



ITALIAN RESTAURANT

À LA CARTE MENU

ALLERGENS GUIDE

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|----------|--------------------|-----------|-----------------|
| 1 | CELERY | 8 | MOLLUSCS |
| 2 | CEREALS CONTAINING | 9 | MUSTARD |
| 3 | CRUSTACEANS | 10 | NUTS |
| 4 | EGGS | 11 | PEANUTS |
| 5 | FISH | 12 | SESAME SEEDS |
| 6 | LUPIN | 13 | SOYA |
| 7 | MILK | 14 | SULPHUR DIOXIDE |

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ASK A MEMBER OF STAFF IF YOU NEED MORE
INFORMATION

ANTIPASTI

(STARTERS)

- OLIVE MARINATE 🌿 (13) _____ 4.00
Queen olives marinated in garlic & chilli.
- CIABATTA 🌿 (2) _____ 4.00
Baked Italian bread served with extra virgin olive oil & balsamic vinegar.
- PANE ALL' AGLIO 🌿 (2)(7) _____ 4.00
Garlic bread, made with ciabatta bread, butter, garlic & parsley.
Add cheese £1
- BRUSCHETTA 🌿 (2) _____ 5.00
Toasted ciabatta bread served with freshly chopped tomato, garlic, olive oil, balsamic vinegar & mixed herbs finished with a balsamic glaze.
- MINISTRONE 🌿 (1) (2) _____ 6.00
Homemade Italian-style vegetable soup served with bread.
- INSALATA DI GAMBERETTI (3) (14) _____ 8.00
Prawn salad topped with Maria Rose sauce and a sprinkle of paprika.
Add avocado £1.
- MOZZARELLA IN CARROZZA 🌿 (1) (2) (4) (7) (13) _____ 7.00
Mozzarella coated with breadcrumbs, deep-fried with salad garnish, balsamic vinegar & Italian-style coleslaw.
- PATÉ DI FEGATO (1)(2)(7)(14) _____ 7.00
Homemade chicken liver paté with ciabatta bread served with salad garnish and caramelised onions.
- FUNGHI FRITTI 🌿 (2) (4) (7) (13) _____ 7.00
Mushrooms in breadcrumbs, deep-fried & served with salad garnish & Garlic mayonnaise.
- CALAMARI FRITTI (1) (2) (13) _____ 9.00
Calamari squid coated in semolina flour, deep-fried, served with salad garnish & garlic mayonnaise.
- INSALATA DI MOZZARELLA E POMODORI 🌿 (7) _____ 7.00
Fresh Mozzarella cheese, fresh sliced tomatoes dressed in extra virgin olive oil, basil & a balsamic reduction.
Add avocado & rocket £2
- PESCIOLINI FRITTI (2) (4) (5) (7) (13) _____ 8.00
Whitebait coated with breadcrumbs, deep-fried served with salad garnish & garlic mayonnaise.
- SARDINE GRIGLIATE ALL' AGLIO (5) (7) (13) (14) _____ 8.00
Filleted sardines grilled in garlic butter, parsley & a touch of white wine.
- ANTIPASTO ITALIANO (2) (7) _____ 10.00
A selection of Italian salami with cheese & olives.
- INSALATA DI MARE (1) (3) (5) (13) _____ 10.00
Homemade seafood salad with calamari, cuttlefish, prawns, cockles, marinated with oil, fresh peppers, carrots, celery & garlic.
- TRIO FRITTO (2) (3) (5) (7) (13) _____ 10.00
A trio of king prawns, calamari & whitebait, all breaded & deep fried, served with garlic mayonnaise & salad garnish.
- GAMBERONI (3) (7) _____ 10.00
Off-the-shell tiger prawns with garlic butter, lemon & paprika in a white wine sauce served with bread.

PASTA VEGETARIANA

(VEGETARIAN PASTA)

AVAILABLE AS A STARTER £7.00

- FETTUCCINE ALL'ORTOLANA 🌿 (1) (2) (4) (7) _____ 12.00
Flat spaghetti cooked with fresh peppers, mushrooms, olives, garlic, courgettes in cream & tomato sauce.
- PENNE AL ZOLA 🌿 (2) (7) _____ 12.00
Tube pasta with blue cheese, spinach & a touch of garlic cream.

TORTELLONI AGLI SPINACI 🌿 (2) (4) (7) _____ 12.00
Pasta filled with ricotta & spinach cooked in a creamy garlic sauce.

PENNE ALL' ARRABBIATA 🌿 (1) (2) _____ 12.00
Small tubes of pasta cooked with tomato, garlic & chilli sauce.

