



# Menu

## Starters

<b>Minestrone Soup</b>	£3.95
Homemade vegetable soup	
<b>Caprese</b>	£4.95
Mozzarella, tomato and olives with a pesto dressing	
<b>Asparagi e Polenta</b>	£5.25
Poached asparagus with grilled polenta and a lemon dressing	
<b>Cocktail di Gamberetti</b>	£5.25
Classic Prawn Cocktail	
<b>Prosciutto e Buffalo</b>	£6.95
Finest Parma ham, buffalo mozzarella, rocket and sun blushed tomatoes	
<b>Grigliata Ortolana</b>	£6.95
Charcoal grilled vegetables, marinated and served with mozzarella and rocket	
<b>Antipasto Misto</b>	£7.95
Typical Italian hoers d'oeuvre Various cured meats and pickles	
<b>Fritto Misto</b>	£7.95
Crispy fish medley with different dips	

## Bruschette

Toasted bread with different toppings

<b>Bruschetta Romana</b>	£3.25
Tomato, onion, basil and garlic	
<b>Bruschetta Pugliese</b>	£3.25
Taleggio and roasted peppers	
<b>Bruschetta Siciliana</b>	£3.25
Black olive and anchovies pate	
<b>Bruschetta Ligure</b>	£3.25
Spicy Mushrooms	
<b>Bruschetta Toscana</b>	£3.25
Aubergine and Dolcelatte	

## Garlic Bread

12" Pizza base with different toppings

<b>Focaccia</b>	£3.25
Garlic, rosemary and coarse seasalt	
<b>Aglione e Pomodoro</b>	£3.75
Garlic and tomato	
<b>Aglione e Formaggio</b>	£3.75
Garlic and cheese	
<b>Aglione, Pomodoro e Formaggio</b>	£4.25
Garlic, tomato and cheese	
<b>Aglione, Pomodoro e Peperoncino</b>	£4.25
Garlic, tomato and chilli	

## Meat Dishes

served with vegetables and potato of the day

<b>Paillard di Pollo</b>	£11.95
Charcoal grilled chicken paillard served with rocket and cherry tomatoes.	
<b>Pollo Caruso</b>	£11.95
Charcoal grilled chicken breast, marinated in garlic and rosemary.	
<b>Pollo Paesana</b>	£11.95
Chicken breast with white wine, olives and peppers in tomato sauce.	
<b>Pollo ai Funghi</b>	£11.95
Chicken breast with mushrooms, cream, asparagus and white wine sauce.	
<b>Lombatina alla Griglia</b>	£14.95
9oz sirloin steak charcoal grilled	
<b>Battuta Pizzaiola</b>	£15.45
9oz sirloin steak with tomato, garlic, oregano and capers sauce	
<b>Battuta alla Rucola</b>	£15.45
Flattened sirloin steak, served with rocket and parmesan	
<b>Paillard di Vitello</b>	£14.25
Charcoal grilled veal paillard.	
<b>Saltimbocca alla Romana</b>	£14.25
Veal with Parma ham and sage, deglazed with white wine and butter.	
<b>Cotoletta Milanese</b>	£14.25
Fried bread crumbed veal scallop.	
<b>Piccata Limone</b>	£14.25
Veal scallops in lemon, capers and butter.	
<b>Filetto Alla Griglia</b>	£16.95
9oz fillet steak charcoal grilled.	
<b>Filetto al Pepe Verde</b>	£17.45
9oz fillet steak in a creamy brandy and green peppercorn sauce	
<b>Tournedo Rossini</b>	£17.95
9oz fillet steak topped with pate, on a crouton with marsala sauce.	
<b>Contorni</b>	
<b>Side Orders</b>	
<b>Mixed Salad</b>	£2.45
<b>Rocket Salad</b>	£3.95
<b>Tomato and Onion Salad</b>	£2.95
<b>Patatine Fritte (Chips)</b>	£2.45
<b>Pisellini Uccelletto</b>	£2.95
Petit pois with bacon and onions	

Please ask for details of our daily specials (All prices include VAT no service charge)

The Chef/ Proprietor Onofrio together with his team wish you Buon Appetito!!



