

ANTIPASTI

Pane Fresco  £2.95 warm, oven baked ciabatta bread served with olive oil and balsamic vinegar	Caprese  £6.50 mozzarella, tomato, olive oil and basil	Bruschetta Peperoni e formaggio  £5.50 toasted sourdough bread topped with roasted peppers and goats cheese
Funghi con Aglio  £5.95 pan fried mushrooms in garlic and white wine sauce	Pane con Mozzarella  £4.50 ciabatta bread with garlic topped with mozzarella	Coppa di Gamberetti £6.95 classic prawn salad, marie rose sauce and fresh lemon
Olive  £3.95 marinated olives infused with olive oil, carrots, celery, rosemary and garlic	Gamberoni £8.95 pan fried king prawns in a garlic and white wine sauce served with fresh lemon	Pane con Aglio  £3.95 ciabatta bread with garlic
Calamari Fritti £6.50 crispy squid served with fresh lemon	Cozze £6.50 mussels sautéed in a garlic and white wine sauce or in a tomato, garlic, chilli and white wine sauce	Polpette £5.95 meatballs in a garlic and tomato sauce served with crostini
Antipasto Misto (ideal to share) £15.95 selection of salami napoli, cured ham, roasted vegetables, mozzarella, rocket leaves, mortadella, olives and pizza bread	Bruschetta ai Pomodoro  £4.50 toasted ciabatta bread topped with marinated tomatoes	Bianchetti £5.95 deep fried whitebait served with tartar sauce and fresh lemon

PASTA o RISOTTO

Lasagna Tradizionale £12.95 traditional homemade meat lasagne	Risotto ai Funghi  £12.95 arborio rice with mushrooms and cream	Penne alle Melanzane  £12.95 pasta quills, aubergines, tomatoes and virgin olive oil
Spaghetti con Lenticchie  £12.95 thin laces of pasta, lentils, carrots, celery, mushrooms and onions in a tomato sauce	Spaghetti ai Frutti di Mare £15.95 thin laces of pasta, mixed seafood, garlic and napolitana sauce	Tagliatelle Verona £14.95 ribbons of pasta, chicken pieces, pepperoni sausage, broccoli and parmesan cheese in a creamy sauce
Spaghetti ai Gamberoni £15.95 thin laces of pasta, king prawns, garlic, cherry tomatoes and a touch of chilli	Spaghetti alla Carbonara £13.95 thin laces of pasta, smoked bacon, cream, egg yolk, parmesan cheese and cracked black pepper	Tagliatelle con Spezzatino £14.95 ribbons of pasta, slices of fillet steak, mushrooms, garlic, a touch of chilli and tomato sauce
Tagliatelle al Ragù £13.95 ribbons of pasta and minced beef in a red wine, onion, tomato and herb ragu	Spaghetti al Pomodoro  £11.95 thin laces of pasta, tomatoes and olive oil	Ravioli Giganti con Ricotta e Spinaci  £13.95 fresh hand made pasta filled with spinach and ricotta cheese, served with a choice of butter and gran moravia cheese or napoletana sauce

(G) gluten free dishes are available, please ask your server for details

SECONDI

*All marked main courses are served with sautéed potatoes and vegetables of the day

Pollo Crema* £15.95 breast of chicken in a mushroom, onion, white wine and cream sauce	Sogliola alla Mugnaia* £17.95 lemon sole in butter, parsley, lemon and capers	Pollo al Pepe Nero* £15.95 breast of chicken in a black pepper, red wine, brandy, mustard and cream sauce
Vitello Martini* £15.95 pan fried veal escalopes, martini, mushrooms, cream, onions and white wine	Merluzzo £16.95 oven roasted cod with mixed peppers, red onion, garlic, black olives and cherry tomatoes served with potatoes	Saltimbocca alla Romana* £16.95 pan fried veal escalopes topped with cured ham, sage and white wine
Salmone £15.95 oven baked salmon served with potatoes, tenderstem broccoli, dill and cream sauce	Controfiletto alla Griglia £21.95 char-grilled 283g british sirloin steak served with flat mushroom, vine tomatoes and sautéed potatoes	Filetto Grigliato £24.95 char-grilled 224g british fillet steak served with flat mushroom, vine tomatoes and sautéed potatoes

