

## GLI ANTIPASTI STARTER

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| <b>BRUSCHETTA NAPOLI</b>                  | £4.95 | <b>CALAMARI FRITTI</b>  | £9.45 |
| <i>Bread toasted with fresh tomato, garlic, olive oil, basil &amp; oregano.</i>  |       | <i>Deep fried squid with tartar sauce.</i>  |       |
| <b>GARLIC PIZZA BREAD</b>                 | £5.55 | <b>COPPA DI GAMBERETTI</b> PRAWN COCKTAIL   | £4.95 |
| <i>Garlic and oregano pizza with tomato base.</i>  |       | <i>Italian-style prawn cocktail.</i>  |       |
| <b>SCAMORZA IMPANATA</b>                  | £6.95 | <b>ZUPPA DEL GIORNO</b>   | £4.95 |
| <i>Breaded smoked mozzarella, served with sautéed aubergine.</i>   |       | <i>Chef's soup of the day, served with bread.</i>   |       |
| <b>INVOLTINI DI MELANZANE PARMIGIANA</b>  | £7.65 | <b>CAPRESE</b>   | £6.35 |
| <i>Aubergine and mozzarella baked with tomato, Parmesan &amp; basil.</i>   |       | <i>Sliced mozzarella &amp; tomato salad, adorned with basil &amp; oregano.</i>                    |       |
| <b>GRIGLIATA DI VEGETALI MISTI</b>        | £5.95 | <b>PROSCIUTTO E MOZZARELLA</b>  | £7.95 |
| <i>Grilled fresh mixed vegetables served with balsamic vinegar.</i>  |       | <i>Italian dry-cured ham with fresh mozzarella.</i>   |       |
| <b>SALUMI MISTI</b>  | £8.45 | <b>BRESAOLA E RUCOLA</b>  | £8.95 |
| <i>Parma ham with a selection of Italian cured and smoked meats.</i>   |       | <i>Cured beef with rocket &amp; Parmesan flakes.</i>  |       |
| <b>COZZE MARINARA</b>  | £8.45 | <b>GAMBERONI SANTI</b>  | £8.95 |
| <i>Sautéed fresh mussels with garlic, olive oil, tomato, chilli &amp; oregano, served with garlic toasted bread.</i>       |       | <i>King prawns with cherry tomatoes, olive oil &amp; oregano, served alongside toasted bread.</i> |       |

## PASTA

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| <b>SPAGHETTI POMODORO E BASILICO</b>  | £7.95  |
| <i>Spaghetti with basil &amp; tomato sauce, topped with Parmesan.</i>  |        |
| <b>PENNE ARRABBIATA</b>               | £8.55  |
| <i>Penne with a sauce of tomato, chilli &amp; garlic.</i>  |        |
| <b>GNOCCHI ALLA SORRENTINA</b>        | £8.95  |
| <i>Baked potato dumplings with tomato sauce &amp; smoked mozzarella.</i>   |        |
| <b>PENNA AMATRICIANA</b>   | £8.75  |
| <i>Penne with smoked bacon, onions, cherry tomatoes &amp; Parmesan.</i>  |        |
| <b>SPAGHETTI CARBONARA</b>   | £8.65  |
| <i>Spaghetti with smoked bacon, egg &amp; Parmesan.</i>  |        |
| <b>LASAGNA</b>   | £9.45  |
| <i>Lasagne with Bolognese, béchamel sauce &amp; Parmesan.</i>  |        |
| <b>PASTA ALLA BOLOGNESE</b>  | £8.95  |
| <i>Your choice of pappardelle or spaghetti with Bolognese sauce.</i>   |        |
| <b>LINGUINE GAMBERONI E COZZE</b>  | £12.95 |
| <i>Linguini with king prawns, fresh mussels, garlic, tomato &amp; chilli.</i>  |        |
| <b>LINGUINE ALLA PUTTANESCA</b>  | £8.95  |
| <i>Linguini with anchovies, olives, capers, garlic &amp; tomato sauce.</i>   |        |
| <b>SPAGHETTI ALLE VONGOLE</b>  | £12.95 |
| <i>Spaghetti with fresh clams, garlic &amp; cherry tomatoes.</i>   |        |
| <b>PAPPARDELLE FUNGHI PORCINI</b>  |        |
| <b>ZUCCHINE E CREMA</b>               | £10.65 |
| <i>Pappardelle with courgettes, porcini cream &amp; Parmesan.</i>  |        |
| <b>LINGUINE AI FRUTTI DI MARE</b>  | £13.65 |
| <i>Linguine with fresh clams, mussels, king prawns &amp; squid.</i>  |        |

