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# Tuck in to

EXPLORE  
APPETISERS

MEAT  
SOUP

FRESH FISH  
PIZZA

PASTA  
SALAD

SWEETS

## **FOCACCIA**

Garlic Bread with rosemary, basil, oregano and extra virgin olive oil

**£7.95**

## **GARLIC PIZZA**

Tomato, garlic, oregano and extra virgin olive oil

**£7.95**

## **BRUSCHETTA**

Toasted bread, Italian style with chopped tomatoes, garlic, oregano and extra virgin olive oil

**£7.95**

## **BRUSCHETTA SAN DANIELE**

Toasted bread, Italian style with Parma ham, chopped tomatoes, garlic, oregano and extra virgin olive oil

**£10.95**

## **GARLIC MUSHROOMS**

Oven baked mushrooms in garlic, butter & extra virgin olive oil

**£7.95**

## **AVOCADO CON GAMBERETTI**

Avocado with prawns and Marie Rosé sauce

**£11.95**

**SALMONE AFFUMICATO**

Smoked salmon with rocket salad and lemon

**£11.95**

**CORNETTO DI SALMONE**

Pureed avocado with prawns, grated parmesan and lemon juice wrapped in strips of smoked salmon

**£12.95**

**MOZZARELLA IN CARROZZA**

Fried mozzarella in breadcrumbs served in a tomato sauce and anchovies

**£9.75**

**AVOCADO AL FORNO CON MOZZARELLA**

Avocado with mozzarella and black olives, oven baked in tomato sauce

**£11.95**

**BRESAOLA DELLA CASA**

Slices of cured beef, extra virgin olive oil, with parmesan cheese and lemon

**£13.95**

**IL BORDELLO SPECIAL**

Marinated grilled vegetables served with olives, anchovies and rocket

**£10.95**

### **INSALATA DI MARE**

Seafood marinated in extra virgin olive oil with chopped peppers and celery

**£16.95**

### **PROSCIUTTO E MELONE**

Parma ham and sliced melon

**£9.95**

### **CAPRESE**

Sliced tomatoes with mozzarella, basil and extra virgin olive oil

**£8.95**

### **INSALATA TRICOLORE**

Sliced tomatoes, avocado, mozzarella and extra virgin olive oil

**£10.95**

### **GAMBERETTI CON RUCOLA**

Grilled prawns on a bed of rocket salad with extra virgin olive oil

**£10.95**

### **PARMIGIANO E RUCOLA**

Shavings of parmesan cheese on a bed of rocket salad

**£8.95**

### **AFFETTATO MISTO ALL'ITALIANA**

Sliced cured meats with pecorino cheese and giardiniera

**£13.95**

# Zuppa

S O U P

### **MINISTRONE**

**£7.45**

### **SOUP OF THE DAY**

**£S.V**

# Pizza

### **MARGHERITA**

Tomato, mozzarella, basil and oregano

**£12.95**

### **FUNGHI**

Tomato, mozzarella, mushrooms and oregano

**£14.95**

### **SAN DANIELE**

Tomato, mozzarella and Parma ham

**£16.95**

### **VEGETARIANA**

Tomato, mozzarella, and mixed vegetables

**£14.95**

### **CAPRICCIOSA**

Tomato, mozzarella, anchovies, mushrooms, ham and boiled egg

**£15.95**

### **FOUR CHEESES**

Four different cheeses (without tomato)

