

STUZZICHINI

Olive Marinate	£2.50
A bowl of mixed marinated olives	
Pane all'Aglio	£4.55
Crispy pizza bread with garlic and olive oil	
Pane al Pomodoro	£4.95
Crispy pizza bread with garlic, olive oil, chopped plum tomatoes on a tomato base	
Pane Speciale	£5.75
Crispy pizza bread with garlic, olive oil, dried chilli, sunblush tomatoes, confit of shallot and parmesan on a tomato base	
Bruschetta Classica	£4.95
Toasted Italian bread rubbed with garlic, topped with chopped plum tomatoes, fresh basil and extra virgin olive oil	
Bruschetta Mozzarella	£5.95
Toasted Italian bread with creamy buffalo mozzarella, fresh basil and sun dried tomatoes	
Bruschetta con Peperonata e Feta	£5.95
Sautéed vegetables bound with a little tomato on sourdough bread with feta cheese	
Bruschetta con Prosciutto	£5.95
Italian cured ham and shaved parmesan bruschette	
Bruschette Speck con Crema di Mele	£5.95
Toasted Italian bread with creamed apple and speck (smoked ham)	

ANTIPASTO

Minestrone della Casa	£4.45
Italian vegetable soup with fresh basil	
Prosciutto con Mozzarella di Bufala	£8.25
Italian cured ham with buffalo mozzarella and sunblush tomatoes	
Calamari Fritti	£8.45
Baby calamari fried in crispy batter served with tartar sauce	
Insalata di Spinaci Pere e Dolcelatte	£7.55
Baby leaf spinach salad with roast pear, roast butternut squash, dolcelatte cheese and caramelised walnuts	
Gamberoni	£9.45
Large tiger prawns sautéed in garlic butter with borlotti beans, chilli, sage and dry white wine	
Salmone Affumicato con Capperi	£8.25
Sliced Scottish smoked salmon with fine caper berries, brunoise of red onion, sliced gherkins, lemon wedge and extra virgin olive oil	
Antipasto Vegetali	£7.50
Carpaccio of grilled zucchini, chilli flavoured peppers and marinated button mushrooms	
Pollo Ripieno	£7.95
Corn fed chicken leg, stuffed with wild mushroom and chicken mousse, sliced and served warm with tomato vinaigrette	

MAY WE SUGGEST THE FOLLOWING STARTERS FOR
GROUPS OR TABLES OF TWO OR MORE

Fritto Misto	£15.75
Calamari, tiger prawns and a selection of white fish fried in crispy tempura batter with tartar and sweet chilli sauce	
Antipasto Misto e Formaggio	£10.75
Selection of Italian cured meats and cheeses with marinated olives	
Bruschette Miste	£9.95
Selection of mixed bruschette	

PASTA

Starter / Main

Paccheri al Ragù di Cinghiale	£7.75/ £10.25
Large pasta tubess in a rich wild boar ragu (Bolognese always available if preferred)	
Linguine con Salsiccia Toscana e Ceci	£7.75 / £10.25
Flat spaghetti with Tuscan sausage, garlic, chilli, cherry tomatoes and chick peas	
Farfalle con Pancetta e Spinaci	£7.45 / £9.95
Butterfly pasta tossed with Italian bacon, baby spinach, garlic, chilli, roasted peppers, breadcrumbs and parmesan cheese	
Ravioli di Bufala Ricotta e Spinaci	£9.25 / £11.75
Buffalo ricotta and spinach filled ravioli, tossed in tomato concasse with cherry tomatoes, fresh basil and baby spinach	
Fettuccine di Mare	£11.45 / £13.95
Fresh egg pasta tossed with 🐟reenland prawns, tiger prawns, queen scallops, wine, bisque, chilli and parsley	
Bucatini all'Amatriciana	£7.75 / £10.25
A Roman dish of large spaghetti tossed with smoked bacon, red onions, tomato sauce, chilli and basil, finished with shaved pecorino	
Ravioli d'Anatra	£9.25 / £11.75
Homemade duck filled ravioli, tossed in a duck ragu	
Fusilli di Pollo	£7.45 / £9.95
Spiral pasta with chicken, crunchy vegetables, basil pesto with a touch of cream	
Lasagna al Forno	£9.95
Traditional lasagna baked in a rich beef ragu with parmesan and mozzarella	

