

STARTER

ZUPPA DEL GIORNO £4.50

Chefs soup of the day

CAPRESE £6.50

Sliced mozzarella and plums tomatoes with extra vergin olive oil dressing and fresh basil

ANTIPASTO ALL'ITALIANA £8.50

A selection of Italian cured meat and traditional delicatessen

ALETTE DI POLLO £7.80

Spicy chicken wing served with a basil yougurt and fresh leaves

COSTOLETTE DI MAIALE EMILIANE £8.80

Spare ribs in asmokey barbeque sauce

CROSTINI DI CAPRA AFFUMICATI CON**CONFETTURA ALLE CIPOLLE** £8.90

Kidderton ash cheese crostini served with red onion marmalade, wild rocket balsamic reduction and baby herbs

COCKTAIL DI GAMBERI IN SALSIA ROSA £7.80

Crayfish fish cocktail with a light marie rose sauce served with home made bread

PEPATA DI COZZE £7.95

Steamed mussels in a garlic, white wine, parsley and tomatoes sauce served with homemade bread

TERRINA DI POLLO AI FUNGHI**E PANCETTA CROCCANTE** £7.50

Chicken and wild mushroom terrine, pickled mushrooms, pancetta dust, madeira jelly, micro rocket

CAPELANTE CON PANCETTA**E PARMIGIANO** £9.99

Pan fried scallops, served with crispy pancetta, pea puree, and a parmesan basket finished with baby herbs

BRUSCHETTA AL POMODORO £5.00

Bruschetta with garlic, basil and fresh tomatoes

BRUSCHETTA TOSCANA £6.95

Bruschetta with garlic butter, sautead mushrooms, parma ham and truffle oil

BRUSCHETTA MILLE COLORI £6.95

A selection of bruschetta

FOCACCIA GARLIC £4.00**FOCACCIA GARLIC TOMATO** £4.50**FOCACCIA GARLIC CHEESE** £5.95

CONTORNI

GARLIC BREAD £3.00**GARLIC BREAD WITH CHEESE** £3.75**BUTTERED SPINACH** £3.50**SEASONAL VEG** £3.50**FRIES** £3.50**SALAD** £3.50**MASHED POTATO** £3.50**OLIVE MARINATE** £4.00

PASTA

FUSILLI GOLOSI £9.95

Fusilli pasta with sausage, gorgonzola, radicchio tomato and cream

SPAGHETTI MEDITERRANEI £10.50

Spaghetti with seafood, cherry tomatoes, white wine, chilli extra virgin olive oil and garlic

RAVIOLI ALLA TIROLESE £9.95

Fresh ravioli stuffed with spinach and ricotta cooked with cream, tomatoes and dill

RISOTTO GOLFO DI NAPOLI £10.50

Traditional seafood risotto

SPAGHETTI ALLE VONGOLE**E BOTTARGA** £10.95

Spaghetti with baby clam, courgette, and bottarga

PENNE SALMONE E VODKA £9.50

Penne with salmon, vodka, cream and a hint of tomato

FUSILLI AL TONNO E CAPPERI £8.95

Trofie pasta with tuna, capers, olives, and lemon

TAGLIATELLE ALLA BOSCAIOLA £8.95

Tagliatelle pasta with mushrooms, peas and ham in a creamy Bolognese sauce

RISOTTO AL TARTUFO E GAMBERI £11.50

Risotto with water prawn, parmesan and fresh chives, finished with a drizzle of truffle oil