**£13.45**

### **AMERICANA**

Tomato, mozzarella, pepperoni sausage and chilli

**£15.95**

### **CALZONE**

Tomato, mozzarella, ham and salami

**£16.95**

### **ADRIATICO**

Tomato, mozzarella, smoked salmon and rocket

**£14.95**

### **TRENTINO**

Tomato, mozzarella, bresaola, rocket and shavings of parmesan cheese

**£16.95**

### **CONTADINA**

Tomato, mozzarella, Italian sausage, Chicken and Bolognese Sauce

**£17.95**

### **NAPOLETANA**

Tomato, mozzarella, anchovies, capers, olives and oregano

**£14.95**

### **LAGO DI GARDA**

Tomato, mozzarella, parmesan and pineapple

**£14.95**

### **PROSCIUTTO**

Tomato, mozzarella, ham and oregano

**£14.95**

### **FOUR SEASONS**

Tomato, mozzarella, pepperoni sausage, artichokes, mushrooms and ham

**£15.95**

### **LA REINE**

Tomato, mozzarella, ham, mushrooms and olives

**£15.45**

### **IL BORDELLO**

Tomato, mozzarella, artichoke, red and green peppers and Parma ham

**£16.95**

### **SEA FOOD**

Tomato, sea food, oregano (without cheese)

**£17.95**

### **BUFFALO**

Tomato, buffalo mozzarella, cherry tomatoes and rocket



**£16.95**

### **DESENZANO**

Tomato, mozzarella, gorgonzola, pepperoni sausage, cherry tomatoes and rocket

**£16.95**

### **CAMPANIA**

Tomato, spicy breast of chicken, mozzarella & cherry tomatoes

**£16.95**

### **TOSCANA**

Tomato, mozzarella, onions, Italian sausage and sautéed mushrooms

**£16.45**

**Extra toppings from**

**£3.00**

# **Contorni**

**S A L A D**

**INSALATA DI RUCOLA**

Rocket salad

**£5.75**

### **INSALATA DI POMODORI**

Tomato and onion salad

**£5.75**

### **SUPER SALAD**

Watercress, celery, avocado, greens, walnuts, diced apple, gorgonzola & pecorino cheese

**£11.95**

### **INSALATA VERDE**

Green salad

**£5.75**

### **INSALATA MISTA**

Mixed salad

**£5.95**

### **BISTECCA AI FERRI**

Grilled sirloin steak

**£28.95**

### **TAGLIATA DI MANZO CON RUCOLA**

Sliced sirloin steak with rosemary, garlic, extra virgin olive oil and rocket

**£29.95**

### **SALTIMBOCCA ALLA ROMANA**

Veal cooked in white wine, Parma ham and fresh sage

**£23.95**

### **SCALOPPINE AI FUNGHI**

Veal cooked with white wine, cream and mushroom sauce

**£23.95**

### **VEAL CHOP**

Grilled veal chop with sage, butter and white wine

**£24.95**

### **FEGATO VENEZIANA**

Calves liver, pan fried with balsamic vinegar, onions and red wine sauce

**£21.95**

### **COTOLETTA MILANESE**

Pan fried veal with breadcrumbs (can be served with pasta dishes; will incur an extra charge)

**£24.95**

### **POLLO MILANESE**

Pan fried Chicken with breadcrumbs (can be served with pasta dishes; will incur an extra charge)

**£19.95**

### **POLLO IL BORDELLO**

Breast of chicken stuffed with spinach and mozzarella, coated in breadcrumbs

**£20.95**

### **POLLO SORPRESA**

Breast of chicken stuffed with butter, garlic, parsley, white wine and coated in breadcrumbs

**£20.95**

### **POLLO CACCIATORA**

Pan fried chicken breast cooked with mushrooms, tomato, onions, olives, extra virgin olive oil and white wine

**£21.95**

### **POLLO DORATO CON ASPARAGI**

Breast of chicken in breadcrumbs topped with mozzarella, ham, tomato, asparagus and a home made tomato white wine sauce

**£21.95**

**GRANDE MISTO ALLA GRIGLIA**

Grilled seasonal seafoods. Please check with waiters

**£32.95**

**SPIEDINO DI GAMBERONI**

Grilled Mediterranean prawns with butter, garlic, herbs and extra virgin olive oil