GLUTEN FREE PASTA AVAILABLE

PIZZA

Margherita	£7.25
Classic tomato and mozzarella pizza	
Ortolana	£9.80
🐔riddled zucchini, aubergine, artichoke, gorgonzola, tomato and mozzarella	
Gargantua	£11.75
Italian Tuscan sausage, spicy salami, ham, chicken, chilli, fresh basil, tomato and mozzarella	
Quattro Formaggi Bianco	£8.95
A white pizza, four cheeses with speck (no tomato)	
Funghi Trifolati	£9.25
Sautéed button mushrooms in garlic, chilli, parsley, tomato and mozzarella, finished with a hint of truffle oil	
Tricolore	£9.75
Italian cured ham, fresh tomatoes, rocket leaves, parmesan shavings, tomato and mozzarella	
Al Salmone	£10.75
Smoked Scottish salmon, crème fraiche, rocket leaves, tomato and mozzarella	
Americana	£9.75
Spicy salami, chillies, red onions, tomato and mozzarella	
Arrabbiata	£9.95
Spiced, garlic, chilli chicken with baked peppers, pickled jalopino, tomato and mozzarella	
Chorizo	£8.95
Spicy chorizo, mushroom, dried chilli, tomato and mozzarella	
Calzone	£9.95
A folded pizza filled with ham, spinach, ricotta cheese and mozzarella, baked and topped with a tomato sauce.	
Extra toppings	
Meat/Fish/Poultry per item	£1.80
Others per item	£1.50

SECONDI PIATTI

Vitello alla Valdostana	£18.75
Veal escallop, topped with Italian cured ham, tomato and fontina cheese, slowly cooked in butter and sage	
Scaloppine alla Pizzaiola	£17.95
Veal escallop served in a tomato sauce with onions, capers, garlic and olives	
Vitello Milanese	£16.95
Classic dish of breaded veal escallop, pan fried, served with lemon	
Petto di Pollo alla Zucca	£15.95
Corn fed chicken breast, filled with butternut squash, fontina cheese and pancetta, served on a shallot, cream, wine, thyme sauce	
Pailarde di Pollo	£14.95
Chicken breast griddled with garlic, lemon, rosemary and chilli, served with a grain mustard dressing	
Bistecca di Manzo e Funghi	£17.95
Locally sourced, aged, rump steak, griddled and served with mixed wild mushrooms and truffle butter	
Petto d'Anatra	£17.25
Duck breast flavoured with Chinese five spice, pan fried, served with balsamic pears and pak choi	
Petto di Pollo all'Uvetta	£15.25
Chicken breast, griddled, and served with poached grapes in a reduction sauce and a touch of cream	

All Secondi Piatti are served with roast potatoes, fine green beans and buttered carrots

CONTORNI

Insalata di Rucola, Pomodorini e Parmigiano	£3.50
Rocket, cherry tomato and shaved parmesan salad with lemon olive oil	
Insalata con Vinaigrette	£3.35
Mixed leaf salad, tomato, cucumber, red onion, with an extra virgin olive oil and Italian vinaigrette dressing	
Insalata Mista	£3.25
Mixed leaf salad with fennel, cucumber, cherry tomato and lemon oil	
Insalata di Pomodoro	£3.50
Tomato and onion salad, fresh oregano, olive oil and red wine vinegar	
Insalata di Finocchio	£3.35
Carpaccio of fennel salad with sliced artichoke hearts, lemon and extra virgin olive oil	
Patatine Fritte	£2.65
Fresh chips made from maris piper potatoes	
Zucchine Fritte	£2.95
Fried courgettes	
Spinaci Saltati	£2.95
Tossed spinach with parmesan cheese or garlic and chilli	
Fagiolini	£2.95
Fine green beans	

Important – It is the customers' responsibility to inform our supervisors of any food allergies. However, we are unable to guarantee that products manufactured off the premises do not contain substances to which you might be allergic.