

APERITIVO

APEROL SPRITZ

*Aperol, prosecco
& soda*
7.95

HUGO SPRITZ

*Prosecco with Elderflower,
soda & fresh mint*
7.95

NEGRONI

*Equal parts gin, Campari
& sweet vermouth*
7.95

STUZZICHINI

APPETIZERS

PARMIGIANO

*Small cubes of aged
Parmigiano-Reggiano
served with sweet
balsamic reduction.*
Served with fresh ciabatta
5.95

ALICI MARINATE

*White anchovies
marinated with olive oil,
parsley, garlic and chilli*
Served with fresh ciabatta
5.95

OLIVE MARINATE

*Black and green olives
marinated with citrus,
olive oil, oregano,
garlic & fresh rosemary.*
Served with fresh ciabatta
4.95

GARLIC BREAD

*Half a ciabatta loaf with
garlic butter*
4.95
With mozzarella cheese
5.95

BREAD BASKET

*Slices of fresh ciabatta
drizzled with extra virgin
olive oil & oregano.*
Served with olive oil dip
2.95

SALUMI E FORMAGGI

SALAMI & CHEESE SHARING PLATTERS

PIATTO DI SALUMI

*Italian charcuterie board with Prosciutto crudo, spicy 'Nduja,
salami Napoli & Chorizo. Served with marinated olives & fresh ciabatta bread*
For two 15.00 | For four 29.00

PIATTO DI FORMAGGI

Italian Gorgonzola blue cheese, Parmegiano Reggiano cubes & creamy Burrata
Served with fresh bread, walnuts & white truffle honey
For two 15.00 | For four 29.00

Please always inform us of any **allergies** before placing your order as not all ingredients are listed and we cannot guarantee the total absence of allergens in our dishes.
An optional service charge of 10% will be added to all tables over 6 people

ANTIPASTI

STARTERS

ZUPPA DEL GIORNO <i>Fresh home made soup of the day</i>	5.45
BRUSCHETTA v <i>Toasted ciabatta bread with garlic butter. Topped with fresh tomatoes and basil</i>	6.95
FUNGHI ALL'AGLIO v <i>Fresh button mushrooms cooked in a garlic butter sauce. Finished with chopped parsley</i>	6.95
RUCOLA & PARMIGIANO v n <i>Salad of rocket, shaved Parmesan, pine kernels & croutons. Dressed with balsamic vinegar olive oil & crushed black pepper</i>	6.95
CAPRESE v <i>Slices of mozzarella cheese ball, ripe tomatoes & fresh basil. Dressed with homemade sweet balsamic syrup.</i>	6.95
BURRATA E PROSCIUTTO <i>Puglian burrata cheese with cream filling & Parma Ham. Drizzled with olive oil</i>	7.95
GAMBERONI <i>Shell-on Tiger prawns pan fried in garlic butter, lemon, chilli and white wine</i>	8.95
INSALATA DI MARE <i>Selection of fresh seasonal seafood marinated in virgin olive oil, garlic and fresh herbs. Served on a bed of mixed salad</i>	8.95
COZZE ALLA PANNA <i>Half-shell green lipped mussels cooked in a garlic, white wine & cream sauce</i>	8.95
SALMONE AFFUMICATO <i>Smoked salmon dressed with olive oil, lemon juice & crushed black pepper. Served with a salad garnish</i>	8.95
CARPACCIO DI MANZO <i>Pounded prime fillet steak with Dijon dressing, capers, sprinkled with Parmesan & rocket salad.</i>	9.95