## CARNE MEAT

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| <b>POLLO SANTI</b>   | £12.95 |
| <i>Breaded chicken breast with ham, mozzarella &amp; tomato.</i>               |        |
| <b>POLLO PARMIGIANA</b>  | £13.65 |
| <i>Chicken breast with aubergine, mozzarella, Parmesan &amp; tomato sauce.</i> |        |
| <b>POLLO FUNGHI MISTI E CREMA</b>  | £13.65 |
| <i>Chicken breast in a cream of mushroom sauce</i>                             |        |
| <b>VITELLO ALLA MILANESE</b>   | £14.95 |
| <i>Breaded veal escalope served with potatoes or spaghetti.</i>                |        |
| <b>VITELLO CON FUNGHI PORCINI</b>  | £15.65 |
| <i>Veal escalope in a cream of mushroom sauce.</i>                             |        |
| <b>BISTECCA AI FERRI</b>   | £17.95 |
| <i>Charcoal-grilled Scotch rib-eye steak.</i>                                  |        |
| <b>BISTECCA AI FUNGHI MISTI</b>  | £17.95 |
| <i>Sirloin steak in a mushroom sauce.</i>                                      |        |
| <b>FEGATO BURRO E SALVIA</b>   | £15.95 |
| <i>Calf's liver cooked in a sage butter.</i>                                   |        |
| <b>FEGATO PANCETTA E CIPOLLA ROSSA</b>   | £15.95 |
| <i>Grilled liver with bacon &amp; caramelised red onion.</i>                   |        |

ASK YOUR WAITER FOR DETAILS  
OF THIS WEEK'S SPECIALS.

## PESCE FISH

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| PESCE SPADA ALLA SICILIANA  | £15.95 |
| <i>Grilled swordfish with chopped fresh tomato, garlic &amp; basil.</i> |        |
| TAGLIATA DI TONNO   | £16.95 |
| <i>Grilled tuna steak served sliced on a bed of roasted peppers.</i>    |        |
| CALAMARI FRITTI   | £15.95 |
| <i>Squid served deep-fried with your choice of salad or chips.</i>      |        |

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| GUAZZETTO DI COZZE, VONGOLE,<br>CALAMARI, GAMBERI E SPIGOLE   | £16.95 |
| <i>Mussel, clam, prawn, squid &amp; sea bass in a spiced tomato casserole, served with toasted bread.</i> |        |
| SPIGOLA ALLA GRIGLIA CON OLIO AL LIMONE   | £16.95 |
| <i>Grilled fillet of sea bass dressed in olive oil &amp; lemon.</i>                                       |        |

## PIZZA

All of our pizzas are made 'Napoletana' style, using naturally leavened dough that we prepare and age in-house. Your pizza will be hand-made to order and baked in our magnificent pizza oven at the heart of the restaurant. Unlike pizzas you're used to, these are traditionally eaten by tearing a piece by hand and folding to keep the toppings on.

Each includes a tomato sauce base unless stated otherwise and uses 250g of dough, measuring around 12" when cooked.

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| MARINARA                        | £6.45 |
| <i>Chopped garlic, oregano &amp; basil.</i>  |       |
| MARGHERITA                      | £6.95 |
| <i>Mozzarella fiordilatte &amp; Parmesan cheeses with basil.</i>   |       |
| FUNGHI  MUSHROOM                | £7.95 |
| <i>Assorted mushrooms with mozzarella fiordilatte and basil.</i>   |       |
| TONNATA TUNA   | £7.95 |
| <i>Tuna, red onions, courgettes &amp; basil, without tomato base.</i>  |       |
| QUATTRO STAGIONI FOUR SEASONS  | £8.45 |
| <i>Ham, mushrooms, artichokes &amp; basil with mozzarella fiordilatte.</i>                                       |       |
| CAPRICCIOSA  | £8.95 |
| <i>Ham, salami, artichokes, mushroom, basil &amp; olives with mozzarella.</i>                                    |       |
| QUATTRO FORMAGGI  FOUR CHEESE | £8.95 |
| <i>Various cheeses including gorgonzola &amp; mozzarella without tomato base.</i>                                |       |

