

SPUNTINI *(Nibbles to share)*

PANE AL AGLIO - £5.50 (V)

Homemade bread baked with garlic & herb butter
- add mozzarella £1.50

OLIVE MISTE - £7 (V/GF)

Marinated mixed olives in chilli, lemon, orange & evo

BRUCHETTA - £9 (V)

Toasted homemade bread topped with fresh chopped tomato, basil, olive oil & balsamic syrup

FOCACCIA - £8 (V)

Freshly baked flat bread baked in our oven with rosemary oil & sea salt

- add mozzarella £1.50 / add napoli sauce & garlic £1.50

ANTIPASTI

POLPETTE AL POMODORO - £11

Large beef meatballs poached in tomato & wine topped with mozzarella served with garlic toast

CALAMARI FRITTI - £11

Fresh squid in seasoned flour, taratre sauce & lemon

ANTI PASTO MISTO - £13

A selection of sliced cured meats, served on a board, olives, pickles, cheese & breadsticks

PEPERONI RADICCHIO AL FORNO - £9 (V)

Roasted red pepper & radicchio salad, crunchy croutons, ricotta cheese

TARTINE SPINACI PECORINO POMODORI

SECCHI - £10 (V)

Savoury creamed spinach tartlet topped with pecorino & sundried tomato pesto

SALMONE AFFUMICATO CON GAMBERETTI - £13

Smoked salmon & prawn marie rose coronets

GRISSINI & TARALLI - £5 (V)

Crunchy bread sticks served with garlic mayo dip

PAN OLIO BALSAMICO - £4 (V)

Fresh cut bread basket with extra virgin olive oil & balsamic vinegar

HORS D'OEUVRE BOARD - £16

To share, pickled anchovy, egg mayonnaise, smoked salmon, olives, pickled vegetables, bread sticks & large new zealand mussle escabesce

GUANCE DI MANZO POLENTA - £11

Slow cooked beef cheeks in tomato ragu & fried polenta sticks

INSALATA DI TONNO FAGIOLI - £10

Tuna & bean, red onion, sliced tomato salad

OSTRICHE x3 £9.50 / x6 £18 / x12 £35

Fresh cumbrian oysters on crushed ice & shallot vinaigrette

MINISTRONE - £6.50

Classic chunky vegetable & bean soup

PASTA FAGIOLI - £6.50 (V)

Vegetarian bean & pasta soup

1/2 STARTER - £9.50

Pasta or risotto from our list



PRIMI

FREGOLA AL MARE - £17

Sardinian pearl pasta in calamare, king prawn, clams, white wine, garlic, chilli & tomato

TAGLIATELLE AI FUNGHI - £16 (V)

Egg noodles in creamy mushroom & parmesan sauce

PAPARDELLE SUGO SALSICCIA - £16.50

Wide egg pasta in spicy tuscan sausage ragu

LINGUINE ALLE VONGOLE - £15

Flat spaghetti in garlic, cherry tomatoes, chilli, clams in shell & wine sauce

PENNE POLLO BROCCOLI - £17

Pasta tubes in diced chicken, cream, broccoli, garlic & parmesan

TAGLIATELLE AL PESTO ROSSO NDUJA - £15

Egg ribbons, sundried tomato pesto, cream & spicy nduja sausage

LINGUINE GAMBERONI SALMONE

AFFUMICATO - £18

Long pasta tossed in king prawns, smoked salmon, garlic, lemon, white wine & a touch of cream

PENNE ARRABIATA - £14 (V)

Pasta quills in spicy tomato, garlic, chilli & basil sauce

PAPARDELLE ORTOLANO - £16

Wide egg ribbons in courgette, spinach, onion, mushroom, peas, cream & cheese

RAVIOLI ASPARAGI AL PROSCIUTTO - £18

Asparagus & ricotta filled ravioli sauteed with parma ham, parmesan & white wine sauce

(Gluten free pasta options also available)

RISOTTO

RISOTTO AL MARE BIANCO- £16.50

Arborio rice cooked with calamari, king prawns, garlic, chilli, mussels wine & cream

RISOTTO MILANESE CON SALSICCIA - £17

Italian rice in a saffron, mushroom, cream & parmesan topped with spicy roasted tuscan sausage

PIZZE

All our pizzas are slow fermentation dough & hand stretched

MARGHERITA - £15 (V)

Classic cheese & tomato pizza

PIZZA FUNGHI - £16 (V)

