

## STARTER

<b>CAPRESE</b> Mozzarella and tomatoes with extra virgin olive oil dressing and fresh basil	£10.50
<b>ANTIPASTO ALL'ITALIANA</b> A selection of Italian cured meat and traditional delicatessen	£12.20
<b>COSTOLETTE DI MAIALE EMILIANE</b> Spare ribs in a smokey barbecue sauce	£12.55
<b>PEPATA DI COZZE</b> Steamed mussels in a garlic, white wine, parsley and tomato sauce served with home-made bread	£11.50
<b>ARANCINI DI RISO CON SALSA AL POMODORO</b> Stuffed risotto balls, served in classic tomato sauce	£11.15
<b>CAPELANTE CON PANCETTA E PARMIGIANO</b> Pan fried scallops, served with crispy pancetta, pea puree, and a Parmesan basket	£14.50
<b>CALAMARI FRITI</b> Fresh deep fried squid served with tartar sauce and fresh lemon	£10.65
<b>BRUSCHETTA AL POMODORO</b> Bruschetta with garlic, basil and fresh tomatoes	£6.00
<b>BRUSCHETTA TOSCANA</b> Bruschetta with garlic butter, sautéed mushrooms, parma ham and truffle oil	£6.95
<b>FOCACCIA GARLIC</b>	£6.00
<b>FOCACCIA GARLIC TOMATO</b>	£6.50
<b>FOCACCIA GARLIC CHEESE</b>	£6.95

## PIZZA

<b>MARGHERITA</b> Tomato, mozzarella, olive oil	£9.50
<b>DIAVOLA</b> Tomato, mozzarella, pepperoni salami, peppers, chilli olive oil	£10.95
<b>MARINARA</b> Tomato, mozzarella, garlic, mixed seafood	£12.90
<b>CALZONE</b> Tomato, mozzarella, parma ham, cherry tomatoes, shredded parmesan, olive oil	£12.95

## PASTA

<b>FUSILLI GOLOSI</b> Fusilli pasta with sausage, gorgonzola, radicchio, tomatoes and cream	£13.50
<b>SPAGHETTI MEDITERRANEI</b> Spaghetti with seafood, cherry tomatoes, white wine, chilli, extra virgin olive oil and garlic	£13.95
<b>RAVIOLI ALLA TIROLESE</b> Fresh ravioli stuffed with spinach and ricotta cooked with cream, tomatoes and dill	£13.95
<b>RISOTTO GOLFO DI NAPOLI</b> Traditional seafood risotto	£14.20
<b>RISOTTO AL TARTUFO E GAMBERI</b> Risotto with prawns, parmesan and fresh chives, finished with a drizzle of truffle oil	£14.95
<b>PENNE ALL'ARRABBIATA</b> Penne pasta with tomatoes and fresh chilli	£11.95
<b>LINGUINE SORRENTINE</b> Linguine pasta with prawns, courgette, garlic, wine, cherry tomatoes and parsley	£13.95

## PESCE

<b>FILETTO DI BRANZINO AL VINO BIANCO</b> Pan fried seabass fillet with fennel, cherry tomatoes, garlic, white wine and tomato sauce	£20.95
<b>FILETTO DI MERLUZZO AL FORNO</b> Baked cod fillet served on a bed of ratatouille	£22.95

## CARNI

<b>FILETTO DI MANZO AL TARTUFO E PORCINI</b> 8oz fillet steak served on a bed of wild rocket with porcini mushrooms and truffle sauce, finished with Parmesan shavings and basil oil	£29.95
<b>BISTECCA AI FERRI</b> 8oz grilled sirloin steak served with traditional Italian garnish <i>Sauce: peppercorn, diana, blue cheese</i>	£25.90 £3.50
<b>POLLO ALLA VALDOSTANA</b> Pan fried chicken breast, cooked in herb butter, topped with ham and cheese	£20.95
<b>POLLO INFUOCATO</b> *Very hot!! Chicken breast cooked in a spicy tomato sauce with fresh chilli and cherry tomatoes	£22.95
<b>AGNELLO IN DUE VERSIONI</b> Herb crusted rack of lamb, potato puree, and micro herbs served with a red wine jus	£26.95
<b>POLLO CON GAMBERI</b> Chicken supreme with prawns, spring onions served with creamed dijon mash	£20.50

## CONTORNI

<b>GARLIC BREAD</b>	£3.95
<b>GARLIC BREAD WITH CHEESE</b>	£4.50
<b>BUTTERED SPINACH</b>	£4.50
<b>SEASONAL VEGETABLES</b>	£4.50
<b>FRIES</b>	£4.50
<b>SALAD</b>	£4.50
<b>MASHED POTATO</b>	£4.50
<b>OLIVE MARINATE</b>	£4.20

## DOLCI

<b>TIRAMISU</b> Home-made traditional tiramisu	£6.50
<b>BAILEYS PANNA COTTA</b> Home-made Baileys panna cotta served with almond biscotti and chocolate sauce	£6.50
<b>CHEESECAKE AI FRUTTI DI BOSCO</b> Cheesecake with Winter berries compote, amaretti crumb biscuit	£7.50
<b>TORTINO DI CIOCCOLATO E NOCI</b> Home-made chocolate brownie with hazelnut, chocolate sauce, honeycomb ice-cream and hazelnut praline	£6.50
<b>CHEESE AND BICUITS</b> Italian / continental cheeses served with traditional garnish and crackers	£7.50

## DRINKS (Decaf available)

<b>FILTER</b>	£2.85
<b>ESPRESSO</b>	£2.80
<b>ESPRESSO MACCHIATO</b>	£2.90
<b>DOUBLE ESPRESSO</b>	£3.00
<b>CAPPUCCINO</b>	£3.25
<b>CAFFÈ LATTE</b>	£3.25
<b>ITALIAN COFFEE</b> <i>Espresso, sambuca, brown sugar, double cream</i>	£6.95
<b>IRISH COFFEE</b> <i>Espresso, Irish whiskey, brown sugar, double cream</i>	£6.95
<b>FRENCH COFFEE</b> <i>Espresso, cognac, brown sugar, double cream</i>	£6.95
<b>BOLLICINI COFFEE</b> <i>Butterscotch liqueur, cinnamon, brown sugar, double cream</i>	£6.95
<b>HOT CHOCOLATE</b>	£3.75
<b>TEA</b> <i>Green, Peppermint, Camomolie, Earl Grey, Mix berries</i>	£2.95

**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. The majority of our recipes contain butter and cream. If you suffer from food allergy or intolerance, please alert a senior member of staff before placing an order. Please ask a member of staff about our gluten free options for coeliacs.