STARTERS

SALMON BRUSCHETTA (VG) 9.50
TOASTED BREAD TOPPED WITH CREAM CHEESE & SMOKED SALMON

BRUSCHETTA GOATS CHEESE 8.00
TOAST TOPPED WITH CARAMELISED RED ONION AND GOAT CHEESE AND BAKED

BURRATA AND NDUJA DIP 7.00
NDUJA AND CREAMY BURRATA CHEESE SERVED HOT WITH WARM BREAD

CAPRESE SALAD 9.50
BUFFALO MOZZARELLA SERVED WITH PARMA HAM,VINE PLUM TOMATOES WITH OLIVE OIL, BASIL & BALSAMIC DRESSING

POLPETTE 8.00
HOMEMADE MEATBALLS SERVED IN A SPICY NAPOLI SAUCE

FUNGHI CANCELLO 7.50
MUSHROOMS IN A CREAMY, GARLIC AND WHITE WINE SAUCE, WITH A HINT OF CHILLI

GAMBERONI 9.50
KING PRAWNS PAN FRIED WITH CHILLI, GARLIC, LEMON AND WHITE WINE. SERVED WITH TOASTED BREAD

COSTINE 9.00
PORK RIBS SLOWLY BRAISED IN OUR TANGY BBQ SAUCE

BRUSCHETTA POMODORO (VG) 7.00
TOASTED BREAD TOPPED WITH DICED TOMATOES,, ONIONS, BASIL & OLIVE OIL

MINESTRONE SOUP 7.50
CLASSIC ITALIAN SOUP SERVED WITH CRUSTY BREAD

PATE (VG) 8.50
A PATE MADE OF WILD MUSHROOMS AND BUTTER SERVED WITH A CLASSIC FRUIT CHUTNEY AND TOASTED BREAD

MOZZARELLA FRITTO (V) 8.50
MOZZARELLA IN BREADCRUMBS DEEP FRIED AND SERVED WITH TOMATO SALSA

COZZE MARTINI 10.50
MUSSELS IN VERMOUTH, ONION, GARLIC & A CREAM SAUCE

CALAMARI 9.50
SQUID LIGHTLY COATED AND DEEP FRIED SERVED WITH GARLIC AIOLI

PRAWN AND CRAY FISH SALAD 9.50
CLASSIC COCKTAIL SALAD BOUND IN A BRANDY MARIE ROSE DRESSING

ARANCINI 8.25
GOATS CHEESE AND SPINACH RICE BALLS SERVED WITH GARLIC AIOLI

BREADS AND SHARERS

BREAD AND OLIVES	6.00
FLAT BREAD WITH HUMMUS	6.50
FLAT BREAD WITH BEETROOT HUMMUS	7.00
GARLIC PIZZA BREAD	6.00
GARLIC PIZZA BREAD TOMATO, RED ONION & CHILLI	7.50
GARLIC PIZZA BREAD WITH TOMATO	7.50
GARLIC PIZZA BREAD WITH CHEESE	7.00
GARLIC PIZZA BREAD HALF CHEESE/HALF TOMATO	7.00

MAIN COURSES

POLLO PEPE 24.95
PAN SEARED CHICKEN BREAST IN A CREAMY PEPPERCORN SAUCE SERVED WITH MASHED POTATO & BROCCOLINI

POLLO RIPIENO 25.50
CHICKEN BREAST STUFFED WITH MUSHROOM, MOZZARELLA AND SUNDRIED TOMATOES IN A CREAMY MUSHROOM SAUCE SERVED WITH BROCCOLINI

POLLO ARROSTO 22.95
CHICKEN THIGHS SERVED WITH A CHOICE OF SAUCE: "WHITE WINE BUTTER SAUCE" OR " SPICY ARRABBIATA SAUCE" SERVED WITH ROAST POT AND BROCCOLINI.

POLLO BIANCO 24.95
PAN SEARED CHICKEN BREAST IN MUSHROOM CARAMELIZED ONION WHITE WINE BUTTER SAUCE SERVED CRUSHED POTATOES AND BROCCOLINI.

AGNELLO - LAMB RUMP 25.00
SLOW ROASTED LAMB RUMP SERVED MEDIUM ON A BUTTERY MASH SERVED WITH ASPARAGUS AND A MINTED GRAVY

STINCO DI AGNELLO 25.99
LAMB SHANK CARAMELISED ONION GRAVY SERVED WITH PARMESAN MASH

SALMON ROYALE 24.50
PAN ROASTED SALMON FILET SERVED WITH CRUSHED POTATOES WITH A MEDITERRANEAN VEGETABLE, GARLIC & TOMATO SAUCE

BRANZINO PUTTANESCA 25.00
SEABASS FILLET IN A CIAMBOTTA MEDITERRANEAN VEGETABLES AND POTATO STEW

PESCE SPADAS 24.50
SWORD FISH SERVED WITH MEDITERRANEAN VEGETABLES AND WHITE WINE BUTTER SAUCE.

LEMON SOLE 24.95
LEMON SOLE COOKED IN A CREAMY SPINACH HERB SAUCE SERVED WITH CRUSHED POTATOES

CAULIFLOWER STEAK 22.95
ROASTED CAULIFLOWER STEAK SERVED WITH BEETROOT HUMMUS & CHIMICHURRI DRESSING.

