

## *Pane e Olive*

**Mixed Marinated Olives (v) £3.25**

**Pane all'Aglio (v) £3.95**  
Garlic bread.

**Pane al Formaggio (v) £4.50**  
Garlic bread with cheese.

**Bruschetta Originale (v) £5.45**  
Oven baked bread topped with tomato, black olives, garlic and basil.

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

## *Antipasti*

**Zuppa del Giorno £5.25**  
Home made soup of the day served with bread and butter.

**Caprese (v) £5.95**  
Buffalo mozzarella, tomatoes, fresh basil and olive oil.

**Cozze Marinara £6.95**  
Mussels sautéed in olive oil, garlic, onion, white wine in a tomato sauce.

**Calamari Fritti £6.45**  
Crispy rings of squid with a tartar dip.

**Scamorza in Carrozza £5.95**  
Smoked mozzarella in breadcrumbs served with grilled courgette and a spicy sausage sauce.

**Antipasto Misto**  
Small £7.95 Large £10.25  
Parma ham, salami, mortadella, mixed lettuce, cherry tomatoes, olives and sliced garlic bread.

## *Pasta*

**Spaghetti Bolognese £10.55**  
Rich bolognese sauce with fresh basil.

**Linguine Gamberoni e Zucchini £11.55**  
Prawns and courgette in a garlic and crushed chilli olive oil.

**Spaghetti Carbonara £10.55**  
Pancetta in a cream sauce.

**Tagliatelle Romani £10.95**  
Chicken, mushroom, cherry tomatoes, red onions, garlic in a creamy white wine sauce.

**Spaghetti Pescatora £11.95**  
Clams, mussels, calamari, anchovy, artichoke, olives in a white wine tomato sauce.

**Ravioli Giardiniera (v) £11.55**  
Courgette, chilli, spinach and parmesan in a garlic butter sauce.

**Rigatoni Pollo Piccante £10.95**  
Spicy chicken, chilli, garlic, mushrooms, spinach in a red tomato pesto sauce.

**Lasagna al Forno £10.85**  
A four layer lasagna made with egg pasta, bolognese and béchamel sauce.

**Risotto Calabrese £11.55**  
Rice served with spicy sausage, white beans, onions and peppers with a touch of truffle oil.

**Risotto Frutti Di Mare £11.95**  
Rice with prawns, mussels, courgettes, spinach, calamari in a creamy saffron and white wine sauce.

## Pizza

**Margherita (v)** £9.25  
Mozzarella and oregano on a tomato base.

**Prosciutto e Rucola** £10.45  
Parma ham, rocket leaves and mozzarella on a tomato base.

**Del Figone** £10.75  
Pepperoni, mushrooms, gorgonzola cheese and mozzarella on a tomato base.

**Pollo Buffalina** £11.15  
Chicken, rocket, cherry tomatoes, mozzarella, pesto sauce and parmesan cheese on a tomato base.

**Diavola** £11.25  
Hot spicy beef, pepperoni, red onions, jalapeños, mozzarella on a tomato base.

**Infernale** £11.15  
Spicy chicken, peppers, jalapeños, olives, chilli flakes, mozzarella on a tomato base.

**Primavera (v)** £10.45  
Spinach, mushrooms, peppers and mozzarella on a tomato base.

**Quattro Stagioni** £10.95  
Ham, pepperoni, mushrooms, olives, and mozzarella on a tomato base.

**Salsiccia e Friarielli** £11.15  
Mozzarella, spicy sausage and wild broccoli on a white base.

## Sides

**Verdura Fagiolo** £4.95  
White beans, peppers, sausage, onions, green beans, parsley in tomato sauce.

**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)** £4.25  
French Fries.

**Sweet Potato Fries (v)** £4.65

## Carne

**Bistecca alla Griglia** £16.95  
Char – grilled sirloin steak with a thyme, mushroom and creamy brandy sauce. Served with french fries.

**Ribeye Steak** £16.95  
Char – grilled ribeye steak with a peppercorn sauce. Served with roasted potatoes and vegetables.

## Pollo

**Pollo Siciliana** £13.95  
Chicken breast with prosciutto ham, melted mozzarella in a brandy and cream sauce. Served with roast potatoes and vegetables.

**Pollo ai Funghi** £13.95  
Chicken breast with mushrooms, baby spinach, melted mozzarella in a tomato sauce. Served with a mixed salad and french fries.