LASAGNA VEGETARIANA 🌿 (1) (2) (4) (7) _____ 12.00
Layers of lasagna sheets in tomato, bechamel & cheese sauce with fresh vegetables.

PENNE CON ASPARAGI PISELLI E FUNGHI 🌿 (2) (7) (14) _____ 12.00
Tubes of pasta in a creamy asparagus sauce, porcini & champignon mushrooms, peas, cream & garlic.

RISO ASPARAGIE FUNGHI 🌿 (7) (14) _____ 12.00
Arborio rice cooked with asparagus, porcini & champignon mushrooms, peas, onions, cream, and garlic.

PASTA

(PASTA DISHES)

AVAILABLE AS A STARTER £7.00

SPAGHETTI ALLA CARBONARA (2) (4) (7) _____ 13.00
Spaghetti cooked with bacon, Parmesan cheese & a touch of cream & egg yolk.

SPAGHETTI ALLA BOLOGNESE (1) (2) (14) _____ 13.00
Spaghetti served with a rich mincemeat & tomato & onion sauce.

SPAGHETTI DEL PESCATORE (1) (2) (3) (5) (8) (14) _____ 14.00
Spaghetti cooked with seafood in a tomato sauce with a touch of white wine & garlic.

RAVIOLI DI PESCE (1) (2) (4) (5) (7) (14) _____ 14.00
Square shaped pasta filled with salmon & cooked with smoked salmon & small prawns in a creamy garlic sauce.

PENNE ALLA GIANNI (1) (2) (7) (14) _____ 13.00
Tube pasta with chicken, mushrooms, onions, mozzarella & finished in a cream & tomato sauce.

LASAGNA AL FORNO (1) (2) (4) (7) (14) _____ 13.00
Layers of lasagna sheets of pasta cooked with tomato sauce, Bolognese sauce & bechamel with mozzarella & Parmesan cheese melted on top.

CANNELLONI ALLA NAPOLETANA (1) (2) (4) (7) _____ 13.00
Rolled pasta filled with mincemeat & spinach, baked with tomato sauce, garlic, bechamel & cheese melted on top.

PENNE AL GORGONZOLA (2) (7) _____ 13.00
Small tubes of pasta with strong Italian blue cheese, bacon & a rich cream sauce.

RISO DELLA CASA (1) (3) (7) (8) (14) _____ 13.00
Arborio rice with saffron, peas, prawns, courgettes, and a touch of cream.

RISO DEL PESCATORE (1) (3) (5) (8) (14) _____ 14.00
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) _____ 14.00
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) _____ 14.00
Tubes of pasta cooked with strips of fillet steak of beef with onion, sun-dried tomatoes, mushroom tomato & red wine demi-glaze.

PESCE

(FISH)

- SCAMPI ALLA PROVENCIALE (1) (3) (7) (14) _____ 20.00
Scampi, a touch of garlic, white wine, cream & tomato sauce with rice.
- SCAMPI FRITTI (2) (3) (4) (7) (13) _____ 18.00
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) _____ 17.00
Breast of chicken fried in golden breadcrumbs served with spaghetti in tomato sauce instead of vegetables & potatoes.
- POLLO ALL 'ARRABBIATA (1) (2) (13) (14) _____ 17.00
Breast of chicken cooked with garlic, chilli & tomato sauce (can be very hot).
- POLLO ALLA CACCIATORA (1) (2) (13) (14) _____ 17.00
Breast of chicken with mushrooms, onion, garlic in tomato sauce.
- POLLO ALLA PRINCIPESSA (2) (7) (13) (14) _____ 17.00
Breast of chicken with asparagus & mushrooms in onion & a rich cream sauce.
- POLLO ALLA BOSCAIOLA (2) (6) (13) (14) _____ 17.00
Breast of chicken cooked with onion mushroom in a red wine demi-glace.

ALL MAINS DISHES, EXCEPT PASTA, ARE SERVED WITH A SELECTION OF VEGETABLES & POTATOES OR SALAD (2) (7) (13)

VITELLO

(VEAL)

- VITELLO ALLA PANNA (2) (7) (13) (14) _____ 19.00
Escalope of veal cooked in rich cream, onion & mushroom sauce.
- VITELLO AL ROSMARINO (2) (13) (14) _____ 19.00
Escalope of veal with garlic, rosemary, lemon juice & a white wine sauce.
- VITELLO ALLA VALDOSTANA (1) (2) (4) (7) (13) _____ 19.00
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 THEMENU.

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MAIALE

(PORK)

- MAIALE ALLA PANNA (2) (7) (13) (14) _____ 17.00
Tenderloin of pork cooked in rich cream, onion & mushroom sauce.
- MAIALE ALLA CACCIATORA (1) (2) (13) (14) _____ 17.00
Tenderloin of pork with mushrooms, onions & garlic in tomato sauce.

