

ANTIPASTI

<p>Pane Fresco (V) £2.95 warm, oven baked ciabatta bread served with olive oil and balsamic vinegar</p> <p>Olive Verdi (V) £2.95 marinated olives infused with olive oil, carrots, celery, rosemary and garlic</p> <p>Bruschetta ai Pomodoro (V) £4.50 toasted ciabatta bread topped with marinated tomatoes</p> <p>Funghi con Aglio (V) £5.95 pan fried mushrooms in garlic and white wine sauce</p>	<p>Caprese (V) £6.50 mozzarella, tomato, olive oil and basil</p> <p>Pane e Mozzarella (V) £4.50 ciabatta bread with garlic topped with mozzarella</p> <p>Calamari Fritti £6.50 crispy squid served with fresh lemon</p> <p>Crocchette di spinaci (V) £4.50 a crisp spinach bite coated in a carrot and vegetable crumb served with a spicy tomato dip</p> <p>Gamberoni £7.95 pan fried king prawns in a garlic and white wine sauce served with fresh lemon</p>	<p>Bruschetta di Capri (V) £5.50 toasted sourdough bread topped with roasted peppers and goats cheese</p> <p>Coppa di Gamberetti £6.95 classic prawn salad, marie rose sauce and fresh lemon</p> <p>Pane con Aglio (V) £3.95 ciabatta bread with garlic</p> <p>Capesante £9.95 pan fried scallops in a garlic and white wine sauce</p> <p>Asparago alla Griglia (V) £6.50 asparagus, parmesan shavings, olive oil and fresh lemon</p>
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SECONDI

Spaghetti ai Frutti di Mare £15.95
thin laces of pasta, mixed seafood, garlic and napoletana sauce

Penne alle Melanzane (V) £12.95
pasta quills, aubergines, tomatoes and olive oil

Ravioli Giganti con Ricotta e Spinaci (V) £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

Insalata Caesar £10.95
grilled chicken on a bed of lettuce, grated parmesan cheese and caesar dressing served with crostini

Lasagna Tradizionale £12.95
traditional homemade meat lasagne

Spaghetti alla Carbonara £13.95
thin laces of pasta, smoked bacon, cream, egg yolk, parmesan cheese and cracked black pepper

Pollo alla Crema £14.95
breast of chicken in a mushroom, onion, white wine and cream sauce served with sauteed potatoes and vegetables of the day

Merluzzo £16.95
oven roasted cod with mixed peppers, red onion, garlic, black olives and cherry tomatoes served with potatoes

Filetto Pepe Nero £24.95
char-grilled 8oz british fillet steak with black pepper, red wine, brandy, mustard and cream sauce served with flat mushroom, vine tomatoes and sauteed potatoes

Tagliatelle con Spezzatino £14.95
ribbons of pasta, braised beef, mushrooms, garlic, a touch of chilli and tomato sauce

Spaghetti all'Abruzzese £14.95
thin laces of pasta, lamb meatballs, diced pancetta, sliced roasted peppers, cherry tomatoes, red wine and chilli

Risotto con Verdure (V) £10.95
arborio rice, asparagus, peas, spinach and tender stem broccoli

Tagliatelle Verona £14.95
ribbons of pasta, chicken pieces, pepperoni sausage, broccoli and parmesan cheese in a creamy sauce

Spaghetti con Capesante e Gamberoni £16.95
thin laces of pasta, scallops, king prawns, garlic, cherry tomatoes, olive oil and a touch of chilli

Salmone £15.95
oven baked salmon served with potatoes, tender stem broccoli, dill and cream sauce

Pollo al Pepe Nero £14.95
breast of chicken in a black pepper, red wine, brandy, mustard and cream sauce served with sauteed potatoes and vegetables of the day

Saltimbocca alla Romana £16.95
pan fried veal escalopes topped with cured ham, sage and white wine served with sauteed potatoes and vegetables of the day

Controfiletto alla Griglia £19.95
char grilled 10oz british sirloin steak served with flat mushroom, vine tomatoes and sauteed 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
mushrooms, onions, white wine and cream

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

PIZZE

Our traditional light, crispy pizza's are hand stretched and oven baked to order. All pizza's are available with vegan cheese and gluten free bases upon request

<p>Margherita (V) £10.95 tomato and mozzarella</p> <p>La Vegana (V) £12.95 vegan cheese, mushrooms, onions, green peppers and courgettes</p> <p>Primavera (V) £12.95 spinach, stem broccoli, aubergine and red onion</p>	<p>Americana £13.95 pepperoni sausage, pineapple and onions</p> <p>Signor Valentino £13.95 ham, mushrooms and onions</p> <p>Diavola £13.95 pepperoni sausage, garlic and chillies</p> <p>Calzone Kiev £14.95 folded pizza filled with chicken pieces, spinach, garlic, mozzarella and tomato sauce</p>	<p>Calabrese £14.95 nduja, salami and black olives</p> <p>Veneziana £14.95 salami, pepperoni sausage, ham and black olives</p> <p>Montanara £15.95 porcini mushrooms, mascarpone, truffle oil and shredded Italian sausage</p>
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EXTRA TOPPINGS £1.95 each

ham, mushrooms, peppers, pepperoni sausage, olives, pineapple, onions, garlic, chilli, fresh tomatoes, tuna, anchovies, cured ham, artichokes, fresh spinach, nduja, salami, mascarpone cheese, aubergine, stem broccoli, truffle oil, shredded Italian sausage

CONTORNI

<p>Patatine Fritte (V) £3.50 fries</p>	<p>Insalata Mista (V) £3.50 melody of mixed salad</p>	<p>Insalata Calabrese (V) £3.50 tomato and red onion salad</p>
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VINI BIANCHI

	175ml	250ml	75cl
Pieno Sud Bianco, IGT Sicily	£5.95	£7.50	£19.95
Trebbiano, Rubicone, IGT, Poggio della Quercia Emilia Romagna			£19.95
Orvieto Amabile, Classico, DOC, Antinori Umbria			£21.95
Grillo Angelo, DOC, Terre Siciliana Sicily			£22.95
Orvieto Secco, Classico, DOC, Antinori Umbria			£23.95
Vermentino/Nuragus Silenzi Bianco, Pala, Sardinia			£24.95
Chardonnay, Castel Firmian, DOC, Mezzacorona Trentino	£6.45	£8.50	£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	£6.50	£8.75	£26.95
Gavi di Gavi La Contessa, Broglia Piemonte			£29.95
Pecorino Vellodoro, Umani Ronchi Abruzzo			£32.95
Greco di Tufo, Villa Matilde Campania			£34.95

VINI ROSATI

	175ml	250ml	75cl
Pieno Sud Rosato, IGT Puglia	£5.50	£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			£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 Sardinia			£28.95
Valpolicella Classico Superiore, Bonacosta, DOC, Masi Veneto			£29.95
Chianti Classico, DOCG, Antinori Toscana			£32.95
Chianti Classico Riserva, DOCG, Antinori Toscana			£37.95
Barolo Superiore, DOCG, Prunotto Piemonte			£59.95
Brunello di Montalcino, DOCG, Antinori 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

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
Passionfruit Martini Passoa, vanilla vodka, lime, sugar syrup and prosecco	£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 Bramble

gin, crème de mure, lemon juice, sugar syrup and blackberry garnish

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

Ichnusa (33cl)	£4.50
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