

CHAMPAGNE

Piper Heidsieck Brut by the glass	7.95
Piper Heidsieck Brut Young lively fruit flavours with a fresh vivid aroma	37.50
Lanson Brut Rose NV Pinot Noir Pinot Meunier & chardonnay with a hint of fine red wine exclusively from Pinot Noir to give it colour	45.00
Veuve Clicquot Yellow Label Brut Rich & dry with a great depth of flavour famous Riems house Blended with high proportions of pinot grapes	47.50
Laurent Perrier Cuvee Rose Brut Unlike most rose champagne is obtained by drawing juice off red Grapes in the vat instead of blending red & white wines full aromatic & rich from pinot noir grape blended from ten 100% Grand Cru Vineyards	67.50
Dom Perignon Brut Complex luxury Gran Cru only made in the best years long & Satisfying on the palate with layers of yeasty nutty flavours	120.00
Cristal Louis Roederer The ultimate Cuvee de Prestige, created in 1876 Cristal is only produced in the very finest vintages. A blend of 55% Pinot & 45% Chardonnay from Roederer's best sites. Released after 5 years of ageing	225.00

VINI BIANCHI

	175ml Glass	250ml Glass	Bottle 750ml
House wine Sanleo Dry fresh & fruity	3.50	4.50	13.95
Sauvignon Blanc Tierra Valley Chile Crisp fresh & fruity, very refreshing	4.50	5.50	14.95
Frascati superior d.o.c Malvasia & Trebbiano grape			15.50
Orvieto Classico Dry & fruity d.o.c			15.95
Pinot Grigio Flavours from Veneto with the structure of Trentino makes this perfect Pinot Grigio	4.50	5.50	16.95
Vernaccia di San Gimignano Tuscany, fruity apple notes			17.95
Savignon Friulli d.o.c Aquilaia, elderflower & sage finish			17.95
Pinot Grigio Santa Margherita Amazing consistency, great attention to detail in the selection of grapes. The leading brand of Pinot Grigio			19.95
Gavi di Gavi d.o.c.g Piemonte grapes elegant & dry			20.95
Rapitala Grand Cru IGT Sicilia Smooth & tasty, hazelnut pineapple citrus & sweet woody spices			29.95

PROSECCO

Prosecco by the glass	6.00
Prosecco Bellini (white peach puree)	6.50
Prosecco Brut Zonin Fresh dry & fruity delightful bouquet of floral base hints with a smooth velvety poetic flavour	18.95
Prosecco Rose Zonin Fruity & floral nuances of roses & mushy hints. Fresh & delicate with appealing fruity aftertaste	19.95

ROSE WINES

	175ml Glass	250ml Glass	750ml Bottle
Pinot Grigio Rose Blush Del Veneto Citrus notes with hints of raspberry white peaches refreshing & unexpectedly rounded	5.00	5.50	17.95
Cotes de Provence Chateau de Pampelonne St Tropez Refreshing & lively!			25.95

VINI ROSSI

	175ml Glass	250ml Glass	750ml Bottle
House wine Sanleo Dry well balanced & fruity	3.50	4.50	13.95
Montepulciano d'Abruzzo Full bodied intense bouquet			14.95
Valpolicella Classico d.o.c Wild berries & almonds			15.95
Tierra Merlot A charming & seductive wine made from Chile	4.50	5.50	15.95
Chianti Monte Majone d.o.c.g Pleasant & intense dry, harmonious structure			16.95
Rioja Don Jacobo Rich & velvety from Tempranillo Garnacha & Mazuelo grapes			19.95
Ripasso Valpolicella Superiore d.o.c A 'Baby Amarone'. Great strength & a sturdy body			24.95
Chianti Classico d.o.c.g Reserva Aged 15 month in oak barrels, hints of almond tobacco & toasted wood			27.95
Barolo d.o.c.g Poggio Le Coste Classic Barolo characteristics bouquet ethereal & intense, complex & full bodied with a long finish			31.95
Amarone della Valpolicella d.o.c Round Smokey & solid, perfectly balanced tannins, alcohol & acidity			39.95
Brunello di Montalcino d.o.c.g Dark cherry fruit, mocha & leather with a mint finish			45.00

