

## STARTER

- **Sizzling Mushrooms. (V)** **£7.95**  
Cooked with Butter, Garlic, White Wine and Parsley on Top.
- **Goat Cheese Croquette. (V)** **£10.95**  
Served with Beetroot, Honey, Chili Flakes and Truffle Oil.
- **Bufala Mozzarella.** **£12.95**  
Bufala Mozzarella Cheese served with Parma Ham Meat and Pita Bread.
- **Deep Fried Calamari.** **£10.95**  
Served with Tartar Sauce, Lemon, and Mixed Leaves.
- **Tiger Prawns.** **£12.95**  
Cooked with Chili Peppers, Garlic, White Wine, Tomato Sauce, Butter and Parsley.
- **Bruschetta Classica. (V)** **£9.95**  
Ciabatta Bread with Tomato, Garlic and Basil.
- **Salmon Gravadlax.** **£13.95**  
Served with Asparagus Emulsion, Kale, Sesame Seeds and Porcini Hollandaise Sause.
- **Garlic Bread. (V)** **£8.95**  
Garlic and Butter on Bread served with Parsley Herb on the top.
- **Olives and Bread. (V)** **£6.95**  
Olive and Focaccia Bread with Oregano and olive Oil on the top.



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## MAIN COURSE PASTA

- Linguine Chicken Pesto.** **£14.95**  
Grilled Chicken, Sundried Tomatoes, Green Beans and Pesto Sauce.
- Linguine Seafood.** **£18.95**  
King Prawns, Mussels, Squid, Cherry Tomatoes Cooked with White Wine, Garlic, Chili Peppers and Fresh Basil.
- Spaghetti Carbonara.** **£13.95**  
With Eggs, Pancetta and Cream.
- Tagliatelle Bolognese.** **£13.95**  
Slow cooked Minced Beef Meat with Carrot, Celery, Onions and Red Cooking Wine.
- Penne Puttanesca.** **£13.95**  
With Onions, Garlic, Chili Peppers and Flakes, Capers, Olives and Anchovies Cooked in Tomato Sauce.
- Tagliatelle Di Pollo.** **£13.95**  
With Chicken, Spinach, Mushrooms, White wine and Cream.
- Spaghetti Con Polpettine Di Carne.** **£14.95**  
With Meat Balls and Tomato Sauce.
- Gnocchi Pesto. (V)** **£14.95**  
With Homemade Pesto, Sundried Tomatoes and Cream.
- Lasagna Di Carne.** **£15.95**  
With Beef Minced Meat, Parmigiano Cheese and Tomato Sauce.



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## MAIN COURSE RISOTTO

- Risotto Chicken.** **£15.95**  
Arborio Rice with Onions, Garlic, White Wine and Chicken.
- Risotto Seafood.** **£18.95**  
Arborio Rice with Baby Prawns, Mussels, Squid and Saffron.
- Risotto Ai Porcini e Olio di Tartuffe. (V)** **£16.95**  
Arborio Rice with Porcini Mushrooms and Truffle Oil.

## MAIN COURSE MEAT

- Roasted Pork Belly.** **£21.95**  
Served with Mashed Potatoes, Red Cabbage and Cider Gravy.
- Grilled Ribeye Steak.** **£24.95**  
Served with side Peppercorn Sauce and Roasted Potatoes or Fries.
- Rollo alla Cacciatora.** **£19.95**  
Chicken, Mushrooms, Onions, Mixed Peppers, Olives and Tomato Sauce served with Roasted Potatoes.
- Pollo Ai Funghi.** **£19.95**  
Grilled Chicken with Mushrooms and Cream Served with Tarragon Sauce, Roasted Potatoes and Mixed Vegetables.



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## PIZZA

- **Margherita. (V)** **£10.95**  
Mozzarella and Tomato Sauce.
- **Prosciutto.** **£11.95**  
Mozzarella, Tomato Sauce, Olives and Ham.
- **Parmigiana.** **£12.95**  
Mozzarella, Tomato Sauce, Rocket, Parma Ham and Parmesan Cheese.
- **Quattro Formaggi. (V)** **£14.95**  
Mozzarella, Gorgonzola, Goat Cheese and Parmesan.
- **Capricciosa.** **£14.95**  
Mozzarella, Tomato Sauce, Capers, Peppers, Olives, Ham and Egg.
- **Tregusti.** **£14.95**  
Mozzarella, Tomato Sauce, Chicken, Pepperoni and Bacon.
- **Napoli.** **£13.95**  
Mozzarella, Tomato Sauce, Anchovies, Olives and Capers.
- **Nettuno.** **£12.95**  
Tomato Sauce, Tuna, Sweetcorn and Olives.
- **Mediterranean. (V)** **£14.95**  
Mozzarella, tomato sauce, Goat Cheese, Pesto and Sundried Tomatoes.
- **Piccante.** **£15.95**  
Mozzarella, tomato sauce, Pepperoni, Onions, Nduja, Olives, Chili Peppers with Rocket and Parmesan Cheese on the Top
- **Americana.** **£14.95**  
Mozzarella, Tomato Sauce, Pepperoni and Chili Peppers.
- **Bell'Amico. (V)** **£14.95**  
Mozzarella, Tomato sauce, Goat Cheese, Caramelized onions, Sundried Tomatoes and Spinach.



