

APERITIVO

CIOTOLA DI OLIVE	3.5
A bowl of marinated mixed olives	
PANE E OLIO	2.5
Homemade bread served with a dip of olive oil & balsamic vinegar	
PANE ALL'AGLIO	5
Garlic flat bread	
Add mozzarella	1
PANE ALL'AGLIO MEDITERRANEO	6
Flat bread with garlic, peppers, goats' cheese, pomodoro & olives	
CROCCHETTE	6
Truffle and parmesan potato croquettes	

PER COMINCIARE

BRUSCHETTA DI NAPOLI	7
Marinated chopped tomatoes in olive oil, fresh basil, red onions a touch of garlic, served on a crusty homemade crostini bread	
CAPRINO	8
Goat's cheese rolled into breadcrumbs, deep fried & served on sundried-tomatoes & rocket salad.	
INSALATA CAPRESE	8
Buffalo mozzarella cheese, cherry tomatoes, pesto & fresh basil	
CALAMARI FRITTI	8
Crisp & tender squid coated in semolina flower, chilli & garlic served with tartare sauce	
GAMBERONI ALLO CHARDONNAY	9
Pan fried whole prawns cooked in chilli, garlic, parsley, chardonnay wine in pomodoro sauce served with homemade bread & lemon wedge.	
FEGATO ALLA VENEZIANA	10
Lamb liver cooked in red wine, shallots, cherry tomatoes, crumbled goats cheese oven baked & served with homemade crostini bread	
AFFETTATI MISTI	14
Selection of cured meats (pamaham, mortadella, salami Milanese, chorizo), cheeses (parmigiano, gorgonzola, brie) served with marinated olives, pickles & grissini bread	
ZUPPA DEL GIORNO	6
Soup, freshly made on the day, ask our staff for ingredients	
BRODO DI COZZE	10
Fresh mussels pan fried with prosecco, chilli-garlic, shallots, fresh parsley, cherry tomatoes in pomodoro & cream sauce served with homemade bread	
GAMBERI IN TEMPURA	9
Tiger prawns deep fried in tempura, served in mayonnaise & sweet chilli dips	
PORTOBELLO MARE e MONTI	11
Portobello mushroom stuffed with prawns, mascarpone, peppers champignons, parsley, nduja, chilli & garlic	

CARNE

POLLO ALLA DIAVOLA	17
Grilled chicken supreme marinated in tabasco & chilli sauce served with new potatoes & roasted pepper & salsa alla diavola	
INVOLTINI DI MAIALE	18
Pork tenderloins stuffed with herb crust, salsiccia (pork&fennel) pine nuts, wrapped in pancetta, served with new potatoes, fine beans & homemade pork jus	
ANATRA	18
Duck breast served with marsala wine jus, cherries, new potatoes & fine beans	
BISTECCA DI MANZO	23
Aged sirloin steak [12oz] served with new potatoes, champignons & caramelised onions	
FILETTO DI MANZO	26
Prime fillet steak [8oz] served with new potatoes, peppers, fine beans & carrots	
TOMAHAWK	52
Tomahawk [1.2kg] marinated in salt, pepper, rosemary, extra virgin olive oil, mixed herbs served with salt, pepper and rocket parmesan salad	

PASTA

RAVIOLI DEL GIORNO	14
Homemade fresh on the day pasta Ravioli by our chefs, ask a member of staff for ingredients	
LINGUINE BOLOGNESE	11
Linguine pasta served with slow cooked Bolognese sauce	
LASAGNA	13
Fresh flat pasta layers with classic Bolognese sauce, fresh herbs, topped with béchamel & mozzarella, baked in the oven.	
LINGUINE PESCATORE	16
Linguine pasta with king prawns, mussels, calamari, nduja chilli-garlic cherry tomatoes & extra virgin oil.	
PACCHERI ALL'ASTICE	19
Paccheri pasta cooked in white wine, parsley, chilli & garlic served with half lobster, calamari, prawns, mussels, nduja & cherry tomatoes	
GNOCCHI AL SALMONE	14
Gnocchi with smoked salmon, garlic, chilli, white wine, nduja, peppers & dill in a creamy sauce	
RIGATONI AL FORNO	14
Rigatoni pasta with chicken, mushrooms, nduja, peppers, topped with parmesan creamy sauce & baked in the oven	

ALLERGIES & INTOLERANCES

Please speak to a member of staff about the ingredients in our dishes or any adjustments before placing your order

PESCE

BRANZINO	21
Fresh filleted sea bass, prawns, mussels, calamari, new potatoes white wine & chilli-garlic sauce	
CODA DI ROSPO alla Siracusa	19
Fresh fillet of Monkfish cooked with cherry tomatoes, pomodoro sauce, peppers, red onions, marinated olives & served with new potatoes	
CACCIUCCO	23
Fish stew with king prawns, white fish, squid, mussels all slow cooked in a classic Italian chilli tomato sauce with mixed herbs, cherry tomatoes, chilli-garlic & served with crispy bread	
GRIGLIATA DI PESCE	49
A mixture of grill & fried seafood platter 3 calamari, 10 king prawns, 1 whole seabass, 1 lobster & mussels	
CHOICES OF SAUCE	
Pepe Nero - Peppercorn	3
Vino Rosso - Red wine	3
Gorgonzola - Blue cheese	3

