

## *Pane e Olive*

**Mixed Marinated Olives (v) £3.45**

**Pane all'Aglio (v) £4.10**  
Garlic bread.

**Pane al Formaggio (v) £4.70**  
Garlic bread with cheese.

**Bruschetta Originale (v) £5.65**  
Oven baked bread topped with tomato, black olives, garlic and basil.

**Bruschetta ai Funghi (v) £5.95**  
Garlic bread topped with rocket, mushrooms in a garlic butter.

## *Antipasti*

**Zuppa del Giorno £5.35**  
Home made soup of the day served with bread and butter.

**Caprese (v) £6.25**  
Buffalo mozzarella, tomatoes, fresh basil and olive oil.

**Cozze Marinara £7.95**  
Mussels sautéed in olive oil, garlic, onion, white wine in a tomato sauce.

**Calamari Fritti £6.95**  
Crispy rings of squid with a tartar dip.

**Scamorza in Carrozza £6.25**  
Smoked mozzarella in breadcrumbs served with grilled courgette and a spicy sausage sauce.

**Antipasto Misto**  
Small £8.25 Large £10.55  
Parma ham, salami, mortadella, mixed lettuce, cherry tomatoes, olives and sliced garlic bread.

## *Pasta*

**Spaghetti Bolognese £11.05**  
Rich bolognese sauce with fresh basil.

**Linguine Gamberoni e Zucchine £12.05**  
Prawns and courgette in a garlic and crushed chilli olive oil.

**Spaghetti Carbonara £11.05**  
Pancetta in a cream sauce.

**Tagliatelle alla Romana £11.45**  
Chicken, mushroom, cherry tomatoes, red onions, garlic in a creamy white wine sauce.

**Spaghetti Pescatora £12.45**  
Clams, mussels, calamari, anchovy, artichoke, olives in a white wine tomato sauce.

**Ravioli Giardiniera (v) £12.05**  
Courgette, chilli, spinach and parmesan in a garlic butter sauce.

**Rigatoni Pollo Piccante £11.45**  
Spicy chicken, chilli, garlic, mushrooms, spinach in a red tomato pesto sauce.

**Lasagna al Forno £11.35**  
A four layer lasagna made with egg pasta, bolognese and béchamel sauce.

**Risotto Veneziana (v) £12.05**  
Rice served with mushrooms, aubergine, broccoli, peppers and onions in a tomato sauce.

**Risotto Frutti Di Mare £12.45**  
Rice with prawns, mussels, courgettes, spinach, calamari in a creamy saffron and white wine sauce.

## Pizza

**Margherita (v)** £9.75  
Mozzarella and oregano on a tomato base.

**Prosciutto e Rucola** £10.95  
Parma ham, rocket leaves and mozzarella on a tomato base.

**Del Figone** £11.25  
Pepperoni, mushrooms, gorgonzola cheese and mozzarella on a tomato base.

**Pollo Buffalina** £11.65  
Chicken, rocket, cherry tomatoes, mozzarella, pesto sauce and parmesan cheese on a tomato base.

**Diavola** £11.75  
Hot spicy beef, pepperoni, red onions, jalapeños, mozzarella on a tomato base.

**Infernale** £11.65  
Spicy chicken, peppers, jalapeños, olives, chilli flakes, mozzarella on a tomato base.

**Primavera (v)** £10.95  
Spinach, aubergine, peppers and mozzarella on a tomato base.

**Quattro Stagioni** £11.45  
Ham, pepperoni, mushrooms, olives, and mozzarella on a tomato base.

**Rustica** £11.65  
Salami, sun-dried tomatoes, goats cheese and mozzarella on a tomato base.

## Sides

**Insalata Mista (v)** £4.25  
Mixed salad, peppers, tomato, onion and cucumber

**Spinaci** £4.10  
Sautéed spinach marinated in garlic.

**Verdura del Giorno (v)** £4.20  
Broccoli, carrots and french beans.

**Patatine Fritte (v)** £4.55  
French Fries.

**Sweet Potato Fries (v)** £4.95

## Carne

**Bistecca alla Griglia** £17.55  
Char – grilled sirloin steak with a thyme, mushroom and creamy brandy sauce. Served with french fries.

