato sauce topping, mozzarella & authentic Italian sausage 10.90

Classica ~ tomato sauce topping, mozzarella, ham, mushroom & fresh basil 9.90

Tonno ~ tomato sauce topping, mozzarella, tuna & onion 9.90

Quattro Stagioni ~ tomato & mozzarella, ham, mushrooms, peppers & pepperoni 10.90

Vegetali (v) ~ tomato sauce topping, mozzarella & roasted seasonal vegetables 9.90

Pollo ~ tomato, mozzarella, grilled chicken, roasted peppers, onions & chilli 11.90

Napoli ~ tomato sauce topping, mozzarella, anchovies & olives 9.90

Parma ~ tomato sauce, mozzarella, sliced prosciutto cured ham topped with rocket 12.90

Milano ~ tomato sauce, mozzarella, pepperoni, chilli, Milano salami, & onion 10.90

Fiorentina (v) ~ tomato sauce, mozzarella, spinach, egg, garlic & olives 10.90

Calzone Calabrese ~ folded pizza filled with tomato sauce, mozzarella, pepperoni, ham, onions & mushrooms topped with Bolognese sauce 12.90

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 11.50

Capra e Barbabietola (v) ~ Crumbled goats cheese, beetroot, mozzarella, walnuts, rocket, mixed salad leaves, cucumber & cherry tomatoes drizzled with basil oil 10.90

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 3.50

Pane Rustico (v) ~ Freshly baked bread, with virgin olive oil & balsamic vinegar of Modena 4.50

Garlic flatbread (v) ~ Homemade bread dough infused with garlic & topped with:

Rosemary & sea salt 4.20 | Mozzarella & basil oil 4.50 | Plum tomato sauce & Pesto Genovese 4.50

Antipasti – starters

Zuppa di Pomodoro (v) ~ homemade tomato soup served with rustic bread 5.40

Funghi Fritti (v) ~ deep-fried mushrooms coated in breadcrumbs with a garlic mayo dip 6.90

Cozze ~ large half-shell green tip mussels in a creamy onion or spicy tomato sauce 7.90

Bianchetti ~ deep-fried whitebait served with chefs own recipe tartar sauce 5.90

Calamari Fritti ~ deep-fried calamari rings served with chefs own recipe tartar sauce 6.90

Gamberoni Piccante ~ king prawns sautéed in a spicy tomato & peeled prawn sauce served with toasted homemade bread 9.90

Salmone Affumicato ~ oaked smoked salmon with avocado, mozzarella & rocket lettuce 7.90

Bruschetta (v) ~ chopped vine tomato, red onion, fresh basil, virgin olive oil & garlic on toasted bread with a drizzle of balsamic syrup 5.90

Insalata Tricolore (v) ~ fresh mozzarella, vine tomato, ripe avocado, olives, olive oil and basil dressing drizzled with balsamic syrup 6.90

Mozzarella Croccante (v) ~ deep-fried mozzarella parcels with a chilli or mayo dip 5.90

Insalata Capra (v) ~ warm goats cheese on toasted bread with continental salad leaves, walnuts drizzled with basil oil & balsamic syrup 6.90

Prosciutto e Mozzarella ~ Fresh whole mozzarella, prosciutto ham & avocado fan with basil infused extra virgin olive oil 7.90

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 16.90

Salmone ~ Salmon fillet, pan-fried in a pink cream & tomato sauce, with broccoli & a choice of fries or roasted rosemary potatoes. 15.90

Gamberoni Piccante Grande ~ Six king prawns sautéed in a spicy tomato & peeled prawn sauce served with toasted homemade bread & fries 20.90

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. 14.90

Carne – meat dishes

Pollo Piccante ~ succulent chicken breast with a tomato, mushrooms, onion & chilli sauce topped with rocket & served with fries or sautéed potatoes 13.90

Vitello | Pollo Milanese ~ veal or chicken escalope in breadcrumbs, pan fried and served with spaghetti pomodoro 14.90

Fegato e Pancetta ~ char-grilled calves liver with onion & red wine reduction, topped with crispy smoked pancetta, served with a choice of fries or roasted potatoes 14.90

Agnello Arrosto Lento ~ slow cooked lamb shank with rosemary gravy, served with roasted potatoes & green beans 15.90

Carne e Pesce ~ medallions of fillet steak with king prawns in garlic butter, served with fries 25.90

Bistecca alla Griglia ~ char grilled matured Rib Eye steak, served with fries 20.90

Filetto alla Griglia ~ char grilled prime fillet steak, served with fries 22.90

Steak Sauces: Peppercorn | Brandy & Mushroom | Red Wine & Onion | all 1.90

Contorni - side orders

Fries 3.50 | Roasted rosemary potatoes 3.50 | Garlic spinach 3.50 | Mixed salad 3.90 |

Green beans & garlic 3.50 | Roasted mixed vegetables 3.50 | Mozzarella & tomato salad 3.90

Rocket & Parmesan salad 3.90 | Deep fried Zucchini 3.50 | Vine tomato & Red onion salad 3.50