

STARTERS

Minestrone soup (v) £3.95

Home made minestrone soup.

Bruschetta £4.25

Italian bread with chopped tomatoes, onion, garlic and basil.

Garlic Bread (v) £4.25

Garlic Pizza Bread with Tomato & Cheese.

Mixed Olives (v) £3.50

Caprese (v) £5.25

Buffalo mozzarella, tomato and basil.

Pate della casa £5.25

Homemade chicken liver pate served on a bed of lettuce with toast.

Avocado con Gamberetti £6.25

Avocado and prawn salad served with homemade marie rose dressing.

Smoked Salmon and Prawns £7.50

Served with a mixed salad and marie rose dressing.

King Prawns £7.95

King prawns cooked with a garlic butter and creamy parsley sauce.

Parma ham and melon £6.75

Served with a selection of fruit and blackcurrant.

Insalata di Gamberetti £5.75

Prawns served with salad and a marie rose dressing.

Garlic mushrooms (v) £5.50

Fresh mushrooms cooked in a creamy garlic sauce.

Costine di Maiale £6.25

BBQ spare ribs cooked in a homemade BBQ sauce.

Mozzarella Carrozza (v) £5.25

Deep fried mozzarella cheese in bread crumbs served in a tomato & basil sauce.

Stuffed Pepper £6.50

Baked fresh bell pepper filled with meat, rice, herbs and topped with cheese served with a tomato sauce.

Antipasto all'Italiano £7.50

A selection of fine cold Italian meats.

Calamari Fritti £5.75

Deep fried squid served with mixed salad and tartar sauce.

Pasta as a Starter £5.25

Choose from any pasta dish from the menu served as a more modest portion.

MEAT & FISH

Fresh seasonal vegetables or mixed salad or fries are included with all meat & fish dishes.

Manzo ~ Beef

Bistecca di Manzo £14.50

Grilled sirloin steak cooked to your liking.

Bistecca Diana £14.95

Prime sirloin steak cooked with mushroom, french mustard in a red wine sauce.

Bistecca Romana £15.50

Prime sirloin steak cooked in red wine sauce topped with parma ham and cheese.

Bistecca Dolcelatte £15.50

Grilled sirloin steak cooked in a mushroom & dolcelatte blue cheese sauce.

Filetto a'la Griglia £16.95

Prime fillet steak cooked to your liking.

Filetto a'la Rossini £17.95

Prime fillet steak cooked with pate, mushroom & marsala wine sauce.

Filetto al Pepe £17.50

Fillet steak cooked with brandy, in a crushed black pepper creamy sauce.

Filetto di Medalioni £17.50

Medallions of fillet steak cooked with a red wine sauce and a touch of cream.

Filetto Stroganoff £17.50

Tender strips of fillet steak with onions, mushrooms and French mustard served with rice.

Agnello ~ Lamb

Agnello Della Casa £15.95

Rack of lamb served with a rosemary and red wine creamy sauce.

Pollo ~ Chicken

Pollo a'la Crema £10.95

Chicken breast with sliced mushrooms and a creamy sauce.

Pollo Cacciatore £10.95

Chicken breast cooked with mushrooms, onions and a tomato red wine sauce.

Pollo di Curva £11.50

Chicken breast cooked with parma ham, cheese and asparagus. Smothered with creamy sauce.

Pollo Caprino £11.50

Chicken breast served on a bed of tomato sauce with a touch of garlic and topped with goats cheese.

Pollo Siciliana £11.50

Chicken breast with garlic, peppers, tomato sauce topped with mozzarella cheese.

Vittello ~ Veal

Vittello a'la Romana £13.50

Veal cooked in a red wine creamy sauce topped with parma ham and cheese.

Vittello a'la Marsalla £13.25

Veal cooked with mushrooms in a marsala wine sauce.

Vittello a' la Crema £13.25

Veal cooked in a white wine creamy sauce with sliced mushrooms.

Saltenbocca a'la Pizzaiola £13.25

Pan fried escalope of veal cooked with garlic, olives, capers, in a tomato sauce.

Pesce ~ Fish

Salmone della Casa £12.95

Fresh salmon topped with asparagus and hollandaise sauce.

Swordfish Steak £14.95

Pan fried swordfish steak.

Sea bass £14.50

Pan fried fillet of sea bass.

SIDES

French Fries £1.75

Mixed Leaves Salad £2.95

Tomato & Onion Salad £2.95

Sautéed Spinach £3.25

Sautéed Mushrooms £2.95

Zucchini (Deep Fried Courgettes in Batter) £3.25

PASTA & RISOTTO

Lasagna al Forno £6.95

Layers of pasta with beef bolognese, béchamel and tomato sauce topped with mozzarella cheese.

Spaghetti Carbonara £6.75

Spaghetti with fresh cream, smoked bacon, black pepper & Parmesan.

Spaghetti Bolognese £6.75

Spaghetti with chef's homemade bolognese sauce.

