

## STUZZICHINI - APPETISERS

PIZZA BREAD	3.25
PIZZA BREAD WITH TOMATO AND CHILLI	4.50
PIZZA BREAD WITH CHEESE	4.50
PIZZA BREAD WITH ROCKET LEAVES, PARMESAN SHAVINGS AND EXTRA VIRGIN OLIVE OIL	4.95
BRUSCHETTA (2 slices) Freshly chopped tomatoes mixed with garlic, oregano, basil and extra virgin olive oil	3.50
GARLIC BREAD (3 slices)	1.85
GARLIC BREAD WITH MOZZARELLA CHEESE (3 slices)	2.75
CROSTINI (2 SLICES) Toasted garlic bread topped with mushrooms and goats cheese	3.50
SELECTION OF GARLIC BREAD Made up of 2 slices of Bruschetta, 3 slices of garlic bread & 3 slices of garlic bread with mozzarella cheese	8.50
BREAD & BUTTER	1.50


## ZUPPE - SOUPS

MINISTRONE Fresh vegetable soup – all year round favourite	3.95
ZUPPA DI PESCE (SEAFOOD SOUP) Italian style mixed sea food stew with tomato sauce served on a slice of toasted garlic	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

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

## ANTIPASTI FREDDI - COLD STARTERS



<b>PROSCIUTTO E MELONE</b> Parma ham and melon	6.50
<b>PROSCIUTTO E MOZZARELLA</b> Parma ham and mozzarella cheese from Southern Italy	6.75
<b>BRESAOLA CON RUCOLA E PARMIGGIANO</b> Cured dry beef with rocket salad and parmesan flakes	6.50
<b>CAPRESE ROMANA</b> Classic dish of tomatoes, mozzarella, anchovies, basil and extra virgin olive oil	6.25
<b>COCKTAIL DI GAMBERETTI</b> Prawns served with a delicate Marie Rose dressing	5.95
<b>MELONE E GAMBERETTI</b> Melon and prawns served with a Marie Rose dressing	6.50
<b>SALMONE AFFUMICATO</b> Scottish smoked salmon with onions and capers	6.50
<b>CORNETTO DI SALMONE E GAMBERETTI</b> Scottish smoked salmon with luxury Royal Greenland prawns in a Marie Rose sauce	6.95
<b>ANTIPASTO ITALIANO CLASSICO</b> A selection of Italian dry meats	7.25
<b>PATÉ</b> Chicken liver paté cooked with onions & brandy	5.75

## PASTA

<b>LASAGNA AL FORNO</b> Oven baked pasta sheets with a bolognaise and bechamel sauce and topped with mozzarella cheese	8.25
<b>CANNELLONI RIPIENI</b> Tube shaped pasta filled with spinach and ricotta cheese	7.45
<b>SPAGHETTI NAPOLETANA</b> Simply spaghetti with home-made tomato sauce	7.25
<b>SPAGHETTI BOLOGNESE</b> Minced beef sauce and tomato (100% beef)	7.95
<b>SPAGHETTI CARBONARA</b> Bacon and cream sauce	7.50
<b>SPAGHETTI ALLO SCOGLIO</b> Mixed seafood, garlic, parsley and cherry tomatoes	8.95
<b>SPAGHETTI CON POLLO, ZUCCHINI</b> Spaghetti tossed with pan-fried pieces of chicken, courgettes, garlic, Chicken stock and a touch of cream	7.95
<b>SPAGHETTI ALLA PUTTANESCA (LADY OF THE NIGHT)</b> Tomato sauce with anchovies, sliced black olives, oregano, capers, Garlic and chilli. Ever wondered where this dish got its name from?	7.50
<b>SPAGHETTI ALLE COZZE</b> Another dish for seafood lovers! Spaghetti with sauté mussels, a squeeze of cherry tomatoes, white wine, parsley and garlic	7.95
<b>PENNE PICCANTE</b> A rich tomato sauce with dry chillies – hot enough!	7.25
<b>PENNE FUNGHI E CREMA</b> A sauce made of Mixed mushrooms and cream	7.50
<b>PENNE AMATRICIANA</b> Typically from the Roma area. Penne pasta tossed with pancetta (bacon), Onions and tomato sauce	7.50

(ALL OUR PASTAS CONTAIN CHEESE  
( Please inform your waiter if you have any allergies)