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## SALADS

- **Cesar Salad.** **£12.95**  
Chicken, Bacon, Baby Gem, Croutons, Ceasar Dressing and Parmesan on Top.
- **Mediterranean Salad. (V)** **£11.95**  
Mixed Vegetables, Goat Cheese, Lettuce, Cherry Tomatoes and Cucumber and Honey Mustard Dressing.
- **Chicken, Bacon Avocado Salad.** **£11.95**  
Mixed Lettuce, Chicken, Bacon, Baby Gem, Cherry Tomatoes, Cucumber, and Honey Mustard Dressing on the top.
- **Rocket Salad. (V)** **£8.95**  
Rocket Salad with Parmesan Cheese, Olive Oil and Balsamic Glaze on top.
- **Beetroot Artichoke Salad. (V)** **£10.95**  
Beetroot, Artichoke, Goat Cheese.
- **Goat Cheese and Croutons Salad. (V)** **£10.95**  
Goat Cheese, Croutons and Walnuts.

## SIDE ORDERS

- **French Fries.** **£4.50**
- **Fries with Parmesan Cheese and Truffle Oil.** **£5.95**
- **Sweet Potato Fries.** **£4.95**
- **Broccoli with Garlic.** **£5.95**
- **Roasted Potatoes with Rosemary.** **£5.95**
- **Zucchini with Garlic Aioli.** **£6.95**



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## RED WINE

- Sangiovese I.G.T (Italy).** **£22.95**  
A Ruby Red with a Fragrance and Delicate Flavour.
- Nero D'Avola I.G.T(Italy).** **£23.95**  
Intense Red with lots of Savoury Fruits Spice and Smokiness on Nose.
- Merlot.** **£24.95**  
100% Merlot. A Ruby Red Intense and Fragrant.  
Dry and Pleasant with Firm Tannins.
- Malbec (Argentina).** **£25.95**  
Intense Dark Colour with Black Forest Fruit Aroma and a Silky Finish.
- Rioja.** **£28.95**  
Nice Red Colour with High Intensity, Strong Red Fruity Hints with  
Elegant notes of Licorice.
- Montepulciano D'Abruzzo Tralcetto (Italy).** **£30.95**  
Wonderfully Rounded with a Rich Dark Red Colour and Full Soft Black  
Cherry Flavours.
- Chianti Classico D.O.C.G (Italy).** **£31.95**  
Elegant with a Nuance of Mature Fruits and Vanilla. Soft on the Palate,  
Well Balance with Persistent Aftertaste.
- Primitivo D.O.C (Italy).** **£32.95**  
Deep Ruby Red with an Austere Bouquet of Red Jam Sour Cherry and  
Walnuts. Dry and Velvety full of flavour.
- Amarone D.O.C.G (Italy).** **£65.00**  
Intense Ruby Red in Colour with a Characteristic Bouquet of Mature  
Red Fruits Spice. Full Bodied with a Velvety Texture.



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## WHITE WINE

- Grillo I.G.T (Italy).** £22.95  
Fragment Nose Flowers, Jasmine, Green Pepper and Citrus.
- Pinot Grigio (Italy).** £23.95  
Fresh and Crisp with Invigorating Citrus Fruit.
- Sauvignon (Chile).** £23.95  
Pale Lemon in the Glass with Fresh Nose of Floral and Grapefruit.
- Corvo Bianco (Italy).** £25.95  
Bright Straw Yellow with Green Tinges Fresh, Lively with Nice Acidity. Dry with good bod.
- Chardonnay (Australia).** £25.95  
Expect Juicy Notes of Peach and Lemon Blossom, a Creamy Slather of Vanilla and Crisp Refreshing Finish.
- Chenin Blanc (South Africa).** £28.95  
A Fresh with Delicate Floral and Lemon Blossom, a Pineapple Fruit, Joined by Striking Lemon and Grapefruit Flavours.
- Verdicchio (Italy).** £28.95  
Rich straw yellow with ample and complex nose, ripe fruit, warn, elegant, intense and persistent.
- Viogner (South France).** £29.95  
A fresh white with bright aromas of ripe apricots and peach.
- Sauvignon Blanc (New Zealand).** £31.95  
A wonderful balance between tropical aromas of gooseberry and passionfruit with a fresh clean finish.
- Gavi Di Gavi D.O.C.G (Italy).** £32.95  
Full and rich with fragrance of flowers and fruit with hint of peach.



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## RED HOUSE WINE

175ml / 250ml

Sangiovese	£6.25 / £8.25
Nero D'Avola	£6.45 / £8.45
Merlot	£6.95 / £8.95

## WHITE HOUSE WINE

175ml / 250ml

Grillo	£6.25 / £8.25
Pinot Grigio	£6.45 / £8.45
Sauvignon	£6.95 / £8.95

## BEER

330ml / 660ml

Nasto Azzurro	£4.95 / £6.95
Moretti	£4.95 / £6.95

## ROSE WINE

175ml / 250ml

Pinot Grigio Blush	£6.45 / £8.45
Cerasuolo Rose	£6.95 / £8.95

## PROSECCO

Bottle 250ml	£7.45
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## ROSE WINE / PROSECCO

- **Pinot Grigio Blush (Italy).** **£23.95**  
A Pale and Delicate Rose with Soft Strawberry Flavours, Nuances of Nectarine and Floral Notes.
- **Cerasuolo D'Abruzzo Rose (Italy).** **£25.95**  
Notes of Cherry and Strawberry on the Nose. Fresh and Fragrant with a Long Finish.
- **Prosecco (Italy).** **£27.95**  
A Fruity and Flowery Aroma with Golden Apples and Mountain Flowers. Dry Fresh and Well Balance Finish.
- **Rosato Spumante il Fresco (Italy).** **£28.95**  
Light and Bright Rose Colour. Fruity Bouquet with Delicate Notes of Golden Apples and Mountain flowers. Dry Fresh and Zesty with Fruity After Taste.



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