Spaghetti Marinara £7.95

Spaghetti with seafood of the day in a tomato sauce with a touch of garlic.

Penne a'la Amatriciana £6.95

Penne with spicy pepperoni sausage, onion, smoked bacon and tomato sauce.

Penne Arrabiata (v) £6.95

Penne with tomato sauce, garlic, chilli, olives, mushroom and fresh tomato.

Penne Diavola £7.50

Penne pasta with a tomato sauce with garlic, spicy pepperoni, peppers and fresh chilli.

Tagliatelle al Pollo £7.50

Strips of pasta with chicken and mushrooms in a garlic, tomato and creamy sauce.

Tagliatelle Salmone £7.95

Strips of pasta with smoked salmon and lemon zest in a creamy sauce.

Tagliatelle al Funghi (v) £6.75

Strips of pasta with mushroom and creamy sauce.

Linguini Mare e Monte £8.95

Linguini with mushrooms, king prawns, olive oil, fresh chilli, garlic, white wine and cherry tomatoes.

Linguini Gamberoni £8.95

Linguini with king prawns, garlic, fresh chilli, tomato sauce, pesto and cherry tomatoes.

Risotto di Mare £8.25

Rice cooked with seafood of the day in a tomato creamy sauce.

Risotto a'la Primavera (v) £7.50

Rice cooked with vegetables of the day in a tomato creamy sauce.

Risotto al Pollo £7.95

Rice cooked with chicken & mushrooms in a creamy sauce.

Tortelloni Gallorina (v) £7.95

Sachets of pasta filled with spinach and ricotta cheese, cooked with pesto and basil, in a tomato creamy sauce.

Please take a look at our daily specials board.

PIZZA

Margharita (v) £6.25

Mozzarella cheese, tomato and herbs.

Prosciutto £6.95

Ham, mozzarella cheese and tomato.

Del Monte £7.25

Ham, pineapple, mozzarella cheese and tomato.

Funghi (v) £6.75

Sliced mushrooms, mozzarella cheese and tomato.

Diavola £7.25

Salami, onion, jalapeño peppers, mozzarella cheese and tomato.

Calabrese £7.25

Mushrooms, spicy pepperoni, fresh chilli, mozzarella and tomato.

Supreme £7.25

Chicken, fresh peppers, onion, mozzarella cheese and tomato.

Napoletana £7.25

Capers, anchovies, olives, mozzarella cheese and tomato.

Pepperoni £7.25

Pepperoni, fresh peppers, onions, mozzarella cheese and tomato.

Primavera (v) £7.25

Selection of fresh seasonal vegetables, mozzarella cheese and tomato.

Arrabiata £7.50

Ham, mushrooms, jalapeño peppers, fresh tomatoes and mozzarella cheese.

Al Carne £8.25

Ham, pepperoni, salami, mortadella, tomato and mozzarella cheese.

Calzone £7.95

Half moon pizza with ham, mushrooms, mozzarella cheese, pepperoni, topped with tomato sauce.

Chef's Speciality £8.50

A taste of everything, excluding seafood.

Wine List

Red

House red wine £10.95

Bardolino (Italy) £14.95

A light, fruity, easy-drinking red with bright flavours of cherries and red currants.

Montepulciano diAbruzzo (Italy) £15.95

An intense and robust red with warmth, spice and aromas of dried fruits. The palate displays light red currant flavours and red cherry fruit on the finish.

Valpolicella (Italy) £15.95

A deep ruby colour with garnet tints; a typical bouquet with strong, ripe, fruity notes with hints of vanilla. The flavour is warm, clean, concentrated but soft.

Shiraz Cabernet (Australia) £16.95

Appealing, up-front aromas of fresh, ripe berry fruit mingle with light spice and minty eucalyptus flavours in the mouth. Smooth and full on the palate with nicely balanced structure, sweet, ripe fruit on the finish and a hint of spice.

Chianti (Italy) £15.95

This typical and well-known Italian red wine shaped by its ruby colour, dry flavours and its harmonic, full bodied and spicy bouquet.

Chianti Riserva (Italy) £19.95

This Chianti Riserva has been aged for 2 years resulting in complex flavours and aromas. With notes of dried fruit and plums and a soft oak finish.

Rioja (Spain) £17.95

A youthful, fruity red with a deep ruby colour and ripe red berry aroma. Soft, easy-drinking style with plum and cherry fruit on the palate.

Chateauneuf Du Pape (France) £29.95

A full bodied, spicy wine with powerful aromas, remarkable harmony and balance. Qualities that are enhanced by a period of ageing in oak barrels.

Barolo (Italy) £29.95

Elegant and complex nose showing rich, sweet red fruit, tobacco, dried cherries and layers of woody, spicy fruit.

Amarone Della Valpolicella Classico (Italy) £34.95

Dense plum black colour and complex nose showing notes of black cherry, plum fruit and violets. The palate is smooth and round with rich raisin character and a long and complex finish.

