

Menu



ANTIPASTI / STARTERS

INVOLTINI DI MELAZANE E ZUCCHINI ALLA PARMIGIANA

***SUMPTUOUS AUBERGINE PARCELS FILLED WITH COURGETTE AND MOZARELLA ,
TOPPED***

WITH TOMATO AND PARMESAN CHEESE.

£6.50

FUNGHI RIPENI AL FORNO

STUFFED MUSHROOMS WITH RICOTTA, SPINACH, GARLIC AND TOPPED

WITH BUTTER AND PARSLEY SAUCE

£6.90

A DUO BRUSHETTA DI POMODORI E MOZARELLA

WARMED CIABATTA TOPPED WITH BUFFALO MOZARELLA AND HOMEMADE PESTO WITH

TRADITIONAL TOMATO AND BASIL

£6.95

GAMBERONI GUAZZETTO

KING PRAWNS SAUTEED WITH GARLIC IN A RICH CHILLI AND TOMATO SAUCE

£8.95

CALAMARI ALLA ROMANA

CRISPY FRIED SQUID DUSTED WITH LEMON ZEST SERVED WITH

A ROASTED GARLIC DIP

£7.50

SARDINE ALLA GRIGLIA CON ALIO

GRILLED SARDINES WITH GARLIC, LEMON AND PARSLEY SERVED WITH SPICY CAPER DIP

£6.50

PROSCUTTO SAN DANIELLE E BUFFALO MOZARELLA

THINLY SLICED PARMA HAM , MOZARELLA AND ROCKET SALAD

£8.95

POLPETTI AL SUGO

TRADITIONAL HOMEMADE MEATBALLS IN A RICH TOMATO RAGU AND

SERVED ON A BED OF SPINACH

£6.95



PASTE / PASTSA

SPAGHETTI BOLOGNESE - traditional meat tomato sauce £8.90

SPAGHETTI CARBONARA - pancetta , cream and parmesan cheese £8.90

PENNE PUTTANESCA - capers, oregano, anchovies, olives, tomato and chilli £9.50

PENNE ZUCCHINI - courgette, onion, garlic, tomato and basil sauce £8.90

LINGUINE VONGOLE - clams, garlic, chilli, parsley, olive oil and white wine £11.90

LINGUINE MARE - king prawns, mussels, squid, clams, chilli and tomato £14.90

RISOTTI / RISOTTO

RISOTTO PAESANA

ITALIAN RICE COOKED WITH CHICKEN, RED ONION, MUSHROOMS, WHITE WINE

MIXED HERBS AND A TOUCH OF CREAM

£11.95

RISOTTO PESCATORA

**ITALIAN RICE COOKED WITH KING PRAWNS, SQUID, MUSSELS,
CLAMS, CHILLI**

WHITE WINE AND TOMATO

£14.90

SECONDI / MAIN COURSES

ALL SERVED WITH VEGETABLE AND CHOICE OF POTATOES

BISTECCA MUCINI

**RIBEYE STEAK, SHALLOTS, MUSHROOMS, CREAM AND
BRANDY SAUCE**

£15.95

COTOLETTA VITELLO CON CARCIOFI

**VEAL CHOP PAN FRIED IN PINOT GRIGIO WITH LEMON,
ROSMARY AND**

BABY ARTICHOKE

£16.95

AGNELLO ALLA GRIGLIA MARINATA

**GRILLED LAMB CUTLETS MARINATED IN GARLIC, ROSEMARY,
AND**

PAPRIKA SERVED WITH A SMALL JUG OF WARM JUS

£14.95

CARNE DI SERVIO CON MARSALA

**VENISON STEAK INFUSED WITH MARSALA AND TOPPED WITH
PINE KERNELS**

SERVED WITH A BED OF RED CABBAGE

£19.50

PETTO DI POLLO MILANESE

**CHICKEN FILLET COATED WITH HOMEMADE BREADCRUMBS
SERVED**

WITH SALAD OR PASTA

£12.95

FILLETI DI BRANZINO MEUNIÈRE

**SEA BASS FILLET BAKED IN THE OVEN WITH JULIENNE
CARROTS AND RED**

ONION SERVED WITH BUTTER AND LEMON SAUCE

£15.95

PESCE SPADA SICILIANA

**SWORDFISH FILLET FLAVOURED WITH GARLIC, THYME, CHILLI,
CAPERS, OLIVES**

AND CHERRY TOMATO SAUCE

£15.50

MILLEFOGLIE DI SALMONI ALLA CREMA

**FILLET OF SALMON COOKED IN LIGHT TARRAGON, ONION AND
CREAM SAUCE**

SERVED IN A PUFF PASTRY

£14.95

SIDE ORDERS

SPINACH, BROCCOLI, FRENCH BEANS, FRIED ZUCCHINI -£3.50

GREEN SALAD, MIXED SALAD, TOMATO AND RED ONION

SALAD -£2.50

BREAD, GARLIC BREAD, MIXED OLIVES -£2.50

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DOLCI / DESSERTS

ALL DESSERTS, LIKE THE OTHER DISHES ARE

HOMEMADE BY OUR CHEFS (APART FROM THE CHEESE)

CROSTATA DI FISHI CARANELLATI

HOMEMADE CINNAMON, ALMOND & FIG TART SERVED WITH ICE CREAM

£5.25

TIRAMISU MELETO

APPLE TIRAMISU (LAYER OF SPONGE FINGERS, MARSCARPONE CREAM AND COINTREAU)

£4.95

LIMONCELLO THREE WAYS

ICE CREAM, JELLY AND MERINGUE LACED WITH LIMONCELLO LIQUEUR

£5.25

AFFOCATO AL CAFFE

VANILLA ICE CREAM WITH ESPRESSO AND METED CHOCOLATE

£4.95

CIOCCOLATO FONDENTE CON CREMA ALL AMARETTO

***HOMEMADE WARM DARK CHOCOLATE WITH AMARETTO
CREAM***

£5.25

SELEZIONE DI FROMAGGIO CON BISCOTTI

SELECTION OF ITALIAN CHEESES AND CRACKERS

£5.55

CAPPUCCINO SEMIFREDDO

Indulgent Layered Ice Cream Cake Flavoured with Coffee Liquer, Amaretti and Chocolate☐

£5.25

SELEZIONE DI GELATI E SORBETTI

Two Scoops of Either Mango Sorbet / Lemon and Lime Sorbet/ Limoncello Ice Cream / Summer Berry Ice Cream/ Vanilla Ice Cream / Chocolate Ice Cream☐

£4.25

***We endeavour to use local seasonal produce wherever possible
Please inform your waiter if you have any specific dietary
requirements or allergies***

***Children's portions will be charged at starter prices on certain
dishes only***

***Please be aware that nuts are used in the preparation of some of
our dishes***

Available for Private Functions, please ask

Service charge at your discretion
