

ANTIPASTI

Pane all' aglio V Plain garlic bread	3.50
Pane all' aglio con Mozzarella V Garlic bread with melted mozzarella cheese	3.85
Zuppa di Legumi V Homemade vegetable soup served with sliced ciabatta	3.95
Bruschetta all' Italiana V Flat Italian bread topped with Italian salsa	4.45
Funghi alla Rusticana V Breaded mushroom deep fried in a garlic butter sauce	4.75
Polenta ai Funghi Polenta and mixed Italian mushrooms with a white wine and creamy gorgonzola sauce	4.95
Prosciutto e Melone Parma ham and melon on a bed of rocket salad	4.95
Insalata Mediterranea V Buffalo mozzarella, avocado, mixed leaves and tomato	5.25
Insalata Gamberetti Prawns and avocado, with mixed leaves and a Mary-rose sauce	5.65
Cozze Provencale Mussels with garlic, onion and fresh mixed herbs in a white wine and tomato sauce	5.75
Starter Salad Bar Help yourself from our great choice of fresh salads	6.35 (Per visit)
Grigliata di Gamberoni Grilled king prawns in garlic, chilli, butter and white wine sauce	6.75
Carpaccio di Bue Finely sliced fillet steak with lemon and rocket salad, dressed in truffle oil and shaved parmesan	6.45
Antipasti all' Italiana Traditional Italian antipasti with a great selection of cold meat, served with slices of ciabatta bread	7.45

INSALATA

Arrosto V Goats cheese, artichoke hearts, roasted peppers, tomato, cucumber and mixed leaves	8.15
Insalata di Cesare Grilled chicken breast, cos lettuce, parmesan, croutons and eggs topped with a Caesar dressing	8.35
Salmon e Avocado Strips of salmon, sliced avocado, fresh dill, tomato, cucumber and mixed leaves	8.45

PASTA

Penne Arrabbiata <i>V</i> Short cut penne pasta with chilli, garlic and black olives in a tomato sauce	6.95
Penne al salmone con Asparagi Penne pasta with strips of salmon and asparagus in a creamy tomato sauce	8.95
Spaghetti alla Bolognese Spaghetti with minced beef in a rich tomato sauce	7.95
Spaghetti ai Funghi Spaghetti with strips of beef fillet with mixed wild mushrooms, onion, garlic, chilli and tomato sauce	9.95
Spaghetti ai frutti di Mare Mussels, prawns, calamari and king prawns on a bed of spaghetti in a tomato and chilli sauce	9.95
Spaghetti alla Sofia Loren Home-made meat balls with garlic and chilli on a bed of spaghetti in a tomato sauce	9.95
Spaghetti Napoletana <i>V</i> Spaghetti with fresh basil in a tomato sauce	6.75
Tagliatelle Carbonara Egg tagliatelle with diced bacon and egg yolk in a cream sauce	7.95
Tagliatelle alla Crema Egg tagliatelle with chicken, ham and mushrooms in a cream sauce	8.45
Tagliatelle ai Gamberoni Egg tagliatelle with king prawns, chilli, garlic and fresh basil in a creamy tomato sauce	10.95
Rigatoni Amatriciana Rigatoni pasta with onion, bacon and chilli in a Tomato and red wine sauce	8.95
Linguine al Salmone Linguine with strips of salmon and green peppercorns in a creamy tomato sauce	9.65
Linguine con Zafferano Linguine with chicken, garlic and baby spinach in a creamy saffron sauce	9.45
Lasagne di Bologna Layers of egg pasta with bolognese, parmesan and creamy béchamel	8.95
Risotto con Asparagi <i>V</i> Arborio rice with asparagus, fried goats cheese, rocket and pesto coulis	9.25
Risotto allo Scoglio Arborio rice with king prawns, mussels, prawns, clams and calamari in a garlic and tomato sauce	9.95
Gnocchi ai Formaggi <i>V</i> Gnocchi with gorgonzola, goats cheese, mascarpone and parmesan	8.95
Gnocchi all' Olive Grove <i>V</i> Gnocchi with almond and basil in a creamy tomato sauce	8.75

PIZZA

Margherita <i>Mozzarella cheese, tomato and fresh basil</i>	6.75
Quattro Formaggi <i>Mozzarella cheese, tomato, gorgonzola, goats cheese and parmesan</i>	7.45
Hawaii <i>Mozzarella cheese, tomato, ham and pineapple</i>	7.55
Fiorentina <i>Mozzarella cheese, tomato, baby spinach, egg, sun dried tomato and red onion</i>	8.25
Prosciutto Funghi <i>Mozzarella cheese, tomato, parma ham and mushrooms</i>	7.65
Vegetariana <i>Mozzarella cheese, tomato, roasted peppers, courgette, mushrooms and aubergine</i>	7.75
Rusticana <i>Mozzarella cheese, tomato, sausages, mushrooms, bacon and peppers</i>	8.45
Delizia Piccante <i>Mozzarella cheese, tomato, spiced beef, red onion and jalapenos</i>	8.15
Diavola <i>Mozzarella cheese, tomato, pepperoni and chilli</i>	8.75
Pollo al Rosmarino <i>Mozzarella cheese, tomato, spiced chicken, roasted peppers and red onions</i>	8.75
Quattro stagioni <i>Mozzarella cheese, tomato, Parma ham, pepperoni and chilli</i>	8.35
Marinara <i>Mozzarella cheese, tomato, anchovies, mascarpone cheese, olives and chilli</i>	8.35
Clarissa <i>Mozzarella cheese, tomato, Napoli salami, mascarpone cheese, olives and chilli</i>	8.75
Pavarotti <i>Mozzarella cheese, tomato, mixed fresh peppers, sausage, jalapeno and mascarpone</i>	8.45
Calzone Piccante <i>Mozzarella cheese, tomato, ricotta, pepperoni, parma ham and mushrooms</i>	8.95
Olive Grove <i>Mozzarella cheese, tomato, marinated chicken, pepperoni, bacon and olives</i>	8.95
Mari e Monti <i>Mozzarella cheese, tomato, prawns, mussels, sausage and mushrooms</i>	8.95
Pescatora <i>Mozzarella cheese, tomato, mussels, tuna, prawns, baby clams and pesto</i>	8.95
Festa di Carne <i>Mozzarella cheese, tomato, pepperoni, spiced beef, chicken and bacon</i>	9.65
Ferrari <i>Mozzarella cheese, tomato, strips of fillet beef, chilli and roasted peppers</i>	9.95

