



Menus

Antipasti Freddi – Cold Starters

Fantasia Di Gamberetti In Salsa Rosa - £4.95

A cocktail of peeled prawns on a bed of crispy lettuce topped with marie rose sauce and fresh lime.

Antipasto Della Casa (N) - £7.50

A platter of Italian salami and cured meats with pecorino cheese and mixed pickles served with tomato bruschetta.

Pate Di Fagatini Di Pollo - £4.95

Special homemade chicken liver pate served with toasted brioche and cranberry marmalade.

Melone Di Stagione Con Prosciutto Di Parma - £5.70

Fresh seasonal melon wrapped in Parma ham and drizzled with orange infused honey.

Insalata Di salmon Affumicato - £5.50

Sliced oak smoked salmon served with lemon wedges and light horseradish and crème fraiche dip.

La Pescata Siciliana - £6.50

Mixed seafood platter of prawns, calamari, anchovies and mussels dressed with lime, garlic, oregano, carrot, celery and olive oil.

Insalata Tricolore (V) – £5.50

Sliced fresh mozzarella, avocado and beef tomato drizzled with fresh basil pesto.

Marinata Di Verdure (V) - £5.00

A combination of grilled aubergine, peppers, and courgettes marinated in olive oil and balsamic vinegar served with parmesan shavings.

Polpa Di Granseola - £6.50

Crabmeat and crayfish tails set in half a fresh avocado pear drizzled with lemon, lime and olive oil.

Garlic bread and Focaccia

Focaccia Pomodoro Con Aglio (V) - £3.50

Pizza bread topped with fresh tomato sauce, garlic and herbs.

Focaccia Bianca Al Rosmarino E Olive (V) - £4.00

White pizza bread topped with black olives, rosemary, garlic and basil.

Focaccia Bianca Alle Alici E Olive - £4.50

White pizza bread topped with green olives, anchovies and garlic.

Focaccia Al Aglio E mozzarella (V) - £4.50

White pizza base topped with garlic and mozzarella.

Antipasti Caldi – Hot Starters

Zuppa Del Giorno - £3.80

Chef's homemade soup of the day.

Funghetti Alla Provinciale (V) – £4.80

Button mushrooms sautéed with garlic, white wine and cream.

Salsiccia Alla Pugliese - £5.25

Spicy homemade sausage flavoured with a traditional Puglia seasoning, cooked with Bardolino wine and topped with melting mozzarella and set on spicy tomato sauce.

Gamberoni Prezzemolati - £6.95

Fresh water King prawns sautéed with cherry tomatoes, olive oil, garlic, white wine and a touch of chilli.

Spiedini Di Pollo Alla Diavola - £4.95

Brochette of chicken breast grilled with Cajun spices, set on mixed leaves and drizzled with sweet chilli sauce.

Mozarella In carozza (V) - £4.80

Deep fried breaded mozzarella with a salad garnish and fresh tomato sauce and parmesan cheese.

Costicine Di Maiale Alla Grappolo - £5.50

Port spare ribs cooked in our own tangy barbeque sauce.

Melanzane Parmigiana (V) - £4.80

Homemade layered aubergine slices baked with tomato sauce and parmesan cheese.

Schiattine Di Salmone Fritte - £4.95

Homemade salmon and potato fishcakes served with garlic mayonnaise.

Polpette Casareccie - £4.95

Homemade meatballs in a rich tomato sauce.

ANY STARTER SIZED PORTION OF PASTA FROM THE MENU

Specialita Della Casa – Main Courses

Pollo San Daniele - £12.50

Pan fried chicken breast wrapped in Parma ham and stuffed with spinach and cheese served in a creamy green peppercorn sauce.

Pollo Grappolo – £11.50

Breast of chicken in a hot and spicy sauce of peppers, jalapenos, onion, red wine and cherry tomatoes.

Pollo Limoncello – £11.00

Pan fried chicken breast with caramelized lime, fresh thyme and white wine sauce served with roasted parsnips.

Pollo Alla Mediteranea - £13.50

Chicken fillet with queen scallops, prawns, oyster mushrooms, sun dried tomatoes, white wine and pesto sauce.

Pollo Funghetto - £11.00

Pan fried chicken breast in a creamy mushroom and garlic sauce.

Fegato Al Timo E Vino Bianco - £12.95

Pan fried calves liver with fresh thyme and white wine served with wilted spinach, red onion and cherry tomatoes.

Saltimbocca Alla Romana – £13.95

Veal escalope with Parma ham, emmenthal cheese, sage and white wine sauce.

Picatina Siciliano – £13.95

Veal escalope gently fries and simmered in fresh orange juice with almonds and a dash of marsala wine and served with new potatoes.

Vitello Forestiera - £13.95

Veal escalope with sauted mushrooms, grain mustard, flamed cognac and finished with cream.

Petto D'Anatra Alle Prugne – £15.50

Pan fried duck breast with plum, chilli and ginger sauce flamed with port.

Medaglioni DI Maiale Alla Senape – £14.95

Pan fried medallions of pork fillet in a creamy mustard sauce set on crushed new potatoes.

Coscia D'Agnello Brasato – £13.95

Tender braised lamb shank mounted on bacon and roast potato mash served with a creamy cheese sauce.

Filetto Alla Ligure – £17.95

Fillet steak topped with grilled bacon and blue cheese, served with creamy cheese sauce.

Filetto Rosini - £17.95

Fillet steak on a toasted crouton with smooth pate and topped with Parma Ham, glazed with a port wine sauce.

