

Menu

Main Menu

Antipasti

-

Nucellara Olives£3.50

-

-

Meat & Fish Antipasti Plate To Share Available£25.95

-

Please ask for details

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-

Fresh Seafood, Directly From Fish Market

-

mussels, clams, calamari and sardines; Please ask for details

-

Primi

-

Zuppa del Giorno£7.95

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-

Funghi In Crosta di Pane£13.95

-

Wild mushrooms, garlic, thyme, cherry tomatoes on a crostini bread

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-

Caprese£12.95

-

Buffalo mozzarella, heritage tomatoes, basil oil, shaved parmesan & balsamic reduction

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-

Polpette della Nonna£12.95

-

Beef meatballs in a rich tomato sauce with crispy pancetta & shaved parmesan

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-

Gamberetti£14.95

-

Pan fried fresh king prawns with garlic, chili, fresh parsley on a crostini bread

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-

Capesante al Pistachio£15.95

-

Pan seared scallops, king prawns, pistachio crusts & a creamy pomme puree

-

Pasta e Risotti

All our pastas and risottos are cooked from scratch with a variety of different ingredients which can also be added on your request

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Risotto ai Frutti di Mare£16.95

-

Mixed seafood risotto, saffron, tomato concasse, garlic & fresh parsley

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Risotto Spinaci e Asparagi£14.95

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-

Spaghetti alla Carbonara£14.95

-

Pancetta, egg, parmesan, garlic, (cream if wanted)

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-

Farfalle al Salmone£15.95

-

Fresh salmon, courgette, cherry tomatoes, garlic and fresh chili

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-

Penne alla Arrabbiata£13.95

-

Fresh chili, garlic, tomato sauce, olive oil and parmesan

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-

Linguine All' Amatriciana£13.95

-

Pancetta, garlic, chili, black olives in a rich tomato sauce

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-

Penne al Ragù£15.95

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Slow cooked beef in a rich tomato sauce

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-

Homemade Ravioli£16.95

-

Please ask for details

-

I Nostri Secondi

Fresh fish, top quality meat is part of our daily specials

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Polletto al Forno con Funghi£20.95

-

Oven roasted corn fed chicken supreme, roast potatoes, green beans, wild mushrooms fricassee

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-

Costata alla Griglia£29.95

-

Aged grilled rib eye steak, salt crushed roasted new potatoes & wild mushroom sauce

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-

Filetto al Dolcelatte£32.95

-

Chargrilled beef fillet medallions, roast potatoes, dolcelatte sauce & crispy pancetta

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-

Spigola£19.95

-

Pan roasted seabass fillet on a bed of green beans, new potatoes, black olives & cherry tomatoes

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-

Salmone al Vapore £19.95

-

Poached salmon, with mussels, leeks, saffron, new potatoes & white sauce

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Side Orders

£5.50

-

Seasonal Greens

-

-

Chips

-

-

Mash

-

-

New Potatoes

-

-

Creamy Spinach

-

I Dolci

-

Italian Tiramisu£7.95

-

-

Panna Cotta£6.95

-

ask for details

-

-

Chocolate Mousse£7.95

-

with pistachio crust

-

-

Selection of Italian Cheeses£12.95

-

-

Affogato Café£5.95

-

-

Mascarpone Chocolate Cheesecake£6.95

-

-

Selection of Ice Cream and Sorbets£6.95

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Aperitivo

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Prosecco

-

- 125ml£8.95

-

- Bellini & Cocktails£11.95

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-

- Aperol Spritz£11.95

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-

- Birra Peroni£4.75

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-

- Moretti£4.75

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- Desert Wines, Liqueur, Tea and Coffees

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- Moscato d' Asti, DOCG£6.50

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-

- Chateau Laulerie Cotes de Montravel£6.95

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-

- Royal Tokaji£11.95

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- Liqueur & coffees£7.50

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-

Coffees and Teas£3.50

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-

Whisky, Cognac, Brandy

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- 25ml£6.50

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Limoncello, Marsala Superiore, Port

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- 100ml£6.50

Wines

Rosso

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Pinot Grigo Blush IGT Veneto, Il Sospiro - 2014 Veneto - Italy£4.65

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- Bottle£18.50

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Comte de Provence Rose, La Vidaubanaise - 2014 Provence - France

