

## **Antipasti**

<b>Misto di Olive (VG)</b>	5.95
Mixed olives in our own seasoned extra virgin olive oil and herbs	
<b>Dough Balls (V)</b>	5.75
Homemade dough balls served with garlic butter	
<b>Garlic Bread (V)</b>	6.95
Pizza bread baked and brushed with garlic oil	
<b>Garlic Bread with Cheese (V)</b>	7.95
As above, topped with mozzarella	

## **Piatti da Dividere**

### *Starters to share*

<b>Fritto Misto</b>	25.75
Selection of seafood, deep fried and served with homemade aioli and a wedge of lemon	
<b>Afetatto Misto</b>	24.95
Selection of Italian cured meats, buffalo mozzarella, goat's cheese, Artichokes, tomatoes and mixed olives. Served with tomato and chilli jam and toasted homemade bread	
<b>Tagliere Misto Italiano (V)</b>	23.65
A classic Italian sharing board with arancini, mozzarella fritters, gorgonzola, Burrata. Served with marinated olives, sun-dried tomatoes, artichokes, pepperonata Mixed leaves salad and homemade bread	
<b>Selezione di Bruschette (V)</b>	21.45
Four slices of toasted homemade bread topped with mozzarella & pesto / tomato & basil / goat's cheese with rocket, walnuts and chilli honey / garlic chestnut mushrooms	
<b>Cozze Marinara</b>	21.65
Mussels, cooked in tomato sauce, garlic and herbs, served with toasted homemade bread	

**\*V= Vegetarian, VG= Vegan**

## **Primi Piatti**

### *Starters*

#### **Arancini**

Deep fried balls of.....see our specials sheet for our current homemade arancini

#### **Calamari Fritti**

10.45

Deep fried squid, served on mixed leaves, with homemade aioli and a lemon wedge

#### **Gamberi Piccanti**

9.75

Shelled prawns, cooked in a tomato and garlic sauce with fresh chillies. Topped with rocket and served with toasted homemade bread

#### **Burrata con Prosciutto**

10.25

Creamy burrata cheese served with prosciutto crudo, fresh rocket, finished with balsamic glazed and crushed walnuts

#### **Gnocchi Gorgonzola (V)**

9.95

Homemade gnocchi dumplings cooked in gorgonzola sauce, topped with rocket and grated parmesan. Served with toasted homemade bread

#### **Selezione di Bruschette (V)**

*one*.....6.25

Choose one or a selection

*two*.....11.35

Slice of toasted homemade bread topped with either....

*Three*...15.85

*Mozzarella & pesto*

*four*.....19.95

*Tomato & basil (VG)*

*Whipped goat's cheese with rocket, walnuts and chilli honey*

*Garlic chestnut mushrooms (VG)*

#### **Gamberoni alla Griglia**

11.95

Grilled tiger prawns, marinated in chili & garlic, served on mixed leaves and a lemon wedge

#### **Parmigiana di Melanzane (V)**

9.25

Layers of aubergine with basil & mozzarella, baked in tomato sauce, topped with Parmesan

#### **Mozzarella Fritti (V)**

9.75

Deep fried slices of mozzarella in breadcrumbs, served on mixed leaves and with pepper onata

#### **Grande Palle**

9.75

Two spicy beef meatballs, baked in tomato sauce, topped with mozzarella and rocket. Served with our toasted homemade bread

#### **Insalata Caprese (V)**

8.75

Slices of buffalo mozzarella, fresh tomatoes and basil, drizzled with pesto

#### **Cozze Marinara**

10.75

Mussels, cooked in tomato sauce, garlic and herbs, served with toasted homemade bread

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## **Insalata**

<b>Insalata Mediterranea (V)</b>	15.65
Fresh salad with greens, mix olives, burrata cheese, walnuts and red peppers Lightly dressed.	
<b>Romagna</b>	14.75
Parma ham, mozzarella, cherry tomatoes, mixed olives, herb and Parmesan Croutons in a mixed leaf salad. With extra virgin and balsamic dressing.	
<b>Verdura (VG)</b>	14.75
Grilled Mediterranean vegetables – peppers, courgettes, aubergine and mushrooms, served on a bed of mixed leaves, sliced plum tomatoes and cucumber. Dressed with balsamic glaze	
<b>Add....</b>	
<b>Shelled prawns</b>	9.75
<b>Grilled chicken breast strips</b>	7.95
<b>Grilled sirloin steak strips</b>	12.25
<b>Grilled salmon fillet</b>	12.25

