



ITALIAN RESTAURANT

À LA CARTE MENU

ALLERGENS GUIDE

1	CELERY	8	MOLLUSC
2	CEREALS	9	MUSTARD
3	CRUSTACEANS	10	NUTS
4	EGG	11	PEANUTS
5	FISH	12	SESAME
6	LUPIN	13	SOYA
7	MILK	14	SULPHUR

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ANTIPASTI

(STARTERS)

OLIVE MARINATE V (13)	5.00
Mixed olives marinated in garlic & chilli.	
CIABATTA V (2)	5.00
Baked Italian bread served with extra virgin olive oil & balsamic vinegar.	
PANE ALL' AGLIO V (2)(7)	5.00
Garlic bread, made with ciabatta bread, butter, garlic & parsley.	
Add cheese £1	
BRUSCHETTA V (2)	7.00
Toasted ciabatta bread served with freshly chopped tomato, garlic, olive oil & mixed herbs finished with a balsamic glaze.	
MINESTRONE V (1) (2)	7.00
Homemade Italian-style vegetable soup served with bread.	
INSALATA DI GAMBERETTI (3) (14)	9.00
Prawn salad topped with Maria Rose sauce and a sprinkle of paprika.	
Add avocado £1.	
MOZZARELLA IN CARROZZA V (1) (2) (4) (7) (13)	8.00
Mozzarella cheese coated with breadcrumbs, deep-fried with salad garnish, balsamic vinegar & Italian-style coleslaw.	
PATÉ DI FEGATO (1)(2)(7)(14)	8.00
Homemade chicken liver paté with toasted ciabatta bread served with salad garnish and caramelised onions.	
FUNGHI FRITTI V (2) (4) (7) (13)	8.00
Mushrooms in breadcrumbs, deep-fried & served with salad garnish & garlic mayonnaise.	
CALAMARI FRITTI (1) (2) (13)	10.00
Calamari squid coated in semolina flour, deep-fried, served with salad garnish & garlic mayonnaise.	
INSALATA DI MOZZARELLA E POMODORI V (7)	8.00
Fresh Mozzarella cheese, fresh sliced tomatoes dressed in extra virgin olive oil, basil & a balsamic reduction.	
Add avocado & rocket £2	
PESCIOLINI FRITTI (2) (4) (5) (7) (13)	9.00
Whitebait coated with breadcrumbs, deep-fried, served with salad garnish & garlic mayonnaise.	
ANTIPASTO ITALIANO (2) (7)	11.00
A selection of Italian salami with cheese & olives.	
TRIO FRITTO (2) (3) (5) (7) (13)	11.00
A trio of king prawns, calamari, and whitebait, all breaded and deep fried, served with garlic mayonnaise and a salad garnish.	
GAMBERONI (3) (7)	11.00
Off-the-shell tiger prawns with garlic butter, lemon & paprika in a white wine sauce served with bread.	

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PASTA VEGETARIANA

(VEGETARIAN PASTA)

AVAILABLE AS A STARTER £8.00

FETTUCCINE ALL'ORTOLANA V (1) (2) (4) (7)	13.00
Flat spaghetti cooked with fresh peppers, mushrooms, olives, garlic, and courgettes in cream & tomato sauce.	
PENNE AL ZOLA V (2) (7)	13.00
Tube pasta with blue cheese, spinach & a touch of garlic cream.	
TORTELLONI AGLI SPINACI V (2) (4) (7)	13.00
Pasta filled with ricotta & spinach cooked in a creamy garlic sauce.	
PENNE ALL' ARRABBIATA V (1) (2)	13.00
Small tubes of pasta cooked with tomato, garlic & chilli sauce.	
LASAGNA VEGETARIANA V (1) (2) (4) (7)	13.00
Layers of lasagna sheets in tomato, bechamel and cheese sauce with fresh vegetables.	
PENNE CON ASPARAGI PISELLI E FUNGHI V (2) (7) (14)	13.00
Tubes of pasta in a creamy asparagus sauce, porcini & champignon mushrooms, peas, cream & garlic.	
RISO ASPARAGI E FUNGHI V (7) (14)	13.00
Arborio rice cooked with asparagus, porcini & champignon mushrooms, peas, onions, cream and garlic.	

PASTA

(PASTA DISHES)

