



ITALIAN RESTAURANT

À LA CARTE MENU

ALLERGENS GUIDE

1	CELERY	8	MOLLUSC
2	CEREALS	9	MUSTARD
3	CRUSTACEANS	10	NUTS
4	EGG	11	PEANUTS
5	FISH	12	SESAME
6	LUPIN	13	SOYA
7	MILK	14	SULPHUR

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ANTIPASTI

(STARTERS)

- OLIVE MARINATE **V** (13)_____ 5.00
Mixed olives marinated in garlic & chilli.
- CIABATTA **V** (2)_____ 5.00
Baked Italian bread served with extra virgin olive oil & balsamic vinegar.
- PANE ALL' AGLIO **V** (2)_____ 5.00
Garlic bread, made with focaccia bread, garlic & parsley.
Add cheese £1
- BRUSCHETTA **V** (2)_____ 7.00
Toasted ciabatta bread served with freshly chopped tomato, garlic, olive oil & mixed herbs finished with a balsamic glaze.
- MINESTRONE **V** (1) (2)_____ 7.00
Homemade Italian-style vegetable soup served with bread.
- INSALATA DI GAMBERETTI (3) (14)_____ 9.00
Prawn salad topped with Marie Rose sauce and a sprinkle of paprika.
Add avocado £1.
- MOZZARELLA IN CARROZZA **V** (1) (2) (4) (7) (13)_____ 8.00
Mozzarella cheese coated with breadcrumbs, deep-fried with salad garnish, balsamic vinegar & Italian-style coleslaw.
- PATÉ DI FEGATO (1)(2)(7)(14)_____ 8.00
Homemade chicken liver paté with toasted ciabatta bread served with salad garnish and caramelised onions.
- FUNGHI FRITTI **V** (2) (4) (7) (13)_____ 8.00
Mushrooms in breadcrumbs, deep-fried and served with salad garnish & garlic mayonnaise.
- CALAMARI FRITTI (1) (2) (13)_____ 10.00
Calamari squid coated in semolina flour, deep-fried and served with garlic mayonnaise.
- INSALATA DI MOZZARELLA E POMODORI **V** (7)_____ 8.00
Fresh Mozzarella cheese, freshly sliced tomatoes dressed in extra virgin olive oil, basil & a balsamic reduction.
Add avocado & rocket £2
- PESCIOLINI FRITTI (2) (4) (5) (7) (13)_____ 9.00
Whitebait coated with breadcrumbs, deep-fried and served with garlic mayonnaise.
- ANTIPASTO ITALIANO (2) (7)_____ 11.00
A selection of Italian salami with cheese & olives.
- TRIO FRITTO (2) (3) (5) (7) (13)_____ 11.00
A trio of king prawns, calamari, and whitebait, all breaded and deep fried, served with garlic mayonnaise.
- GAMBERONI (3) (7)_____ 11.00
Off-the-shell tiger prawns with garlic butter, lemon & paprika in a white wine sauce served with bread.

ALLERGENS GUIDE

1 CELERY

2 CEREALS

3 CRUSTACEANS

4 EGG

5 FISH

6 LUPIN

7 MILK

8 MOLLUSC

9 MUSTARD

10 NUTS

11 PEANUTS

12 SESAME

13 SOYA

14 SULPHUR

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PASTA VEGETARIANA

(VEGETARIAN PASTA)

