

STARTER

Garlic Bread	£5.50	Bruschetta with Parma Ham	£7.25
Garlic Bread with a Tomato Base	£5.95	Focaccia	£5.95
Garlic Bread with Cheese	£6.25	Sea Salt, Olive oil and Rosemary flatbread	
Funghi Aglio e Olio	£6.25	Calamari Fitol	£9.50
Garlic mushrooms cooked in white wine & cream		Calamari rings served with homemade tartare sauce	
Pate	£6.75	Insalata Caprese	£7.50
Chicken liver pate with Italian brandy served with toast & Chutney		Buffalo mozzarella, fresh sliced tomato and fresh basil	
Bruschetta Classico	£6.95	Antipasto Italian Classico	£11.95
Mozzarella in Carrozza	£6.95	Fritto Misto Di Mare	£12.25
Fried mozzarella in bread with garlic and tomato sauce		Prawns, calamari, whitebait and zucchini served with homemade tartare sauce	
Minestrone	£6.95	Gamberoni Picante	£10.59
Classic Italian vegetable soup		Pan fried king prawns, garlic, fresh chilli, and cherry tomato sauce served on a toasted bread	
Polpette Carne	£6.95		
Meatballs with fresh herbs & parmesan topped with mozzarella, tomato sauce & baked			

MAIN COURSE

Carne

Fillet Pepper	£26.50	Sirloin	£22.95
Served with pepper sauce		Chargrilled with grilled tomatoes and sauteed mushrooms	
Fillet Diane	£26.50	Pollo Cream	£14.95
Served with rich creamy mushroom brandy sauce		Served with rich and creamy mushroom sauce	
Fillet Gorgonzola	£28.25	Pollo Picante	£14.95
Fillet wrapped in parma ham served with gorgonzola sauce		Served with fresh chilli garlic, roasted peppers and tomato sauce	
Fillet Alba	£28.50	Pollo Milanese	£13.95
Fillet served with a king prawn, garlic and butter sauce		Flattened breaded chicken breast pan fried and served with linguini pomodoro	

Fish

Fillet of Seabass	£17.95	Mixed Fish	£28.95
Served on a bed of rocket with vine tomato and lemon sauce		Mixed grill of salmon, sea bass, squid & butterflied king prawns, served with a garlic lemon sauce	
Salmon	£16.95		
Plain fillet of salmon, served with vine tomato			

Pizza

Margarita	£8.95	Pizza Alba	£11.95
Tomato base, mozzarella and fresh basil		Buffalo mozzarella, mortadella rocket and pine nuts	
Americana	£11.95	Quattro Stagioni	£12.95
Tomato sauce, mozzarella, pepperoni, red onions and fresh chilli		Tomato, mozzarella, pepperoni, ham, mushrooms and roast peppers	
Prosciutto Funghi	£11.95	Verdure	£11.95
Tomato sauce, Sarrano ham, mushrooms and mozzarella		Tomato, mozzarella and mixed vegetables	
Diavola	£12.95	Calzone Clasico	£12.95
Tomato base, mozzarella, nduja, pepperoni, jalapeno and roasted peppers		Mozzarella, pepperoni, ham and mushrooms, served with a touch of tomato sauce	
Pollo	£12.95	Calzone Pollo	£11.95
Tomato, mozzarella, chicken, rosemary and garlic		Mozzarella, chicken, spinach and garlic, served with a touch of tomato sauce	
Caprino	£11.95		
Tomato, mozzarella, goats cheese, caramelised onions and fresh cherry tomatoes			

Pasta

Lasagne	£12.95	Tagliatelle Pollo Funghi	£11.95
Layers of egg pasta with homemade bolognese sauce, béchamel, mozzarella and parmesan		Chicken and mushrooms with a creamy garlic sauce.	
Linguini Bolognese	£11.95	Tagliatelle Salmon	£13.95
Linguini pasta with homemade bolognese sauce		Smoked salmon and prawns with a creamy tomato sauce	
Linguini Carbonara	£11.95	Linguini Di Mare	£14.95
Crispy pancetta egg and parmesan cheese		Mixed seafood in a garlic and white wine tomato sauce	
Penne Al Arrabbiata	£11.95	Linguini Gamberoni Bianco	£13.95
Penne pasta in a garlic and tomato sauce with fresh chilli		King prawns, zucchini garlic and fresh chilli in a white wine sauce	
Penne Alba	£12.95	Ravioli Lobster	£13.95
Salami ham, fresh chilli and sun dried tomato in tomato sauce		Garlic and cherry tomato sauce with a touch of cream	