White and Rose

House white wine £10.95

Pinot Grigio (Italy) £13.95

One of the most popular wines around. Crisp and fresh on the palate with a juicy citrus character and a hint of nuttiness.

Frascati Superiore (Italy) £15.95

Dry wine with a honeyed nose and herbal overtones combined with a light sophisticated bitterness.

Gavi di Gavi (Italy) £16.95

A medium bodied, flavoursome dry white wine with elegant mineral characters and ripe citrus fruit flavours.

Soave (Italy) £14.95

Delicate and light dry wine displays a flowery and delicate aroma with a soft full taste, with pear and lemon flavours and a slight hint of almonds.

Verdicchio Castel di jesi (Italy) £16.50

A mouth-watering dry white wine with aromas of green pears and a hint of marzipan in a classic amphora bottle.

Semillion Chardonnay (Australia) £16.95

Crisp and fresh with delicate floral aromas and rich fruit expression. Medium bodied with a balanced, long, elegant finish.

Chablis (France) £19.95

Famous white burgundy from the chardonnay grapes. Dry wine with the balance of concentrated creamy fruit and steely acidity.

Piesporter Michelsberg £14.95

Floral, grape and lightly peachy medium white wine with fresh undertones. Easy to drink with starters, poultry or just for sipping on its own.

Rose Wine

House Rose (Italy) £12.95

Dry rose wine with cherry red colour and fresh and pleasantly fruity aroma.

White Zinfandel (California) £14.95

A classic Californian Zinfandel Rose which blends flavour of cherry and watermelon with hints of tangy raspberry red colour, with a fruity refreshing finish.

Sparkling Wine and Champagne

Asti Martini £16.50

A delicious medium sweet sparkling white wine with nice aroma and rich fruity taste.

Prosecco £16.95

Dry sparkling white wine with good acidity and soft, lightly creamy flavour. Pale yellow in colour, fine bubbles and fruity intense bouquet.

Sparkling Rose £16.95

Sparkling fruity rose wine with a very delicate pink colour displaying fine bright-transparent beads.

Champagnes

House Champagne £29.95

Light and refreshing demi-sec champagne with rich apple flavour.

Moet et Chandon £45.00

A subtle style of champagne. Dry, crisp and lively flavour with a seductive palate. A perfect balance of citrus fruit aromas and brioche.

Veuve Clicquot Yellow Label £49.95

White fruits and raisins from the grape followed by vanilla and tasty notes from ageing in a bottle. A fresh and fruity dry flavour.

Dom Perignon £170.00

The most incredible champagne. Fresh and sharp notes of white pepper give way to liquorice and dried ginger, pear and mango with smooth silk finish. (Advance order only)

Beers

Draft

Carlsberg.....	£3.20/£1.60
Peroni.....	£4.20/£2.10
Tetley's Bitter.....	£3.20/£1.60
Shandy.....	£3.20/£1.60

Bottles

Peroni.....	£3.20
Moretti.....	£3.20
Corona.....	£3.20
Beck's (Alcohol Free).....	£2.50
Kopparberg cider.....	£4.20
Strongbow cider.....	£2.80
Bulmers cider.....	£3.80

Wine by the glass

House White wine	
Small glass 175ml.....	£3.50
Large glass 250ml.....	£4.50

Pinot Grigio	
Small glass 175ml.....	£3.95
Large glass 250ml.....	£4.95

House Rose	
Small glass 175ml.....	£3.95
Large glass 250ml.....	£4.95

House Red wine	
Small glass 175ml.....	£3.50
Large glass 250ml.....	£4.50

Soft drinks

Pepsi half pint.....	£1.40
Diet Pepsi.....	£1.40
Lemonade.....	£1.40
Soda water.....	£1.00
Orange juice.....	£1.50
Cranberry juice.....	£1.50
Sparkling apple.....	£1.80
J20.....	£2.00
Red Bull.....	£2.50
Tonic water.....	£1.50
Slim line tonic.....	£1.50
Mineral water Still or Sparkling.....	£2.00
Cordial Orange; Lime; Blackcurrant....	£0.50

A wide range of spirits and liquors are available from the bar



Dessert Menu

Torta Tiramisu £4.20

Classic Italian dessert with a hint of coffee, layered with mascarpone cheese, cream and sponge fingers.

Chocolate Fudge Cake £4.20

A rich, moist chocolate sponge layered with fudge and coated in a wonderfully smooth chocolate fudge icing.

Profiteroles £4.20

Chocolate profiteroles

Cheesecake of the Day £4.20

Please ask for the cheesecake of the day.

Caramel Apple Pie £4.20

Served warm with ice cream

Sorbet of the Day £4.20

Please ask for our sorbet of the day

Mixed Ice Cream £3.95

Coffee

Filter £1.80

Espresso £1.80

Tea £1.80

Cappuccino £2.10

Latte £2.40

Liquor Coffee of your choice £4.25