

TWO COURSE MENU

MONDAY TO WEDNESDAY ALL NIGHT
THURSDAY TO SATURDAY FROM 5.30PM TILL 7.00PM
ALSO AVAILABLE FOR LUNCH TIME

Zuppa del Giorno

HOME MADE SOUP

Funghi Trifolati V

PAN-FRIED SLICED MUSHROOMS IN GARLIC BUTTER,
WHITE WINE AND PARSLEY

Affettato Misto Italiano

SELECTION OF FINE ITALIAN CURED MEATS,
SERVED ON A BED OF SALAD

Bucce di Patata V

DEEP-FRIED POTATO SKINS SERVED WITH
GARLIC MAYONNAISE DIP

*Choice of any Pizza or Pasta listed on the menu
except those dishes marked by the star**

DINNER £9.50

LUNCH £8.50

£5.95 FOR KIDS (LUNCH OR DINNER)
CHOOSE FROM THOSE STARTERS ABOVE OR ICE CREAM INSTEAD
AND AS MAIN A MINI PIZZA OR ½ PORTIONS OF PASTA

THREE COURSE MENU

MONDAY TO FRIDAY ALL NIGHT
SATURDAY FROM 5.30PM TILL 7.00PM

Zuppa del Giorno

HOME MADE SOUP

Mozzarella in Carozza V

FRESH MOZZARELLA CHEESE BREADED AND DEEP FRIED SERVED
WITH TOMATO SAUCE AND FRESH BASIL

Cocktail di Gamberetti

FINE NORWEGIAN PRAWNS IN A MARIE ROSE SAUCE
ON A BED OF SALAD

Parmigiana di Melanzane V

BAKED AUBERGINE IN TOMATO SAUCE,
MOZZARELLA CHEESE AND FRESH BASIL

Lasagne

LAYERS OF PASTA OVEN BAKED WITH BOLOGNESE SAUCE,
MOZZARELLA CHEESE AND PARMAESAN

Penne all'Arrabbiata V

PASTA QUILLS FINISHED IN SPICY TOMATO,
GARLIC AND PARSLEY SAUCE

Suprema di Pollo alla Sorrentina

BREAST OF CHICKEN WITH TOMATO SAUCE AND TOPPED WITH
MOZZARELLA CHEESE

Salmone alla Vodka

FRESH SALMON FILLET COOKED WITH NORWEGIAN PRAWNS,
VODKA, TARRAGON AND CREAM SAUCE

Dolce del Giorno o Caffè

SWEET OF THE DAY OR COFFEE

£13.50

COLD STARTERS MENU

Antipasto Misto £15.95

AN ASSORTED SELECTION OF COLD ITALIAN DELICATESSEN FOR TWO ONLY

Insalata di Mare £18.95

SELECTION OF WARM SEAFOOD AND SHELLFISH MIX SERVED IN OLIVE OIL, LEMON JUICE, GARLIC AND FRESH PARSLEY FOR TWO ONLY "PLEASE ALLOW 20 MIN."