Risotto

Risotto Mare	£15.95	Risotto Funghi	£13.95
Mixed seafood in white wine and tomato sauce		Wild mushroom and truffle oil	

Side Orders

Mixed Veg	3.50	Saute Potato	3.50
French Fries	3.20	Mixed Salad	3.75
Zucchini	3.50	Rocket Salad	3.75
Spinach	4.50	Tomato and onion	3.50

White Wine

125ml 175ml Bottle

Casalforte, Garganega	4.75	6.75	21.50
<i>Italy</i> Full-bodied and dry with intense floral and almond qualities on the nose, ripe fruit and minerality follow creating complexity and a fresh finish			
Pinquillo, Sauvignon Blanc	4.95	6.95	22.50
<i>Chile</i> Aromas of white flowers and herbs, with fresh, tropical fruit flavours, balanced acidity and mineral notes.			
Pe Mo, Pecorino	5.50	7.50	23.50
<i>Italy</i> Fresh, zinging with lively citrus acidity and tropical fruits.			
Castel del Lupo, Pinot Grigio	5.95	8.95	28.50
<i>Italy</i> Honeyed and floral, with citrus and white peach notes. Stone fruit flavours, lemony characters and a crisp finish.			
Ca`di Ponti, Grillo			19.50
<i>Italy</i> Honeyed and spicy, with ginger and stone fruit, ripe citrus characters and a creamy texture.			
Monte Schiavo, Verdicchio			25.50
<i>Italy</i> Orchard fruit aromas, minerality and texture, stone fruit and grapefruit characters, refreshing acidity and a crisp finish.			
Campo Fiorito, Chardonnay			27.50
<i>Italy</i> Ripe stone fruit, lightly honeyed with creamy oak, well-balanced ripe peach characters and a fresh finish.			
Montresor, Lugana			29.50
<i>Italy</i> Fragrant, tropical aromas, crushed herbs, honeyed notes and characters of honeydew melon, peach, grapefruit and zesty acidity.			
MOKOBlack, Sauvignon Blanc			31
<i>New Zealand</i> Zesty citrus with abundant gooseberry aromas, a full on citrus zing, all balanced by fantastic texture.			
Gavi di Gavi `Nuovo Quadro`			31
<i>Italy</i> Aromas of peach and pear, complex, fresh and zesty, with stone fruit characters, crisp acidity and minerality.			
Viticoltori De Conciliis, Falanghina			33
<i>Italy</i> Intensely mineral wine with ripe pear and peach flavours, a little tropical on the palate. Smoky and intense. A long finish with a hint of fennel, sage, and almond.			
Tenuta Aquilaia, Vermentino			34
<i>Italy</i> Zesty, aromatic nose with fresh with bright citrus fruit, a mineral, saline character and crisp acidity.			
Villa Raiano, Greco di Tufo			38
<i>Italy</i> Delicate savoury aromas, with pear and grapefruit characters and a touch of white spice.			
Domaine de la Motte, Chablis Premier Cru			50
<i>France</i> Lightly toasted, buttery oak aromas, with complexity and minerality and plenty of fresh Chablis acidity.			
Pieropan Soave Classico			75
<i>Italy</i> Aromas of almond and honey and flavours of ripe apricot and exotic fruit.			