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PASTA

FETTUCCINE ALLA CAMPAGNOLA	12.95
<i>Fettuccine pasta cooked with onions, mushrooms, sun dried tomatoes, Parma ham, cream & tomato sauce</i>	
FETTUCCINE BOLOGNESE	12.95
<i>Fettuccine pasta cooked with a traditional, homemade Bolognese sauce</i>	
FETTUCCINE ALFREDO	15.95
<i>Fettuccine pasta cooked with creamy parmesan sauce with onions, mushrooms & fillet steak strips</i>	
RIGATONI AL PESTO	10.95
<i>Rigatoni pasta cooked with cherry tomatoes, garlic and basil pesto Topped with basil & fresh mozzarella</i>	
RIGATONI AL POLLO	12.95
<i>Rigatoni pasta cooked with onions, mushrooms, succulent chicken breast, tomato sauce and cream</i>	
RIGATONI ALL'ARRABBIATA	10.95
<i>Rigatoni pasta cooked with onions, fresh chilli, garlic & our homemade tomato sauce. (Add fillet steak strips for £4)</i>	
LASAGNE AL FORNO	12.95
<i>Oven baked layers of pasta with homemade Bolognese sauce and Bechamel. Topped with grated Mozzarella cheese</i>	
SPAGHETTI CARBONARA	11.95
<i>Cooked with a creamy onion and bacon sauce. Finished with black pepper, egg yolk and Parmesan</i>	
SPAGHETTI VEGETARIAN v	12.95
<i>With olives, sun dried tomatoes, garlic, mushrooms, mixed peppers, onions, fresh basil leaves, finished with tomato & cream sauce</i>	
SPAGHETTI AI FRUTTI DI MARE	15.95
<i>Cooked with garlic, white wine, cream, fresh chilli, parsley King prawns & mixed seafood</i>	
TORTELLONI v	12.95
<i>Tortelloni pasta parcels filled with ricotta and spinach, served with a creamy, gorgonzola & fresh spinach sauce. Finished with fresh parmesan & pine nuts</i>	

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GNOCCHI

GNOCCHI ALLA NDUJA 12.95

Potato and flour dumplings in a spicy 'Nduja sausage and tomato sauce. Topped with creamy Burrata cheese & Prosciutto Sprinkled with smoked paprika

GNOCCHI GORGONZOLA E SPINACI 12.95

Potato and flour dumplings in a creamy Gorgonzola sauce with fresh spinach & spinach oil. Topped with crispy pancetta

RISOTTO

RISOTTO AI FUNGHI v 12.95

Italian Arborio rice cooked with onions, mushrooms, wild mushrooms, Parmesan cheese & a touch of cream and white wine. Finished with a splash of white truffle oil

RISOTTO NAPOLI 15.95

Italian Arborio rice cooked in a homemade tomato sauce sauce with garlic, chilli, parsley, touch of cream, King prawns & mixed seafood

RISOTTO AL SALMONE 13.95

Italian Arborio rice cooked with onions, Dolcelatte cheese, Strips of smoked salmon & asparagus in a white wine & cream sauce.

RISOTTO GIARDINO v 12.95

Italian Arborio rice cooked with chopped shallots, asparagus, peas & courgettes in a butter and white wine sauce with a touch of spinach pesto

SIDE DISHES

BROCOLETTI

Tenderstem broccoli sauteed with garlic butter, almond flakes & chilli 3.95

INSALATA POMODORO

Slices of tomato with basil Drizzled with olive oil & balsamic syrup 2.95

CAROTE GLASSATE

Glazed carrots with fresh thyme & butter 3.95

INSLALTA RUCOLA

Rocket Salad with parmesan shavings, croutons & pine nuts 3.95

FRENCH FRIES

2.95

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POLLO

*All chicken dishes served with rosemary & sea salt new potatoes
& salad garnish*

POLLO AL FORMAGGIO 15.95

*Tender oven cooked chicken breast in a onion, bacon,
Dolcelatte cheese, white wine & cream sauce.
Served on a bed of fresh baby spinach leaves*

POLLO AL SALMONE 15.95

*Tender oven cooked chicken breast cooked with onions,
Sun-dried tomatoes and Dolcelatte cheese, white wine
and cream sauce. Topped with a slice of smoked salmon*