**Ribeye Steak** £17.55  
Char – grilled ribeye steak with a peppercorn sauce. Served with roasted potatoes and vegetables.

## Pollo

**Pollo Siciliana** £14.95  
Chicken breast with prosciutto ham, melted mozzarella in a brandy and cream sauce. Served with roast potatoes and vegetables.

**Pollo ai Funghi** £14.95  
Chicken breast with mushrooms, baby spinach, melted mozzarella in a tomato sauce. Served with a mixed salad and french fries.

**Pollo Milanese** £14.75  
Escalope of chicken coated with fine breadcrumbs served with a spaghetti pomodoro.

## Pesce

**Branzino** £14.95  
A fillet of sea bass in a lemon sauce. Served on a bed of green beans, red peppers and roast potatoes in an olive oil and garlic dressing

**Salmone alla Griglia** £14.95  
Char – grilled salmon steak in a lemon sauce. Served with sautéed spinach, cherry tomatoes and roasted potatoes.

## Insalata

**Insalata di Pollo** £11.95  
Chicken, free range egg topped with cherry tomatoes, grated parmesan, croutons and mixed leaves in a caesar dressing.

**Classica (v)** £11.25  
Buffalo mozzarella, sun-dried tomatoes, avocado, goats cheese, green beans, olives, roast potatoes and mixed leaves in a house dressing.

## *White Wine*

	<b>Glass 175ml</b>	<b>Bottle</b>
<b>House Wine, Italy</b>	<b>4.80</b>	<b>17.40</b>
<b>Pinot Grigio, Verona Italy</b> Full soft and dry with a soft and fine flavour.	<b>5.35</b>	<b>20.45</b>
<b>Chenin Blanc, South Africa</b> Crisp, well-balanced wine combining tropical and citrus fruit flavours	<b>5.55</b>	<b>21.75</b>
<b>Bellefontine Chardonnay, France</b> Lovely ripe, aromatic pear flavours with a touch of fresh peach	<b>5.75</b>	<b>21.15</b>
<b>Sauvignon Blanc, Chile</b> Golden colour, aroma of gooseberries and packed full of fresh citrus flavours.	<b>5.85</b>	<b>21.45</b>
<b>El Coto White Rioja, Spain</b> Elegant and dry with a soft and fine flavour.	<b>5.95</b>	<b>22.05</b>
<b>Sauvignon Blanc, New Zealand</b> This is a elegant, aromatic wine with appealing fruit and crispy acidity.	<b>6.15</b>	<b>23.45</b>
<b>Gavi Ca' Bianca, Piedmont Italy</b> Aromatic, zesty nose with apple and lime notes. A light juicy wine with a fruity feel.	<b>6.30</b>	<b>23.65</b>
<b>Orballo Albariño, Rias Baixas Spain</b> Aromas of honey and floral notes. Generous and textural on the palate with things of melon and fresh citrus.	<b>6.35</b>	<b>23.95</b>

## *Rose Wine*

<b>Pinot Grigio Blush, Italy</b> Soft and fruity. A medium sweet wine with a hint of raspberries and red fruits.	<b>5.30</b>	<b>21.20</b>
<b>Concha y Toro Cabernet Blush, Chile</b> Luscious strawberry and raspberry flavours, medium dry.	<b>5.40</b>	<b>21.60</b>