Caprese £4.95

FUN OF SLICED BEEF TOMATO AND FRESH MOZZARELLA CHEESE, LAID ON A BED OF SALAD

Pate della Casa £4.95

CHICKEN LIVER PATE SERVED WITH CRANBERRY SAUCE AND CRUSTED BREAD

Cocktail di Gamberetti £5.75

LAYERS OF PASTA OVEN BAKED WITH BOLOGNESE SAUCE, MOZZARELLA CHEESE AND PARMAESAN

Rose di Salmone Affumicato £6.50

SMOKED SCOTTISH SALMON THIN SLICED AND MARINATED IN LEMON AND DILL DRESSING, SERVED WITH CRUSTED SLICED BREAD

Prosciutto di Parma Con Melone £6.75

FRESHLY SLICED GALIA MELON ACCOMPANIED BY THE FINEST CURED MEAT OF PARMA

Melone Cardinale £6.75

BASKET OF GALIA MELON FILLED WITH FINE NORWEGIAN PRAWNS IN A MARIE-ROSE SAUCE

Affettato Misto Italian £5.25

SELECTION OF FINE ITALIAN CURED MEATS

HOT STARTERS MENU

Zuppa del Giorno £4.50

HOME MADE SOUP

Buccia di Patata £3.95

POTATO SKINS SERVED WITH MAYONNAISE DIP

Funghi Trifolati £4.95

SLICED MUSHROOMS COOKED IN
WHITE WINE AND GARLIC SAUCE

Parmigiana di Melanzane £5.20

BAKED AUBERGINE IN TOMATO SAUCE,
MOZZARELLA CHEESE AND FRESH BASIL

Fegatini di Pollo alla Veneziana £5.50

CHICKEN LIVER COOKED WITH ONION,
FINISHED IN RED WINE SAUCE

Calamari Fritti £5.25

FRIED SQUID SERVED ON A BED OF SALAD ACCOMPANIED BY
GARLIC MAYONNAISE DIP

Cozze e Calamari in Umido £7.25

FRESH SCOTTISH MUSSELS AND SQUID, PAN-FRIED WITH GARLIC,
WHITE WINE AND FINISHED IN SPICY TOMATO SAUCE

Cozze alla Marinara £6.95

FRESH SCOTTISH MUSSELS STEAMED IN
WHITE WINE AND GARLIC SAUCE

Gamberoni all'Aglio £8.95

PAN-FRIED KING PRAWNS FINISHED IN GARLIC,
BUTTER AND WHITE WINE SAUCE

Mozzarella in Carozza £5.20

BREAD-CRUMBED AND DEEP FRIED MOZZARELLA CHEESE
SERVED ON A BASE OF TOMATO AND BASIL SAUCE

HOME MADE BREAD

Pizza Garlic Bread £3.95

TOPPED WITH OLIVE OIL AND GARLIC

Al Pomodoro £4.50

ADDED WITH TOMATO SAUCE

Al Formaggio £4.50

ADDED WITH MOZZARELLA CHEESE

Al Pomodoro e Formaggio £4.95

ADDED WITH TOMATO SAUCE AND MOZZARELLA CHEESE

Focaccia £4.50

FLAVOURED PIZZA BREAD WITH OLIVE OIL,
COARSE SALT AND ROSEMARY

Focaccia Tradizionale £4.95

TRADITIONAL PIZZA BREAD BAKED WITH TOMATO AND
OREGANO FLAVOURING,
SERVED WITH A BOWL OF MARINATED OLIVES

Bruschetta Tradizionale £4.50

CRUSTED SLICE OF BREAD TOPPED WITH CHOPPED BEEF TOMATO,
FRESH GARLIC, BASIL AND OLIVE OIL

Bruschetta of the Day £4.50

CRUSTED SLICE OF BREAD TOPPED WITH A DAILY CHEF CHOICE

PASTA MENU

Lasagne al Forno £6.95

LAYERS OF PASTA OVEN BAKED WITH BOLOGNESE SAUCE,
MOZZARELLA CHEESE AND TOMATO SAUCE

Penne all'Amatriciana £6.95

PASTA QUILLS FINISHED WITH ONION,
BACON AND TOMATO SAUCE

Spaghetti alla Carbonara £7.50

SPAGHETTI PASTA FINISHED WITH BACON, PARMESAN CHEESE,
CREAM SAUCE AND FRESH PARSLEY

Tagliatelle Caruso £7.50

EGG NOODLES WITH CHICKEN LIVERS, MARSALA WINE,
BOLOGNESE SAUCE, TOMATO SAUCE AND A DASH OF CREAM

Tagliatelle Alfredo £7.95

EGG NOODLES FINISHED WITH MUSHROOMS, CHICKEN PIECES,
BASIL PESTO AND A DASH OF CREAM

Spaghetti alla Bolognese £6.95

