

STUZZICHINI - APPETISERS

PIZZA BREAD	3.95
PIZZA BREAD WITH TOMATO AND CHILLI	4.95
PIZZA BREAD WITH CHEESE	4.95
PIZZA BREAD WITH ROCKET LEAVES, PARMESAN SHAVINGS AND EXTRA VIRGIN OLIVE OIL	5.45
BRUSCHETTA (2 slices) Freshly chopped tomatoes mixed with garlic, oregano, basil and extra virgin olive oil	3.50
GARLIC BREAD (3 slices)	2.95
GARLIC BREAD WITH MOZZARELLA CHEESE (3 slices)	3.50
CROSTINO (2 slices) Toasted garlic bread topped with mushrooms and goats cheese	3.95
SELECTION OF GARLIC BREAD Made up of 2 slices of Bruschetta, 2 slices of garlic bread, 2 slices of garlic bread with mozzarella cheese 2 slices of roast peppers and goats cheese	9.50
BREAD & BUTTER	1.50

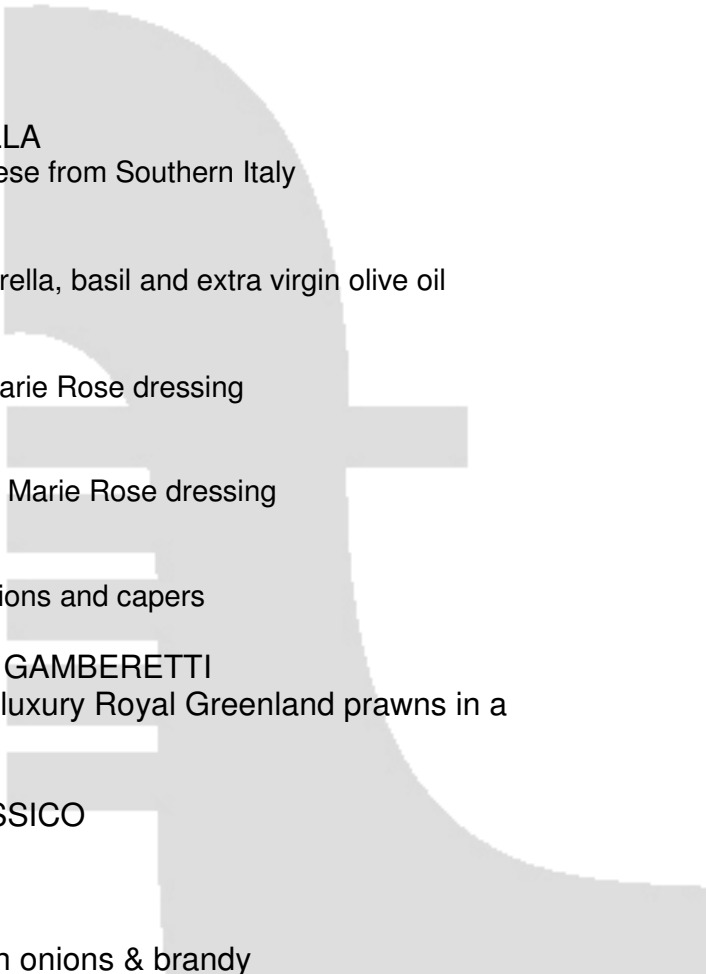
ZUPPE - SOUPS

MINISTRONE Fresh vegetable soup – all year round favourite	3.95
ZUPPA DI PESCE (SEAFOOD SOUP) Italian style mixed seafood with tomato sauce served with slice of toasted bread	7.95
TORTELLINI IN BRODO Pasta rings filled with meat in a clear broth. A typical dish from Emilia-Romagna region.	3.95