BRUSCHETTE E PIZZE ALL'AGLIO

Selezione di pane e olive (V) fresh bread & olives	3.50
Bruschetta Pomodoro (V) Toasted bread, garlic chopped vine tomatoes basil & olive oil	4.25
Bruschetta Calabrese Toasted bread with olive oil, mozzarella & salami pesto	4.95
Bruschetta Romana Toasted bread with garlic topped with mixed char grilled vegetables	4.95
Pizza Garlic Bread (V)	2.95
Pizza Garlic Bread with Tomato (V)	3.95
Pizza Garlic Bread with Cheese (V)	3.95

ANTIPASTI FREDDI

Avocado & Gamberetti Avocado with Norwegian prawns smothered in seafood sauce	6.95
Antipasto Franco's Salami Mortadella Parma Ham with char grilled vegetables	7.95
Antipasto Vegetariano (V) A selection of char grilled vegetables	7.50
Coppa Di Gamberetti Classic prawn cocktail	5.95
Antipasto Di mare (Mixed seafood marinated in olive oil)	7.95
Prosciutto & Mozzarella (Parma ham & Bufalo mozzarella)	7.50
Smoked Salmon & cream cheese on Bruschetta	6.95
Mozzarella Tricolore (V) Tomato avocado & mozzarella drizzled with basil oil	6.95
Carpaccio Rucola & Parmigiano	7.50
Pate di Fegatini With toasted bread & raspberry coulis	5.95

ANTIPASTI CALDI

Calamari Fritti Lightly battered deep fried squid & aioli dip	6.50
Gamberoni Franco's Garlic King Prawns, wine, & hint of cream	8.50
Gamberoni Tempura Lightly battered king prawns with sweet chilli sauce	8.50
Gamberoni Filomena Tiger prawns sauté in garlic butter chillies & tomato	8.50
Cozze Fresche (served with crusty bread) Mussels Italian in a light sauce of tomato, garlic, oregano, basil & white wine, OR French style in a cream, white wine, garlic, shallots & parsley sauce	6.95
Garlic Mushrooms served on toasted Italian bread	5.95
Bucce di patate (V) Potato skins with dips with aioli dip	4.95
Formaggio Fritti (V) Deep fried camembert with raspberry coulis	5.95
Zuppa Del Giorno (V) Soup of the day (please ask). Served with crusty bread	3.95

PASTA AL DENTE

wheat free or gluten free if required

Lasagne layers of baked pasta, Bolognese & béchamel sauce	7.95
Cannelloni with pasta tubes, minced veal & spinach Topped with tomato & mozzarella	7.95
Rigatoni Arrabiata (V) Fresh chilli basil & garlic in a light tomato sauce	7.50
Roasted Red Pepper & Goats cheese Ravioli (V) Pasta in a tomato onion cream & chilli sauce	9.50
Spaghetti Carbonara (Pancetta cream, parmesan & egg yolk)	7.95
Spaghetti Testarossa Spicy sauce with chilli onions bacon cream & tomato	8.50
Gnocchi (V) Tomato & basil or gorgonzola cheese & asparagus	8.95
Tagliatelle Alla Romana With Veal Meatballs in a rich tomato sauce	8.95
Tagliatelle Contadina Chicken pine nuts, cream, spinach & rocket	8.95
Tagliatelle Salmone (Pasta with smoked salmon Cavalli vodka garlic, cherry tomatoes & a hint of cream)	9.50
Spaghetti Marinara Mussels Calamari & Prawns in a garlic tomato sauce	8.95
Tagliolini Neri Black ink pasta with king prawns fresh tomato chilli & cream	9.75
Agnolotti Aragosta Lobster filled parcels in a light tomato sauce	9.75
Strozzapreti Alla Tommaso Marinated spicy chicken cherry tomatoes spinach hint of cream	8.95