AVAILABLE AS A STARTER £8.00

SPAGHETTI ALLA CARBONARA (2) (4) (7)	14.00
Spaghetti cooked with bacon, Parmesan cheese & a touch of cream & egg yolk. (Italian style also available - No cream)	
SPAGHETTI ALLA BOLOGNESE (1) (2) (14)	14.00
Spaghetti served with a rich mincemeat & tomato & onion sauce.	
SPAGHETTI DEL PESCATORE (1) (2) (3) (5) (8) (14)	16.00
Spaghetti cooked with seafood in a tomato sauce with a touch of white wine & garlic.	
RAVIOLI DI PESCE (1) (2) (4) (5) (7) (14)	16.00
Square-shaped pasta filled with salmon & cooked with smoked salmon & small prawns in a creamy garlic sauce.	
PENNE ALLA GIANNI (1) (2) (7) (14)	14.00
Tube pasta with chicken, mushrooms, onions, mozzarella & finished in a cream & tomato sauce.	
LASAGNA AL FORNO (1) (2) (4) (7) (14)	14.00
Layers of lasagna sheets of pasta cooked with tomato sauce, Bolognese sauce & béchamel with mozzarella & Parmesan cheese melted on top.	
CANNELLONI ALLA NAPOLETANA (1) (2) (4) (7)	14.00
Rolled pasta filled with mincemeat & spinach, baked with tomato sauce, garlic, béchamel & cheese melted on top.	
PENNE AL GORGONZOLA (2) (7)	14.00
Small tubes of pasta with strong Italian blue cheese, bacon & rich cream sauce.	
RISO DELLA CASA (1) (3) (7) (8) (14)	14.00
Arborio rice with saffron, peas, prawns, courgettes, and cream.	
RISO DEL PESCATORE (1) (3) (5) (8) (14)	16.00
Arborio rice cooked with seafood in a tomato sauce with a touch of white wine & garlic.	
FETTUCCINE AL SALMONE (2) (3) (4) (5) (7) (14)	16.00
Flat spaghetti cooked with fresh salmon & small peeled prawns in a cream sauce with a touch of paprika.	
PENNE AL BUONGUSTAIO (1) (2) (6) (14)	15.00
Tubes of pasta cooked with strips of fillet beef steak with onion, sun-dried tomatoes, mushroom tomato & red wine demi-glaze.	

PESCE

(FISH)

SCAMPI ALLA PROVENCIALE (1) (3) (7) (14)	20.00
Scampi, a touch of garlic, white wine, cream & tomato sauce with rice.	
SCAMPI FRITTI (2) (3) (4) (7) (13)	18.00
Scampi coated with breadcrumbs deep-fried with salad garnish.	

MORE FRESH FISH AVAILABLE FROM THE CHEF'S SPECIALS

POLLO

(CHICKEN)

POLLO ALLA MILANESE (1) (2) (4) (7) (13)	19.00
Breast of chicken in breadcrumbs, golden fried and served with spaghetti in a tomato sauce instead of vegetables & potatoes.	
POLLO ALL 'ARRABBIATA (1) (2) (13) (14)	19.00
Breast of chicken cooked with garlic, chilli & tomato sauce (can be very hot).	
POLLO ALLA CACCIATORA (1) (2) (13) (14)	19.00
Breast of chicken with mushrooms, onion, and garlic in a tomato sauce.	
POLLO ALLA PRINCIPESSA (2) (7) (13) (14)	19.00
Breast of chicken with asparagus & mushrooms in an onion & rich cream sauce.	
POLLO ALLA BOSCAIOLA (2) (6) (13) (14)	19.00
Breast of chicken cooked with onion and mushroom in a red wine demi-glaze.	

VITELLO

(VEAL)

VITELLO ALLA PANNA (2) (7) (13) (14)	24.00
Escalope of veal cooked in rich cream, onion & mushroom sauce.	
VITELLO AL ROSMARINO (2) (13) (14)	24.00
Escalope of veal with garlic, rosemary, lemon juice & a white wine sauce.	
VITELLO ALLA VALDOSTANA (1) (2) (4) (7) (13)	24.00
Escalope of veal in golden breadcrumbs & fried, served with Parma ham on top & melted Mozzarella cheese with a touch of tomato.	

**PLEASE ADVISE A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES.
MOST OF OUR DISHES ARE COOKED WITH GARLIC, ONION, AND FRESH HERBS, EVEN THOUGH THEY MAY NOT BE DESCRIBED ON THE MENU.**

ALL MAINS DISHES, EXCEPT PASTA, ARE SERVED WITH A SELECTION OF VEGETABLES & POTATOES (2) (7) (13)



MAIALE

(PORK)

MAIALE ALLA PANNA (2) (7) (13) (14)	19.00
Tenderloin of pork cooked in rich cream, onion & mushroom sauce.	
MAIALE ALLA CACCIATORA (1) (2) (13) (14)	19.00
Tenderloin of pork with mushrooms, onions & garlic in tomato sauce.	

CARNE

(BEEF)