RISOTTO

RISOTTO PESCATORE	17
Arborio risotto with seabass, king prawns, calamari, mussels chillies & saffron	
RISOTTO alla ZUCCA	14
Arborio risotto oven baked with parmesan cheese, squash, sage mushrooms & olive oil	
PANCETTA RISOTTO	13
Arborio risotto cooked in white wine, chilli & garlic, parsley, mascarpone, mushrooms, pancetta & finished with a drizzle of truffle oil	
RISOTTO DI POLLO	14
Arborio risotto with mushrooms, chicken breast, nduja, spinach & mascarpone	

I CONTORNI

MIXED SALAD	4.5
GRILLED VEGETABLES	4.5
HAND CUT CHIPS	4.5
MEDITERRANEAN SALAD (2-4 ppl)	12
Cheese, cucumber, tomatoes, onions, capers, olives, homemade croutons, olive oil & served with homemade bread	

PIZZA

MARGHERITA	11				
Tomato sauce, mozzarella & fresh basil					
CAPRICCIOSA	13				
Tomato sauce, mozzarella, ham, mushrooms, olives & artichokes					
PIZZA SORANO	15				
Tomato sauce, buffalo mozzarella, parma-ham & topped with rocket salad					
VEGETARIANA	14				
Tomato sauce, mozzarella, onions, olives, peppers, spinach artichokes & mushrooms					
TOSCANA	13				
Tomato sauce, mozzarella, ham, pepperoni, peppers & onions					
MARE	15				
Tomato sauce, mozzarella, prawns, calamari, garlic & chillies					
CALZONE	14				
Tomato sauce, mozzarella, ham, mushrooms & pepperoni					
PIZZA RUSTICA	14.5				
Tomato sauce, mozzarella, mascarpone, nduja sausage pepperoni & rocket					
PIZZA VULCANO	13				
Tomato sauce, mozzarella, jalapeños, onions, olives, nduja sausage & fresh chilli flakes					
PIZZA BIANCA	14				
Blue cheese, mushrooms, rocket, truffle oil					
DIAVOLA	13.5				
Tomato sauce, mozzarella, pepperoni, chilli flakes, garlic					
EXTRA TOPPINGS:					
Chicken	3	Buffalo cheese	3	Mushroom	2
Prawns	3	Goat's cheese	3	Peppers	2
Calamari	3	Nduja sausage	3	Onions	2
Parma-Ham	3	Pepperoni	2	Jalapeños	2
Artichokes	2	Ham	2	Rocket leaves	2
Olives	2	Anchovies	2		

"mama knows"

BAMBINI CORNER

PIZZA with a choice of 3 toppings	7
Chicken - Pepperoni - Ham - Mushroom - Peppers - Onions Rocket - Olives	
CHICKEN NUGGETS & CHIPS	7
FISH FINGERS & CHIPS	7
CHILD BOLOGNESE	
CHILD CARBONARA	7

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CAFFE

ESPRESSO	single	2.5	double	2.8
MACCHIATO				2.5
BLACK AMERICANO				2.5
WHITE COFFEE				3
CAPPUCCINO				3
CAFFE LATTE				3
HOT CHOCOLATE				3
TEA				3
Breakfast – Peppermint – Green – Earl Grey – Camomile				

CAFFE LIQUORE

CALYPSO				6
Tia maria, coffee & cream				
IRLANDESE				6
Jamesons whiskey, coffee & cream				
FRANCAISE				6
VSOP Courvoisier, coffee & cream				
FRANGELICO				7
Frangelico hazelnut liquor, coffee, cream & cinnamon				
SORANO				7
Baileys, amaretto, coffee, cream & cocoa sprinkle				

DESSERT

TIRAMISU Italy's most popular "pick me up"	7
CRÈME BRULE Classic vanilla custard, garnished with seasonal fruit	7
CROSTATA DI MELE Homemade warm mouthwatering apple tart with caramelized apples served with a scoop of vanilla ice cream & drizzle of flaming grand marnier liquor	8
STICKY TOFFEE PUDDING Salted caramel sauce, dates, gold flakes & served with vanilla ice cream	7.5
CHOCOLATE BROWNIE Homemade chocolate brownie served with a scoop of vanilla ice cream, crumbled biscuit & hot white chocolate sauce	8
CREPELLE Homemade crepes, served with seasonal fruits, Nutella, crumbled biscuits & a scoop of vanilla ice cream	7.5
FORMAGGIO E BISCOTTI Mixed cheeses & biscuits, served with seasonal fruit & chutney	9
GELATO (3 scoop) Vanilla – strawberry – chocolate – coconut – honeycomb	6
SORBETO (1scoop) Lemon – Mango	2.5
AFFOGATO	4