Sparkling Wine & Champagne

Il Caggio, Prosecco			28
<i>Italy</i> Lively bubbles and a smooth mousse, with apple and pear fruit flavours and a refreshing finish			
Prosecco Rose			29.50
<i>Italy</i> Fresh and delicately fruity, with strawberry and raspberry notes and a clean, refreshing finish.			
Taittinger, Brut Réserve NV			65
<i>France</i> Light and delicate, hints of fruits and brioche, with depth, elegance and a long fresh finish.			
Veuve Clicquot NV			75
<i>France</i> Think strength and silkiness, a perfect balance with romantic intensity and a lot of freshness			
Laurent Perrier Cuvee Rose			95
<i>France</i> Great freshness, with red fruits of raspberry, redcurrant, strawberry and black cherry.			
Dom Perignon Vintage Brut			220
<i>France</i> The controlled power of the Pinot Noir, with notes of honey and mid spices, is underscored by a nuance of pink grapefruit.			

Red Wine

125ml 175ml Bottle

Casalforte, Corvina	4.75	6.75	21.50
<i>Italy</i> A full-bodied wine with a deep ruby red colour. Black cherries and ripe blackberry with hints of vanilla and sweet spices.			
Bellefontaine, Cabernet Sauvignon	4.95	6.95	22.50
<i>France</i> Ripe blackcurrant and berry fruits, hints of grassy herbs and black fruits, balanced by a slight grip.			
Paolo Leo, Passitivo Primitivo	5.95	8.45	29.50
<i>Italy</i> Complex bouquet of cherries, raspberries and redcurrants. It is full-bodied with a long finish.			
Septima, Malbec	6.45	8.95	31
<i>Argentina</i> An abundance of plum and cherry aromas, with a sweet and fruity palate.			
Amore Vino, Merlot			19.50
<i>Italy</i> Packed with plum and blackberry fruit, with a medium body and slight tannins.			
Uggiano, Sangiovese Syrah			23.50
<i>Italy</i> Redcurrant, morello cherries and spice, with plum and bramble characters, red cherry, supple tannins and balancing acidity.			
Volpetto, Chianti DOCG			25.50
<i>Italy</i> A well-structured Chianti, full bodied, lively and intense.			
Ederra, Rioja Crianza			27.50
<i>Spain</i> Red fruit, violet and liquorice aromas, with spicy notes, hints of roasted coffee, vanilla and coconut, and polished tannins.			
Feudo Maccari, Neré Nero d'Avola			33
<i>Italy</i> Aromas of warm, dark fruits, fruit-forward with wild cherry and damson, chewy tannins and fresh acidity.			
Coste Di Moro Lunaria, Montepulciano			34
<i>Italy</i> Concentrated black fruit notes held together by chewy tannins and a long, fruity finish.			
Saraja, Cannonau di Sardegna			35
<i>Italy</i> Redcurrant and cranberry aromas, brown spice and warm, earthy notes, with juicy red berry and forest fruits, gentle tannins, fresh acidity and a bitter cherry twist.			
Montresor Ripasso, Capitel della Crosara			37
<i>Italy</i> Warm and richly fruity, with notes of Morello cherry, plum and concentrated black cherry, spice and vanilla.			
Riondo, Amarone della Valpolicella			50
<i>Italy</i> Dark fruit aromas and spice, with plum and bramble, a hint of vanilla, pepper and supple tannins.			
Uggiano, Brunello di Montalcino			70
<i>Italy</i> Black fruits and savoury, meaty characters, with concentrated plummy fruit, toasty oak, firm structure, balanced by rich and intense fruit.			
Antinori, Tignanello			175
<i>Italy</i> Remarkably complex, with aromas of cherry, vanilla, mint and white pepper. There's a velvety plushness, but freshness, too, so it feels both elegant and rich.			

Rose Wines

Casa del Maia, White Zinfandel	4.50	6.25	19.50
<i>Italy</i> Luscious strawberry ice cream aromas, supported by bright, berry fruited flavours and an off-dry finish.			
Gorgo, Bardolino Chiaretto Rosato	5.80	8.10	28.50
<i>Italy</i> Delicious aromas of summer fruits, with notes of red cherries, strawberries, raspberries and crisp acidity.			
Amore Vino, Pinot Grigio Rose			21.50
<i>Italy</i> Fresh and floral aromas, with a zesty citrus finish and lively acidity.			
Miraval, Cotes de Provence Rose			45
<i>France</i> Aromas of fresh redcurrants, rose and zesty lemon, with a refreshing acidity, minerality and long finish.			