SPAGHETTI PASTA FINISHED IN BOLOGNESE SAUCE

Penne all'Arrabbiata V £6.75

PASTA QUILLS FINISHED IN SPICY TOMATO SAUCE
AND GARNISHED WITH FRESH PARSLEY

Penne ai Formaggi V £7.20

PASTA QUILLS FINISHED WITH BLUE CHEESE AND PARSLEY SAUCE

Penne alla Siciliana V £7.50

PASTA QUILLS WITH AUBERGINES, FRESH BASIL,
MOZZARELLA CHEESE AND TOMATO SAUCE

Pasta al Forno V £7.10

OVEN BAKED PASTA WITH SEASONAL VEGETABLES,
MOZZARELLA CHEESE AND TOMATO SAUCE

*Pappardelle ai Funghi Selvatici * V* £9.50

PASTA RIBBONS SERVED WITH WILD MUSHROOMS,
ONION AND FINISHED IN A CREAM SAUCE

Risotto ai Sapori dell'Orto V £7.20

RISOTTO ACCOMPANIED BY A SELECTION OF FRESH VEGETABLES
FINISHED IN A LIGHT TOMATO SAUCE

*Risotto ai Frutti di Mare ** £9.50

RISOTTO ACCOMPANIED BY A SELECTION OF FRESH DAILY FISH
AND SHELL FISH IN A LIGHT TOMATO SAUCE

*Pappardella al Salmone Scozzese ** £9.50

PASTA RIBBONS WITH SMOKE SALMON, FRESH DILL,
GREEN PEPPERCORNS, TOMATO SAUCE AND A DASH OF CREAM

*Penne Amalfi ** £9.50

PASTA QUILLS WITH SALMON, COURGETTES, PRAWNS,
CREAM SAUCE AND A DASH OF TOMATO

*Spaghetti alle Cozze ** £8.10

SPAGHETTI WITH FRESH MUSSELS, GARLIC, WHITE WINE,
SPICY TOMATO SAUCE AND FRESH PARSLEY

*Spaghetti ai Frutti di Mare ** £9.50

SPAGHETTI WITH GARLIC, SELECTION OF FRESH DAILY FISH
AND SHELL FISH IN SPICY TOMATO SAUCE

* DISHES MARKED WITH A STAR ARE NOT INCLUDED IN 'HAPPY HOUR'

CHICKEN MENU

*Suprema di pollo al prosciutto di Parma** £12.95

BREAST OF CHICKEN WRAPPED IN PARMA HAM FILLED WITH FRESH MOZZARELLA CHEESE

Suprema di Pollo alla Crema £11.95

PAN-FRIED BREAST OF CHICKEN FINISHED WITH ONIONS, MUSHROOMS, WHITE WINE AND CREAM SAUCE

Suprema di Pollo al Pepe Nero £11.95

PAN-FRIED BREAST OF CHICKEN COOKED IN BRANDY, BLACK PEPPERCORNS, BEEF STOCK AND CREAM SAUCE

Suprema di Pollo dello Chef £11.95

CHICKEN BREAST SERVED IN WHITE WINE, GARLIC, ROSEMARY AND CHICKEN VELOUTE

Suprema di Pollo agli Spinaci £11.95

CHICKEN BREAST ACCOMPANIED BY SPINACH LEAVES, PRAWNS IN A PINK CREAM SAUCE

Suprema di Pollo alla Sorrentina £11.95

BREAST OF CHICKEN SERVED WITH TOMATO SAUCE AND TOPPED WITH MOZZARELLA CHEESE

Suprema di Pollo al Limone £11.95

PAN-FRIED BREAST OF CHICKEN FINISHED IN WHITE WINE, BRANDY AND LEMON SAUCE

Suprema di Pollo alla Cacciatora £11.95

BREAST OF CHICKEN COOKED WITH PEPPERS, BLACK OLIVES, ONIONS, MUSHROOMS AND TOMATO SAUCE

Suprema di Pollo Diana £11.95

PAN-FRIED CHICKEN BREAST FINISHED WITH FRENCH MUSTARD, ONIONS, MUSHROOMS, BRANDY AND CREAM SAUCE

Suprema di Pollo Venvio £11.95

BREADED CHICKEN BREAST TOPPED WITH ASPARAGUS AND MOZZARELLA CHEESE SERVED ON A BED OF TOMATO SAUCE

Suprema di Pollo alla Milanese £11.95

PASTA RIBBONS SERVED WITH WILD MUSHROOMS, ONION AND FINISHED IN A CREAM SAUCE

*Charcoal Chicken Breast and King Prawns** £12.95

IN MEDITERRANEAN DRESSING*

ALL MAIN COURSES ARE GARNISHED WITH A SOUFFLÉ OF MASHED
POTATOES AND VEGETABLES

* DISHES MARKED WITH A STAR ARE NOT INCLUDED IN 'HAPPY HOUR'