ANTIPASTI CALDI - HOT STARTERS

COZZE ALLA MARINARA Fresh mussels steamed and tossed in white wine, garlic and tomato sauce	6.75
GAMBERONI ALL'AGLIO King prawns tossed in garlic, butter and parsley	6.95
GAMBERONI PICCANTI King prawns tossed in garlic, extra virgin olive oil, fresh chillies and a touch of tomato sauce	6.95
GAMBERONI FARFALLA Deep-fried breaded butterfly style king prawns served with a chilli sauce	6.75
CALAMARI FRITTI Deep-fried squid served with a tartare sauce	6.25
CALAMARI ALLA DIAVOLA Pan-fried squid cooked with garlic, fresh rosemary, chilli and chopped tomatoes	5.95
FUNGHI ALL AGLIO Pan-fried mushrooms with garlic and white wine	5.50
ASPARAGI GRATINATI ALLA FIORENTINA Asparagus topped with fried egg & grilled with butter & parmesan cheese	5.95
COSTOLETTE ALLA CALABRESE Meaty pork spare ribs oven-cooked in our speciality sauce!	6.25
MELANZANE ALLA PAMIGIANA Baked aubergine in a rich tomato sauce topped with parmesan cheese	5.95

ANTIPASTI FREDDI - COLD STARTERS



PROSCIUTTO E MELONE Parma ham and melon	6.50
PROSCIUTTO E MOZZARELLA Parma ham and mozzarella cheese from Southern Italy	6.75
CAPRESE ROMANA Classic dish of tomatoes, mozzarella, basil and extra virgin olive oil	6.25
COCKTAIL DI GAMBERETTI Prawns served with a delicate Marie Rose dressing	6.25
MELONE E GAMBERETTI Melon and prawns served with a Marie Rose dressing	6.75
SALMONE AFFUMICATO Scottish smoked salmon with onions and capers	6.95
CORNETTO DI SALMONE E GAMBERETTI Scottish smoked salmon with luxury Royal Greenland prawns in a Marie Rose sauce	7.25
ANTIPASTO ITALIANO CLASSICO A selection of Italian dry meats	7.50
PATÉ Chicken liver paté cooked with onions & brandy	5.95

PASTA

LASAGNA AL FORNO Oven baked pasta sheets with a bolognaise and bechamel sauce and topped with mozzarella cheese	8.95
CANNELLONI RIPIENI Tube shaped pasta filled with spinach and ricotta cheese	7.95
SPAGHETTI NAPOLETANA Simply spaghetti with home-made tomato sauce	7.50
SPAGHETTI BOLOGNESE Minced beef sauce and tomato (100% beef)	7.95
SPAGHETTI CARBONARA Bacon and cream sauce	7.95
SPAGHETTI ALLO SCOGLIO Mixed seafood, garlic, parsley and cherry tomatoes	9.95
SPAGHETTI CON POLLO, ZUCCHINI Spaghetti tossed with pan-fried pieces of chicken, courgettes, garlic, Chicken stock and a touch of cream	8.45
SPAGHETTI ALLA PUTTANESCA (LADY OF THE NIGHT) Tomato sauce with anchovies, sliced black olives, oregano, capers, Garlic and chilli. Ever wondered where this dish got its name from?	7.95
SPAGHETTI ALLE COZZE Another dish for seafood lovers! Spaghetti with sauté mussels, a squeeze of cherry tomatoes, white wine, parsley and garlic	8.45
PENNE PICCANTE A rich tomato sauce with dry chillies – hot enough!	7.50
PENNE FUNGHI E CREMA A sauce made of Mixed mushrooms and cream	7.95
PENNE AMATRICIANA Typically from the Roma area. Penne pasta tossed with pancetta (bacon), Onions and tomato sauce	7.95

TAGLIATELLE DELLA CASA Roast peppers, chorizo sausage, goats cheese cream and a touch of tomato	8.95
TAGLIATELLE AL SALMONE A firm favourite. Onions flavoured with a dash of vodka, salmon and cream	8.50
TAGLIATELLE GAMBERONI FUNGHI MISTI King prawns and mixed mushrooms tossed in olive oil, garlic and parsley Very tasty indeed!	9.45
TAGLIATELLE CON POLPETTE 100% beef meatballs smothered in tomato sauce. Please try it!	8.95
TAGLIATELLE ALFREDO Tagliatelle with ham, mushrooms and cream	8.25
TAGLIATELLE DELLA NONNA House special! Tagliatelle with a bolognaise sauce, spicy sausages, mushrooms, tomato sauce and a touch of cream	8.75
TAGLIATELLE PAPALINA Tagliatelle with mushroom, bacon, peas, gorgonzola cheese, and cream	8.75

(Please inform your waiter if you have any allergies)