-

- Bottle£20.95

Red Wine

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Anphisya 2014 Calabria, Italy£4.50

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- Bottle£17.95

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Rosso Veronese, Sartori 2013 Veneto - Italy£5.20

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-

Rioja Vina Collada, Riscal 2013 Rioja - Spain£5.25

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Montepulciano d'Abruzzo Podere, Umani Ronchi - 2014 Abruzzo - Italy

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- Bottle£20.95

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Merlot Reserva, De Gras - 2014 Colchagua Valley - Chile

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- Bottle£21.50

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Nero d'Avola Mandra Rossa - 2014 Sicili - Italy£5.50

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Malbec Reserve, Bodegas Santa Ana - 2014 Mendoza - Argentina£6.25

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Briccotondo Barbera DOC Fontanafredda 2013 Piemonte - Italy£6.50

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Chateau des Gravieres, Collection Prestige, Graves - 2012 Bordeaux - France

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- Bottle£28.50

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Valpolicella Ripasso Superiore Regalo, Sartori - 2013 Veneto - Italy

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• Bottle£29.95

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Cannonau di Sardegna Noras, Santadi 2012 Sardegna - Italy

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• Bottle£36.00

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Chianti Classico Riserva DCG, Villa Cerna 2011 Tuscany - Italy

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• Bottle£39.00

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Papale Oro Primitivo di Manduria, Varvaglione 2013 Puglia - Italy

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• Bottle£42.00

•

Brunello di Montalcino, Il Poggione - 2009 Toscana - Italy

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• Bottle£62.00

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Barolo DCG Pisapola, Ascheri 2011 Piemonte - Italy

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• Bottle£65.55

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Amarone Valpolicella Valpantena DOC Villa Arvedi, Bertani 2012 Veneto - Italy

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- Bottle£64.50

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Chateauneuf du Pape Piedlong, Domaine La Roquete 2011 Rhone - France

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- Bottle£93.00

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Castello di Radda 'Guss' IGT Toscana 2009 Tuscany - Italy

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- Bottle£98.00

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Sfursat 5 Stelle, Nino Negri 2011 Lombardia - Italy

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- Bottle£115.00

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Tignanello Antinori 2009 Tuscany - Italy

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- Bottle£175.00

White wine

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Anphisya 2014 Calabria, Italy£4.60

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- Bottle£18.00

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Soave DOC Sereole, Bertani 2014 Veneto - Italy

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- Bottle£19.50

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Greacanico, Mandrarossa 2014 Sicily - Italy£21.50

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Pinot Grigio, Vigneto Cantarelle, Le Vigne - 2014 Veneto - Italy£5.25

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- Bottle£21.00

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Picpoul de Pinet, Domaine Roquemoliere - 2014 Languedoc Roussillon - France

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- Bottle£23.50

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Greco Ciro Bianco, Librandi - 2014 Clabria - Italy£6.25

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- Bottle£24.50

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Graves Blanc, Chateau des Gravieres - 2014 Bordeaux - France

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- Bottle£26.50

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Sauvignon Blanc, Yealands Estate - 2014 Marlborough - New Zealand

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- Bottle£26.95

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Gavi di Gavi, La Minaia, Nicola Bergaglio - 2014 Piemonte - Italy

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- Bottle£30.50

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Vermertino, Cala Silente, Santadi 2014 Sardinia - Italy

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- Bottle£31.00

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Chablis, Domaine de Vauroux - 2013 Burgundy - France

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- Bottle£33.50

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Plenio, Verdicchio Classico Riserva, Umani Ronchi 2012 Marche - Italy

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- Bottle£37.50

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Greco di Tufo DOCG Devon, Campania 2014 Campania - Italy

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- Bottle£37.50

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Chardonnay, Planeta 2013 Sicily - Italy

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- Bottle£53.00

Sparkling & Champagne

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Prosecco Brut, Argeo, Ruggeri - NV Veneto - Italy

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- 125ml£5.95

- Bottle£26.95

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Champagne Brut Baron De Marck Gobillard – NV Champagne – France

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- 125 Ml£7.00

- Bottle£37.50

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Perle, Ferrari 2007 Alto Adige – Italy

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- Bottle£45.00

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Champagne Rose Brut Mosaique, Champagne Jacquart

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- Bottle£60.50