

Antipasti

Starters created to get your appetite going

ANTIPASTO ALL'ITALIANA A selection of cured meats & pickles served with crusty bread	8.45
COZZE MARINARA Fresh mussels in a lightly spiced white wine & tomato sauce	7.45
FUNGHI MONTANARA (v) Oven-baked mushrooms in a creamy four cheese & fresh thyme sauce	5.35
BRESAOLA, RUCOLA E PARMIGIANO Air cured beef & fresh rocket leaves sprinkled with lemon juice & topped with parmesan shavings	7.40
SPIEDINI DI POLLO O GAMBERI Freshly prepared skewers of diced chicken or king prawns coated with a mixed herb crust & served with a chilli dip	7.25
GAMBERI GRIGLIATI Grilled giant prawns sprinkled with fresh chilli oil	8.25
FAGOTTO DI SALMONE Smoked salmon parcel filled with baby prawns in a marie-rose sauce	7.15
STRUDEL DI CAPRINO (v) Our own roulade with filo pastry filled with goat's cheese & baby spinach	6.35
INSALATA CAPRESE (v) Fresh buffalo mozzarella, sliced tomatoes, basil & olive oil	7.25

Zuppa

Our own homemade soups served with bread and butter

MINISTRONE (v) Our traditional, thick, Italian vegetable soup	4.25
ZUPPA DEL GIORNO Soup of the Day	4.25

Focaccia

For times when you can't decide whether you want a starter or not, here is our own 12" pizza base to share with friends before or with your meals

ALL'OLIO (v) Brushed with olive oil, then sprinkled with salt & oregano	6.10
CON BURRO ALL'AGLIO (v) Smothered with garlic butter & parsley	6.10
CON BURRO ALL'AGLIO E FORMAGGIO (v) Smothered with garlic butter & topped with mozzarella cheese	7.10
CON POMODORO E BASILICO (v) Topped with Sicilian cherry tomatoes, garlic, basil & olive oil	8.10
CON RUCOLA E PARMIGIANO (v) Topped with fresh rocket & parmesan shavings, sprinkled with olive oil & lemon juice	8.10

Crostini

Toasted Italian bread with various toppings to enjoy and nibble while awaiting your meal

BRUSCHETTA AL POMODORO (v) Rubbed with garlic & topped with diced fresh tomatoes marinated in olive oil & basil	4.15
CROSTINI AI FEGATINI Italian style chicken liver pate	4.15
CROSTINI AI FUNGHI PORCINI (v) Wild mushrooms, garlic & white wine	4.35
CROSTINI AI PEPERONI (v) Roasted peppers marinated in olive oil, basil & balsamic vinegar	4.35
CROSTINI CON PATÉ DI SALMONE Smoked salmon paté with fresh thyme & chives	5.05
CROSTINI AL CAPRINO Red onion marmalade and goat's cheese topped with rocket and drizzled with hazelnut oil	5.45

Insalate

Salads

GRIGLIATA DI VERDURA (v) Fresh salad comprising of our own marinated grilled courgettes, aubergines, roasted peppers, & artichokes, all tossed with fresh rocket leaves, sprinkled with olive oil & balsamic vinegar & all topped with parmesan shavings	8.25
INSALATA DI TONNO E FAGIOLI Mixed leaf salad with tuna borlotti beans, celery, tomatoes, cucumbers, celery & black olives	8.25
INSALATA DI SALMONE Cos lettuce with flaked fresh fillet of salmon, boiled potatoes, French beans, boiled eggs with capers & Sicilian cherry tomatoes	10.35
CAESAR SALAD Our own version of the traditional Caesar salad served with either grilled strips of chicken or king prawns	9.95
INSALATA POLLO PRIMAVERA A mixed salad with strips of grilled chicken, French beans & peas in a wholegrain mustard dressing	9.95
RUCOLA E PARMIGIANO (v) Fresh rocket leaves topped with parmesan shavings & sprinkled with olive oil & lemon juice	3.65
INSALATA MISTA (v) Mixed leaf salad with tomatoes, cucumbers, peppers, black olives & red onion	3.35

Pasta

For the traditionalists amongst us

SPAGHETTI CARBONARA Egg, cream, pancetta & parmesan cheese sauce	6.20	8.55
SPAGHETTI NAPOLI (v) Garlic, basil & fresh tomato sauce	6.20	8.55
SPAGHETTI BOLOGNESE Traditional meat & tomato sauce	6.35	8.80