BEEF SHIN STEW 27.95
SLOW BRAISED BEEF SHIN IN ONION, GARLIC AND A TOUCH TOMATO. SERVED WITH SAFFRON RISOTTO

BEEF STROGANOFF 27.95
BEEF FILET COOKED IN MUSHROOM, ONION, MUSTARD GRAVY. SERVED WITH A GARLIC AND HERB RISOTTO.

From the Grill

ALL STEAKS SERVED WITH A CHOICE OF FRIES OR GARLIC ROAST POTATOES AND ONE OF OUR SAUCES. BRANDY AND PEPPERCORN / SURF & TURF / GORGONZOLA SAUCE

FILLET ROSSINI 33.95
FILLET STEAK TOPPED WITH WILD MUSHROOM PATE IN A RICH MARSALA RED WINE SAUCE SERVED ON TOASTED BREAD

FILLET 31.95
RIBEYE 31.95

SIDES & NIBBLES

FRIES	4.25
SALAD	4.50
ROCKET & PARMESAN SALAD	4.95
TRUFFLE AND PARMESAN FRIES	6.00
CREAMED SPINACHI	6.00
SWEET POTATO FRIES	4.95
RED ONION AND TOMATO SALAD	4.45
MIX SEASONAL VEGETABLES	6.50
GARLIC ROAST POTATOES	5.25

PIZZA

MARGHERITA 13.00
TRADITIONAL MARGHERITA WITH TOMATO, MOZZARELLA & BASIL LEAVES

DIAVOLA 15.50
MEANING "DEVILS PIZZA" WITH TOMATO, SPICY SALAMI, TENDER STRIPS OF BEEF & CHERRY TOMATOES DRIZZLED IN A CHILLI INFUSED OLIVE OIL

CALABRESE 14.50
TOMATO, MOZZARELLA, SPICY SAUSAGE AND NDUJA

RUSTICA 13.00
TOMATO, MOZZARELLA, PARMA HAM, ROCKET LEAVES AND PARMESAN

CALZONE POLPETTE 14.50
FOLDED PIZZA WITH HOMEMADE MEATBALLS IN SPICY NAPOLI SAUCE

POLLO E CHORIZO 15.50
TOMATO, MOZZARELLA, CHORIZO, CHICKEN AND CHILLI

VEGETARIANA 14.00
TOMATO, MOZZARELLA, WITH ROAST MEDITERRANEAN VEGETABLES

TRULLO 15.50
TOMATO, MOZZARELLA, CHICKEN, MUSHROOM AND PANCETTA

GAMBERONI 16.95
BABY PRAWNS, KING PRAWN, ASPARAGUS AND CHILI.

PASTA & RISOTTO

SPAGHETTI BOLOGNESE 15.00
SLOWLY COOKED MEAT RAGU SERVED WITH RIBBONS OF PASTA

SPAGHETTI CARBONARA 15.00
TRADITIONAL ITALIAN CARBONARA WITH PANCETTA, BLACK PEPPER, PARMESAN , EGG YOLK WITH A SPLASH OF CREAM

FETTUCCINE GENOVESE 15.00
FETTUCCINE WITH CHICKEN TOSSED WITH OUR HOMEMADE PESTO OF BASIL, GARLIC, ROASTED PINENUTS & PARMESAN

RAVIOLI LOBSTER 16.00
LOBSTER PARCELS IN A CREAM TOMATO SAFFRON AND CREY FISH SAUCE

SPINACH AND RICOTTA RAVIOLI 14.00
RICOTTA AND SPINACH STUFFED PASTA IN CREAMY SPINACH SAUCE

LINGUINE GAMBERONI 17.00
LINGUINE WITH KING PRAWNS, CHILLI, TOMATO, COURGETTES & PARSLEY.

FETTUCCINE AL SALMONE 16.00
PIECES OF SALMON, CHERRY TOMATOES, WHITE WINE AND CREAM SAUCE

LASAGNE 15.50
CLASSIC ITALIAN LAYERED PASTA

RIGATONI FILLET 17.00
STRIPS OF BEEF FILLET,ONIONS, MUSHROOMS IN A BRANDY & PEPPERCORN SAUCE

RIGATONI SALSICCIA 14.95
HOMEMADE ITALIAN FENNEL SAUSAGE & MUSHROOMS IN RICH CREAMY TOMATO SAUCE

RISOTTO GANDALFO 16.00
PEAS, CHICKEN, PANCETTA AND PARMESAN RISOTTO.

RISOTTO FUNGHI 14.00
SAUTÉ MUSHROOMS IN A CREAMY RISOTTO

RISOTTO MARE 17.00
MUSSEL MEAT, PRAWNS, CRAY FISH AND ASPARAGUS IN A CREAMY RISOTTO

RIGATONI ARRABBIATA (VG) 14.00
PASTA SERVED IN SPICY TOMATO & CHILLI SAUCE
ADD CHICKEN £3 ADD BEEF £3 ADD PRAWNS £3

TORTELLINI CANCELLO 16.95
CHICKEN, CHORIZO, BASIL, CHILLI IN A CREAM, TOMATO AND CHEESE BAKE.

VEGETABLE LASAGNE 14.50
MEDITERRANEAN ROAST VEGETABLES IN A CHEESE AND TOMATO SAUCE WITH LAYERED PASTA