CARNE

(BEEF)

- BISTECCA ALLA GRIGLIA _____ 23.00
Charcoal grilled sirloin steak of beef.
- BISTECCA AL PEPE (6) (7) (14) _____ 23.00
Sirloin steak with green peppercorns, beef stock, cream & brand demi-glace.
- TAGLIATA DI MANZO (7) _____ 23.00
Sliced chargrilled sirloin steak, served with rocket salad, balsamic glaze & parmesan shavings.
- MEDAGLIONE AL PEPE (1) (6) (7) (14) _____ 23.00
Medallions of fillet with green peppercorns, beef stock cream & brandy sauce.
- MEDAGLIONE DIANA (6) (9) (14) _____ 23.00
Medallions of beef fillet steak cooked in red wine, onion, French mustard & mushroom sauce.
- FILETTO ALLA GRIGLIA _____ 28.00
Charcoal-grilled fillet steak of beef
- FILETTO ROSSINI (1) (2) (6) (14) _____ 28.00
Fillet steak cooked with pâté, rich Madeira red wine demi-glace on a bed of toasted bread.
- FILETTO AL PEPE (1) (6) (7) (14) _____ 28.00
Fillet steak in green peppercorn, beef stock, cream & brandy demi-glace.
- FILETTO ALLA BOSCAIOLA (1)(6) (14) _____ 28.00
Fillet steak in red wine, onions, beef stock & mushroom demi-glace.
- FILETTO ALLA STROGANOFF (1) (6) (7) (14) _____ 21.00
Strips of fillet cooked with paprika, mushrooms and a touch of cream demi-glace.
- FILETTO ALLA GIANNI (7) (14) _____ 28.00
Fillet steak butterfly opened, cooked with a slice of Parma ham, mozzarella cheese & finished in a smooth cream & brandy sauce.
- FILETTO AL GORGONZOLA (7) (14) _____ 28.00
Fillet of beef cooked in a rich cream sauce with Italian blue cheese.

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

CONTORNI

(SIDE DISHES)

- INSALATA VERDE (Green salad) _____ 4.00
- INSALATA MISTA (Mixed salad) _____ 4.00
- INSALATA DI POMODORI (Tomato & red onion salad) _____ 4.00
- PATATINE FRITTE (Chipped potatoes) (13) _____ 4.00
- SPINACI (Spinach with cream & garlic) (7) _____ 4.00
- FUNGHI ALL'AGLIO (Mushrooms in garlic & cream) (7) _____ 7.00
- ROCKET SALAD (Parmesan shavings & Cherry Tomatoes) (7) _____ 5.00

CHEF'S SPECIALS

STARTERS

PEPERONE RIPIENO (1) (2) (4) (7) _____ 10.00

Stuffed pepper with mincemeat, eggs, a pinch of parmesan cheese finished in a tomato sauce & melted cheese on top.

PROSCIUTTO E MELONE (14) _____ 10.00

Italian cured ham served on top of melon of the season.

GAMBERONI FRITTI (2) (3) (4) (7) (13) _____ 10.00

Butterfly king prawns with breadcrumbs, deep-fried, served with salad garnish & garlic mayonnaise.

COZZE (1) (7) (8) (14) _____ 10.00

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) _____ 21.00

Breast of duck cooked in cherries & port sauce.

FEGATO ALLA VENEZIANA (1) (2) (6) (14) _____ 21.00

Calves' liver cooked with julienne chopped onions in a white wine and demi-glace sauce.

FISH MAIN COURSE

SALMONE ALL' ARLECCHINO (3) (13) (14) _____ 22.00

Fillet of salmon with mixed peppers, garlic, butter, and olive oil on a bed of baby spinach leaves with a drizzle of balsamic vinegar reduction.

FILLETTO DI CODA ROSPO (5) (6) (7) _____ 26.00

Fillet of monkfish wrapped with Parma ham, cooked with a touch of garlic butter & olive oil on a bed of baby spinach leaves.

ORATA IN BELLAVISTA (1) (5) (7) (8) (14) _____ 23.00

2 fillets of seabream cooked with peeled prawns & mussels in a cream, tomato & white wine sauce.

CAPESANTE (8) _____ 25.00

Scallops individually wrapped with Italian pancetta cooked with butter & garlic on a bed of rocket salad, olive oil & reduction of balsamic vinegar.

Also, as a starter _____ 12.00

SPIGOLA (5) (14) _____ 23.00

2 Fillet or a whole sea bass plain grilled with a drizzle of extra virgin olive oil or cooked in a meunière sauce with capers, white wine & lemon juice.

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