PENNE ALL'ARRABBIATA £8.50

Penne pasta with tomatoes and fresh chilly

FUSILLI ALLE NOCI E POLLO £8.20

Fusilli pasta with homemade pesto, walnuts and roasted chicken

MELANZANE ALLA PARMIGIANA £7.95

Layers of aubergine ,tomato ,mozzarella and fresh basil baked in the oven

LASAGNE £9.50

Traditional beef lasagne

TAGLIATELLE CON RAGU**ALLA BOLOGNESE** £8.50

Tagliatelle pasta with the classic Bolognese sauce

CANNELLONI DI CARNE GRATINATI £9.20

Traditional Italian pasta tubes stuffed with mince beef

PIZZA

MARGHERITA £6.95

Tomato, mozzarella, olive oil

DIAVOLA £7.90

Tomato, mozzarella, pepperoni salami, peppers, chilli olive oil

MARINARA £9.20

Tomatoes, mozzarella, garlic, mixed seafood

GORGONZOLA E PERA £9.20

Mozzarella, gorgonzola e pera

CALZONE £9.95

Tomato, mozzarella, parma ham, cherry tomato, shaved parmesan, olive oil

GENOVESE £8.95

Tomato, mozzarella, pesto, pecorino cheese, pine nuts, basil

TIROLESE £9.80

Tomato, mozzarella, eggs, wurstel, speck

AMERICANA £9.50

Mozzarella, Italian sausage, French fries, olive oil

QUATTRO FORMAGGI £8.95

Mozzarella, gorgonzola, parmesan, pecorino

SILA £9.50

Tomato, mozzarella, mushrooms, sausages, onion, capers, olives,sundried tomatoes

KESSA £8.95

Fresh tomato and basil, mozzarella, scamorza cheese, sausages, origano

Ask a member of staff for classic pizza flavours.

CARNI

FILETTO DI MANZO AL TARTUFO**E PORCINI** £22.50

8oz fillet steak served on a bed of wild rocket with a porcini mushrooms and truffle sauce finished with parmesan shavings and basil oil

BISTECCA AI FERRI £19.50

8oz grilled sirloin steak served with traditional Italian garnish

Sauce: peppercorn, diana, blue cheese £2.50**POLLO ALLA VALDOSTANA** £16.95

Pan fried chicken breast, cooked in herb butter, topped with ham and cheese

POLLO AI FUNGHI £15.95

Pan fried chicken breast cooked in a mushroom creamy sauce

POLLO INFUOCATO £17.95

Chicken breast cooked in a spicy tomato sauce with fresh chilly and cherry tomato - very hot!!

AGNELLO IN DUE VERSIONI £20.95

Herb crusted lamb fillet with 2 bone lamb rack, potatoes puree, and micro herbs served with a rosemary jus

FILETTO DI MAIALE AL BRANDY £18.95

Filetto di maiale wrapped in pancetta, with apple and sage bon bon, apple gel and brandy sauce

PESCE

FILETTO DI BRANZINO**ALLA SORRENTINA** £16.95

Pan fried seabass fillet on a bed of mash potato, with a baby clams, cherry tomato and garlic sauce

FILETTO DI MERLUZZO**MEDITERRANEA** £18.95

Pan fried cod wrapped in parma ham, with mixed sautéed Mediterranean vegetable, basil oil, micro herbs

ZUPPETTA DI PESCE E CROSTACEI £19.50

Mixed selection of fish and shellfish cooked with white wine, garlic, chilli, olive oil, with a touch of tomato and cream

TRANCIO DI SALMONE ALL'ARANCIA**CON VERDURE CROCCANTI** £17.95

pan fried salmon supreme with crunchy seasonal vegetable, orange sauce and micro herb

DOLCI

TIRAMISU £6.50

Homemade traditional tiramisù

BAYLIS PANNA COTTA £6.50

Homemade baylis panna cotta served with almond biscotti, chocolate sauce and a shot of bayelis

CHEESECAKE AI FRUTTI DI BOSCO £6.50

Deconstructed cheesecake with winter barriers compote, ginger crumb biscuit, raspberry gel and fresh cream and fruit

TORTINO DI CIOCCOLATO E NOCI £6.50

Homemade chocolate brownie with hazelnut, chocolate sauce, honeycombe icecream, and hazelnut praline

CHEESE AND BICUITS £7.50

Italian and continental cheeses served with traditional garnish and crackers

GELATO £6.50

A selection of ice creams

ALLERGY INFORMATION

We cook all dishes from scratch so there is a large range of ingredients present in our kitchen. Therefore, we cannot guarantee that all foods are free from nuts or nut derivatives as some of our recipes do contain nut products. We also cannot guarantee that our food will be free from any other ingredients that may cause allergies or allergic reactions. If you suffer from a food allergy or intolerance, please alert a senior member of staff before placing your order. Please ask a member of staff about our gluten free options for coeliacs.