AVAILABLE AS A STARTER £9.00

- FETTUCCINE ALL'ORTOLANA **V** (1) (2) (4) (7)_____ 13.00
Flat spaghetti cooked with fresh peppers, mushrooms, olives, garlic, and courgettes in cream & tomato sauce.
- PENNE AL ZOLA **V** (2) (7)_____ 13.00
Tube pasta with blue cheese, spinach & a touch of garlic cream.
- TORTELLONI AGLI SPINACI **V** (2) (4) (7)_____ 13.00
Pasta filled with ricotta & spinach cooked in a creamy spinach garlic sauce.
- PENNE ALL' ARRABBIATA **V** (1) (2)_____ 13.00
Small tubes of pasta cooked with tomato, garlic & chilli sauce.
- LASAGNA VEGETARIANA **V** (1) (2) (4) (7)_____ 13.00
Layers of lasagna sheets in tomato, béchamel and cheese sauce with fresh vegetables.
- PENNE CON ASPARAGI PISELLI E FUNGHI **V** (2) (7) (14)_____ 13.00
Tubes of pasta in a creamy asparagus sauce, porcini & champignon mushrooms, peas, cream & garlic.
- RISO ASPARAGI E FUNGHI **V** (7) (14)_____ 13.00
Arborio rice cooked with asparagus, porcini & champignon mushrooms, peas, onions, cream and garlic.

PASTA

(PASTA DISHES)

AVAILABLE AS A STARTER £9.00

- SPAGHETTI ALLA CARBONARA (2) (4) (7)_____ 14.00
Spaghetti cooked with bacon, Parmesan cheese & a touch of cream & egg yolk. (Italian style also available - No cream)
- SPAGHETTI ALLA BOLOGNESE (1) (2) (14)_____ 14.00
Spaghetti served with a rich minced-meat, tomato and onion sauce.
- SPAGHETTI DEL PESCATORE (1) (2) (3) (5) (8) (14)_____ 16.00
Spaghetti cooked with seafood in a tomato sauce with a touch of white wine & garlic.
- RAVIOLI DI PESCE (1) (2) (4) (5) (7) (14)_____ 16.00
Square-shaped pasta filled with salmon & cooked with smoked salmon & small prawns in a creamy garlic sauce.
- PENNE ALLA GIANNI (1) (2) (7) (14)_____ 14.00
Tube pasta with chicken, mushrooms, onions, mozzarella & finished in a cream & tomato sauce.
- LASAGNA AL FORNO (1) (2) (4) (7) (14)_____ 14.00
Layers of lasagna sheets of pasta cooked with tomato sauce, Bolognese sauce & béchamel with mozzarella & Parmesan cheese melted on top.
- CANNELLONI ALLA NAPOLETANA (1) (2) (4) (7)_____ 14.00
Rolled pasta filled with minced meat & spinach, baked with tomato sauce, garlic, béchamel & cheese melted on top.
- PENNE AL GORGONZOLA (2) (7)_____ 14.00
Small tubes of pasta with strong Italian blue cheese, bacon & rich cream sauce.
- RISO DELLA CASA (1) (3) (7) (8) (14)_____ 14.00
Arborio rice with saffron, peas, prawns, courgettes, and cream.
- RISO DEL PESCATORE (1) (3) (5) (8) (14)_____ 16.00
Arborio rice cooked with seafood in a tomato sauce with a touch of white wine & garlic.
- FETTUCCINE AL SALMONE (2) (3) (4) (5) (7) (14)_____ 16.00
Flat spaghetti cooked with fresh salmon & small peeled prawns in a cream sauce with a touch of paprika.
- PENNE AL BUONGUSTAIO (1) (2) (6) (14)_____ 16.00
Tubes of pasta cooked with strips of beef fillet, onions, sun-dried tomatoes and mushrooms in a tomato and red wine demi-glace.

PESCE

(FISH)

SCAMPI ALLA PROVINCIALE (1) (3) (7) (14)	22.00
Scampi, a touch of garlic, white wine, cream & tomato sauce with rice.	
SCAMPI FRITTI (2) (3) (4) (7) (13)	19.00
Scampi coated with breadcrumbs deep-fried with salad garnish.	