<b>TAGLIATELLE AL SALMONE</b> A firm favourite. Onions flavoured with a dash of vodka, salmon and cream	8.25
<b>TAGLIATELLE GAMBERONI FUNGHI MISTI</b> King prawns and mixed mushrooms tossed in olive oil, garlic and parsley Very tasty indeed!	8.95
<b>TAGLIATELLE CON POLPETTE</b> 100% beef meatballs smothered in tomato sauce. Please try it!	8.50
<b>TAGLIATELLE ALFREDO</b> Tagliatelle with ham, mushrooms and cream	7.95
<b>TAGLIATELLE DELLA NONNA</b> House special! Tagliatelle with a bolognaise sauce, spicy sausages, mushrooms, tomato sauce and a touch of cream	8.75
<b>TAGLIATELLE PAPALINA</b> Tagliatelle with mushroom, bacon, peas, gorgonzola cheese, and cream	7.95

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

## **RISOTTI E PASTE RIPIENE - RICE AND STUFFED PASTA**

<b>RISOTTO ALLA PESCATORA</b> An old and traditional dish - classic arborio rice slowly cooked with a Sea food and tomato sauce	8.95
<b>RISOTTO MARE E MONTI</b> 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	8.45
<b>RISOTTO ASPARAGI E PANCETTA</b> Asparagus and bacon are the basic ingredients in this dish. Eat first, Comment after – you will not be disappointed!	7.50
<b>AGNOLOTTI IN SALSA AURORA</b> Ricotta and parmesan filled pasta cooked with tomato sauce and cream	7.25
<b>AGNOLOTTI BURRO E SALVIA</b> Ricotta and parmesan filled pasta very simply cooked with butter, fresh sage and sprinkled with parmesan cheese. Please try it!	7.25
<b>TORTELINI LA GONDOLA</b> Filled pasta with ham, mushroom, and cooked in a cream and tomato sauce	8.25
<b>GIGANTI CON FORMAGGIO CAPRA E PEPERONI</b> Stuffed pasta filled with goats cheese, peppers cooked in a tomato sauce with a touch of cream.	8.95

## PIZZE

<b>MARGHERITA</b> Tomato and mozzarella cheese	6.95
<b>TROPICALE</b> Tomato, mozzarella, ham and pineapple	7.50
<b>ALL'ITALIANA</b> Mozzarella, tomato, rocket salad and parma ham	7.95
<b>RUSTICANA</b> Tomato, mozzarella, chicken and mushrooms	7.50
<b>CALABRESE</b> Tomato, mozzarella, spicy sausage and mushrooms	7.95
<b>EMILIANA</b> Tomato, mozzarella, gorgonzola and Parma ham	7.95
<b>CALZONE</b> Pizza folded and filled with mozzarella, ham, mushrooms and spicy sausage	8.50
<b>CALZONE POLPETTE</b> Pizza folded and filled with home-made meatballs tomato and cheese	8.50
<b>MEAT FEAST</b> Tomato, mozzarella cheese, ham, chicken and pepperoni	8.95
<b>PIZZA DELLA CASA</b> Tomato, mozzarella, chorizo sausage, mushrooms and goats cheese	8.95

<b>EXTRA TOPPING</b>	<b>VEGETABLES 50P</b>	<b>MEAT £1.00</b>
	<b>PARMA HAM</b>	<b>£2.00</b>
	<b>MEATBALLS</b>	<b>£2.00</b>

## **PIATTI DI POLLO - CHICKEN DISHES**

<b>PETTO DI POLLO ALLA MILANESE</b> Pan-fried chicken breast in homemade breadcrumbs. Simple but delicious!	12.75
<b>PETTO DI POLLO ALLA CACCIATORA</b> Breast of chicken prepared with tossed mixed peppers, onions, olives and crushed cherry tomatoes	12.75
<b>PETTO DI POLLO CON ASPARAGI E CREMA</b> Butterfly pan-fried chicken breast with asparagus tips and a little touch of cream	12.75
<b>PETTO DI POLLO CON FUNGHI E CREMA</b> A firm favourite – pan-fried chicken breast cooked with mushrooms and cream	12.75
<b>PETTO DI POLLO AL GORGONZOLA</b> Pan-fried chicken breast with a creamy, Gorgonzola sauce	12.75

