

Our Menu

We are delighted to let you know we have a wide range of vegan, gluten free and vegetarian dishes. Please do contact us for our full menu of choices and to find out more!

ANTPASTI

Calamari Fritti

Freshly fried squid on a bed of seasonal salad, served with a tartar sauce.

Rosticciana

Spare ribs cooked in an Italian tangy barbecue sauce.

Insalata Caprese

Tomato & mozzarella slices on a bed of crispy salad, drizzled with extra olive oil.

Sardine Portoghese

Fresh grilled sardines, seasoned & served with a garlic & white wine sauce.

Coppa di Gamberetti

Norwegian prawns on a bed of crispy salad, topped with a home-made Mary Rose sauce.

Antipasto

Traditional Italian meat platter with marinated vegetables & cheeses

Bruschetta

Toasted crostini topped with copped tomato, garlic & basil drizzled with olive

APPETISERS

Cioppino

Traditional Italian style stew with a variety of seasonal fish with tomatoes & herbs.

Gamberoni Allighio

Grilled king prawns in a rich butter & garlic sauce.

Salmone Affunicato & Advocado

Fresh smoked salmon on a bed of lime infused avocado, served with a crispy salad.

Minestrone Soup

Home-made Soup in a rich stock, with seasoning & fresh vegetables.

Funghi Ripieni

Mushrooms filled with meat & cooked with a cheese & tomato topping.

Prosciutto Melone

Seasonal melon, topped with slices of succulent Italian
Parma ham.

Pasta Fagioli

Italian soup with pasta, berlotti beans & seasoning, topped
with parmesan.

PASTA

Cannelloni Della Casa

Freshly made pasta rolls, filled with lean meat in a
bechamel sauce.

Risotto Martinara

Aborio rice served with a classic tomato sauce, in a melody
of fresh seasonal seafood.

Spaghetti Alla Carbonara

Pancetta bacon in a rich egg & creamy sauce, tossed with
spaghetti.

Ghocchi Di Patate l Quattro Fromaggi

Potato dumplings in a rich sauce of four different cheeses.

Penne Primavera

Pasta tubes in a mixture of seasonal vegetables with a classic tomato sauce.

Spaghetti Napoletana

Spaghetti served in a tomato sauce with basil & herbs.

Pappardelle Al Salmone

Italian ribbon pasta served with smoked salmon, in a cream & tomato sauce.

Lasagna Sorrento

Layers of pasta with meat, mozzarella, bechamel & tomato sauce.

Orecchiette con Broccoli & Pancetta

Italian style pasta cooked with bacon and broccoli in a tomato sauce.

Spaghetti Bolognese

Classic Italian style meat sauce, served with spaghetti.

Pappardelle Alla Crema Funghi

Italian ribbon pasta served in a mushroom & cream sauce.

Penne Alla Arrabiata

Pasta tubes with olives & chilli in a rich tomato sauce.

Risotto Crema Funghi

Italian arborio rice cooked with wild mushrooms in a cream sauce.

Spaghetti Polpette

Spaghetti served with home-made meat balls in a rich tomato sauce.

Linguine Alla Marinara

Pasta served with a classic tomato sauce, in a melody of fresh seasonal seafood.

PIZZA

Pizza Toppings

Numerous toppings available at an additional cost, please ask!

Pizza Margherita

Authentic Neapolitan pizza topped with tomato, mozzarella & herbs.

Garlic Bread

Bread lightly toasted with garlic butter, herbs & cheese (optional)

POULTRY

Petto Di Pollo al limone

Breast of chicken sautéed with mushrooms & lemon butter sauce.

Petto Di Pollo Alla Milanese

Pan fried chicken breast lightly coated with bread crumbs & fresh herbs.

Petto Di Pollo Creama e Funghi

Breast of chicken sautéed in cream & mushroom sauce.

Anitra Mezzana al Arancio o Mela

Half roasted duck marinated in orange or apple sauce.

Petto di Pollo Alla Sorpresa

Breast of chicken encased with garlic butter, lightly coated with bread crumbs.

Petto Di Pollo Alla Parmigiano

Baked chicken topped with ham & mozzarella in a tomato sauce.

Petto Di Pollo Alla Sciliana

Breast of chicken sautéed with olives, peppers & a spicy tomato sauce.

Fegato al Burro e Salvia

Pan fried calves liver cooked with sage & butter sauce.

Petti di Piccione alla Cacciatore

Wild Pigeon breast sautéed in a succulent brandy & mushroom sauce.

MEAT

Vitello alla Valdostana

Veal lightly breaded & pan fried. Topped with aubergine, melted mozzarella in a tomato sauce.

Filletto di Bue alla Preferita

Scotch fillet steak sautéed in olive oil with onions in a pepper & brandy or cream & mushroom sauce.

Entrecote alla Pizzaiola

Sirloin steak sautéed in black olives, tomato & a garlic sauce.

Vitello alla Milanese

Pan fried veal, lightly coated in breadcrumbs with fresh herbs.

Rib Eye al Fromaggio

Rib eye steak topped with creamy Stilton cheese sauce.

FISH

Sogliola alla Cardinale

Grilled Dover Sole sautéed in wine & butter with prawns & almonds.

Salmone Scozzese

Scottish Salmon cooked in a fresh parsley & lemon sauce.

Razza al Burro Nero

Prime skate sautéed in black butter with caper sauce.

Gamberoni Reale/Burro e Aghio

King Prawns in a cream & fresh herb sauce or rich butter & garlic sauce.

Spigolia alla Mediterranean

Sea bass sautéed in onions & a garlic with a tomato sauce.

VEGETABLES

Cauliflower Cheese - Sautéed Potatoes - Mashed Potatoes -
Courgettes - Spinach - Choice of Salads - Peas - Asparagus -
Chips - Broccoli - Carrots - Mushrooms