MORE FRESH FISH AVAILABLE FROM THE CHEF'S SPECIALS

POLLO

(CHICKEN)

POLLO ALLA MILANESE (1) (2) (4) (7) (13)	20.00
Breast of chicken in breadcrumbs, golden fried and served with spaghetti in a tomato sauce instead of vegetables & potatoes.	
POLLO ALL 'ARRABBIATA (1) (2) (13) (14)	20.00
Breast of chicken cooked with garlic, chilli & tomato sauce (can be very hot).	
POLLO ALLA CACCIATORA (1) (2) (13) (14)	20.00
Breast of chicken with mushrooms, onion, and garlic in a tomato sauce.	
POLLO ALLA PRINCIPESSA (2) (7) (13) (14)	20.00
Breast of chicken with asparagus & mushrooms in an onion & rich cream sauce.	
POLLO ALLA BOSCAIOLA (2) (6) (13) (14)	20.00
Breast of chicken cooked with onion and mushroom in a red wine demi-glace.	

VITELLO

(VEAL)

VITELLO ALLA PANNA (2) (7) (13) (14)	25.00
Escalope of veal cooked in rich cream, onion & mushroom sauce.	
VITELLO AL ROSMARINO (2) (13) (14)	25.00
Escalope of veal with garlic, rosemary, lemon juice & a white wine sauce.	
VITELLO ALLA VALDOSTANA (1) (2) (4) (7) (13)	25.00
Escalope of veal in golden breadcrumbs & fried, served with Parma ham on top & melted Mozzarella cheese with a touch of tomato.	

**PLEASE ADVISE A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES.
MOST OF OUR DISHES ARE COOKED WITH GARLIC, ONION, AND FRESH HERBS, EVEN THOUGH THEY MAY NOT BE DESCRIBED ON THE MENU.
ALL MAIN DISHES, EXCEPT PASTA, ARE SERVED WITH A SELECTION OF VEGETABLES & POTATOES (2) (7) (13)**



MAIALE

(PORK)

MAIALE ALLA PANNA (2) (7) (13) (14)	20.00
Tenderloin of pork cooked in rich cream, onion & mushroom sauce.	
MAIALE ALLA CACCIATORA (1) (2) (13) (14)	20.00
Tenderloin of pork with mushrooms, onions & garlic in tomato sauce.	

CARNE

(BEEF)

BISTECCA ALLA GRIGLIA	25.00
10oz Charcoal grilled sirloin steak of beef.	
BISTECCA AL PEPE (6) (7) (14)	25.00
10oz Sirloin steak with green peppercorns, beef stock demi-glace, cream & brandy sauce.	
TAGLIATA DI MANZO (7)	25.00
10oz Sliced chargrilled sirloin steak, served with rocket salad, balsamic glaze & parmesan shavings.	
MEDAGLIONE AL PEPE (1) (6) (7) (14)	25.00
8oz Medallions of fillet with green peppercorns, beef stock demi-glace, cream & brandy sauce.	
MEDAGLIONE DIANA (6) (9) (14)	25.00
8oz Medallions of beef fillet steak cooked in red wine, onion, French mustard & mushroom sauce.	
FILETTO ALLA GRIGLIA	31.00
8oz Charcoal-grilled fillet steak of beef.	
FILETTO ROSSINI (1) (2) (6) (14)	31.00
8oz Fillet steak cooked with pâté, rich Madeira red wine demi-glace on a bed of toasted bread.	
FILETTO AL PEPE (1) (6) (7) (14)	31.00
8oz Fillet steak in green peppercorn, beef stock demi-glace, cream & brandy sauce.	
FILETTO ALLA BOSCAIOLA (1)(6) (14)	31.00
8oz Fillet steak in red wine, onions, beef stock & mushroom demi-glace.	
FILETTO ALLA STROGANOFF (1) (6) (7) (14)	25.00
8oz Strips of fillet cooked with paprika, mushrooms and a touch of cream demi-glace.	
FILETTO ALLA GIANNI (7) (14)	31.00
8oz Fillet steak butterflied, cooked with a slice of Parma ham and mozzarella cheese & finished in a smooth cream & brandy sauce.	
FILETTO AL GORGONZOLA (7) (14)	31.00
8oz Fillet of beef cooked in a rich cream sauce with Italian blue cheese.	