PIZZERIA

Pizzas with finest Plum tomatoes, Virgin olive oil, oregano & 100% pure mozzarella cheese

Meta Meta Half pasta & half pizza of your choice	11.50
Pizza Daniele Mozzarella tomato chicken pepperoni & mushrooms	10.50
Classica Margherita (V) Tomato cheese mozzarella & fresh basil	6.95
Quattro formaggi (V) Mozzarella goat's cheese dolce latte, freshly shaved parmesan	7.95
Piccante Napoli pepperoni freshly crushed chilli tomato & mozzarella	7.95
Calzone (Mozzarella tomato ham onions & mushrooms)	7.95
Marinara (Tuna prawns mozzarella tomato)	7.95
Vegetariana (V) Vine tomato mozzarella & char grilled Mediterranean vegetables	7.95
Max Mozzarella tomato Parma ham olives & Parmesan shavings	8.50
Franco's Double Pepperoni topped with mozzarella fresh rocket & parmesan shavings	8.95
Alessandro (Goats cheese cherry tomato asparagus & mozzarella)	9.95

RISOTTO

Risotto Estivo Asparagus peas fresh rocket & parmesan shavings	10.50
Risotto Di Mare Prawns Calamari mussels with cherry tomatoes	10.50
Risotto Di Pollo Calabrese Marinated chicken with spicy Salami pesto fresh asparagus & herbs	10.50

PESCI

Gamberoni Arrabiati King prawns fresh chilli basil oregano white wine cooked in a light tomato sauce served with rice	14.95
Gamberoni Tempura King prawns with sweet chilli sauce served with rice and salad	14.95
Gamberoni Francesco King prawns with shallots cognac mustard & cream. Served with rice	14.95
Branzino alla Griglia Sea bass grilled served on a bed of char grilled veg	13.95
Cozze Marinare Fresh steamed mussels cooked in fresh chilli garlic & tomato sauce Served with homemade chips	11.95
Salmon Niscoise Pan-fried 8oz salmon steak, served with Green beans cherry tomato & baby potato salad with pesto dressing	12.95
Tuna Guiditta Char grilled Tuna steak with mixed leaf salad	12.95

CARNE & POLLI

Rib eye alla Griglia 14oz Char grilled prime beef on the bone Served with homemade fries & garnish	19.95
Filetto di manzo 8 oz Char grilled fillet of beef Served with homemade fries & garnish	19.95
Filetto Rossini 8oz Char grilled steak with madiera, demiglace sauce, topped with pate Served with homemade fries	19.95
Pollo Piri Piri (Full baby chicken flattened & char grilled with fresh chilli garlic paprika & oregano sauce)(chicken breast on request)	13.95
Pollo Prosciutto e mozzarella Chicken breast filled with mozzarella & Parma ham, light basil & cream sauce	12.95
Pollo Stroganoff (strips of tender chicken breast cooked in Shallots mushrooms Cognac & cream sauce served with rice)	11.95
Pollo Davide Chicken breast with a fresh green & black peppercorn sauce	11.95
Vitello Milanese Breaded veal escalope served with spaghetti pomodoro	15.95
Saltimbocca alla Romana Veal escalope, white wine marsala, Parma ham & sage	14.95
Extra Sauces – Al Pepe, Dianna, Burro e Aglio	1.95

CONTORNI

Tomato & Red onion	2.50
Homemade Chips	2.50
Baby potatoes with butter & rock salt	2.50
Rosemary & garlic roast potatoes	2.50
Spinach	2.50
Green Beans	2.50
Zucchini Fritti	2.50
Piselli Filomena (peas onions & pancetta)	2.50
Onion Rings	2.50
Veg of the season selection	2.95
Mixed Green Salad	3.50
Rocket & Parmesan Salad	3.50