

● **AVAILABLE IN HAPPY HOUR**

antipasti freddi cold starters

- **Bruschetta (V)** 3.95
Toasted bread topped with chopped tomato, onion, garlic, basil, olive oil and parmesan shavings.
Bruschetta di Grigliata 4.95
Toasted bread topped with mozzarella and chorizo.
Bruschetta di Formaggio (V) 4.95
Toasted bread topped with goats cheese, caramelised onion and balsamic syrup
- **Paté Tuscany** 4.50
Homemade chicken liver paté with toast and caramelised red onion.
- **Cocktail di Gamberoni** 4.95
Prawns with our classic marie-rose sauce.
- **Antipasto di Carne** 5.95
Selection of finest Italian meats
- **Salmon Involtini** 5.95
Smoked salmon with prawns and mascarpone filling
- **Antipasto Italiano (for two)** 9.95
Selection of our best antipasti

antipasti caldi hot starters

- **Funghi al Aglio (V)** 3.50
Mushrooms cooked with white wine and garlic butter
- **Calamari Fritti** 3.95
Deep fried breadcrumbed squid with garlic dip
- **Buccia di Patate (V)** 3.50
Deep fried potato skins with garlic dip
- **Zuppa Minestrone (V)** 2.95
Traditional Italian homemade soup.
- **Crostini di Funghi (V)** 4.95
Toasted bread topped with garlic and cream pan fried mushrooms finished with dolcelatte cheese and balsamic syrup
- **Funghi Campania** 4.95
Mushrooms stuffed with paté, deep fried in breadcrumbs served with garlic dip.
- **Formaggio di Capra (V)** 4.95
Creamy mozzarella and goats cheese deep fried in breadcrumbs served with BBQ dip.
- **Cozze Marinara** 5.95
Mussels cooked in garlic, onions, white wine and napoli sauce.
- **Cozze ai Lemone e Peperoncino** 5.95
Mussels cooked with garlic, white wine, lemon and fresh chilli.
- **Gamberoni al Aglio** 6.95
Shelled king prawns cooked in white wine and garlic
- **Gamberoni Chilli** 6.95
Shelled king prawns cooked in chilli, garlic and napoli sauce.
- **Sanginaccio** 4.95
Black pudding topped with pesto and caramelised onion.
- **Boconchini** 4.95
Mozzarella rolled in Parma ham and oven baked.

insalata & contorno salads & sides

- **Insalata Capricciosa (V)** 3.95
Mozzarella and tomato dressed with olive oil and basil
- **Insalata Mista (V)** 2.95
Mixed salad
- **Insalata Greca (V)** 2.95
Mixed salad, feta cheese and olives
- **Insalata Pomodoro e Cipolle (V)** 2.95
Tomato & onion salad
- **Insalata di Tonno** 3.95
Mixed salad with tuna and olive oil
- **Patatine Fritte (V)** 1.95
Chips
- **Verdure (V)** 2.50
Mixed Seasonal Vegetables

NEW Leggro Pizza. We cut the middle out and fill with your choice of salad THE LIGHTER PIZZA

Italian breads

- **Pizza style garlic bread (V)** 3.25
- **Topped with mozzarella (V)** 3.50
- **Topped with tomato & basil (V)** 3.50
- **Pizza style garlic bread bruschetta (V)** 5.95
- **Focaccia rosmarino (V)** 3.50

pizza

tradizionale/traditional

- **Margarita (V)** 5.95
Tomato and mozzarella.
- **Funghi al Aglio (V)** 5.95
Mushroom, garlic and red onion.
- **Sorrentina** 6.50
Ham and mushrooms.
- **Hawaii** 6.50
Ham and pineapple.
- **Tonno e Cipolle** 6.50
Tuna and red onion.
- **Verdure (V)** 6.50
Peppers, mushroom, olives & red onion.
- **Kiev** 6.50
Strips of chicken fillet with plenty of garlic.
- **Bolognese** 6.50
Homemade Italian bolognese.
- **Pepperoni** 6.50
Tomato, cheese and pepperoni.
- **Polpettine** 6.50
Meatballs and onions.
- **Pollo e Funghi** 6.50
Chicken and mushrooms.
- **Formaggio (V)** 6.95
Gorgonzola, goats cheese, ricotta & parmesan.
- **Toscana** 6.50
Bolognese sauce, pepperoni and jalapenos.
- **Marinara** 6.95
Mixed luxury seafood.
- **Vesuvio** 6.50
Pepperoni, peppers and chillies.
- **Calzone** 6.95
Folded pizza filled with ham, pepperoni, mushroom, onion, mozzarella and tomato.

contemporanea/contemporary

- **Pranzare** 6.95
Prawns, chicken, olives, mushrooms, peppers and onions.
- **Diavola** 6.95
Strips of spicy beef, chilli and jalapeño.
- **Carne** 6.95
Strips of beef, ham, chicken and chorizo.
- **Adriatic** 7.95
Tuna, smoked salmon, calamari & prawns.
- **Tricolore** 7.95
Parma ham, mozzarella, cherry tomato and rocket.

risotti

- **Risotto Marinara** 7.95
Arborio rice sautéed with luxury seafood, garlic and Napoli sauce.
- **Risotto di Pollo** 6.95
Aborio rice sautéed with chicken, mushrooms, peppers, onions, sun dried tomato and cream.
- **Risotto Pranzare** 8.95
Aborio rice sautéed with tiger prawns, chicken, olives, mushrooms, peppers, onions and napoli sauce.