**£23.95**

**CALAMARI FRITTI**

Fried calamari served with mixed salad

**£19.95**

**SALMONE ALLA GRIGLIA**

Grilled salmon

**£21.95**

**CODA DI ROSPO**

Monk fish cooked with mushrooms, home made tomato cream sauce, white wine, parsley and served on a bed of rice

**£27.95**

**SPAGHETTI AL POMODORO**

Home made fresh tomato sauce and basil

**£10.95**

### **SPAGHETTI BOLOGNESE**

Home made bolognese sauce

**£14.95**

### **SPAGHETTI AGLIO E OLIO**

With garlic, extra virgin olive oil, chillies and parsley

**£11.45**

### **SPAGHETTI PUTTANESCA**

In a home made tomato sauce with capers, anchovies, garlic, chillies and chopped olives

**£15.95**

### **SPAGHETTI CARBONARA**

With pancetta, eggs, cream and parmesan cheese

**£16.95**

### **SPAGHETTI ALLE VONGOLE VERACI**

Baby clams, cherry tomatoes, garlic, parsley & white wine

**£21.95**

## **SPAGHETTI GAMBERONI**

Home made tomato sauce, prawns, garlic, parsley and extra virgin olive oil

**£21.95**

## **PENNE ARRABBIATA**

Home made tomato sauce, garlic, parsley, chillies and extra virgin olive oil

**£13.95**

## **PENNE AMATRICIANA**

Home made tomato sauce, pancetta, onions and basil

**£15.95**

## **GNOCCHI AI 4 FORMAGGI**

Gnocchi pasta cooked with 4 different cheeses

**£15.95**

## **PENNE VEGETARIANI**

Home made tomato cream sauce and mixed vegetables

**£15.95**

## **TAGLIATELLE AI FUNGHI**

Home made tomato cream sauce with fresh mushrooms

**£13.95**

### **TAGLIATELLE ALFREDO**

With cream sauce, peas and shoulder ham

**£15.95**

### **TAGLIATELLE AL SALMONE**

With smoked salmon and cream sauce

**£19.95**

### **RAVIOLI AL POMODORO**

Ravioli filled with mincemeat in a home made tomato and basil sauce

**£15.95**

### **RAVIOLI AURORA**

Ravioli filled with mincemeat in a home made tomato and cream sauce

**£15.95**

### **RAVIOLI AI FUNGHI PORCINI**

Ravioli filled with wild mushrooms in a cream and wild mushroom sauce

**£17.95**

### **LASAGNA AL FORNO**

With a bolognese sauce and parmesan in a home made béchamel sauce

**£16.95**



## **LASAGNA VEGETARIANA**

Mixed vegetables and parmesan in a home made béchamel sauce

**£16.45**

## **ORECCHIETTE ALLA BARESE**

Home made fresh tomato sauce, artichokes, aubergines and mincemeat

**£15.95**

## **ORECCHIETTE ALLA PUGLIESE**

Home made fresh tomato sauce, anchovies, broccoli, garlic and extra virgin olive oil

**£15.95**

## **TAGLIATELLE SPECIAL**

Langoustines, monk fish, sea scallops, garlic, cherry tomatoes and white wine

**£24.95**

## **SPAGHETTI MEATBALLS**

Beef and ceal meat mixed with Parmesan cheese, onion, parsley, eggs and garlic

**£18.95**

## **LINGUINE PESCATORA**

Flat spaghetti with fresh seafood and a home made tomato sauce with white wine

**£22.95**

### **LINGUINE SEA SCALLOPS**

Fresh sea scallops cooked in a tomato, cream and brandy sauce

**£24.95**

### **RISOTTO PESCATORA**

Rice with fresh seafood cooked in a home made fresh tomato sauce, garlic, extra virgin olive oil and white wine