All half portions of pasta dishes @ 60% of full price

RISOTTI E PASTE RIPIENE - RICE AND STUFFED PASTA

RISOTTO MARE E MONTI An interesting dish combining king prawns representing the flavour of the sea and Mixed mushrooms from the mountains cooked slowly with stock, butter and rice	8.95
RISOTTO ASPARAGI E PANCETTA Asparagus and bacon are the basic ingredients in this dish. Eat first, Comment after – you will not be disappointed!	8.50
GNOCCHI DELLO CHEF Potato dumplings cooked with tomato sauce cream and parmesan cheese	7.95
GNOCCHI FANTASIA Potato dumplings cooked with roast peppers, chorizo sausage tomato and cream	8.95
TORTELINI LA GONDOLA Filled pasta with ham, mushroom, and cooked in a cream and tomato sauce	8.95
GIGANTI CON FORMAGGIO CAPRA E PEPERONI Stuffed pasta filled with goats cheese, peppers cooked in a tomato sauce with A touch of cream.	8.95

PIZZE

MARGHERITA Tomato and mozzarella cheese		7.25
TROPICALE Tomato, mozzarella, ham and pineapple		7.95
AMATRICIANA Mozzarella, bacon, onion and chilli		7.95
RUSTICANA Tomato, mozzarella, chicken and mushrooms		7.95
CALABRESE Tomato, mozzarella, spicy sausage and mushrooms		7.95
EMILIANA Tomato, mozzarella, gorgonzola and Parma ham		7.95
CALZONE Pizza folded and filled with mozzarella, ham, mushrooms and spicy sausage		8.50
CALZONE POLPETTE Pizza folded and filled with home-made meatballs tomato and cheese		8.95
MEAT FEAST Tomato, mozzarella cheese, ham, chicken and pepperoni		9.45
PIZZA DELLA CASA Tomato, mozzarella, chorizo sausage, mushrooms and goats cheese		8.95
EXTRA TOPPING	VEGETABLES 60P	MEAT £1.00
	PARMA HAM	£2.00
	MEATBALLS	£2.00

PIATTI DI POLLO - CHICKEN DISHES

PETTO DI POLLO ALLA MILANESE Pan-fried chicken breast in homemade breadcrumbs. Simple but delicious!	13.75
PETTO DI POLLO ALLA CACCIATORA Breast of chicken prepared with tossed mixed peppers, onions, olives and crushed cherry tomatoes	13.75
PETTO DI POLLO CON ASPARAGI E CREMA Butterfly pan-fried chicken breast with asparagus tips and a little touch of cream	13.75
PETTO DI POLLO CON FUNGHI E CREMA A firm favourite – pan-fried chicken breast cooked with mushrooms and cream	13.75
PETTO DI POLLO AL GORGONZOLA Pan-fried chicken breast with a creamy, Gorgonzola sauce	13.75

PIATTI DI VITELLO - VEAL DISHES

SCALOPPINA CON FUNGHI E CREMA Veal cooked with mushrooms and cream	14.95
SCALOPPINA AL BALSAMICO Veal escalope grilled and simply served on a bed of rocket salad and sprinkled With a dressing made of balsamic vinegar and extra virgin olive oil	14.95
SCALOPPINA AL GORGONZOLA Pan-fried veal with a creamy, Gorgonzola sauce	14.95

ALL ABOVE DISHES ARE SERVED WITH A GARNISH OF THE DAY & VEGETABLES

(PLEASE ASK THE WAITER)

All prices include

PIATTI DI CARNE - BEEF DISHES

Simply choose either fillet or sirloin steak which are all 100% Scotch Beef then choose which sauce you would like it prepared with from the choices below :

	SIRLOIN	FILLET
ALLA GRIGLIA Simply grilled	16.95	19.95
SAUCES		
AL PEPE VERDE brandy, green peppercorns and cream		£3.00 extra
ALLA PIZZAIOLA tomato sauce, Italian oregano, black olives & basil		£2.50 extra
ALLA DIANA Onions, mushrooms, garlic, brandy, cream and French mustard		£3.00 extra
AL CAFÉ DE PARIS noisette of garlic parsley butter and finished in the oven.		£2.00 extra
TAGLIATA DI MANZO Grilled sirloin or fillet which is then cut into fine slices and placed on a bed of rocket salad and covered with parmesan shavings with an olive oil and balsamic vinegar dressing. Different isn't it?		£3.00 extra
AL FIORENTINA Spinach ,garlic, onions, cream and gorgonzola cheese		£3.00 extra