# Menu

## Pasta

( Main courses in bold, starters in italic)

<b>Lasagna</b>	£6.95
Bolognese, béchamel and parmesan	<i>£4.25</i>
<b>Spaghetti Bolognese</b>	£6.95
With homemade Bolognese sauce	<i>£4.25</i>
<b>Spaghetti Carbonara</b>	£6.95
Bacon, cream, egg and black pepper	<i>£4.25</i>
<b>Spaghetti alle Vongole</b>	£8.95
With clams, garlic, white wine, cherry tomatoes and asparagus	<i>£4.95</i>
<b>Risotto Marinara</b>	£9.95
Fresh seafood, cream and tomato sauce	<i>£5.95</i>
<b>Tagliatelle Messina</b>	£8.95
White wine, cherry tomatoes, aubergines and swordfish cubes	<i>£5.25</i>
<b>Tagliatelle Rustica</b>	£8.95
With chunks of monkfish, tomato, cream, garlic and pesto sauce	<i>£5.25</i>
<b>Tagliatelle Alfredo</b>	£7.95
With cream, peas, ham and mushroom	<i>£4.25</i>
<b>Penne alla Norma</b>	£6.95
Aubergines, garlic, basil and tomato	<i>£4.25</i>
<b>Penne Arrabbiata</b>	£6.45
With chilli, garlic and tomato	<i>£3.95</i>
<b>Penne Laguna</b>	£8.95
With prawns, chicken, courgettes and baked with mozzarella	<i>£5.25</i>
<b>Penne Amatriciana</b>	£6.95
Bacon, onions and spicy tomato sauce	<i>£4.25</i>

## Pizza

<b>Margherita</b>	£6.25
Tomato, cheese and oregano.	
<b>Quattro Formaggi</b>	£7.45
Tomato and four different cheeses.	
<b>Milanese</b>	£6.95
Tomato, cheese, ham and dolcelatte.	
<b>Diavola</b>	£7.45
Tomato, cheese, spicy salami and olives.	
<b>Geppetto</b>	£6.95
Tomato, cheese, ham and mushrooms.	
<b>Capricciosa</b>	£7.45
Tomato, cheese, ham, artichoke, mushrooms, onions and olives	
<b>Quattro Stagioni</b>	£6.95
Tomato, cheese, artichoke, courgettes, olives and sweet red peppers.	

<b>Calabrese</b>	£7.95
Tomato, cheese, salami, mushrooms and fresh chilli.	

<b>Fiorentina</b>	£7.45
Tomato, cheese, spinach and egg.	

<b>Rucolella</b>	£8.25
Cheese, cherry tomatoes, rocket leaves Parma ham and parmesan shavings.	

<b>Calzone</b>	£7.95
Folded pizza with chicken, spinach, garlic, cheese and a touch of tomato sauce	

<b>Extra toppings</b>	£0.95
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## I Dolci

(Desserts)

<b>Tiramisu</b>	£3.95
Traditional Italian dessert	

<b>Zabaglione</b>	£6.95
Foamy egg and marsala.	

<b>Monterosa</b>	£3.95
Light cheesecake with wild strawberries.	

<b>Formaggi</b>	£5.95
Selection of Italian cheeses.	

<b>Profiterol</b>	£3.95
Choux pastry with cream and chocolate.	

<b>Gelato</b>	
Different flavours ice-creams	
1 scoop	£1.75
2 scoops	£2.95
3 scoops	£3.95

<b>Crepes al Grand Marnier</b>	£6.95
Pancakes flambé' with Grand Marnier.	

## Soft drinks

Mineral water 1L	£2.45
Mineral water 500mmI	£1.65
Coke	£1.80
Lemonade	£1.80
Fanta	£1.80
Orange juice	£1.80
Apple juice	£1.80
Cranberry juice	£1.80
Kaliber	£2.50
J20	£1.95
Squash	£0.95

## Hot Drinks

Espresso	£1.25
Double espresso	£1.75
Espresso macchiato	£1.45
Coffee	£1.95
Cappuccino	£1.95
Latte macchiato	£1.95
Hot chocolate	£2.50
Tea	£1.45
Espresso corretto	£2.95

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