## **PIATTI DI VITELLO - VEAL DISHES**

<b>SCALOPPINA ALLA MILANESE</b> Veal pan-fried in homemade breadcrumbs	13.95
<b>SCALOPPINA CON FUNGHI E CREMA</b> Veal cooked with mushrooms and cream	13.95
<b>SCALOPPINA AL BALSAMICO</b> 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	13.95
<b>SCALOPPINA AL GORGONZOLA</b> Pan-fried veal with a creamy, Gorgonzola sauce	13.95

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



## 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	15.95	18.95
<b>SAUCES</b>		
AL PEPE VERDE brandy, demi-glass, onions, green peppercorns and cream		£2.00 extra
ALLA PIZZAIOLA tomato sauce, Italian oregano, black olives & basil		£2.00 extra
ALLA DIANA Onions, mushrooms, garlic, brandy, cream and French mustard		£2.50 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, cream and gorgonzola cheese		£2.50 extra

## PIATTI DI PESCE - FISH DISHES

<b>GAMBERONI ALLA GRIGLIA</b> A kebab of whole king prawns chargrilled, placed on rocket salad and drizzled with a garlic, olive oil and balsamic vinegar dressing	15.95
<b>SALMONE AL PEPE ROSA</b> Pan-fried fillet of salmon in a sauce made from oil, lemon, dill & pink peppercorns	12.95
<b>HALIBUT CON CAPPERI E LIMONE</b> Fresh halibut lightly floured and cooked gently with butter, capers and lemon juice	14.75
<b>HALIBUT ALLA NAPOLETANA</b> Fresh halibut cooked with extra virgin olive oil, garlic, parsley, white wine, capers, black olives and crushed cherry tomatoes. Another simple yet tasty dish!	14.75
<b>ORATA/SPIGOLA ALL'ACQUA PAZZA</b> 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!	14.95

## SIDE DISHES OF SALADS, VEGETABLES AND POTATOES

<b>INSALATA VERDE</b> Green salad	3.00
<b>INSALATA MISTA</b> Mixed salad	3.20
<b>INSALATA DIRUCOLA E PARMIGGIANO</b> Rocket salad and parmesan shavings	4.50
<b>INSALATA DI POMODORO CIPOLLA ROSSA E CAPPERI</b> Tomato salad with red onions and capers	3.95
<b>CIPOLLE ROSOLATE</b> Onions tossed browned and softened in extra virgin olive oil and parsley	3.20
<b>PATATE ALLA PARIGINA</b> Boiled potatoes sautéed simply with a mixture of herbs	3.75
<b>PATATE FRITTE</b> French fries	2.50



## CAFFE' - COFFEE

ESPRESSO	1.80
DOUBLE ESPRESSO	2.60
CAPPUCCINO	1.90
CAFFE' NERO Black coffee	1.80
CAFFE' BIANCO White coffee	1.90
CAFFE' LATTE A creamy, milky coffee	1.90
CAFFE' CORRETTO Espresso with a dash of liqueur of your choice	2.90
COFFEE LIQUEUR (Irish, Calypso, Brandy, Baileys)	4.95
CIOCCOLATA CALDA Hot chocolate	1.90
TEA	1.60

All prices include VAT @ 20%

Gratuities are at your discretion

## SPIRITS & WHISKEYS



GIN	2.50
VODKA	2.50
BACARDI	2.50
MORGAN SPICE	2.75
FAMOUS GROUSE	3.50
LAPHROAIG	3.95
MACALLAN	2.95
GLENMORANGIE	3.50
SOUTHERN COMFORT	2.75
JACK DANIELS	2.95
BALVENIE	3.95

## BRANDY, COGNAC, GRAPPE & DIGESTIVES

HOUSE BRANDY	2.50
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, AMARETTO, 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 HALF PINT	1.95
LAGER PINT	3.20
PERONI, MORETTI, BUDWEISER, AND CORONA BOTTLE	3.40
MAGNERS CIDER (PINT) BOTTLE	3.80

## SOFT DRINKS

MINERAL WATER LARGE BOTTLE	3.20
MINERAL WATER SMALL BOTTLE	2.40
LEMONADE, FANTA, COCA COLA, DIET COKE, IRN BREW, BLACKCURRANT&SODA, SODA&LIME, FRESH ORANGE	1.75
PINEAPPLE JUICE, APPLTISER, GINGER BEER	1.90
BOTTLES OF COKE/DIET	1.90
ALL OTHER MIXERS	0.70