Antipasti / Starter

Calamari Fritti Deep fried, Crispy flour coated squid rings served with lemon mayonnaise	£6.25
Cappesante della casa Chef choice of fresh scalops	£7.95
Cozze ai Pomodorini Fresh mussels with garlic, cherry tomato and chilli sauce	£6.95
Cozze a Limone Fresh mussels with garlic, olive oil, black pepper, parsley and lemon sauce	£6.95
Gamberoni Grigliati Grilled tiger prawns served with lemon sauce, garnished with mix salad	£7.25
Antipasto Rustico (new) Italian cured meats, crostini, tomato bruschetta, grilled veg, aged cheese, artichokes	£8.95
Antipasto vegetarian (v) Grilled Mediterranean vegetables with parmesan shaving, served on a bed of salad	£6.50
Mozzarella e Pomodoro(v) Buffalo mozzarella with fresh tomatoes	£6.95
Mozzarella e Prosciutto Crudo Buffalo mozzarella with parma ham	£7.50
Prosciutto e Bruschetta (new) Crispy tomato bruschetta, Prosciutto di Parma ham, parmesan shavings and balsamic	£7.50
Pasta e Risotti / Pastas and Risotto	
Pasta e Risotti / Pastas and Risotto Lasagna Layers of egg pasta with Bolognese and béchamel sauce	£8.95
Lasagna	£8.95 £14.95
Lasagna Layers of egg pasta with Bolognese and béchamel sauce Risotto di Mare	
Lasagna Layers of egg pasta with Bolognese and béchamel sauce Risotto di Mare Risotto with clams, mussels, squid, tiger prawns, garlic, white wine and parsley Risotto del Boscaiolo (new)	£14.95
Lasagna Layers of egg pasta with Bolognese and béchamel sauce Risotto di Mare Risotto with clams, mussels, squid, tiger prawns, garlic, white wine and parsley Risotto del Boscaiolo (new) Crispy pancetta, mix mushrooms, crunchy asparagus, parmesan and fresh mint Spaghetti Carbonara	£14.95 £11.95
Lasagna Layers of egg pasta with Bolognese and béchamel sauce Risotto di Mare Risotto with clams, mussels, squid, tiger prawns, garlic, white wine and parsley Risotto del Boscaiolo (new) Crispy pancetta, mix mushrooms, crunchy asparagus, parmesan and fresh mint Spaghetti Carbonara Spaghetti pasta with pancetta, eggs and cream Spaghetti alla Bolognese	£14.95 £11.95 £6.50/£9.95
Lasagna Layers of egg pasta with Bolognese and béchamel sauce Risotto di Mare Risotto with clams, mussels, squid, tiger prawns, garlic, white wine and parsley Risotto del Boscaiolo (new) Crispy pancetta, mix mushrooms, crunchy asparagus, parmesan and fresh mint Spaghetti Carbonara Spaghetti pasta with pancetta, eggs and cream Spaghetti alla Bolognese Spaghetti pasta with a rich bolognese sauce Penne alla Cacciatora	£14.95 £11.95 £6.50 /£9.95 £6.25 /£8.95
Lasagna Layers of egg pasta with Bolognese and béchamel sauce Risotto di Mare Risotto with clams, mussels, squid, tiger prawns, garlic, white wine and parsley Risotto del Boscaiolo (new) Crispy pancetta, mix mushrooms, crunchy asparagus, parmesan and fresh mint Spaghetti Carbonara Spaghetti pasta with pancetta, eggs and cream Spaghetti alla Bolognese Spaghetti pasta with a rich bolognese sauce Penne alla Cacciatora Penne pasta with chicken in a fresh tomato, chilli and garlic sauce Linguine Cozze e Vongole	£14.95 £11.95 £6.50 /£9.95 £6.25 /£8.95 £6.75 /£9.95
Lasagna Layers of egg pasta with Bolognese and béchamel sauce Risotto di Mare Risotto with clams, mussels, squid, tiger prawns, garlic, white wine and parsley Risotto del Boscaiolo (new) Crispy pancetta, mix mushrooms, crunchy asparagus, parmesan and fresh mint Spaghetti Carbonara Spaghetti pasta with pancetta, eggs and cream Spaghetti alla Bolognese Spaghetti pasta with a rich bolognese sauce Penne alla Cacciatora Penne pasta with chicken in a fresh tomato, chilli and garlic sauce Linguine Cozze e Vongole Linguine with fresh clams and mussels in fresh chilli, garlic and white wine sauce Linguine allo Scoglio	£14.95 £11.95 £6.50 /£9.95 £6.25 /£8.95 £6.75 /£9.95 £13.50

^{*} Gluten Free pasta available (no extra charge)

Secondi Piatti / Main Courses

Filetto ai ferri 8 oz Fillet steak , served with seaso peppercorn or mushroom sauce	onal vegetables a	nd a sauce at your choice:Rich Barolo sauce,	£21.95 green
Medaglioni ai ferri 7 oz Medallions of fillet steak serve peppercorn or mushroom sauce	ed with sauce at y	our choice:Garlic tomato and oregano, Barolo	£16.95 , green
Bistecca ai ferri			£18.95
Over 21 days mature 10 oz rib eye sauce	steak served with	n choice of :Rich Barolo , green peppercorn or	mushroom
Pollo ai Funghi e Asparagi Breast of chicken with fresh aspara		d mushrooms and parma ham crisps	£13.95
Costolette D'agnello Rack of lamb, served with sautéed Red wine and mint sauce	spinach, caramei	lised red onions and mushroom, with	£16.95
Cotoletta alla Milanese (nev Pan fried veal in seasoned breadch tomato sauce spaghetti	,	ozzarella served with sautéed potatoes or	£16.45
Vitello Saltinbocca Escalope of veal with parma ham a	nd sage in a butt	er and wine sauce	£15.95
Vitello al Marsala e Fungh	i		£15.95
Escalope of veal in a mushrooms a Merluzzo con salsa verde Fresh Cod served with green sauce	(new)	sauce asonal flash greens, balsamic cherry tomatoes	£15.45
Spigola al Limone Pan fried sea bass fillet served with	ı spinach, chilli, g	arlic and lemon butter sauce	£17.50
Cappesante alla tarantina Fresh king scalops in chilli and bu		d with spinach and sautee potatoes	£.17.95
Gamberi Piccanti Sautéed tiger prawns with roasted	garlic, lemon and	chilli butter sauce.	£15.95
All main courses are serve	ed with sautée	e potatoes	
Contorni / Side Order			
Bruschetta	£3.00	Green Salad	£2.50
Garlic Bread	£2.50	Sautéed Mushrooms	£3.25
Bread and Butter Mixed Salad	£1.95 £2.50	Mixed Vegetables Portion of spinach	£2.50 £3.25
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