TWO CAN SHARE, half pizza half pasta

pasta

your choice of spaghetti, penne or tagliatelle with any of the following:

tradizionale/traditional

- **Arabiatto (V)** 5.95
Tomato, olives, chilli and basil(Hot!).
- **Funghi (V)** 5.95
Mushroom, spinach, garlic, chilli and napoli sauce.
- **Bolognese** 6.50
Rich beef Italian bolognese.
- **Carbonara** 6.50
Panchetta in a creamy sauce with parmesan and black pepper.
- **Polpettine** 6.50
Home made meatballs, mushroom, napoli and red wine sauce.
- **Pollo e Funghi** 6.50
Chicken, mushroom, garlic and napoli cream sauce.
- **Marinara** 7.50
Luxury seafood in napoli sauce.
- **Amatriciana** 6.50
Diced panchetta and onion, tossed in napoli sauce.
- **Cannelloni (V)** 6.95
Pasta tubes filled with ricotta cheese and spinach and oven baked in a tomato and cheese sauce.
- **Lasagne** 6.95
Oven baked with beef bolognese in a rich cheese and tomato sauce.

contemporanea/contemporary

- **Bistecca** 7.50
Strips of steak, oyster mushrooms and tossed with garlic, rich pesto and cherry tomatoes
- **Pranzare** 7.95
Tiger prawns, chicken, olives, mushrooms, peppers, onions, red pesto and napoli sauce.
- **Gamberoni** 7.95
Tiger prawns and sun dried tomatoes in a pink cream sauce flavoured with Sambucca.
- **Granccio e Camberetti** 7.95
Tiger prawns, mixed crab, onion, tarragon, cherry tomato and cream.
- **Treviso (V)** 7.50
Goats cheese, peas and mint with olive oil.
- **Gnocchi Sorrento (V)** 7.50
Napoli sauce with basil and mozzarella.
- **Tortellini Aurora (V)** 7.50
Mushroom, cream and onions.
- **Anatra di Venezia** 7.95
Roast duck tossed with pine nuts, garlic and tarragon.

house sizzlers

Pan fried with mixed vegetables in traditional Italian spices and tomato sauce served on red hot skillet accompanied with rice.

A CHOICE OF:

- **Beef steak** 13.95
- **Chicken** 11.95
- **Duck** 13.95
- **Gamberoni** 13.95
- **Pranzare** 16.95

A mix of chicken, steak, and gamberoni.

pollo chicken

served with chips, vegetables or salad

- **Pollo 0 griglia** 8.95
Grilled chicken with mushroom and onion.
- **Pollo Milanese** 8.95
Simply deep fried chicken fillet in golden breadcrumbs.
- **Pollo Rustica** 9.95
Strips of chicken fillet sautéed with mushrooms, onions and paprika flambéed in brandy, finished with wholegrain mustard, cream and a touch of tomato.
- **Pollo Peppe** 9.95
Rich red peppercorn, brandy and demiglace sauce.
- **Pollo Diane** 9.95
Mushrooms and onions flambéed in brandy & finished with French mustard and a splash of cream.
- **Pollo Funghi** 9.95
Mushrooms in a garlic and cream sauce, with a hint of English mustard.
- **Pollo Cacciatore** 9.95
Tomato, white wine and fresh herb sauce with onions, peppers and mushrooms.
- **Pollo Valdostana** 10.95
Chicken fillet in breadcrumbs topped with parma ham, tomato and melted mozzarella cheese.
- **Pollo Mare e Monti** 11.95
Tiger prawns, sun dried tomatoes, roasted peppers, garlic, brandy and a splash of cream.
- **Spezzatino Pollo a Nonna** 9.95
Fennel, onions and mushrooms in a rich red wine sauce, spiked with chilli.
- **Pranzare** 11.95
Tiger prawns, olives, mushrooms, peppers, red pesto and napoli sauce.

carne meat

served with chips, vegetables or salad

- **Rib-eye Peppe Rosa** 13.95
Rich red peppercorn, brandy, mustard, pepper and cream sauce.
- **Rib-eye Pizzaiollo** 13.95
Olives and capers in rich tomato, chilli and oregano sauce.
- **Rib-eye Diana** 13.95
Mushrooms and onions flambéed in brandy & finished with French mustard and a splash of cream.
- **Rib-eye Dolcelatte** 14.95
A rich red wine, cream and dolcelatte sauce.
- **Fillet Surf and Turf** 17.95
Tiger prawns and luxury mix seafood in a light white wine, garlic, butter and parsley sauce.
- **Fillet Pranzare** 17.95
Oyster mushrooms, mixed peppers, cream and wholegrain mustard with a hint of Pernod.
- **Fillet Rossini** 17.95
Beef fillet on crouton, topped with bacon and paté with rich marsala sauce.
- **Agnello** 13.95
Lamb rump marinated and flavoured with garlic, bay leaves and lemon juice, baked slowly until the meat is extra tender, served with a rich red wine gravy
- **Anatra** 13.95
Tender duck breast, sautéed with aged balsamic vinegar.

pesce fish

served with chips, vegetables or salad

- **Cozze Marinara** 10.95
Mussels cooked in garlic, onions, white wine and tomato sauce.
- **Cozze ai Lemone e Peperoncino** 10.95
Mussels cooked with garlic, white wine, lemon and fresh chilli.
- **Seabass fillet Aglio e Pomodorini** 9.95
Fennel, garlic, butter, cherry tomatoes, white wine and fresh herbs.
- **Salmon Crema** 9.95
Onion, mushrooms, mixed peppers with cream, brandy and English mustard.
- **Tuna Abraccio** 11.95
Grilled tuna with balsamic vinegar, red onion and cherry tomato.
- **Gamberoni al Aglio** 13.95
Shelled king prawns, cooked in white wine and fresh garlic.
- **Gamberoni Chilli** 13.95
Shelled king prawns in chilli, garlic and napoli sauce.