SALSE PER LE CARNI

Pepe Nero £1.95 black pepper, red wine, brandy, mustard and cream	Signor Valentino £1.95 mixed roasted pepper, mushrooms, onions and tomatoes	Crema £1.95 mushroom, onions, white wine and cream
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PIZZE

Our traditional light crispy pizza's are hand stretched and oven baked to order. Vegan cheese is available upon request

Margherita   £10.95 tomato and mozzarella (vegan cheese available)	Signor Valentino £13.95 ham, mushrooms and onion	Diavola £13.95 pepperoni sausage, garlic and chillies
Quattro Stagioni £13.95 ham, peppers, mushrooms and olives	Americana £13.95 pepperoni sausage, pineapple and onions	Messicana £13.95 chicken pieces, peppers and chilli
Pescatora £14.95 prawn, squid and mussels	Calzone Kiev £14.95 folded pizza filled with chicken pieces, spinach, garlic, mozzarella and tomato sauce	Veneziana £14.95 salami, pepperoni sausage, ham and black olives
Parma £13.95 cured ham and rocket leaves		La Vegana  £12.95 vegan cheese, mushrooms, onions, green peppers and courgettes

EXTRA TOPPINGS £1.95 each

ham, mushrooms, peppers, pepperoni sausage, olives, pineapple, onions, garlic, chilli, fresh tomatoes, tuna, anchovies, cured ham, artichokes, fresh spinach

CONTORNI

Patatine Fritte  £3.50 fries	Insalata Mista  £3.50 melody of mixed salad	Spinaci Saltati con Aglio e Peperoncino  £4.50 sautéed spinach with garlic and chilli
Insalata Calabrese  £3.50 tomato and red onion salad	Trio di Verdure  £6.00 asparagus, tenderstem broccoli and runner beans with olive oil and garlic	Broccoli Affogati  £4.50 pan fried tenderstem broccoli, fresh chilli, garlic and olive oil

VINI BIANCHI

	175ml	250ml	75cl
Pieno Sud Bianco, IGT Sicily	£5.95	£7.50	£19.95
Trebbiano, Rubicone, IGT, Poggio della Quercia Emilia Romagna	£5.95	£7.50	£19.95
Pinot Grigio, IGT, Capriano Veneto	£5.95	£7.50	£19.95
Orvieto Amabile, Classico, DOC, Antinori Umbria			£21.95
Orvieto Secco, Classico, DOC, Antinori Umbria			£23.95
Frascati Superiore, DOC, Monteporzio Catone Lazio			£23.95
Fiano, Mandrarossa, IGT Trentino			£24.95
Chardonnay, Castel Firmian, DOC, Mezzacorona Trentino			£24.95
Verdicchio dei Castelli di Jesi Classico Superiore, DOC, Vignamato Marche			£24.95
Soave Levari Classico, DOC, Masi Veneto			£26.95
Sauvignon Blanc, Castel Firmian, DOC, Mezzacorona Trentino	£6.50	£8.75	£26.95
Pinot Grigio, Castel Firmian, DOC, Mezzacorona Trentino			£26.95
Malvasia del Salento, DOC, Vigne e Vini Varvaglione Puglia			£26.95
Gavi di Gavi, DOCG, Ascheri Piemonte			£32.95
Greco di Tufo, DOCG, Colli di Lapio Campania			£34.95

VINI ROSATI

	175ml	250ml	75cl
Pieno Sud Rosato, IGT Puglia	£5.95	£7.50	£19.95
Pinot Grigio Rosato, IGT, Capriano Veneto	£5.50	£7.50	£19.95
Zinfandel Rosé, IGT, Famiglia Corterio Puglia	£5.95	£7.95	£22.95