PESCI

Salmon <i>alla Genovese</i> Roast salmon fillet with mascarpone cheese in creamy Pesto sauce, served with seasonal vegetables and new potatoes	11.95
Branzino <i>al Finocchio</i> Grilled seabass with fennel and lemon in a butter and white wine sauce, served with seasonal vegetables and new potatoes	13.95
Ippoglosso <i>alla Sorrentina</i> Pan-fried halibut with prawns and dill in a cream sauce, served with seasonal vegetables and new potatoes	14.95
Spigola <i>alla Romana</i> Oven baked seabass fillet with cherry tomato, spring onion, garlic and olives in a ginger and champagne sauce, served with seasonal vegetables and new potatoes	14.95

SIDE ORDERS

Patate Fritte <i>V</i> : Chips	2.75
Insalata Mista <i>V</i> : Mixed salad	3.35
Ciabatta <i>V</i> : Classic Italian ciabatta bread	2.55
Pomodori e Cipolla <i>V</i> : Tomato and onion salad	3.15
Rucola e Parmigiano <i>V</i> : Rocket leaves with parmesan shavings	3.75
Olive alla Toscana <i>V</i> : Olives marinated in olive oil, garlic, rosemary and mixed peppers	2.55

KIDS MENU

HAM & CHEESE PIZZA
FISH FINGERS & CHIPS
CHICKEN NUGGETS & CHIPS
OR
SPAGHETTI BOLOGNESE
FOLLOWED BY
ICE CREAM
&
COKE, DIET COKE, SPRITE OR FANTA
ALL FOR 4.95

SPECIALITA

- Pollo all' Inferno** Zesty marinated breast of chicken with rashers of bacon, garlic, onions, chilli and peppers in a spicy tomato sauce, served with seasonal vegetables and roast potatoes 10.95
- Pollo alla Parmigiana** Chicken breast topped with parma ham and buffalo mozzarella in a tomato and mushroom sauce, served with seasonal vegetables and roast potatoes 10.95
- Pollo alla Siciliana** Grilled chicken supreme with sautéed oyster mushrooms in a marsala wine and cream sauce, served with seasonal vegetables and roast potatoes 11.95
- Cotolette al Rosmarino** French trimmed lamb cutlets with bell peppers in a red wine and rosemary gravy, served with seasonal vegetables and roast potatoes 13.95
- Saltimbocca alla Romana** Fillets of veal covered with parma ham and a sage and white wine sauce, served with seasonal vegetables and roast potatoes 12.95
- Scaloppine al Limone** Veal in a lemon butter and white wine sauce, served with seasonal vegetables and roast potatoes 12.95
- Scaloppine di vitello Sorrentina** Veal escalope topped with parma ham and buffalo mozzarella on a bed of spinach with fresh basil and garlic in a tomato and white wine sauce, served with seasonal vegetables and roast potatoes 13.95
- Grigliata Mista** Italian mixed grill with fillet steak, lamb cutlets, bacon and Italian sausages topped off with garlic butter, served with chips 15.95
- Filetto al Pepeverde** Fillet steak with brandy and green peppercorns in a creamy mustard sauce, served with seasonal vegetables and roast potatoes 15.95
- Filetto Sofia Loren** Fillet steak with wild mushroom, a mustard, cream and pesto sauce, served with seasonal vegetables and mashed potato 16.95
- Filetto alla Diavola** Fillet steak layered with king prawns flambéed in brandy, garlic, chilli and demiglace, all served together in a tomato sauce with chips 17.95

DESSERTS

Limone Ripieno

*Lemon sorbet served with slices of
freshly cut lemon 3.75*

Pannacotta

*Italian baked cream, with raspberry coulis
& summer fruits 4.75*

Tiramisu

*Made the Italian way;
sponge fingers smothered in
coffee, marsala wine
& cream 4.65*

Profiteroles al Cioccolato

*Choux pastry filled with
fresh cream, topped with
chocolate sauce 4.55*

Coppa Tricolore

*Three flavours of ice cream;
vanilla, chocolate & pistachio
topped with chocolate sauce 4.75*

Cannolo Siciliano

*A traditional Sicilian desert. A soft wafer
Roll filled with sweetened ricotta cheese
& chocolate, sealed with candied orange
peal & crushed pistachio 4.75*

Amaretto 47

*Vanilla ice cream with espresso coffee,
a dash of amaretto, honey
& flaked almonds 4.95*

Torta alla Noci

*Pecan Pie made with toasted pecan halves,
served with vanilla ice cream
and toffee sauce 4.95*