

## 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 SALSA 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.