

Antipasti e Pane

Olive	2.95
Marinated olives	
Pane Fresco della Casa	2.50
Homemade bread baked in our own stone oven	
Pane all'Aglio	
<i>Garlic breads</i>	
Plain with rosemary	2.95
CONVIVIO with pancetta, cherry tomato and chilli	3.95
Tomato and basil	3.10
Cheese	3.50
Frittelle v	3.10
Mini round pizzas with tomato and parmesan	
Stuzzichini	3.50
Selection of Italian canapés. Ideal as an aperitif	

Antipasti 5.00

Zuppa Vegetale v
Cream homemade vegetable soup with croutons
Polpette
Italian herb meatballs in tomato sauce
Carpaccio
Thinly sliced fillet of cured beef with rocket & shaved parmesan
Funghi Ripieni
Stuffed mushrooms with breadcrumbs, garlic, butter and parmesan
Calamari Genovese
Fried sautéed calamari with mushrooms and garlic

Antipasto Toscano
Italian cured meats with rocket salad

Cozze alla Pugliese
Sauteed mussels with chili tomato and garlic

Anatra Ai Frutti Di Bosco
Marinated duck breast with fruit of the forest drizzle

Insalate 5.00

Cesare
Gem lettuce with Caesar dressing, grilled chicken, Parmesan and croutons
Caprese
Salad of tomato, basil and buffalo mozzarella

Primi 10.00

Ravioli all'Aragosta
Homemade ravioli filled with lobster served with lobster sauce
Ravioli al Pomodoro v
Homemade Ravioli with ricotta and spinach in tomato and basil sauce
Spaghetti allo Scoglio
Selection of seafood cooked with garlic and olive oil in a white wine sauce
Spaghetti Carbonara
The real carbonara recipe
Tagliatelle all'Aragosta
With lobster pieces in a creamy lobster sauce
Tagliatelle al Ragù
Pesto, sun dried tomato, spinach and a touch of cream
Penne con Polpette
Penne with Italian meatballs
Penne Calabrese
Chilli, hot salami and beef strips in a tomato sauce
Farfalle al Salmone
Butterfly pasta with smoked salmon in a creamy pink sauce

Risotto alla Pescatora
Arborio rice with seafood and a hint of tomato sauce

Risotto Boscaiola
Arborio rice with wild mushrooms

Pizze 5.00

Margherita
The original with tomato and mozzarella di bufala
Tricolore v
Peppers mozzarella tomato and a little virgin olive oil
Festosa
with salami, Italian sausage, chicken and mozzarella topped with tomato sauce and a little olive oil
Calabrese
Hot and spicy salami and chilli
Cesare
Topped with chicken, mozzarella and mushroom

Secondi 10.00

Pollo Champagne
Chicken breast cooked in a Champagne, mushroom, cream & herb sauce

Bistecca alla Pizzaiola
Thinly cut sirloin steak cooked through with garlic tomato herbs and red wine

Pollo Piccante
Chicken breast with apple and lemon sauce

Filetto al Pepe <small>supplement 8.00</small>
Fillet steak with a delicious peppercorn sauce

Porchetta
Italian suckling pig with mushrooms, shallots and a Barolo sauce with mash

Maiale al Marsala
Lightly sautéed pork escalopes in Italian aromatic wine with mushrooms and a hint of cream

Salmone al Pesto
Sauteed salmon with pesto dressing

Salsiccia Forestiera
Italian slightly spiced herb sausage with mushrooms, onions and red wine sauce and mash

Torta di Zucchine e Melanzane v
Layers of courgettes aubergine mushrooms tomato and cheese

All include vegetables and potatoes

Dolci 4.00

Torta Al Cioccolato
Chocolate cake filled with flavoured cream
Tiramisu
Traditionally Italian!
Panna Cotta di Casa
Traditional soft set vanilla dessert
Dolcetti v
Selection of mini desserts
Torta Al Formaggio
Homemade cheesecake

(n) Denotes dishes which contain nuts or traces of nuts. Due to the presence of nuts in our restaurant there is a small possibility traces of nuts may be found in any of our items.
 (v) Denotes dishes which are suitable for vegetarians.

• Promotional menu
 • Sunday to Friday 5pm to 10pm – Sunday 1pm - 9pm
 • Monday advanced bookings only*
 • All starters £5 – All mains £10
 • minimum spend on drink £1.95 equivalent to a soft drink
 • subject to availability
 • Not in conjunction with any other offer
 • offer subject to change without notice
 • No cash value
 • Not available on promotional cards

