

antipasti

bowl of olives £2.35

cesto di pane misto £2.95
a basket of warm ciabatta + foccacia bread

garlic pizza bread (v) £3.95

with mozzarella £4.75

with tomato £4.75

with caramelised red onions, mozzarella
goat's cheese, pesto & rocket (n) £4.95

zuppa del giorno £4.75

chefs homemade soup of the day served with
chargrilled ciabatta bread (v)

calamari fritti £4.75

deep fried crispy squid served with
roasted garlic mayonnaise

bruschetta con pomodoro £4.75

vine tomato, red onion, garlic + basil served on
toasted ciabatta with extra virgin olive oil
and balsamic (v)

funghi ripieni £5.95

garlic roasted mushroom, spinach, pancetta +
goat's cheese served on toasted ciabatta bread
with pesto dressing (n)

insalata cesare classico £4.85

baby gem lettuce tossed in caesar dressing with
garlic croutons + pecorino shavings (v)
with chargrilled chicken £5.85

insalata caprese £5.75

creamy mozzarella cheese + ripened
plum tomato salad with fresh basil, rocket &
extra virgin olive oil (v)

prosciutto e melone £6.95

thinly sliced cured ham served with melon

gamberoni con aglio e peperoncino £7.95

pan fried king prawns with garlic, chilli + parsley
served on chargrilled ciabatta bread

mozzarella in carrozza £5.75

breaded mozzarella cheese served with mixed
leaves + pesto mayonnaise (n)(v)

formaggio di capra e spinaci arancini £5.50

crispy goat's cheese & spinach risotto balls served
with roasted red pepper dressing (v)

antipasto misto – to share £11.95

salami napoli, sliced prosciutto & melon, goat's
cheese & spinach arancini, calamari fritti, tomato
& mozzarella, toasted ciabatta & mixed olives

pasta e risotto

penne ai frutti di mare £11.95

prawns, king prawns, squid & mussels with garlic,
chilli, red onion, tomato & cream

penne all'arrabiatta £9.25

spicy pepperoni sausage & tomato sauce

spaghetti alla bolognese £8.95

homemade slow cooked beef & tomato ragu

spaghetti con polpette £8.95

homemade beef + veal meatballs served in
a tomato & basil sauce

fettucine alla carbonara £8.95

crispy pancetta & pecorino cream

rigatoni al funghi £8.95

wild mixed mushrooms, garlic, & cream (v)
with chargrilled chicken strips £9.95

fusilli con salmone e asparagi £9.50

smoked salmon, asparagus, peas, chives & cream

fusilli al pesto £8.95

cherry tomatoes, black olives, pesto, rocket &
pecorino shavings (v)(n)
with chargrilled chicken strips £9.95

lasagne al forno £9.25

baked sheets of pasta layered with bolognese,
béchamel, pecorino & mozzarella

risotto della casa £9.25

with parsnip puree, crispy pancetta, caramelised
parsnips, pecorino and parsnip crisps

risotto al funghi di bosco £9.50

with mixed wild mushrooms, mascarpone,
pecorino crisp and white truffle oil (v)

stone baked pizzas

margherita; tomato, basil & mozzarella (v) £7.95

prosciutto e funghi; tomato, mozzarella, ham &
mushrooms £8.95

siciliana; tomato, mozzarella, sardines, tuna, red
onion, black olives & capers £8.95

caprino; tomato, mozzarella, goat's cheese, cherry
tomatoes, caramelised red onions, & peppers with
rocket, pesto & pecorino shavings (n)(v) £8.95

quattro stagioni; tomato, mozzarella, pepperoni
sausage, ham, peppers & mushrooms £8.95

spicy americana; tomato, mozzarella, spicy
pepperoni sausage, chilli & jalapeno peppers £9.25

pollo; tomato, creamy mozzarella, chargrilled
chicken, roasted peppers, diced tomato
& red onion £10.50

porcini; tomato, mozzarella, wild mushrooms &
gorgonzola (v) £9.50
served with thinly sliced prosciutto £10.50

con amici special; tomato, mozzarella, chargrilled
chicken, spicy pepperoni sausage, ham, crispy
pancetta & egg £10.95

secondi

all served with chefs selection of roasted
italian vegetables & hand cut chips, fries or
garlic & rosemary roasted new potatoes

bistecca di agnello £15.95

chargrilled vale of clwyd lamb steak marinated
with garlic & rosemary and served with a
red wine sauce

pollo alla carbonara £13.95

chargrilled breast of chicken served with
fettucine carbonara

saltimbocca di pollo al marsala £13.95

escalope of chicken breast with sage & prosciutto
in a red wine & sicilian marsala wine sauce

bistecca al pepe £16.95

8oz vale of clwyd sirloin steak served with a
creamy peppercorn sauce

costata di manzo alla griglia £16.95

chargrilled 10oz vale of clwyd rib eye steak served
with roasted field mushroom & plum tomato