POLLO PORCINI 15.95

*Tender oven cooked chicken breast with sun-dried tomatoes,
Porcini mushrooms, juniper berries and Fresh Rosemary.
In a white wine, Napoletana sauce with a touch of demi-glace*

POLLO CALABRESE 15.95

*Tender oven cooked chicken breast cooked with a rich Pomodoro
& spicy 'Nduja sausage sauce with a touch of cream,
fresh basil leaves and mixed peppers*

PESCE

*All fish dishes served with rosemary & sea salt new potatoes & salad garnish
(Although great care has been taken, our fish dishes may contain bones)*

BRANZINO POMODORO 18.95

*Two fillets of sea bass in garlic, olives, white wine
& homemade tomatosauce*

BRANZINO SALVIA E ROSEMARINO 18.95

*Two fillets of sea bass with fresh sage & rosemary in
butter & white wine sauce*

BRANZINO ALLA MANDORLA 18.95

Two fillets of sea bass in flaked almonds and butter sauce

SALMONE DIJONESE 16.95

*Salmon fillet with onion, Dijon mustard, tarragon
& white wine cream sauce.
(Peppercorn sauce also available on request)*

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FILETTI

*"All our fillet steaks are matured for 28 days
and are cut in house weighing between 7 and 8 ounces
All fillets served with rosemary & sea salt new potatoes & salad garnish"*

PLAIN FILLET 22.95

FILETTO AL PEPE 25.95
Beef fillet with brandy and creamy black pepper sauce

FILETTO DOLCELATTE 25.95
*Beef fillet with onions, bacon, ruby port
& rich demi-glace and Dolcelatte sauce*

FILETTO PIZZIOLA 25.95
*Beef fillet with garlic, onion,
mixed pepper, capers, basil & tomato sauce*

FILETTO DIANE 25.95
*Beef fillet with classic mushroom,
french mustard, brandy & cream sauce*

FILETTO FAVORITA 26.95
*Beef fillet with rich ruby port & demi-glace
sauce with shallots, served on a crouton with pâté.
Topped with crispy pancetta.*

FILETTO STROGANOFF 17.95
*Strips of beef fillet sauteed in vodka, cooked
with onions, mushrooms, smoked paprika, demi-glace & cream.
Served with fries or risotto. (Not served with new potatoes)*

SIDE DISHES

BROCOLETTI
*Tenderstem broccoli sauteed with garlic butter,
almond flakes & chilli 3.95*

INSALATA POMODORO
*Slices of tomato with basil
Drizzled with olive oil & balsamic syrup 2.95*

CAROTE GLASSATE
Glazed carrots with fresh thyme & butter 3.95

INSLALTA RUCOLA
*Rocket Salad with parmesan shavings,
croutons & pine nuts 3.95*

FRENCH FRIES
2.95

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SALADS

INSALATE CESARE

9.95

*Mixed lettuce, anchovies, olives, croutons, Parmesan cheese, crushed black peppercorns, olive oil and balsamic vinegar
Served with a jug of caesar dressing
(Add chicken breast for extra £2)*

INSALATA DI POLLO

11.95

Mixed lettuce, tomatoes, cucumbers, croutons, warm chicken breast, Balsamic vinegar, olive oil & crushed black peppercorns

INSALATA MISTA

8.95

*Rocket leaves, croutons, basil leave, olives, mixed lettuce, tomatoes, cucumbers & pine kernels.
Dressed with balsamic vinegar, olive oil and crushed black pepper*

VEGAN, GLUTEN FREE, LACTOSE FREE
MENUS AVAIBLE ON REQUEST

SIDE DISHES

BROCOLETTI

Tenderstem broccoli sauteed with garlic butter, almond flakes & chilli 3.95

INSALATA POMODORO

*Slices of tomato with basil
Drizzled with olive oil & balsamic syrup 2.95*

CAROTE GLASSATE

Glazed carrots with fresh thyme & butter 3.95

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Rocket Salad with parmesan shavings, croutons & pine nuts 3.95

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