

Appetisers/Antipasti

Garlic Bread 5.50

Garlic Bread With Mozzarella Cheese 5.95

Garlic Bread With Tomato 5.50

Homemade Panino With Olives 5.50

Tricolore 7.80

A combination of avocado pear, mozzarella cheese, fresh tomato & olive oil V

Scallops & King Prawns 13.95

Served with garlic & white wine sauce

Affettato Misto 8.95

Selection of italian cured meat served with italian pickle

Funghi Primavera 8.50

Large Mushroom topped with peppers, red onions, garlic & goats cheese, served with rocket salad & balsamic syrup V

Funghi Farciti 8.50

Mushrooms stuffed with vegetables & baked in the oven with tomato sauce, garlic & mozzarella cheese V

Funghetti Al Peperoncino 9.95

Mushrooms Pan fried with chilli, red wine & fresh cream V

Antipasto Di Mare 8.95

Italian Mixed Seafood Salad

Cozze Marinara 8.90

Mussels pan fried in garlic, white wine & tomato sauce

Salmone Affumicato 8.95

Scottish smoked salmon served with toast & lemon

Carpaccio Di Pesce 8.90

Smoked salmon, swordfish, prawns & anchovies marinated in olive oil

White Bait 8.50

Fried in bread crumbs

Avocado Con Gamberetti 8.95

A combination of avocado & prawns in marie rose sauce

Cocktail Di Gamberetti 7.95

Prawns dressed with marie rose sauce, served on a bed of lettuce

Antipasto Fantasia 8.95

Mozzarella cheese, smoked salmon, avocado & prawns

Seafood Pasta 12.00

Chicken

Pollo Piccante 12.95

Pan fried with fresh cherry tomatoes, white wine, fresh chilli and basil

Pollo Milanese 13.90

In breadcrumbs, served with spaghetti bolognese

Pollo Valdostana 13.50

Grilled & topped with ham, cheese & finished with cream

Pollo Vermicelli 12.95

Chicken cooked in white wine, tomato sauce & garlic served with rice

Steak

Filetto Alla Griglia 19.50

Fillet steak grilled to your liking

Filetto Rossini 21.50

Grilled with madeira wine, flamed in brandy, topped with pate & laid on a crispy crouton

Filetto Dolcelatte 21.50

Grilled, topped with soft dolce latte cheese & finished with fresh cream

Filetto Al Pepe 21.50

Pan fried with black peppercorns, red wine sauce, flamed in brandy & finished with demi glace & fresh cream

Filetto Al Funghi 21.50

Fillet steak cooked with mushrooms, red wine, flamed in brandy & fresh cream

T-Bone Steak 21.50

Grilled to your
liking

Trinca Di Manzo Alla Griglia 16.90

Sirloin steak grilled to your
liking

Trinca Di Manzo Campagnola 19.90

Thin sliced sirloin steak grilled and topped with ham, mozzarella cheese, mushrooms & fresh tomato sauce

Trinca Di Manzo Piccante 18.90

Pan fried with mushrooms, cherry tomatoes, chilli, garlic & red wine

Mixed Grill 19.95

Served with
chips

Trinca Di Manzo Diane 19.50

Thin sirloin steak cooked in a succulent sauce of mushrooms, onions, french mustard, red wine, flamed in brandy & finished with cream

All steaks come with Chef's selection of fresh vegetables at 5.50

Veal

Veal Special 16.95

Veal pan fried with mushrooms, prawns, white wine, cream & brandy

Veal Siciliana 16.95

Veal pan fried in butter, topped with parma ham, cheese & asparagus tips, finished with fresh cream

Veal Saltimbocca 16.95

Topped in parma ham & sage & pan fried, finished with white wine sauce

Veal Marsala 16.95

Veal, pan fried in butter, topped with marsala wine

Fish

Cozze Marinara 14.95

Fresh mussels cooked white wine, garlic & tomato sauce

Grilled King Prawns 23.00

Aragosta Gratinata 43.00

Fresh lobster, diced & pan fried in white wine & mustard, flamed with cognac, topped with parmesan cheese & grilled in the shell

Fritto Misto 17.95

Squid & scampi deep fried in
batter

Coda Di Rospa Mare Monti 18.60

Fillet of monk fish cooked in white wine, mushrooms, prawns & fresh tomatoes

Spada Marinara 15.95

Swordfish pan fried with garlic, white wine, capers & olives in fresh tomato sauce

Spigola Alla Griglia 15.95

Grilled Sea
Bass

Spigola Acqua Pazza 18.50

Seabass cooked with white wine, garlic, herbs with broth & potatoes

Gamberoni Diavola 23.00

King Prawns cooked in garlic, fresh chilli, white wine & tomato sauce, served with rice

Scampi Provencale 18.95

Scampi pan fried with butter, white wine, fresh herbs, tomato sauce, served with rice.