**£22.95**

### **TIRAMISU**

**£7.95**

### **PROFITTEROLLO**

**£7.95**

### **CRÈME CARMEL**

**£7.95**

### **FRESH FRUIT SALAD**

**£7.95**

### **MIXED ITALIAN ICE CREAM**

**£7.95**

**LEMON SORBET**

**£7.95**

**MANGO SORBET**

**£7.95**

**PANNA COTTA**

**£7.95**

**DESSERT OF THE DAY**

**£S.V.**

**FORMAGGI MISTI DELLA CASA Selection of cheeses**

**£8.95**

## **SOFT DRINKS AND MINERALS**

**MINERAL WATER**

**£3.45**

**COKE, DIET COKE, LEMONADE**

**£3.45**

**COCONUT WATER**

**£3.95**

**PINEAPPLE, APPLE, GRAPEFRUIT JUICE**

**£3.45**

**FRESHLY SQUEEZED ORANGE JUICE**

£5.25

## SPIRITS

### APERITIF SPRITZER

£8.95

### HOUSE SPIRITS

£6.50

### SPECIAL SPIRIT, LIQUEUR OR DIGESTIVE

£8.95

### PREMIUM SPIRIT, LIQUEUR OR DIGESTIVE

£S.V

### HOUSE SPIRIT AND MIXER

£7.95

### SPECIAL SPIRIT AND MIXER

£9.95

### PREMIUM SPIRIT AND MIXER

£S.V

### DIGESTIF

£6.50

### HOUSE COGNAC

£7.95

**SPECIAL COGNAC**  
**£11.95**

**COFFEE**

**ESPRESSO**  
**£2.95**

**CAPPUCCINO**  
**£3.95**

**FILTER COFFEE**  
**£2.95**

**DOUBLE ESPRESSO**  
**£4.25**

**CAFÉ LATTE**  
**£3.95**

**HOT CHOCOLATE**  
**£3.75**

**TEAS AND HERBAL TEAS**  
**£2.95**

**IRISH COFFEE**  
**£8.95**

**TIA MARIA COFFEE**

£8.95

**FRENCH COFFEE**

£8.95

**ESPRESSO MARTINI**

£9.95

**BEERS & CIDER**

**PERONI (ITALY) 5.1% VOL**

£4.95

**BECKS (GERMANY) 5.0% VOL**

£4.95

**SAN MIGUEL (SPAIN) 5.0% VOL**

£5.95

**BUDVAR (CZECH) 5.0% VOL**

£5.95

**GOOSE ISLAND (USA) IPA 5.9% VOL (CRAFT BEER)**

£6.45

**ASPALL BOTTLED DRAUGHT SUFFOLK CYDER 5.5% VOL**

£6.45

## Wine List

## CHAMPAGNE

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House Champagne (by the glass £9.95)	£45.00
Veuve Clicquot	£90.00
Laurent Perrier	£90.00
Bollinger	£90.00
Laurent Perrier Rose	£105.00
Dom Perignon	£225.00

## VINI WINES

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### ITALIAN WINES

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#### WHITE

Vino della casa (house wine (by the glass £5.95)	£19.50
Chardonnay	£21.95
Pinot Grigio (by the glass £6.95)	£23.95
Verdicchio	£26.95
Toscana (Bianco)	£25.95
Falanghina (San Gregorio)	£28.95
Vernaccia di San Gimignano	£29.95
Vermentino	£29.95
Greco di Tufo	£32.95
Fiano di Avellino	£33.95
Gavi di Gavi	£39.95

#### RED

Vino della casa (house wine) (by the glass £5.95)	£19.50
Barbera	£29.95
Valpolicella	£24.95
Merlot (by the glass £7.50)	£25.95
Cabernet Sauvignon	£27.95
Salice Salentino	£27.95
Chianti Classico	£31.95
Chianti Classico Reserve	£43.95
Primitivo	£34.95
Nobile Di Montepulciano (by the glass £8.00)	£33.95
Anglianico	£34.95
Montecorno. Cantina Avanzi	£44.95
Rosso di Montalcino	£44.95