Cheese & tomato pizza topped with mushrooms

PIZZA POLPETTE- £17

Homemade meatballs, mozzarella & tomato

PIZZA NDUJA SALSICCIA - £17

Pizza topped with spicy nduja, tuscan sausage, cheese & tomato

PIZZA TONNO - £16.00

Cheese, tomato pizza topped with tuna, red onion & chilli

PIZZA PEPPERONI - £16)

Spicy pepperoni sausage, cheese & tomato

PIZZA NAPOLI - £14

No cheese, tomato, anchovie, black olive & herb pizza with capers

PIZZA VEGETALI - £16 (V)

Vegetarian pizza with spinach, courgette, red peppers, sliced red onion, cheese & tomato

PIZZA RICOTTA SPINACI - £16.50

Pizza base topped with ricotta cheese, spinach & sun dried tomato pesto

PIZZA FANTASIA - £17

Your choice of toppings: Choose 3 from below
Pepperoni sausage, spicy tuscan sausage, black olives, mushrooms, red pepper, red onion, mozzarella, ricotta, chillies, tuna, meatballs, spinach, nduja, capers

PIZZA SCOZZESE - £18

Cheese & tomato pizza topped with smoked salmon, capers & mascarpone

SECONDI

GRIGLIATA DI CARNE - £27

Mixed meat grill with spicy sausage, chicken breast, veal escalope, beef fillet, 1/2 tomato, onion rings & homemade chips

ANATRA CAVOLO ROSSO MELA - £22*

Pan fried duck breast on red cabbage & apple with rosemary port gravy

POLLO FUNGHETTO - £20*

Seared chicken breast in mushroom cream with white wine & fresh rosemary

POLLO PIZZAIOLA - £20*

Chicken breast cooked in garlic, tomato, olives, capers, wine & herbs

FESA AGNELLO - £23.00*

Lamb rump on whole grain mustard cream & roasted sweet shallots

VITELLO MILANESE TAGLIATELLE CREMA - £23*

Battered flat veal in breadcrumbs served with mushroom cream tagliatelle

VITELLO AL LIMONE - £21*

Pan fried veal scallop in butter, lemon, white wine & rosemary

FRITTO MISTO - £21*

Calamari, king prawns, scampi served with hand cut chips, homemade tartare sauce & lemon

SPIGOLA LIVORNESE - £21*

Seabass fillets in peas, shallots, wine & cherry tomato

SCAMPI AL SALMONE AFFUMICATO - £22*

Shelled gourmet scampi in white wine & lemon, smoked salmon & cream served with rice timbale

FILETTO DI MANZO - £33

8oz beef fillet grilled to your liking with 1/2 tomato, handcut chips & onion rings

**Served with fresh market vegetables & potatoes*

FLAMBE

CHATEAUXBRIAND (for 2) - £68

500gm beef fillet, sliced & cooked with brandy madeira sauce & bernaïse, served with vegetables & potatoes

SCAMPI PROVINCALE SAMBUCCA - £25

Selected scampi flamed with sambucca finished in tomato & white wine & served with rice

CREPES CARRELLO (for 2) - £25

CREPES SUZETTE (V)

Orange, sugar, gran marinere, butter & brandy, flamed at your table. With vanilla ice cream

CREPES NUTELLA (V)

Nutella filled crepes, chopped hazelnuts, stock syrup, frangelico liqueur, flamed at your table. With vanilla ice cream

SALSE

AL PEPE - £6.50

Crushed peppercorn, demiglace, brandy & cream sauce

ARRABIATA - £5.50

Garlic, chillies, wine & tomato

BURRO AGLIA - £5.50

Garlic, herb butter sauce

FUNGHETTO - £6.00

Sliced mushrooms, wine, demiglace & cream

BERNAISE - £6.50

Butter sauce, shallots & tarragon

MAYONNAISE AGLIO - £3.50

Garlic mayonnaise / Plain mayonnaise

CONTORNI

PATATINE FRITTE - £7 (V)

Hand cut homemade fries
- add parmesan £1.50 / add chillies 50p

PATATE DIAVOLA - £6 (V/GF)

Baby roast potatoes, rosemary, chillies & tomato

FUNGHI TRIFOLATI AL AGLIO - £6 (V/GF)

Sliced button mushrooms, rosemary & garlic oil

SPINACI SALTATI ALLA CREMA - £7 (V/GF)

Creamed spinach & butter with a hint of nutmeg

INSALATA MISTA - £7 (V/GF)

Rockette, tomato, peppers, red onion salad

POLENTA CHIPS - £7 (V)

Fried polenta sticks coated in parmesan
- add chillies 50p

CHOICE OF HOMEMADE ITALIAN DESSERTS FROM THE CABINET
