



## STARTERS

### PANE ALL AGLIO 4.50

Garlic Bread

### PANE ALL AGLIO E FORMAGGIO 5.25

Garlic Bread topped with Mozzarella Cheese

### BRUSCHETTA 5.95

Southern Italian Garlic Bread topped with crushed Tomatoes, Olive Oil, Oregano & Basil

### CROSTINI DI PARMA E POMODORO 9.25

Toasted Ciabatta bread topped with crushed tomatoes, oregano & basil, with thin slices of Parma ham and buffalo mozzarella cheese, drizzled with balsamic vinegar reduction

### CARPACCIO DI PARMA 8.50

Slices of Parma Ham with Parmesan Shavings and Rocket leaves

### CARPACCIO SALMONE 9.50

Slices of smoked Salmon with Baby Prawns, bound in Marie Rose sauce and crisp Salad leaves.

### CAPRESE 7.95

Sliced Vine Tomatoes, Buffalo Mozzarella Cheese, Basil leaves & Oregano

### MISERIA E NOBILITA 15.95

A combination of Italian Hams & Salami, Buffalo Mozzarella, Roasted peppers & Aubergine, mixed Olives & Artichokes (min 2 people)

### COZZE SCOPPIATE 9.50

Steamed Mussels with White Wine, Garlic & Spicy tomato sauce served with Crostini Bread

### CAPACCIO DI BARBABIETOLA 7.50

Thin slices of beetroot, with goats cheese, balsamic reduction and rocket

### GAMBERONI PICCANTI 12.50

Pan fried King Prawns with Garlic, Chilli & Lemon served with mixed leaves

### MELANZANE AL FORNO 8.25

Baked Aubergine with Sicilian tomato sauce, Mozzarella, Parmesan Cheese & Basil

### ARANCINI CON FORMAGGIO 7.95

Breaded, deep-fried risotto balls with Italian mixed cheeses served with a lightly spiced tomato sauce

# PASTA

## LINGUINE MARINARA 17.50

Long flat Pasta with Monkfish,  
King Prawns, Calamari, & Mussels in a spicy Tomato & White Wine sauce

## LINGUINE AL PESTO 13.95

Flat Spaghetti served with Sicilian style Pesto made from Basil, Sun dried  
Tomatoes, Roasted Peppers, Aubergine, Extra Virgin Olive Oil & Parmesan  
Cheese

## SPAGHETTI CARBONARA 13.95

Long Pasta tossed with Smoked Bacon & Egg Yolk

## RISOTTO CON EGLEFINO 17.50

Creamy Arborio rice with diced smoked haddock, garlic, leeks and dill

## PENNE ARRABBIATA 11.95

Small tube Pasta with Garlic, Chilli & Tomato

+ Chicken 13.95 + 5 Prawns 17.50

## RISOTTO CON POLLO 14.50

Arborio rice with chicken, porcini mushrooms, onion and  
garlic with a touch of cream

## LASAGNE AL FORNO 14.50

Our own homemade oven baked Beef & Pork Lasagna

## SPAGHETTI BOLOGNESE 13.50

Our own Homemade Beef & Pork Ragù served with Spaghetti Pasta

## RISOTTO CON POLLO 14.50

Arborio rice with chicken, porcini mushrooms, onion  
and garlic with a touch of cream

## LINGUINE SALMONE E GAMBERETTI 17.50

Long flat pasta with smoked salmon and king prawns, served in a creamy  
saffron white wine sauce

## **MAINS**

### **POLLO DEL GIORNO 18.50**

Chicken of the day (Please ask your waiting staff)

### **SCALOPPINA DI MAIALE 19.50**

Thin slices of Pork fillet served with a sweet marsala wine, mushroom, red onion and tomato sauce, served with green beans and mashed potato

### **SPIEDINO DI POLLO 20.95**

Marinated Chicken with Herbs and Chilli, skewered with Italian Sausage, Pancetta, Red Onion, Peppers served with Rosemary potatoes

### **ESCALOPES DI AGNELLO 18.95**

A blend of minced pork and lamb served with spaghetti in a creamy tomato and basil sauce

### **BRANZINO 21.95**

Pan fried fillets of Seabass, served with fresh mussels, spiced tomato, garlic and white wine sauce, rosemary potatoes and mixed vegetables

## **SIDE DISHES**

### **MISTA 4.50**

A mixed leaf Salad with cherry tomatoes, cucumber, red onion and peppers served with a house dressing

### **PATATINE FRITTE 3.50**

Home Made Chips

### **PURE' DI PATATE 3.50**

mashed potatoes

### **PATATE AL ROSMARINO 3.50**

Oven Baked Rosemary Potatoes

### **FUNGHI PICCANTI 3.50**

Mushrooms sauteed with chilli & Garlic

## SALADS

### CAESAR SALAD 12.95

Char-grilled Chicken & Smoked bacon tossed with Cos lettuce, garlic Croutons, Parmesan cheese & our own creamy dressing

### INSALATA DI CECI E TONNO 11.95

Roasted chickpea and tuna salad with red onion, cherry tomatoes, lemon juice and parsley

### SALMONCINO 13.50

Mixed leaf salad with smoked Salmon, baby Potatoes, green Beans, boiled Egg & Black olives dressed with Lemon & Mustard dressing

## DESSERTS

### AMARENA DI CILIEGE 6.50

Sweet black Cherries served with Vanilla Ice Cream

### HOME-MADE CHEESECAKE 6.50

Home-made cheesecake (Ask our waiting staff)

### PROFITEROLES 5.95

Choux pastry balls filled with fresh Cream & covered in white Chocolate

### HOME-MADE TIRAMISU 6.95

Sponge biscuits soaked in Coffee & Marsala Wine, dressed in a sweet Mascarpone cream Sauce

## OUR DAILY SPECIALS

Our daily specials are only sourced by the best produce from local suppliers. Each day, we have a fantastic selection of versatile dishes to suit all tastes.

Please ask our waiting staff on our daily specials

## COFFEE & TEA

ESPRESSO	2.75
DOUBLE ESPRESSO	3.50
BLACK COFFEE	2.95
WHITE COFFEE	2.95
CAPPUCCINO	3.25
CAFFE LATTE	3.50
MACCHIATO	2.75
LIQUOR COFFEE	5.95
DECAF COFFEE	2.95
HOT CHOCOLATE	2.95
SELECTION OF TEAS	2.25