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## Pasta

### **Ravioli**

See our specials sheet for our current homemade ravioli

### **Tagliatelle Marinara** 22.25

Tagliatelle with mussels, calamari, prawns and clams, cooked with chillies, garlic, white wine and cherry tomatoes in a tomato sauce

### **Spaghetti Bolognese** 17.25

Spaghetti with homemade beef ragu

### **Spaghetti con Polpette** 20.45

Spaghetti with spicy beef meatballs in tomato sauce

### **Tagliatelle Aragosta** 29.95

Jucy prawns, lobster sauteed in butter with garlic and fresh chillie,tossed with pasta,finished with herb crumb

### **Spaghetti con Funghi (V)** 17.45

Spaghetti with mushrooms, peppers,onion and broccoli in a creamy white sauce

### **Spaghetti Carbonara** 18.35

Spaghetti with pancetta, parmesan, egg and fresh cream

### **Penne di Manzo**

Penne pasta with sirloin steak,sundried tomatoes,chesnut mushrooms and creamy white wine sauce 24.95

### **Penne Arrabiata (VG)** 16.50

Penne with chillies, red onions and olives in a spicy tomato sauce

*As above with chicken breast pieces* 19.45

### **Tagliatelle Gorgonzola** 22.95

Tagliatelle with chicken, mushrooms and gorgonzola cheese cooked in a creamy garlic sauce

### **Penne Salmone** 22.95

Penne with salmon flakes, broccoli and spinach, cooked in a creamy white wine sauce

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**\*Gluten Free – all the above pasta dishes (except the Ravioli) can be cooked with gluten free penne pasta**

## Al Forno

<b>Lasagne</b>	18.65
Sheets of baked pasta layered with home-made Bolognese sauce, mozzarella cheese, sprinkled with grated parmesan cheese	
<b>Parmigiana di Melanzane (V)</b>	17.75
Layers of aubergine with basil & mozzarella, baked in tomato sauce, topped with Parmesan	

## Gnocchi

<b>Gnocchi Di Pomodoro (V)</b>	19.75
Gnocchi in a creamy mascarpone tomato sauce ,topped with burrata and Buffalo mozzarella, served with homemade bread	
<b>Gnocchi Gorgonzola (V)</b>	20.45
Homemade gnocchi dumplings, cooked in gorgonzola sauce, topped with rocket and grated parmesan. Served with toasted homemade bread	
<b>Gnocchi Alla Sorrentina (V/VG)</b>	17.35
Gnocchi baked in a rich tomato sauce and melted cheese, served with homemade bread	
<b>Gnocchi al Pomodoro (VG)</b>	15.75
Potatoes gnocchi served in a rich tomato sauce with garlic and fresh basil.	

## Risotto

<b>Risotto al Frutti di Mare</b>	23.65
Arborio rice infused in saffron with prawns, calamari, mussels and clams and cooked in white wine and vegetable stock	
<b>Risotto Pollo e Funghi</b>	21.35
Arborio rice, chicken breast pieces, chestnut mushrooms, red chillies and peas, cooked in a tomato and white wine sauce. Topped with rocket	
<b>Risotto Al Limone (VG)</b>	17.25
Creamy risotto with lemon and courgette -fresh,smooth and lightly citrusy	

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## **Piatti Principali - Carne**

**Maiale al Prosciutto** 25.45

Pork medallions, wrapped in Parma ham and pan fried. Served on a bed of sauteed new potatoes and caramelised carrots. Topped with crispy kale and a demi-glace sauce

**Pollo Gorgonzola** 24.95

Succulent chicken breast filled with Gorgonzola cheese, basil and red peppers, wrapped in Parma ham. Served with sautéed potatoes, caramelised carrots and a gorgonzola sauce