Scampi Thermador 18.95

Scampi cooked in butter, english mustard, bechamel, white wine, parmesan cheese, and flamed in cognac

Salmone Piccante 15.85

Salmon steak pan fried in butter, garlic, herbs, white wine, marsala wine, prawns & cherry tomatoes

Rombo Provencale 18.60

Halibut steak cooked in herbs, white wine & tomato sauce

Pasta

Seafood Pasta 13.95

Spaghetti Bolognese 9.95

Fresh minced meat & tomato sauce

Spaghetti Carbonara 10.50

Homemade Lasagna 9.50

Spaghetti Mare E Monti 13.95

Pan fried with mushrooms, prawns, garlic, cream & tomato sauce

Spaghetti Marinara 13.95

Seafood cooked in garlic, white wine & tomato sauce

Rigatoni 4 Formaggi 11.50

Four different cheeses, white wine & creamV

Rigatoni Boscaiola 11.50

Bacon, peas, mushrooms, garlic, cream & tomato sauce

Rigatoni Matriciana 11.50

Bacon, onions, fresh herbs, white wine & tomato sauce

Spaghetti Al Tonno 9.90

Tuna cooked in garlic, onions, tomato sauce, white wine & parsley

Penne Dello Chef 9.50

Minced meat, bacon, mushrooms, cream & tomato sauce

Penne Arrabbiata 9.95

Tomato sauce, fresh chilli, garlic & white wineV

Penne Al Pomodoro 8.95

Fresh tomato sauce & basilV

Penne Contadino 9.50

Asparagus, mushrooms, garlic, white wine & fresh creamV

Tagliatelle Pescatore 13.95

Prawns cooked in garlic, white wine & tomato sauce

Rigatoni Vegetariana 11.50

A selection of fresh vegetables in garlic & tomato sauceV

Risotto Marinara 13.95

A succulent selection of seafood, garlic, white wine & tomato sauce

Homemade Cannelloni 9.50

Pasta tubes filled with minced meat, garlic, in tomato & bechamel sauces with cheese

Penne Fiorentina 10.95

With spinach, mushrooms, garlic & fresh creamV

Penne 4 Formaggi 12.50

Four cheese penne pasta & cream V

Risotto Contadino 12.95

Rice with asparagus, mushrooms, garlic, white wine & cream V

Aubergine Parmigana 12.95

Grilled Aubergines in breadcrumbs with mozzarella cheese in tomato sauce with parmigiano oven baked V

Pizza

Pizza Margherita 9.95

Tomato sauce, cheese & oregano V

Pizza Funghi 11.95

Fresh Mushrooms V

Pizza Vegetariana 11.95

V

Pizza Fiorentina 11.95

Mushrooms, spinach, garlic & eggsV

Pizza Contadino 11.95

Mushrooms, onions & peppersV

Pizza Campagnola 11.95

Aubergines, anchovies, mushrooms, onions, parmesan cheese & oregano

Pizza Al Prosciutto 11.95

Italian cooked ham

Pizza Allabetti 11.95

Bacon & onion

Pizza San Daniele 11.95

Parma ham

Pizza Frutti Di Mare 11.95

Prawns, squid, clams, garlic & parsley

Pizza Al Salmone 11.95

Smoked salmon & garlic

Pizza Romana 11.95

Anchovies & salami

Pizza Luna 11.95

Prawns, garlic & rosemary

Pizza Nino 11.95

Chicken

Pizza Marisa 11.95

Pepperoni, mushrooms, olives & peppers

Pizza Capriccio 12.95

Ham, olives, pepperoni, peppers, olives & mushrooms

Pizza 4 Formaggi 11.95

4 different types of cheese

Pizza Quattro Stagioni 11.95

Mushrooms, ham, wurstel & olives

Pizza Bolognese 12.95

Bolognese sauce

Pizza Diavola 11.95

Ham, chilli & oregano

Pizza Marinara 11.95

Sardines, garlic & oregano

Pizza Fantasia 11.95

Pancetta, parmesan cheese, rocket salad & cherry tomatoes

Calzone 11.95

Folded pizza with ham

Any extra toppings will be charged at £1 per item

Desserts

Tiramisu

Two layers of coffee liqueur savoiardi biscuits, topped with masacarpone cream and dusted with cocoa powder

Banoffee Pie

Rich toffee sauce and banana on a biscuit base, topped with whipped cream and chocolate pieces

Sicilian Lemon & Honey Cheesecake

Light and creamy cheesecake with a biscuit base and a zesty sweet cheese topping

Profiteroles Scuro

Soft choux pastries filled with chantilly cream and covered in chocolate

Cannolo Siciliano

Traditional sicilian dessert, water roll filled a delicious sweet ricotta cheese, chocolate pieces and candied orange peel

Semifredo Torroncino

A light and delicate nougat parfait topped with crushed nuts

Limoncello Meringue Pie

Zesty lemon filling infused with limoncello and topped with fluffy meringue

Chocolate Fondant

Rich chocolate pudding with a melt in the middle centre served with vanilla ice cream

Gelati

Selection of ice creams

Lemon Ice Cream

Lemon ice cream made with fresh lemons and fior di latte

Mint Chocolate Chip Ice Cream

A beautiful soft fior di latte ice cream with chocolate chips

Amaretto Ice Cream

Amaretto ice cream made with disaronno amaretto liqueur

Coconut Ice Cream

A delicious cocnut ice cream made with real coconut

Yoghurt & Strawberry Ice Cream

A combination of frozen white yoghurt and fresh strawberry ice cream

Affugato

Italian vanilla ice cream served hot espresso and a shot marsala wine d.o.c