BISTECCA ALLA GRIGLIA	24.00
Charcoal grilled sirloin steak of beef.	
BISTECCA AL PEPE (6) (7) (14)	24.00
Sirloin steak with green peppercorns, beef stock, cream & brandy demi-glaze.	
TAGLIATA DI MANZO (7)	24.00
Sliced chargrilled sirloin steak, served with rocket salad, balsamic glaze & parmesan shavings.	
MEDAGLIONE AL PEPE (1) (6) (7) (14)	24.00
Medallions of fillet with green peppercorns, beef stock cream & brandy sauce.	
MEDAGLIONE DIANA (6) (9) (14)	24.00
Medallions of beef fillet steak cooked in red wine, onion, French mustard & mushroom sauce.	
FILETTO ALLA GRIGLIA	30.00
Charcoal-grilled fillet steak of beef.	
FILETTO ROSSINI (1) (2) (6) (14)	30.00
Fillet steak cooked with pâté, rich Madeira red wine demi-glaze on a bed of toasted bread.	
FILETTO AL PEPE (1) (6) (7) (14)	30.00
Fillet steak in green peppercorn, beef stock, cream & brandy demi-glaze.	
FILETTO ALLA BOSCAIOLA (1)(6) (14)	30.00
Fillet steak in red wine, onions, beef stock & mushroom demi-glaze.	
FILETTO ALLA STROGANOFF (1) (6) (7) (14)	24.00
Strips of fillet cooked with paprika, mushrooms and a touch of cream demi-glaze.	
FILETTO ALLA GIANNI (7) (14)	30.00
Fillet steak butterfly opened, cooked with a slice of Parma ham and mozzarella cheese & finished in a smooth cream & brandy sauce.	
FILETTO AL GORGONZOLA (7) (14)	30.00
Fillet of beef cooked in a rich cream sauce with Italian blue cheese.	
ALL MAIN COURSE DISHES EXCEPT PASTA ARE SERVED WITH VEGETABLES & POTATOES (2) (7) (13)	

CONTORNI

(SIDE DISHES)

INSALATA VERDE (Green salad)	5.00
INSALATA MISTA (Mixed salad)	5.00
INSALATA DI POMODORI (Tomato & red onion salad)	5.00
PATATINE FRITTE (Chipped potatoes) (13)	5.00
SPINACI (Spinach with cream & garlic) (7)	5.00
FUNGHI ALL'AGLIO (Mushrooms in garlic & cream) (7)	8.00
ROCKET SALAD (Parmesan shavings & Cherry Tomatoes) (7)	6.00

PIZZA

Extra toppings £1

PIZZA AGLIATA or ROSMARINO (2,7)	10.00
10-inch pizza base with garlic and oregano or rosemary and sea salt - Add cheese £1	
MARGHERITA (2,7)	12.00
Traditional tomato sauce and mozzarella.	
ZOLA (7)	13.00
Margherita with Gorgonzola cheese and spinach.	
PROSCIUTTO E FUNGHI (2,7)	13.00
Margherita with cooked ham and fresh mushrooms.	
CAPRINO (7)	14.00
Margherita with goat cheese, caramelised onions and balsamic reduction.	

DIAVOLA (2,7)	14.00
Margherita with spicy salami.	
VEGETERIANA (2,7)	13.00
Margherita courgettes, fresh peppers, and olives.	
CARNIVORA (2,7)	14.00
Margherita, meat feast, Bolognese, spicy salami, sausage, and chicken.	
ITALIANA (2,7)	15.00
Margherita with Parma ham, rocket salad and Parmesan shavings.	
CALABRIA (2,7)	15.00
Margherita base, Nduja, marscapone, parmesan, roasted peppers and red onions.	

CHEFS SPECIALS

STARTERS

PEPERONE RIPIENO (1) (2) (4) (7) _____ 10.00

Stuffed pepper with mincemeat, eggs, a pinch of parmesan cheese, tomato sauce, and melted cheese on top.

PROSCIUTTO E MELONE (14) _____ 11.00

Italian cured ham served on top of melon of the season.

GAMBERONI FRITTI (2) (3) (4) (7) (13) _____ 10.00

Butterfly king prawns with breadcrumbs, deep-fried, served with salad garnish & garlic mayonnaise.

COZZE (1) (7) (8) (14) _____ 11.00

Shell on mussels either in garlic, cream, onion & white wine sauce or a tomato, garlic & white wine sauce

MELANZANE ALLA PARMIGIANA (1) (7) (13) _____ 10.00

Sliced aubergine baked in layers of tomato, mozzarella, and Parmesan cheese.

MEAT MAIN COURSE

ANATRA ALLE CILIEGIE (1) (2) (6) (14) _____ 23.00

Breast of duck cooked in cherries & port sauce.

FEGATO ALLA VENEZIANA (1) (2) (6) (14) _____ 23.00

Calves' liver cooked with julienne crispy onions in a white wine and demi-glace sauce.

FISH MAIN COURSE

SALMONE ALL' ARLECCHINO (3) (13) (14) _____ 23.00

A salmon filet with mixed peppers, garlic, butter, and olive oil is served on a bed of baby spinach leaves with a drizzle of balsamic vinegar reduction.

FILLETTO DI CODA ROSPO (5) (6) (7) _____ 28.00

A filet of monkfish wrapped with Parma ham is cooked with garlic butter and olive oil on a bed of baby spinach leaves.

ORATA IN BELLAVISTA (1) (5) (7) (8) (14) _____ 25.00

Two fillets of sea bream cooked with peeled prawns & mussels in a cream, tomato & white wine sauce.

SPIGOLA (5) (14) _____ 25.00

Two filets or whole sea bass can be plain grilled with a drizzle of extra virgin olive oil or cooked in a meunière sauce with capers, white wine, and lemon juice.

**ALL MAIN COURSE DISHES EXCEPT PASTA ARE SERVED WITH
VEGETABLES & POTATOES OR SALAD (2) (7) (13)**

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