## *Red Wine*

	Glass 175ml	Bottle
<b>House Wine, Italy</b>	4.80	17.40
<b>Barbera Piedmonte, Italy</b> A soft, fresh and juicy red wine with aromas of raspberry, plums and cherries.	4.90	19.45
<b>Montepulciano D'Abruzzo, Verona Italy</b> Ruby red, full bodied with harmonic and a velvety taste.	5.10	19.75
<b>Merlot, Venezia Italy</b> Deep ruby red colour with a lovely aroma of red berries. A soft smooth fruity wine.	5.35	20.45
<b>Cabernet Shiraz Landings, Australia</b> The mix of the Shiraz grape and Cabernet gives a blackcurrant, plum flavour with a hint of spice.	5.40	20.75
<b>Malbec Trivento, Argentina</b> Brimming with black fruits, soft and very approachable.	5.55	21.15
<b>Shiraz Mourvedere, South Africa</b> Rich, dark and brooding, packed with warm chocolate notes and a big savoury heart.	5.65	21.45
<b>Bardolino, Veneto Italy</b> A medium ruby red wine with hints of currants and cherries. Fruity and well balanced.	5.75	21.75
<b>Chianti, Toscana Italy</b> Ruby red colour with a harmonious dry flavour.	5.80	22.05
<b>Pinot Noir, France</b> An excellent burgundy, easy drinking, full of fruits with a nice finish.	5.95	22.80
<b>Nero D'Avola, Sicily Italy</b> Wonderful aromas of red berry fruits intertwined with a hint of spices and liquorice.	6.00	23.00
<b>Rioja, Spain</b> Beautifully ruby coloured, plum and strawberry fruits with a vanilla aftertaste.	6.20	24.25
<b>Barolo, Piemonte Italy</b> Dry, full, velvety and harmonious taste.		35.00

PLEASE ASK OUR WAITER FOR OUR 125ML AND 250ML PRICES

## *Sparkling*

	<b>Glass 175ml</b>	<b>Bottle</b>
<b>Lamberti Prosecco, Italy</b> Aromatic with citrus and floral notes with generous bubbles, crisp green apple and pear flavours and refreshing finish	<b>6.20</b>	<b>23.75</b>
<b>Lamberti Rose Spumante, Italy</b> Beautiful coral colour with aromas of rose petals and bananas, a light body and a fresh, lasting finish.	<b>6.35</b>	<b>23.95</b>
<b>Champagne Gremillet Brut NV, France</b> Fresh floral aromas mixed with a sweet fruity flavour and a crisp citrus finish.		<b>35.45</b>

## *Cocktails*

	<b>Glass</b>	<b>Jug</b>
<b>Pimm's and Lemonade</b> Pimm's with lemonade, cucumber, lemon, lime, strawberry, orange, apple and mint.	<b>6.95</b>	<b>25.95</b>
<b>Bellini</b> Prosecco with a choice of either peach / passion fruit / strawberry puree.	<b>7.25</b>	
<b>Mojito</b> White rum, sugar, lime juice, sparkling water and mint.	<b>7.25</b>	
<b>Sangria</b> Red wine, lemonade, orange, lemon, lime and apple.	<b>6.95</b>	<b>25.95</b>
<b>Aperol Spritz</b> Prosecco, Aperol with a splash of soda water.	<b>7.25</b>	
<b>Campari Spritz</b> Campari with either soda or orange	<b>7.25</b>	

## *Beers*

<b>Peroni Nastro Azzuro</b>	<b>33cl</b>	<b>5.1%</b>	<b>£4.35</b>
<b>Corona</b>	<b>33cl</b>	<b>4.6%</b>	<b>£4.35</b>
<b>San Miguel</b>	<b>33cl</b>	<b>5.0%</b>	<b>£4.25</b>
<b>Budweiser</b>	<b>33cl</b>	<b>5.0%</b>	<b>£4.35</b>
<b>Birra Moretti</b>	<b>33cl</b>	<b>4.6%</b>	<b>£4.25</b>
<b>Heineken</b>	<b>33cl</b>	<b>5.0%</b>	<b>£4.35</b>
<b>Stella Artois</b>	<b>33cl</b>	<b>5.0%</b>	<b>£4.25</b>
<b>Magners Cider</b>	<b>33cl</b>	<b>4.5%</b>	<b>£4.35</b>
<b>Non Alcoholic Beer</b>	<b>275cl</b>		<b>£3.95</b>

## *Spirits and Liqueurs 50ml* *£6.50*

Add a mixer for £1.00

**Port, Martini**  
**Vodka, Brandy**  
**Martell, Malibu**  
**Drambuie**  
**Bailey's, Tia Maria**  
**Frangelico (hazelnut),**  
**Amaretto**  
**Jack Daniels, Bells**  
**Grappa, Campari**  
**Sambuca, Tequila**  
**Captain Morgan Rum**  
**Bacardi**  
**Southern Comfort**  
**Averna**  
**Cointreau**  
**Montenegro**  
**Limoncello**