ALL MAIN COURSE DISHES EXCEPT PASTA ARE SERVED WITH VEGETABLES

CONTORNI

(SIDE DISHES)

INSALATA VERDE (Green salad)	5.00
INSALATA MISTA (Mixed salad)	5.00
INSALATA DI POMODORI (Tomato & red onion salad)	5.00
PATATINE FRITTE (Chipped potatoes) (13)	5.00
SPINACI (Spinach with cream & garlic) (7)	5.00
FUNGHI ALL'AGLIO (Mushrooms in garlic & cream) (7)	8.00
ROCKET SALAD (Parmesan shavings & Cherry Tomatoes) (7)	6.00

PIZZA

Extra toppings £1

PIZZA AGLIATA or ROSMARINO (2) (7)	10.00
Pizza base with garlic and oregano or rosemary and sea salt - Add cheese £1	
MARGHERITA (2) (7)	12.00
Traditional tomato sauce and mozzarella.	
NAPOLI (2) (5)	13.00
Margherita with capers and anchovies.	
PROSCIUTTO E FUNGHI (2) (7)	13.00
Margherita with cooked ham and fresh mushrooms.	
CAPRINO (2) (7)	14.00
Margherita with goat cheese, caramelised onions and balsamic reduction.	

DIAVOLA (2)(7)	14.00
Margherita with spicy salami.	
VEGETARIANA (2)(7)	13.00
Margherita courgettes, fresh peppers, and olives.	
CARNIVORA (2)(7)	15.00
Margherita, meat feast, Bolognese, spicy salami, sausage, and chicken.	
ITALIANA (2)(7)	15.00
Margherita with Parma ham, rocket salad and Parmesan shavings.	
CALABRIA (2)(7)	15.00
Margherita base, Nduja, mascarpone, parmesan, roasted peppers and red onions.	

CHEF'S SPECIALS

STARTERS

- PEPERONE RIPIENO (1) (2) (4) (7) _____ 11.00
Stuffed pepper with minced meat, eggs, a pinch of parmesan cheese, tomato sauce, and melted cheese on top.
- PROSCIUTTO E MELONE (14) _____ 11.00
Italian cured ham served with seasonal melon.
- GAMBERONI FRITTI (2) (3) (4) (7) (13) _____ 10.00
Butterflied prawns with breadcrumbs, deep-fried, served with salad garnish & garlic mayonnaise.
- COZZE (1) (7) (8) (14) _____ 11.00
Shell-on mussels either in garlic, cream, onion & white wine sauce or a tomato, garlic & white wine sauce
- MELANZANE ALLA PARMIGIANA (1) (7) (13) _____ 10.00
Sliced aubergine baked in layers of tomato, mozzarella, and Parmesan cheese.

MEAT MAIN COURSE

- ANATRA ALLE CILIEGIE (1) (2) (6) (14) _____ 23.00
Duck breast cooked in a cherry and port sauce.
- FEGATO ALLA VENEZIANA (1) (2) (6) (14) _____ 23.00
Calves' liver cooked with julienne crispy onions in a white wine and demi-glace sauce.

FISH MAIN COURSE

- SALMONE ALL' ARLECCHINO (3) (13) (14) _____ 23.00
A salmon fillet with mixed peppers, garlic, butter, and Worcestershire sauce. Served on a bed of baby spinach leaves with a drizzle of balsamic vinegar reduction.
- ORATA IN BELLAVISTA (1) (5) (7) (8) (14) _____ 25.00
Two fillets of sea bream cooked with peeled prawns & mussels in a cream, tomato & white wine sauce.
- SPIGOLA (5) (14) _____ 25.00
Two sea bass fillets or a whole sea bass, served either grilled with extra-virgin olive oil or in a meunière sauce with capers, white wine and lemon juice.

**ALL MAIN COURSE DISHES EXCEPT PASTA ARE SERVED WITH
VEGETABLES & POTATOES OR SALAD (2) (7) (13)**

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