Filettini Stoganoff - £15.95

Prime fillet of beef strips sautéed with a wild mushroom, rich cream and brandy sauce with fresh herbs and served on a bed of rice.

Bistecca Di Manzo Sfizziosa - £15.50

Prime sirloin steak topped with Parma ham and dolcelatte cheese with a red wine sauce.

Bistecca Quattro Mori - £15.50

Prime sirloin steak with glazed shallots in vintage balsamic vinegar served on rocket leaves and topped with melting Goat's cheese.

STEAKS CAN BE SERVED PLAIN GRILLED WITH ONION RINGS, MUSHROOMS AND TOMATOES OR WITH ONE OF THE FOLLOWING SAUCES:

GREEN PEPPERCORN SAUCE

WILD MUSHROOM SAUCE

CREAMY MUSHROOM SAUCE

RED WINE SAUCE

Fillet Steak – £17.95

Sirloin Steak - £15.50

ALL OUR SPECIALS WILL BE SERVED WITH A CHOICE OF FRIES, VEGETABLES OF THE DAY OR SALAD.

Pizze – Pizzas

Margherita (V) - £6.00

Pizza base topped with fresh tomato sauce and mozzarella.

Pizza Esotica - £7.00

Pizza base topped with fresh tomato sauce, mozzarella, cooked ham, pineapple, oregano and basil.

Pizza Parmigiana (V) - £7.00

Pizza base topped with fresh tomato sauce, mozzarella, fresh aubergine, parmesan shavings and garlic.

Pizza Vegetariana (V) - £7.00

Pizza base topped with fresh tomato sauce, mozzarella, mixed char grilled vegetables and crumbled Goat's cheese.

Pizza Boscaiola (V) - £7.00

Pizza base topped with fresh tomato sauce, mozzarella and mixed mushrooms finished with basil pesto.

Pizza Napolitana - £7.50

Pizza base topped with fresh tomato sauce, mozzarella, oregano, basil, capers, olives and salted anchovies.

Pizza Amatriciana Picante - £7.50

Pizza base topped with fresh tomato sauce, mozzarella, pepperoni sausage, onions, smoked bacon and red jalapeno peppers.

Pizza Calzone - £7.50

Folded pizza filled with fresh tomato sauce, mozzarella, ham, mushroom and artichokes.

Pizza Grappolo - £7.50

Pizza base topped with fresh tomato sauce, mozzarella, Parma ham, dolcelatte cheese, cherry tomatoes and rocket.

Pizza Pescatora - £7.50

Pizza base topped with fresh tomato sauce, mozzarella and mixed seafood.

Pizza Tonno Cipolle - £7.00

Pizza base topped with fresh tomato sauce, mozzarella, tuna and onion.

Primi Piati - Pasta

Spaghetti Bolognese - £6.50

Spaghetti tossed with the traditional meat sauce.

Lasagne Al Forno - £6.80

Traditional baked egg pasta sheets with Bolognese, topped with béchamel and mozzarella.

Penne Alla Contadina (V) - £6.80

Large pasta tubes tossed with mixed charcoal grilled vegetables and rich tomato sauce topped with crumbled goat's cheese.

Linguine Ioniche - £7.00

Flat spaghetti with a creamy tomato sauce, smoked salmon, mushroom and white wine.

Cannelloni Al Forno - £7.50

Traditional baked Italian pancake rolls stuffed with minced beef, spinach and ricotta cheese topped with béchamel and mozzarella.

Spaghetti Carbonara - £7.00

Spaghetti tossed in a sauce of crispy pancetta, cream, egg yolk and parmesan cheese.

Fettucine Tricolore Ai Scamponi Rosa - £8.50

Tri coloured thin pasta ribbons tossed with a sauce of King prawns and prawns sautéed with white wine, a touch of brandy, spring onion and a touch of cream.

Tagliatelle Al Baffo - £7.50

Large egg pasta ribbons sautéed with chicken, chives, cream and asparagus.

Spaghetti Allo Scoglio - £8.50

Spaghetti tossed with mixed seafood, fresh tomato, white wine and chilli.

Riscotto Ai Funghi Di Bosco (V) - £8.00

Riscotto rise sautéed with cream, white wine, wild mushrooms, garlic and herbs.

Rigatoni Pasticiati - £7.50

Large pasta tubes tossed with ham, peas and mushrooms. Baked in the oven with mozzarella.

Rustici Ai Funghi Alla Crema (V) - £7.50

Home made fresh pasta parcels filled with wild mushroom and served in a creamy sauce with garlic, white wine and parmesan shavings

Children's Menu

ANY PASTA - £4.00

ANY PIZZA - £4.50

POLLO MILLANESE - £4.50

Breaded strips of chicken breast deep fried and served with chips

Vegetali – Vegetables and Side Orders

Spinachi Al Aglio - £2.50
Sauteed spinach with garlic

Broccoli Al Limone - £2.00
Freshly steamed broccoli with fresh lemon

Zucchine Fritte - £2.50
Deep fried courgettes

Patate Saltate – £2.00
Sauteed potatoes.

Fagiolini Al Burro - £2.00
Green beans with butter.

Patatine Fritte – £1.50
French fried potatoes.

Insalata Della Casa – £2.50
Mixed or Green salad.

Insalata Di pomodoro E Cipolle Rosse – £2.00
Sliced tomato with red onion, fresh basil and olive oil.

Insalata Greca - £3.50
Feta Cheese salad.