**Anatra in Padella** 27.95

Pan fried duck breast, topped with a light orange and red wine sauce. Served on a bed of sautéed potatoes, spinach and mushrooms

**Costine d'agnello** 27.25

Grilled marinated lamb chops served with hand-cut chips and chestnut mushrooms pan-fried in garlic butter

**Lombata** 31.95

Lean and juicy 9oz Sirloin Steak, served with hand-cut chips and chestnut mushrooms pan-fried in garlic butter

**Filetto**

Very lean and tender 10oz Fillet Steak, served with hand-cut chips and chestnut mushrooms pan-fried in garlic butter.

39.95

*Add Peppercorn or Blue Cheese Sauce*

4.25

## **Piatti Principali – Pesce**

<b>Branzino</b>	25.75
Baked Sea Bass fillets, with pesto served on a bed of sauteed new potatoes, tenderstem broccoli and peas	
<b>Salmone</b>	23.75
Herb crusted salmon fillet, served on a bed of Mediterranean vegetables and sauteed new potatoes	
<b>Stufato di Frutti di Mare</b>	27.15
A stew of mussels, clams, whole tiger prawns, shelled prawns and lobster meat, cooked in tomatoes, garlic and parsley. Served with toasted homemade bread.	

## **Contorni (sides)**

<b>Broccoli Tenderstem (VG)</b>	5.95
Tenderstem broccoli cooked in olive oil and garlic	
<b>Zucchine Fritte (V)</b>	6.25
Courgettes, deep fried in a light batter	
<b>Verdure Grigliate (VG)</b>	6.65
Grilled Mediterranean vegetables with a balsamic glaze	
<b>Patatine Fritte (V)</b>	6.95
Crispy parmesan chips with truffle and smoked salt	
<b>Insalata di Pomodoro (VG)</b>	5.25
Tomato and onion salad	
<b>Patate Saltata (V/VG)</b>	5.50
Sautéed potatoes	
<b>Funghi All'aglio (V)</b>	6.35
Chestnut mushrooms pan-fried in garlic butter	

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## Pizza

<b>Margherita(V/VG)</b>	14.75
Tomato sauce and mozzarella	
<b>Carnivara</b>	19.95
Tomato sauce, mozzarella, chicken, pepperoni, ham and spicy beef	
<b>Tropicale</b>	17.85
Tomato sauce, mozzarella, ham and pineapple	
<b>Parma</b>	18.95
Tomato sauce, mozzarella, rocket and Parma ham	
<b>Speziato</b>	19.75
Tomato sauce, mozzarella, pepperoni, chicken, pancetta and chillies	
<b>Terroso (V)</b>	17.95
Tomato sauce, mozzarella, spinach, olives, cherry tomatoes, chestnut mushrooms and pesto	
<b>Pizza Verde(V/VG)</b>	17.55
Tomato sauce, mozzarella ,aubergine ,peppers, coutgettes, artichokes and chesnut mushrooms	
<b>Piccante</b>	19.65
Tomato sauce, mozzarella, spicy beef, pepperoni, red onion and jalapenos	
<b>Bistecca</b>	22.15
Tomato sauce, mozzarella, slices of sirloin steak,red onion and rocket	
<b>Formaggi (V)</b>	19.55
Tomato sauce, mozzarella, goat's cheese, gorgonzola and buffalo mozzarella	
<b>Selvaggio</b>	18.25
Tomato sauce, mozzarella, pancetta and chestnut mushrooms	
<b>Pechino</b>	22.95
Tomato sauce, mozzarella, duck breast, hoisin sauce and spring onions	

## Calzone

<b>Ortolano (V)</b>	21.15
Tomato, mozzarella, aubergine, courgettes, peppers, spinach, artichokes and chestnut mushrooms. Topped with tomato sauce, rocket and grated Parmesan	
<b>Carne</b>	22.95
Tomato sauce, mozzarella, pepperoni, spicy beef, ham and chicken. Topped with tomato sauce, rocket and grated Parmesan	

*\*All additional pizza / calzone toppings*

2.45

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*\*Vegan Mozzarella available on request*