

■ PANE CALDO – HOT BREADS ■

Pane Fresco (V)

Fresh bread & butter (served with butter or olive oil & Balsanic vinegar)

All'Aglio (V)

Garlic bread

Aglio E Mozzarella (V)

Garlic bread topped with mozzarella cheese

Mista (V)

A mixture of any of the two above breads

Diavola (V)

Garlic bread topped with fresh chillis & tomato

Pesto (V)

Garlic bread with pesto sauce on top

Bruschetta (V)

Garlic bread topped with fresh tomatoes, basil & mozzarella

£3.25

■ STARTER – ANTIPASTI ■

Melone All Marsala (V)

Seasonal melon soaked in Italian Marsala wine

Zuppa Minestrone (V)

Traditional homemade vegetable & pasta soup served with crusty bread

Melanzane Alla Parmigiana (V)

A traditional Italian dish of sliced aubergines layered with mozzarella & parmesan cheese, baked in the oven in tomato sauce

Avocado Con Gamberetti

Avocado pear topped with prawns & served with Marie Rose sauce

Funghi In Carrozza (V)

Mushrooms baked in the oven with garlic, tomato sauce, mozzarella & parmesan cheese

Funghi Ai Tre Formaggi (V)

Mushrooms oven baked with three cheeses. Parmesan, gorgonzola & mozzarella

Insalata Tricolori (V)

Traditional Italian starter of avocado pear, mozzarella cheese & fresh tomatoes dressed in our own vinegrette

Cozze in Bianco

New Zealand green mussels sautéed in garlic, white wine & finished with cream

Salmon Farcito

Smoked salmon stuffed with prawns in mascarpone cheese & parsley, served on a bed of lettuce

Gamberetti Piccanti

Prawns baked in the oven with garlic, chilli, tomato sauce & topped with mozzarella cheese

Insalata Di Mare

Mixed seafood dressed in oil & vinegar served on a bed of lettuce (mainly squid)

Prosciutto E Melone

Sliced cured ham arranged over fanned seasonal melon

Antipasto Misto

A selection of Italian cold meats, cheese & seafood served on a platter

£6.95

■ PASTA ■

Spaghetti Alla Carbonara

Spaghetti pasta tossed with ham & mushrooms, finished with parmesan cheese, cream & egg

Melanzane Alla Parmigiana (V)

A traditional Italian dish of sliced aubergines layered with mozzarella & parmesan cheese & baked in the oven with our tomato sauce

Tortellini Al Forno (V)

Cheese & spinach filled pasta served with fresh vegetables in a tomato & chilli sauce (or no chilli) topped with mozzarella & oven baked

Spaghetti Bolognese

That old favourite! Traditional homemade meat sauce served on top of spaghetti

Penne Mediterraneo (V)

Tubular pasta served with roasted vegetables in a pine kernel & basil (pesto) sauce

Tortellini Cremonese (V)

Mushrooms cooked with basil, tomato sauce & cream served over spinach & ricotta filled pasta shapes

Risotto Primavera (V)

A ratatouille mix of vegetables served with rice & our tomato sauce & finished with cream

Crespelle Calzone

Pancakes filled with mixed peppers, mozzarella & our homemade bolognese sauce

Cannelloni Ripieni (V)

Large tubes of pasta stuffed with spinach & ricotta cheese, topped with our tomato sauce & baked in the oven

Lasagne Bianche E Verdi

Green & white sheets of pasta layered with bechamel, bolognese sauce & cheese, baked in the oven

Spaghetti Del Pescatore

A variety of seafood cooked in our tomato sauce, served on a bed of spaghetti

Tagliatelle Salmone

Smoked salmone & prawns tossed in with ribbons of pasta & finished in a mascarpone cheese, cream & paprika sauce

Assaggi Di Pasta

Can't decide what to have/ Problem solved. This dish has three types of pasta in one bowl; lasagne, cannelloni & penne Americano

Risotto Di Mare

A variety of shell fish cooked in a white wine onion & garlic sauce with folded in rice

Crespelle Con Verdura (V)

Pancakes stuffed with fresh vegetables, topped with tomato & mozzarella cheese baked in the oven in a bechamel sauce

Penne Americano

Spicy Italian sausage cooked in a spicy tomato sauce, served on a bed of pasta tubes

£9.95

■ POLLO – CHICKEN ■

Mediterraneo

Roasted breast of chicken with chunky vegetables in a garlic & pesto sauce

Parmigiano

Chicken fillet layered with mozzarella cheese, ham & tomato sauce, oven baked

Soave

Chicken sautéed with onions & garlic, finished with white wine & cream

The selection of dishes above are served with rice or potatoes & salad

£13.95

■ VITELLO – VEAL ■

All'Aglio E Funghi

Veal escalopes sautéed with mushrooms in garlic butter

Prosciutto Milanese

Veal layered with mozzarella cheese & ham cooked in bread crumbs & served with spaghetti in a tomato & basil sauce

Involtini

Rolled veal stuffed with beef, garlic, parmesan & parsley, baked in tomato sauce in the oven

The selection of dishes above are served with rice or potatoes & salad

£14.95

■ PESCE – FISH ■

Gamberoni All'Aglio

King prawns in their shells sautéed in garlic butter & finished with white wine

Branzino D'Oro

Sea bass tossed with onions, peppers, chilli & finished with olive oil & Balsanic vinegar

Sogliole All'Arancio

Lemon sole lightly sautéed & served with an orange & caper sauce

The selection of dishes above are served with rice or potatoes & salad

£15.95

■ BISTECCA – BEEF STEAK ■

Al Pepe

Crushed black pepper & fresh green pepper-corns flambéed with brandy & finished with cream

Pomodoro

Chunky tomato, mushrooms & onions in a red wine sauce

Formaggio

A creamy mushroom, gorgonzola & bechamel sauce

The selection of dishes above are served with rice or potatoes & salad

Fillet £17.95

Alla Griglia

You may choose any of the above meats or fish plain grilled, served with a lemon wedge and priced accordingly

■ CONTORNI – SIDE DISHES ■

Olive Miste (V)

Black & green olives served in our homemade dressing

Insalata Di Gorgonzola (V)

Mediterranean style salad (with no lettuce) sprinkled with chunks of gorgonzola

Insalata Della Casa (V)

House mixed salad (All salads are served with our own homemade dressing)

Patate Fritte (V)

Sautéed potatoes

Insalata Verde (V)

Mixed leaf green salad

Funghi All'Aglio (V)

Mushrooms sautéed in garlic butter & parsley

Pomodoro E Cipolla (V)

Tomato, olives & onion salad served with our homemade dressing

Ratatouille Della Casa (V)

Mixed vegetables in a tomato sauce

£4.95

■ DOLCI – DESSERTS ■

Mela Stregata

Vanilla ice cream bomb covered in chocolate then flambéed with Strega liqueur

Gelato Misto

Italian made Ice creams

Choose your own flavours from Chocolate, Strawberry, Pistachio or Vanilla

Crema Brulée

Home made custard based dessert with caramelised topping

Gelato Limoncino

Vanilla ice cream served with a traditional Italian after dinner liqueur (Limoncino is a type of lemon vodka)

Alternatively choose your own liqueur

Gorgonzola & Frutta

Strong blue vein cheese served with seasonal fruits & biscuits

Tiramisu

Made on the premises, this traditional trifle-style dessert is made from sponge, coffee & Mascarpone cheese

Sorbetto Misto

Fresh fruit sorbets. Choose your own flavours from Lemon, Orange or Kiwi

£5.95