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| VEGETARIANA                 | £8.95  |
| <i>Aubergine, pepper, courgette &amp; basil with mozzarella fiordilatte, without tomato base.</i>              |        |
| NAPOLETANA   | £8.95  |
| <i>Anchovies, black olives, capers, oregano, garlic and basil with mozzarella fiordilatte.</i>                 |        |
| SICILIANA                     | £8.95  |
| <i>Sautéed aubergine with tomato, onions, basil, Parmesan &amp; mozzarella fiordilatte.</i>                    |        |
| CALZONE  | £9.35  |
| <i>Folded pizza filled with mozzarella fiordilatte, mushrooms, ham, Parmesan, basil and a touch of tomato.</i> |        |
| AMERICANA PEPPERONI  | £9.65  |
| <i>Salami and Parmesan with basil &amp; mozzarella fiordilatte.</i>  |        |
| VESUVIO  VESUVIUS            | £9.65  |
| <i>Salami &amp; mozzarella fiordilatte, topped with a volcano-inspired egg.</i>                                |        |
| LEGGERA                      | £9.65  |
| <i>Cherry tomatoes &amp; rocket with smoked scamorza &amp; mozzarella fiordilatte, without tomato base.</i>    |        |
| RUCOLA   | £10.95 |
| <i>Parma ham &amp; rocket, with mozzarella fiordilatte and Parmesan flakes, without tomato base.</i>           |        |
| NDUJA  | £10.95 |
| <i>Spiced pork salumi, gorgonzola, parsley &amp; mozzarella fiordilatte, without tomato base.</i>              |        |
| BUFALINA   | £11.35 |
| <i>Buffalo mozzarella &amp; fresh basil.</i>   |        |
| SANTI                       | £11.65 |
| <i>Porcini mushrooms, truffle oil &amp; rocket with buffalo mozzarella, without tomato base.</i>               |        |

## I PANUOZZI

I Panuozzi consist of baked pizza dough filled with fresh Mediterranean ingredients.

Almost unheard of outside of Italy, they are a well-kept secret of Naples's Gragnano region from which they originate.

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| SICILIANO      | £10.95 |
| <i>Sautéed aubergine &amp; Parmesan with mozzarella fiordilatte.</i>                              |        |
| VEGETARIANO  | £10.95 |
| <i>Aubergine, courgettes &amp; peppers with mozzarella fiordilatte.</i>                           |        |
| DIABOLO   | £11.95 |
| <i>Tomato, nduja &amp; spianata calabrese with mozzarella fiordilatte.</i>                        |        |

## INSALATE SALAD

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| MIXED SALAD           | £3.95 |
| GREEN SALAD           | £3.95 |
| TOMATO AND RED ONION  | £3.95 |
| <i>Tomato &amp; red onion mixed salad.</i>   |       |
| RUCOLA E PARMIGIANO   | £4.95 |
| <i>Parmesan flake &amp; fresh rocket mixed salad.</i>  |       |
| INSALATA DI POLLO CHICKEN CAESAR   | £9.95 |
| <i>Grilled chicken salad with lettuce, tomato, Parmesan flakes, croutons &amp; Caesar dressing.</i>      |       |

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| INSALATA DI TONNO TUNA  | £8.95 |
| <i>Mixed salad with tuna &amp; onions.</i>                        |       |
| INSALATA DI FERRO   | £8.95 |
| <i>Mixed salad with baby spinach, avocado &amp; crispy bacon.</i> |       |

## SIDE DISHES

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| SAUTÉ POTATOES    | £3.35 |
| FRENCH FRIES      | £3.35 |
| FRESH VEGETABLES  | £3.95 |

### DIETARY INFORMATION

Dishes marked with  do not contain meat products however were prepared in an environment where meat is used.

Your waiter can advise on the ingredients of each dish including allergens. Please inform them of any special dietary requirements such that these can be relayed to the kitchen for our chef to accommodate, so we can ensure your visit is as enjoyable as possible.