SPAGHETTI AL PESTO Traditional pasta from the Liguria region with basil, garlic, pine kernels, parmesan & olive oil pesto	6.20	8.55
PENNE ALL'ARRABIATA (v) As spicy as you can manage garlic, chilli & tomato sauce	6.35	8.80
PENNE ALL'ARRABIATA (v) With extra chicken, spicy sausage or king prawns	7.85	10.90
PENNE SALMONE E PISELLI Smoked salmon, small prawns & peas in a creamy pink sauce	8.20	11.35
RAVIOLONI AL POMODORO Large ravioli either meat or veggie, served in a fresh tomato, basil & parmesan cheese sauce	7.45	10.35

Pasta

For the more adventurous

SPAGHETTI SPINACI E GAMBERI Fresh spinach & king prawns in a lightly spiced fresh tomato sauce	8.75	12.25
LINGUINE GAMBERI E CHORIZO Long flat pasta with king prawns, roasted peppers, fresh chilli, & chorizo sausage, tomatoes & shredded baby spinach	8.75	12.25
TAGLIATELLE FUNGHI E SPINACI (v) Traditional egg pasta with wild porcini mushrooms, Sicilian cherry tomatoes & baby spinach in a lightly spiced parmesan cheese sauce	8.25	11.25
LINGUINE CON CARBONARA DI MARE A twist the traditional one served with mixed seafood in a cream, egg & parmesan cheese sauce	9.25	12.95
LINGUINE AL BRANZINO E RUCOLA Long flat pasta with flaked sea-bass, Sicilian cherry tomatoes & fresh rocket in a rocket pesto sauce	8.85	12.25
RIGATONI ASPARAGI E GAMBERI Fresh asparagus, cherry tomatoes & king prawns in a lightly spiced cream of chick pea sauce	8.95	12.25
RIGATONI SALSICCIA E CECI Crumbled spicy Italian sausage, baby spinach & chick-peas in a lightly spiced fresh tomato sauce	8.95	12.25
FUSILLI PRIMAVERA (v) Spiral-form pasta with roasted peppers, black olives, onions, courgettes, basil & parmesan cheese	7.45	10.25
LINGUINE DI MARE Fresh mussels, clams, king prawns, baby squid with a fresh tomato concasse & white wine	9.95	13.25
TAGLIATELLE POLLO E SPINACI Fresh egg-pasta with grilled strips of chicken, leeks, sun-dried tomatoes & baby spinach in a creamy mascarpone cheese sauce	8.75	12.25
LINGUINE RUCOLA E POMODORO (v) Long flat pasta with Sicilian cherry tomatoes, garlic, fresh chilli & fresh rocket topped with parmesan shavings	8.10	11.25

RAVIOLI ALL'ASTICE Fresh ravioli filled with lobster & prawn meat served in a lobster bisque sauce	9.95	13.25
LINGUINE AGLI SCAMPONI Fresh giant prawns with Sicilian cherry tomatoes, fresh chilli & basil	9.95	13.25
LINGUINE BROCCOLI E GORGONZOLA (v) Long flat pasta with broccoli florets, cherry tomatoes, toasted pine kernels & gorgonzola cheese	8.10	11.25
GNOCCHI AI SAPORI DI BOSCO Potato dumplings with mixed wild mushrooms, crumbled spicy Italian sausage, Sicilian cherry tomatoes in a light gorgonzola cheese sauce	8.75	12.25
RIGATONI CON SALSICCIA E FUNGHI Pasta with crumbled spicy Italian sausage with red peppers & mushrooms in a lightly spiced butter & tomato sauce	8.25	11.25

Available on request: Children's portions of Pasta or Pizza, Gluten Free Pasta

Risotto

RISOTTO POLLO E PEPERONI Risotto dish with diced chicken, roasted peppers & mushrooms in a light tomato and basil sauce	8.95	12.25
RISOTTO FUNGHI E SPINACI (v) Risotto dish with leeks, mushrooms, borlotti beans & baby spinach in a lightly spiced parmesan cheese sauce	8.75	11.85
RISOTTO SALSICCIA E FUNGHI PORCINI Risotto dish with spicy Italian sausage, wild mushrooms, parmesan cheese & balsamic vinegar	8.95	12.25
RISOTTO CON LENTICCHIE E GAMBERI Risotto dish with speck & king prawns in a creamed lentil sauce	8.95	12.25
RISOTTO TUTTOMARE Risotto dish with fresh seafood in a lightly spiced white wine & tomato sauce	8.95	12.25