filetto di manzo ai funghi porcini £19.50

8oz vale of clwyd fillet steak served with a wild
mushroom, a sicilian marsala wine and
cream sauce

salmone arrosto con caponata £13.95

roasted fillet of salmon, sweet and sour aubergine,
pepper, celery, caper and red onion with pine nuts and
served with a roasted yellow pepper dressing (n)

filetti di orata £14.95

pan fried fillets of sea bream served with
roasted fennel and gremolata dressing

tonno alla griglia £15.95

fresh seared tuna steak served with a cherry
tomato, and red onion salsa and basil oil

gamberoni con risotto alla milanese £16.95

pan fried king prawns with garlic & chilli served
with saffron risotto and pecorino shavings

contorni all £2.50

patate fritte

hand cut chips or fries

patate arrosto

rosemary & garlic roasted new potatoes

verdura mista

chefs selection of roasted italian vegetables

insalata mista

mixed leaves, cherry tomatoes, cucumber
and red onion

insalata di rucola

rocket with pecorino shavings

insalata di pomodoro e cipolle

tomato & red onion salad

n – contains nuts

v – suitable for vegetarians

vini bianchi

lyric pinot grigio £3.50 175ml / £4.35 250ml / £12.95 bottle
italy; a really characterful pinot grigio with tempting apricot, peach and melon fruit

millstream chenin blanc £3.75 175ml / £4.70 250ml / £13.95 bottle
south africa; light and fresh with an attractive quince and pear character

orvieto classico I checci figli £3.85 175ml / £4.85 250ml / £14.50 bottle

italy; a dry white wine, with crisp acidity and flavours of almond

brampton unoaked chardonnay £4.50 175ml / £5.85 250ml / £17.50 bottle

south africa; a dry white wine with all the ripe fruit of a top chardonnay but without the oak flavours

brampton sauvignon blanc £4.50 175ml / £5.85 250ml / £17.50 bottle

south africa; tropical fruit, floral and herbaceous notes characterise this vibrant and zingy dry white

pinot grigio, mezzacorona trentino £17.50 bottle

italy; a crisp fruity white wine with a delightful full and ripe aroma

gavi terre del barola £22.95 bottle

italy; crisp, dry white, long and elegant with a nutty finish

petit chablis domaine millet £27.95 bottle

france; a lean and pure petit chablis with restrained fruit and light body

vini spumante

lyric spumante £4.50 125ml glass / £16.95 bottle

italy; a light and zesty sparkling white wine that is off dry on the palate with delicate white fruit character

ponte prosecco extra dry £18.95 bottle

italy; clean, dry and crisp, with a creamy finish

ponte aurora prosecco rosé £19.95 bottle

italy; cherry pink in colour with a decent amount of sparkle, this rosé prosecco is light and off-dry

h lanvin brut £29.95 bottle

france; golden in colour with fine bubbles this elegant champagne, fresh on the nose with a rounded toasty palate

veuve clicquot yellow label brut nv £49.95

france; a full, dry, rounded champagne of high quality

vini rossi

lyric sangiovese di toscano £3.50 175ml / £4.35 250ml / £12.95 bottle

italy; deep ruby red, aromas of violet, mid-bodied with red berry fruit and a touch of mediterranean herbs

seppelt moyston shiraz £3.85 175ml / £4.85 250ml / £14.50 bottle
australia; a youthful, juicy shiraz with a good weight of fruit

merlot, mezzacorona trentino £4.50 175ml / £5.85 250ml / £17.50 bottle

italy; scented on the nose, plenty of black fruit in evidence, mid bodied and fruity, with fairly soft tannins

montepulciano itynera, igt salento £4.50 175ml / £5.85 250ml / £17.50 bottle

italy; dark in colour, with an aroma of figs, berries and spice, a lot of substance and tannin in the mouth

medievo rioja selection £4.75 175ml / £5.85 250ml / £17.75 bottle
spain; a modern style rioja filled with ripe red fruit and a smooth finish

cantina di negrar 'le roselle' valpolicella ripasso classico £20.95 bottle

italy; quite a concentrated and chunky mid bodied valpolicella

chianti classico, I cecchi figli £22.95 bottle

tuscany, Italy; this chianti has ripe, soft fruit on the nose and a decent grip on the palate

barolo, terre del barolo £36.95 bottle

italy; this brick red wine has a complex, woody nose, with a lingering flavour of liquorice on the palate

vini rosati

lyric pinot grigio blush £3.75 175ml / £4.65 250ml / £13.95 bottle
italy; a light and delicate pink pinot grigio that is off dry on the palate

marquesa de la cruz old vine £4.50 175ml / £5.85 250ml / £17.50 bottle

garnacha rosé spain; a juicy and satisfying dry rosé that has a good intensity of ripe red fruit

vino dolce

errazuriz late harvest sauvignon blanc £4.95 125ml glass / £14.95 37.5cl bottle

casablanca valley; a sweet white wine with pronounced floral and citrus aromas

we also sell wine by a 125ml glass on request