**Pollo Milanese** £13.75  
Escalope of chicken coated with fine breadcrumbs served with a spaghetti pomodoro.

## Pesce

**Branzino** £13.95  
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** £13.95  
Char – grilled salmon steak in a lemon sauce. Served with sautéed spinach, cherry tomatoes and roasted potatoes.

## Insalata

**Insalata di Pollo** £10.95  
Chicken, free range egg topped with avocado, cherry tomatoes, grated parmesan, croutons and mixed leaves in a caesar dressing.

**Classica (v)** £10.50  
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>4.60</b>	<b>16.40</b>
<b>Pinot Grigio, Verona Italy</b> Full soft and dry with a soft and fine flavour.	<b>5.15</b>	<b>19.95</b>
<b>Chenin Blanc, South Africa</b> Crisp, well-balanced wine combining tropical and citrus fruit flavours	<b>5.35</b>	<b>20.25</b>
<b>Bellefontine Chardonnay, France</b> Lovely ripe, aromatic pear flavours with a touch of fresh peach	<b>5.55</b>	<b>20.65</b>
<b>Sauvignon Blanc, Chile</b> Golden colour, aroma of gooseberries and packed full of fresh citrus flavours.	<b>5.65</b>	<b>20.95</b>
<b>El Coto White Rioja, Spain</b> Elegant and dry with a soft and fine flavour.	<b>5.75</b>	<b>21.55</b>
<b>Sauvignon Blanc, New Zealand</b> This is a elegant, aromatic wine with appealing fruit and crispy acidity.	<b>5.95</b>	<b>22.95</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>6.10</b>	<b>23.15</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>6.15</b>	<b>23.45</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>5.10</b>	<b>19.95</b>
<b>Concha y Toro Cabernet Blush, Chile</b> Luscious strawberry and raspberry flavours, medium dry.	<b>5.20</b>	<b>20.25</b>

## *Sparkling*

	<b>Glass</b> 175ml	<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	6.00	23.25
<b>Lamberti Rose Spumante, Italy</b> Beautiful coral colour with aromas of rose petals and bananas, a light body and a fresh, lasting finish.	6.15	23.45
<b>Champagne Gremillet Brut NV, France</b> Fresh floral aromas mixed with a sweet fruity flavour and a crisp citrus finish.		34.95

## *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.	6.25	19.95
<b>Bellini</b> Prosecco with a choice of either peach / passion fruit / strawberry puree.	6.75	
<b>Mojito</b> White rum, sugar, lime juice, sparkling water and mint.	6.75	
<b>Sangria</b> Red wine, lemonade, orange, lemon, lime and apple.	6.25	19.95
<b>Aperol Spritz</b> Prosecco, Aperol with a splash of soda water.	6.75	
<b>Campari Spritz</b> Campari with either soda or orange	6.75	

# Red Wine

Glass  
175ml

Bottle

## House Wine, Italy

4.60

16.40

## Barbera Piedmonte, Italy

A soft, fresh and juicy red wine with aromas of raspberry, plums and cherries.

4.70

18.95

## Montepulciano D'Abruzzo, Verona Italy

Ruby red, full bodied with harmonic and a velvety taste.

4.90

19.25

## Merlot, Venezia Italy

Deep ruby red colour with a lovely aroma of red berries. A soft smooth fruity wine.

5.15

19.95

## Cabernet Shiraz Landings, Australia

The mix of the Shiraz grape and Cabernet gives a blackcurrant, plum flavour with a hint of spice.

5.20

20.25

## Malbec Trivento, Argentina

Brimming with black fruits, soft and very approachable.

5.35

20.65

## Shiraz Mourvedere, South Africa

Rich, dark and brooding, packed with warm chocolate notes and a big savoury heart.

5.45

20.95

## Bardolino, Veneto Italy

A medium ruby red wine with hints of currants and cherries. Fruity and well balanced.

5.55

21.25

## Chianti, Toscana Italy

Ruby red colour with a harmonious dry flavour.

5.60

21.55

## Pinot Noir, France

An excellent burgundy, easy drinking, full of fruits with a nice finish.

5.75

22.30

## Nero D'Avola, Sicily Italy

Wonderful aromas of red berry fruits intertwined with a hint of spices and liquorice.

5.80

22.50

## Rioja, Spain

Beautifully ruby coloured, plum and strawberry fruits with a vanilla aftertaste.

6.00

23.75

## Barolo, Piemonte Italy

Dry, full, velvety and harmonious taste.

34.50