Pizza Thin based 12" pizza with our own tomato & oregano sauce & fior di latte 100% mozzarella

MARGHERITA (v)	8.35
Cheese & tomato	
SFIZIOSA	11.45
Chorizo sausage, diced chicken & fresh chillies	
PROSCIUTTO E FUNGHI	10.45
Ham & mushroom	
CAPRICCIOSA	11.45
Ham, mushroom, salame, black olives & artichokes	
FUNGHI PORCINI (v)	10.45
Wild mushrooms	
SALSICCIA PICCANTE	10.45
Spicy Italian sausage	
CONTADINA (v)	10.45
Roasted peppers & onions	
PARMA E RUCOLA	11.45
Parma ham & fresh rocket	
SPINACI E GAMBERI	11.45
Spinach & King Prawns	
CALZONE CLASSICO	11.45
Folded pizza filled with egg, salame, ham, olives & mozzarella	
CALZONE VERDE (v)	11.45
Folded pizza filled with spinach, mushrooms & mozzarella	

Children's pizza available on request

Carni e Pesce Meats & Fish

SPEZZATINO D'ABBACCHIO	17.95
Slow cooked rich lamb stew served with mash	
SCALOPPINA ALLA VALDOSTANA	17.90
An escalope of veal topped with gourmet ham & fontina cheese, served with baby potatoes & chorizo in a white wine & Dijon mustard sauce	
SCALOPPINA AI FUNGHI PORCINI	17.90
Escalope of veal with wild porcini mushrooms & baby spinach in a white wine & butter sauce served with mash	
FILETTO DI MANZO	22.50
8 oz fillet steak cooked to your liking & served with fries or mashed potatoes	
Diane Sauce	2.35
Mushrooms, brandy & French mustard in a light creamy tomato sauce	
Pepper Sauce	2.35
Creamy black peppercorn sauce with French mustard, Worcester sauce & brandy	
Pizzaiola Sauce	2.35
Fresh tomato, garlic & oregano sauce	

BISTECCA AI FERRI	21.45
12oz rib-eye steak cooked to your liking & served with fries or mashed potatoes	
BRANZINO AL FORNO	17.95
Pan fried sea bass with a Mediterranean tartar sauce with oregano & coriander served with mixed vegetables	
FAGOTTO DI PARMA E CODA DI ROSPO	18.65
Parcels of monkfish wrapped in Parma ham in a Sicilian cherry tomato, Gaeta olives & rosemary stew served with crispy baby potatoes	
CODA DI ROSPO E FAVE IN SALSIA PICCANTE	18.65
Chunks of monkfish, broad-beans, fresh chilli & chorizo sausage in a fresh tomato sauce served with mash	
TRANCIO DI SALMONE IN CROSTA DI BASILICO	17.45
Oven-baked fillet of salmon with a breadcrumb, parmesan & basil pesto crust served with baby boiled potatoes	
PETTO DI POLLO ALLA MILANESE	16.45
Chicken breast in breadcrumbs served with a portion of spaghetti Napoli	
PETTO DI POLLO ALLA VENETA	16.45
Pan-fried breast of chicken with wild porcini mushrooms, Sicilian cherry tomatoes & speck in sherry & butter sauce served with mash	
PETTO DI POLLO ALLA MESSICANA	16.45
Breast of chicken with fresh chilli, onions, fresh tomato sauce, roasted peppers & chorizo sausage served with basil mash	
PETTO DI POLLO ALLA SALSICCIA PICCANTE	16.45
Pan-fried breast of chicken with crumbled spicy Italian sausage in a creamy sauce served with mash	

Contorni side orders

GARLIC BREAD	2.65
GARLIC BREAD & MOZZARELLA CHEESE	3.45
BROCCOLI	2.95
PATATINE FRITTE French Fries	2.75
PATATE PICCANTI	3.85
Baby potatoes & chorizo in a white wine & Dijon sauce	
MIXED VEGETABLES	3.50
FUNGHI TRIFOLATI	3.15
Mushrooms in white wine & garlic	
MIXED OLIVES	3.30

The symbol (v) beside any dish certifies that it is suitable for a Vegetarian Diet. Due to the presence of nuts in some of our dishes, we cannot guarantee the absence of nut traces in our menu items.

il piacere mangiare
the pleasure of eating

