



PER INCOMINCIARE Appetisers

		£
Bruschetta	garlic bread with fresh chunky tomato, onions and drizzle of extra virgin olive oil (v)	4.55
Funghi ripieni	stuffed mushrooms with ricotta and blended vegetables in tomato sauce (v)	4.55
Asparagi primavera	grilled asparagus with butter and shaved parmesan cheese (v)	4.95
Melanzane parmigiana	oven baked aubergine, mozzarella and tomato sauce (v)	5.25
Caprese	juicy mozzarella, sliced tomato, fresh basil, with dash of pesto oil (v)	5.25
Bianchetti	deep fried whitebait in breadcrumbs	5.25
Fegatini di pollo	chicken liver in wine sauce tossed with balsamic vinegar from Modena	5.95
Avocado gamberetti	avocado, prawns in delicious pink sauce	5.95
Calamari fritti	fried calamari with tartar sauce	6.25
Sardine alla griglia	grilled sardines	6.55
Gamberoni dello chef	king prawns in garlic, white wine, herbs & touch of chilli	7.95
Padelle e Pancetta	scallops wrapped in pancetta in cream sauce	7.95
Prosciutto e melone	Parma ham and fresh melon	7.95
Rosette di salmone	rolled salmon filled with prawns & pink sauce	7.95
Antipasto Italiano	selection of Italian cured meat, salami, olives & pecorino cheese	8.95

ZUPPA Soups

		£
Minestrone	vegetable soup (v)	4.25
Zuppa del giorno	soup of the day	4.95

HEAD CHEF – Aldo Conza

As our food is made fresh to order, at busy times there may be delays.

Suggested 10% gratuity will added on your final bill. All prices included VAT. Minimum spends £12

per person.

PASTA

		£
Spaghetti trappitara	garlic, extra virgin olive oil, with dried chilli (v)	7.95
Spaghetti napoletana	in Napoli style tomato sauce (v)	7.95
Spaghetti carbonara	pancetta, eggs and parmesan sauce with cream	8.25
Spaghetti Bolognese	delicious minced meat tomato sauce	8.25
Spaghetti polpette	home made meatballs in Napoletana sauce	8.75
Penne arrabbiata	garlic, chilli in tomato sauce sprinkled with fresh parsley (v)	7.95
Penne 4 formaggi	dolcelatte, parmigiano, taleggio & groviera cheese with dash of cream (v)	8.25
Penne prosciutto e funghi	ham and mushrooms in cream sauce	8.25
Penne amatriciana	onions, pancetta, in tomatoes sauce & chilli	8.25
Penne alla russa	salmon with vodka, cream, touch of tomato sauce & parsley	9.25
Fettuccine porcini	garlic, olive oil, porcini mushrooms with touch of cream (v)	8.95
Fettuccine salsicce e broccoli	garlic olive oil with Italian sausage, broccoli & a touch of chilli	8.95
Fettuccine al salmone	onions, smoked salmon in cream sauce	9.25
Linguine gamberoni	garlic, white wine, cherry tomatoes with king prawns	10.95
Linguine mare	mussels, claims, calamari, king prawns, scallops, garlic white wine and a touch of chilli	12.95

Linguine all' astice	half fresh lobster, white wine, garlic, parsley, cherry tomato & touch of chilli	20.95
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Risotto tartufato	delicious Italian rice with porcini mushrooms and truffle cream sauce (v)	9.95
Risotto pescarese	creamy Italian seafood risotto	12.95

PASTA TRADIZIONALE Traditional Pasta

		£
Ravioli burro e salvia	ricotta and spinach ravioli in butter & sage sauce (v)	8.55
Lasagna abruzzese	home made, rich in minced meat, mozzarella, besciamella and tomato sauce	8.95

CARNE Meat

All mains served with a choice of sautéed potato or vegetable of the day

		£
Pollo alla griglia	grilled paillard of chicken	9.55
Pollo Milanese	pan-fried breast of chicken in breadcrumb	10.55
Pollo Valdostana	breast of chicken topped with ham groviera cheese & a touch of demi-graze	12.55
Fegato burro e salvia	calf liver in a butter and sage sauce	12.55
Vitello Milanese	veal in breadcrumb lightly fried	12.55
Vitello crema e funghi	scallops of veal in cream and portbello mushrooms	13.55
Saltimbocca alla romana	delicious scallops of veal topped with parma ham & sage in wine sauce	13.55
Tagliata di manzo	sliced sirloin steak on a bed of fresh rocket salad	14.55
Bistecca ai ferri	grilled sirloin steak	16.95
	<i>choice of sauces:</i>	
	assorted mushrooms cream sauce	
	black pepper red wine sauce	
	pizzaiola - tomato, garlic & herbs	
Stinco di agnello	lamb shank in a bed of mashed potatoes in delicious Montepulciano wine sauce	15.85
Sella di agnello	rack of lamb in garlic red wine and rosemary	16.85

Frutti di Mare Seafood

		£
Salmone agli asparagi	pan-grilled salmon in cream and asparagus sauce	12.95
Spigola in bella vista	pan-grilled sea bass in a bed of spinach with dash of balsamic vinegar from Modena	12.95
Ippogloso al limoncello	halibut in limoncello liquor sauce	14.95
Frittura adriatica	Italian style calamari, bread crumbed whitebait, king prawns, sardines and scallops	16.95

Misti di mare	seafood feast for two to share grilled fresh lobster, scallops, king prawns in garlic butter, mussels in white wine & tomato sauce, deep-fried calamari and salmon	49.95
Aragosta alla griglia	grilled fresh lobster with garlic butter & herbs	29.95

CONTORNI E INSALATE

Sides and salad

at £3.00 each

fried courgettes	broccoli	spinach	mushrooms
mixed salad	green salad	tomato & onion salad	
chips	mashed potatoes	sauté potatoes	

		£
Rucola e parmigiano	rocket and parmesan cheese	4.25
Insalata tricolore	mozzarella avocado and tomato salad	6.35
Insalate Romana	mixed leaf salad with succulent chicken breast, anchovies, croutons & chef's special Caesar sauce	9.95

PIZZA

		£
Pizza all' aglio	garlic pizza, plain or tomato base/with cheese (v)	4.95/5.95
Margherita	fresh mozzarella & tomato base (v)	7.95
Fiorentina	from the beautiful Florence pizza with garlic, spinach & egg in the middle (v)	8.95
Ai vegetali	peppers, olives, mushrooms, red onions & artichokes (v)	8.95
Quattro formaggi	mozzarella, gorgonzola, taleggio & shaved parmesan cheese (v)	9.95
Marinara	garlic pizza with tomato & anchovies	8.95
Prosciutto e funghi	ham & mushrooms	9.95
Romana	pepperoni & mushrooms	9.95
Tonno	Sicilian style pizza with tuna, onions & olives	9.95
Quattro stagioni	ham, mushrooms, olives & artichokes	9.95
Capricciosa	pepperoni, ham, mushrooms, olives & artichokes	9.95
Salsicce e friarelli	from the sunny Calabria Italian sausage & bitter broccoli	9.95
Veneziana	mixed seafood	10.95
Di Princi	parma ham, rocket salad, cherry tomato & shaved parmesan cheese	10.95