

ANTIPASTI - Starters:

Bruschetta - Four slices of toasted ciabatta:

- With Cherry tomatoes marinated in olive oil, basil & garlic £4.50
- With roasted peppers marinated in a vinaigrette with garlic & herbs £4.50
- With goat's cheese & smoked salmon £4.95
- With garlic & herbs (garlic bread). £2.95

Funghetti di Ravello - Mushrooms sautéed in butter & served in a gorgonzola & parsley salsa £7.95

Insalata Tre- colore - Mixed Salad with avocado, mozzarella & tomato £6.95

Mozzarella in Carozza - Deep fried mozzarella "sandwich" with garlic salsa & salad garnish £7.95

Tortino di Capra - A crisp pastry tart filled with creamy goat's cheese & topped with sun blush tomatoes, black olive & courgette with a red pesto dressing. Served with salad garnish £7.95

Melone a Porto- Slices of melon with Port A classic Italian combination £6.95

Melanzane a Barchetta - A grilled aubergine "boat" topped with mozzarella, tomato/basil £7.95

Cozze all'Italiana - a generous bowl of Mussels sautéed with fresh tomato, garlic & herbs £7.95

Gamberetti e Avocado - avocado & Prawns in a Marie rose sauce served on a bed of salad £6.95

Carpaccio di Salmone - Thinly sliced salmon marinated in oil & herbs & served with on a bed of mixed salad £7.95

Antipasto all'Italiana - Selection of Italian salami, Parma ham, Mortadella & cheeses £7.95

ZUPPE - SOUP

Zuppa Toscana - Traditional Tuscan soup with celery, carrots, onion & cannelloni beans served with croutons £5.95

Crema di Pomodoro - A creamy cherry tomato soup served with a swirl of cream and basil £5.95

PASTA & RICE

Pasta

Spaghetti ai Peperoni - With sweet peppers pan-fried with olive oil garlic & tomato £8.95

Farfalle con mascarpone - Butterfly pasta with garden peas in a mascarpone, garlic & basil sauce

Sformatino di penne alla Siciliana - Penne sautéed with aubergine, basil & mozzarella wrapped in slices of aubergine & baked in the oven £8.95

Penne con Rucola e parmigiano - short pasta with a parmesan & rocket sauce £8.95

Spaghetti Bolognese - Prime British Mince cooked slowly with red wine & herbs Italian style £8.95

Spaghetti Carbonara - with bacon sautéed with onion in an egg & cream sauce £8.95

Lasagna al forno - Alternate Layers of pasta, Bolognese & béchamel topped with a tomato sauce and melted cheese £8.95

Linguine all'amatriciana - Flat spaghetti with smoked bacon in a tomato & chilli sauce £8.95

Penne pollo e pancetta - with succulent pieces of chicken breast sautéed with bacon in a tomato & cream sauce £8.95

Penne alla Puttanesca - with olives, capers, tomatoes, garlic & anchovy £8.95

Linguine al Gambero - with King Prawns in a white wine sauce with parsley & garlic £8.95

Spaghetti con broccoli - with broccoli florets, parmesan, basil & a hint of anchovy £8.95

Risotto - Rice

Risotto al salmone - Pilaf rice with smoked salmon in a wine & cream sauce £8.95

Risotto Pesce Spada - Pilaf rice with sword fish in a white wine sauce £8.95

Risotto ai Funghi - Pilaf rice with a mushroom & mascarpone sauce, £8.95

Risotto Gorgonzola - Pilaf rice with a creamy blue cheese sauce £8.95

CARNE e PESCE - Meat & Fish

Carne - Meat

- Bistecca Gorgonzola** - Sirloin steak flambéed with white wine & served with blue cheese sauce £16.95
- Bistecca al Barolo** - Sirloin steak flambéed with brandy & served in a rich red wine sauce £16.95
- Bistecca grigliata** Grilled sirloin steak with salad garnish £15.95
- Bistecca Diana** - Sirloin steak pan-fried with brandy & mushroom & serve with a French mustard sauce £16.95
- Bistecca ai Quattro Pepi** - Sirloin steak pan-fried & served with a 4 pepper sauce £16.95
- Bistecca alla Pizzaiola** - Pan-fried Steak with cherry tomatoes, garlic, capers & olives £16.95
- Polpettine** - Meat balls with onion & parmesan in a rich tomato sauce £12.95
- Scaloppina alla Milanese**- Breaded Veal escalope pan-fried & served with spaghetti in a tomato & garlic sauce £13.95
- Pollo con pancetta e formaggio** - Oven-baked Chicken breast with bacon & cheese sauce £12.95
- Pollo alla Diavola** - Breast of chicken with a cherry tomatoes, chilli & white wine sauce £12.95
- Pollo Saltimbocca** - Breast of chicken with Parma ham & sage in a white wine sauce £12.95
- Strogonoff di pollo con funghi** - Strips of Chicken breast & mushrooms braised in a white wine sauce & served with a timbale of pilaf rice. £14.95

Pesce - Fish

- Salmone ai Peperoni** -Pan-fried fillet of Salmon served with mixed sweet peppers £13.95
- Pesce Spada alla Puttanesca**- Sword fish steak with Olives,& capers, tomato & garlic Salsa £15.95
- Sogliola della Costiera** -Whole filleted sole filled with smoked haddock & spinach, served in a lemon sauce £15.95

Unless otherwise indicated, all meat & fish courses will be served with potatoes roasted with rosemary & seasonal vegetables

CONTORNI - Side dishes & salads

Patate fritte - Chips £2.50

Side salads - £2.95

Insalata Verde - Seasonal green salad

Insalata di pomodoro - Tomato & onion salad

Insalata mista del giorno - Seasonal mixed salad

Insalate - Main-course Salads £8.95

Insalata di Pollo - Strips of chicken breast in a mixed salad with croutons

Insalata di Ravello - Salad of goat's cheese with olives, tomatoes & walnuts

Insalata di capra e salmone - salad of goat's cheese, avocado & smoked salmon

DOLCI e FORMAGGI - Desserts & Cheese

Zabaglione - frothy egg & Marsala wine dessert (2 persons min)	£5.95 each
Tiramisu - Italian coffee & chocolate "trifle"	£5.95
Gelati Misti - Selection of ice creams & sorbets	£5.95
Profiteroles - A mound of chocolate covered profiteroles	£5.95
Dolce del giorno - Sweet of the day - please ask your waiter	£5.95
Formaggi misti - Plate of local & Italian cheeses with fruit confit & crackers	£7.95

Why not have a glass of port or dessert wine to compliment your cheese?

Dessert wines & Drinks (By the glass)

Moscat0 di Pantelleria - Colosi Sicilia	£8.95
Vin santo "il borgo" Castello Vicchiomaggio	£7.95
Marsala Fine Danielle- Rallo	£3.00
Port - Krohn Colheita 2000	£5.95
Port - Krohn Colheita 1997	£6.95
Port - Krohn Colheita 1966	£9.95
Courvoisier VSOP	£4.90
Remy Martin VSOP	£3.65
Armagnac - Janneau VSOP	£3.50
Calvados - 20 years old	£6.95
Sambuca Luxado	£3.25
Limoncello	£3.00
Grappa Riserva Julia	£3.25
Cointreau	£3.00
Grand Marnier	£3.00
Strega	£3.00
Tia Maria	£3.00
Bailey's Irish Cream	£3.00
Liqueur coffee with cream	£4.95