ALL ABOVE DISHES ARE SERVED WITH A GARNISH OF THE DAY & VEGETABLES

PIATTI DI PESCE - FISH DISHES

GAMBERONI ALLA GRIGLIA A kebab of whole king prawns chargrilled, placed on rocket salad and Drizzled with a garlic, lemon, butter and white wine	17.95
SALMONE AL PEPE ROSA Pan-fried fillet of salmon in a sauce made from olive oil, lemon ,white wine & pink peppercorns	13.95
HALIBUT LA GONDOLA Pan-fried halibut with onion,m/rooms, shrimps pink pepper corns white wine and cream	16.95
HALIBUT ALLA NAPOLETANA Fresh halibut cooked with extra virgin olive oil, garlic, oregano,basil, white wine, Capers, black olives and crushed cherry tomatoes	15.95
ORATA/SPIGOLA ALL'ACQUA PAZZA Famous and yet again a simple recipe from Naples. Oven cooked sea bass with oregano, garlic, parsley, white wine and cherry tomatoes. Have you been to Naples yet.	16.95

SIDE DISHES OF SALADS, VEGETABLES AND POTATOES

INSALATA VERDE Green salad	3.25
INSALATA MISTA Mixed salad	3.50
INSALATA DI RUCOLA E PARMIGGIANO Rocket salad and parmesan shavings	4.25
INSALATA DI POMDORO, CIPOLLA ROSSA E CAPPERI	3.95
CIPOLLE ROSOLATE Onions tossed, browned and softened in extra virgin olive oil and parsley	3.50
PATATE ALLA PARIGINA Boiled potatoes sautéed simply with a mixture of herbs	3.75
PATATE FRITTE French- fries	2.75

ALL OUR SALADS ARE WITH OUR HOME-MADE VINEGAR AND MUSTARD DRESSING



SPIRITS & WHISKEYS



GIN	2.60
VODKA	2.60
BACARDI	2.60
MORGANS SPICED	2.75
FAMOUS GROUSE	3.50
LAPHROAIG	3.95
MACALLAN	3.95
GLENMORANGIE	3.95
SOUTHERN COMFORT	2.95
JACK DANIELS	2.95

BRANDY, COGNAC, GRAPPA & DIGESTIVES

HOUSE BRANDY	2.75
VECCHIA ROMAGNA NERA	3.95
REMY MARTIN VSOP	4.50
COURVOISIER VSOP	3.95
MARTELL COGNAC	3.50
HOUSE GRAPPA	2.95
VSOP GRAPPA	3.95
LIMONCELLO	2.75
AMARO AVERNA	2.75

LIQUEURS

BAILEYS, TIA MARIA, AMERETTO, SAMBUCA, GLAYVA, GRAND MARNIER, DRAMBUIE, COINTREAU, ARCHERS, MALIBU, STREGA & OTHERS	£2.95
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VERMOUTH & APERITIFS

MARTINI BIANCO, MARTINI ROSSO, MARTINI DRY	2.75
DRY SHERRY	2.75
SWEET SHERRY	2.75
CAMPARI	2.95
PERNOD	2.75
PORT	2.95
RESERVE PORT	3.75

BEERS

LAGER PINT	3.30
PERONI, MORETTI, BUDWEISER, AND CORONA (BOTTLE)	3.50
MAGNERS CIDER (PINT) BOTTLE	3.80

SOFT DRINKS

MINERAL WATER LARGE BOTTLE	3.40
MINERAL WATER SMALL BOTTLE	2.60
LEMONADE, FANTA, COCA COLA, DIET COKE, IRN BREW, SODA&LIME, BLACKCURRANT&SODA, PINEAPPLE JUICE, FRESH ORANGE, APPLTISE, GINGER BEER	1.95
BOTTLES OF COKE/DIET MIXERS	2.00
BOTTLED MIXER	2.20
PINT OF JUICE	0.70
	1.00
	3.00