VINI ROSSI

	175ml	250ml	75cl
Pieno SUD Rosso, IGT Sicily	£5.95	£7.50	£19.95
Sangiovese, Rubicone, IGT, La Casada Emilia Romagna	£5.95	£7.50	£19.95
Primitivo del Salento, IGT, Visconti della Rocca Puglia			£19.95
Salice Salentino, DOC, Riserve Ducale Puglia			£23.95
Montepulciano, DOC, Itynera Abruzzo	£6.50	£8.50	£24.95
Cabernet Sauvignon, Castel Firmian, DOC, Mezzacorona Trentino	£6.25	£8.50	£24.95
Merlot, Castel Firmian, DOC, Mezzacorona Trentino	£6.50	£8.75	£26.95
Bardolino Classico, Frescaripa, DOC, Masi Veneto			£26.95
Cannonau, I Fiori, DOC, Pala Sardegna			£28.95
Valpolicella Classico Superiore, Bonacosta, DOC, Masi Veneto			£29.95
Chianti Classico, DOCG, Rocca delle Macie Toscana			£32.95
Chianti Classico Riserva, DOCG, Rocca delle Macie Toscana			£37.95
Barolo Superiore, DOCG, Prunotto Piemonte			£59.95
Brunello di Montalcino, DOCG, Fattoria dei Barbi Toscana			£64.95
Costasera Amarone della Valpolicella, Classico, DOCG, Masi Veneto			£69.95

There are classification levels for Italian wines, the rules of this classification relate to the origin of grapes, varieties, methods used, the maximum yield and the location and production methods.

DOCG - Denominazione di Origine Controllata e Garantita

DOC - Denominazione di Origine Controllata

IGT -Indicazione Geographica Tipica

Please note vintages may vary at times.

125ml glasses available upon request on selected wines

APERITIVI

Calice di Prosecco A flute of refreshing prosecco	£5.95
Bellini Italian classic, peach purée and prosecco	£6.50
Rossini Strawberry purée and prosecco	£6.50
Aperol Spritz Aperol, prosecco and soda	£7.95
Negroni Gin, campari and vermouth rosso	£7.95
Limoncello Spritzer Limoncello topped with prosecco and soda over ice	£7.95

COCKTAILS

Mojito White rum, fresh mint, sugar syrup, fresh lime and crushed ice, topped with soda	£8.95
French Martini Vodka, raspberry liqueur, pineapple juice and fresh lemon	£8.95
Cosmopolitan Vodka citron, cointreau, cranberry juice and fresh lime	£8.95
Daiquiri (traditional / strawberry) Golden rum, sugar and fresh lime	£8.95
Espresso Martini Vanilla vodka, kahlua and espresso	£8.95
Vanilla and Lemon Martini Vanilla vodka, vodka citron, sugar syrup and lemon juice	£8.95

GIN SELECTION £9.95 each (50ml)

Brecon
crisp tonic, blackberry and mint garnish

Hendricks
cucumber tonic, cucumber and lavender garnish

Tanqueray Sevilla
crisp tonic, burnt orange and cinnamon garnish

Malfy Italian Gin
golden ginger ale, chambord and fresh raspberries

As passionate wine enthusiasts,
we have had the pleasure of trying many different wines
and are pleased to have selected these exceptional wines
for you to enjoy. Salute!

CHAMPAGNE e VINI FRIZZANTI

Prosecco	£29.95
Veuve Clicquot	£69.95
Pol Roger	£79.95
Laurent-Perrier Rosé	£89.95
Dom Pérignon	£225.00
Cristal	£295.00

BIRRA e CIDRE

Peroni Nastro Azzurro (33cl)	£4.50
Orchard Gold Cider (50cl)	£5.50

BIBITE

Post Mixers	£0.95
Bottled Mixers	£1.50
Coca Cola / Diet Coca Cola / Lemonade	£2.50
Fruit Juice	£2.50
San Pellegrino, sparkling water (50cl)	£2.95
Acqua Panna, still water (50cl)	£2.95
San Pellegrino, Lemon, Orange, Blood Orange (33cl)	£2.50