

ANTIPASTI - Starters:

Bruschetta - Four slices of toasted ciabatta:

- With garlic & herbs (garlic bread). £2.95
- 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

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

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

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

Tortino di Capra e Cipole - A filo pastry tart filled with caramelised onion & topped with creamy goat's cheese £7.95

Melone e Prosciutto - Slices of melon with Parma ham £6.95

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 smoked salmon marinated in oil & herbs & served with on a bed of salad £7.95

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

ZUPPE - SOUP

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

Zuppa alla Marinara - A mixed seafood soup with passata di Napoli & chilli £6.95

PASTA & RICE

Pasta

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

Penne alla Contadina - With sweet peppers, broccoli, cherry tomatoes & capers £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 & a hint of anchovy £8.95

Linguine al Gambero - with Tiger Prawns in a white wine sauce with fresh tomato, parsley & garlic £9.95

Spaghetti alla Costiera - with mixed seafood in a white wine & cream sauce £9.95

Risotto - Rice

Risotto al salmone e caviar - Pilaf rice with smoked salmon, caviar & prawns in a wine & cream sauce £9.95

Risotto alla Pecatore - rice with Mixed seafood in a tomato and herb sauce £9.95

Risotto con Langoustine - With Langoustine & cherry tomatoes in a white wine sauce £9.95

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

Risotto Gorgonzola & Broccoli - Pilaf rice with broccoli in a creamy blue cheese sauce £8.95

If you would prefer your pasta "al dente" please ask your waiter at time of ordering

CARNE e PESCE – Meat & Fish

Carne – Meat

- Pollo Grigliata – Grilled Chicken Breast with salad garnish. £11.95
- Pollo Gorgonzola – Chicken breast flambéed with white wine & served with blue cheese sauce £12.95
- Pollo ai Funghi – Chicken Breast with mushrooms in a white wine sauce £12.95
- Pollo ai quattro Pepi – Chicken breast, in a creamy a 4 pepper sauce £12.95
- Pollo a Limone – Breaded chicken breast with a spritz of fresh lemon £12.95
- 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
- Stroganoff di pollo con funghi – Strips of Chicken breast & mushrooms braised in a white wine sauce & served with a timbale of pilaf rice. £14.95
- 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 £15.95

Pesce – Fish

- Salmone ai Peperoni – Pan-fried fillet of Salmon served with mixed sweet peppers £13.95
- Spigola in Acqua Pazza – Welsh Sea Bass fillets lightly poached with white wine, cherry tomatoes, garlic, olive oil and herbs £15.95
- Involtino di Spigola alla Napoli – Welsh Sea Bass fillets wrapped in aubergine and baked in a white wine sauce with fresh tomatoes, olive oil & herbs £15.95
- Sogliola della Costiera – Whole filleted Yellow fin sole filled with smoked haddock & spinach, served in a lemon sauce £15.95
- Gambero Napoleone – Tiger Prawns flambéed in brandy and served with a timbale of rice £12.95

All meat & fish dishes will be served with potatoes & 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 Mediterranea – Salad of sweet peppers, courgettes, aubergine, olives & walnuts

Insalata alla Pescatore– A salad of smoked salmon, prawns, avocado & caviar.

Descriptions of dishes are intended as a guide only. Ingredients may vary according to availability.

Please advise your waiter of any food allergies at the time of ordering.

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 Italiana- profiteroles in a Milk chocolate sauce	£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 & cracker	£7.95

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

Dessert wines & Drinks (By the glass)

Marsala Fine Danielle- Rallo	£3.50
Port – Krohn Colheita 1997	£7.95
Amaretto	£3.50
Courvoisier VSOP	£4.95
Remy Martin VSOP	£3.95
Janneau Armagnac VSOP	£3.95
Calvados – 20 years old	£7.95
Sambuca Luxado	£3.95
Limoncello	£3.95
Grappa	£3.95
Cointreau	£3.95
Grand Marnier	£3.95
Strega	£3.95
Tia Maria	£3.95
Bailey's Irish Cream	£3.95
Liqueur coffee with cream	£5.95
Espresso	£1.95
Double espresso	£2.25
Cappuccino	£2.25
Latte	£2.50
Pot of Tea (per person) earl grey, morning, green, herb	£1.95