FISH MENU

Gamberoni alla Griglia £18.95

GRILLED CREVETTE SERVED ON THE SHELL
IN MEDITERRANEAN DRESSING

Gamberoni alla Livornese £14.95

PAN-FRIED KING PRAWNS OFF THE SHELL WITH RED ONION AND
WHITE WINEFINISHED WITH TOMATO SAUCE

Spigola e Coda di Rospo £19.95

STEAMED NEST OF SEA BASS FILLED WITH MONKFISH MEDALLIONS
FINISHED WITH PRAWN COURGETTES AND GARLIC TOMATO SAUCE

Spigola alla Griglia £14.95

GRILLED WHOLE SEA BASS WITH MEDITERRANEAN DRESSING

Orata alla Griglia £14.95

GRILLED WHOLE SEA BREAM WITH MEDITERRANEAN DRESSING

Salmone alla Vodka £14.50

FRESH SALMON FILLET COOKED WITH NORWEGIAN PRAWNS,
VODKA, TARRAGON AND CREAM SAUCE

Salmone Primavera £14.50

PAN FRIED SALMON FILLET WITH CHERRY TOMATO, BASIL,
COURGETTES, GARLIC AND WHITE WINE SAUCE

Coda di Rospo Orientale £18.95

STIR FRIED MONKFISH MEDALLIONS WITH CASHEW NUTS, SPRING
ONION, MIXED VEGETABLES AND PEPPERCORNS

Grigliata Reale (min for 2 sharings) £49.95

PLATTER OF MIXED GRILL FISH AND SHELL FISH
DRESSED IN MEDITERRANEAN STYLE

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ALL MAIN COURSES ARE GARNISHED WITH A SOUFFLÉ OF MASHED
POTATOES AND VEGETABLES

FILLET MENU

Filetto all'Aglio £18.50

GRILLED FILLET STEAK IN GARLIC AND BUTTER SAUCE

Filetto al Pepe Verde £19.95

FILLET STEAK COOKED IN ONION, GREEN PEPPERCORNS,
VODKA, TARRAGON AND CREAM SAUCE

Filetto Rosini £19.95

FILLET STEAK ON CROUTONS,
TOPPED WITH PATE AND MADEIRA SAUCE

Filetto Dijon £19.50

FILLET STEAK COOKED IN DIJON MUSTARD,
BRANDY AND CREAM SAUCE

Filetto Dolcelatte £19.95

FILLET STEAK COOKED WITH BLUE CHEESE, GREEN PEPPERCORNS,
BRANDY AND CREAM SAUCE

Filetto Diana £19.50

FILLET STEAK COOKED IN FRENCH MUSTARD, MUSHROOMS,
BRANDY AND CREAM SAUCE

Filetto Amalfi £18.95

FILLET STEAK COOKED IN GARLIC AND BASIL TOMATO SAUCE,
TOPPED WITH MOZZARELLA CHEESE

Fisherman Fillet £21.50

FILLET STEAK AND KING PRAWNS SERVED IN RED WINE,
GARLIC AND BEEF SAUCE

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ALL MAIN COURSES ARE GARNISHED WITH A SOUFFLÉ OF MASHED
POTATOES AND VEGETABLES

BEEF MENU

Bistecca alla Fiorentina £12.45

GRILLED SIRLOIN STEAK

Bistecca alla Crema £14.45

SIRLOIN STEAK COOKED WITH MUSHROOMS, ONIONS,
WHITE WINE AND CREAM SAUCE

Bistecca al Vino Rosso £14.45

FILLET STEAK ON CROUTONS,
TOPPED WITH PATE AND MADEIRA SAUCE

Bistecca alla Pizzaiola £14.45

SIRLOIN STEAK COOKED IN GARLIC, OREGANO,
TOMATO SAUCE AND BLACK OLIVES

Bistecca Dijon £14.95

SIRLOIN STEAK FINISHED IN DIJON MUSTARD,
BRANDY AND CREAM SAUCE

Bistecca agli Spinaci £14.95

SIRLOIN STEAK COOKED WITH SPINACH, PRAWNS,
CREAM SAUCE AND A DASH OF TOMATO

Bistecca Diana £14.95

SIRLOIN STEAK FINISHED IN A FRENCH MUSTARD, MUSHROOMS,
BRANDY AND CREAM SAUCE

ALL MAIN COURSES ARE GARNISHED WITH A SOUFFLÉ OF MASHED
POTATOES AND VEGETABLES

SIDE ORDERS

French-fried Potatoes £2.50

Fresh Daily Salad (mixed or green) £2.50

Rocket Salad with Cherry Tomato and Parmesan Flakes £2.95

Spinach Leaves sautéed in Chilli Olive Oil £2.95

Sautéed Potatoes £3.50

Fresh Asparagus in Butter and Parmesan Cheese £3.90

PIZZAS MENU

Pizza Margherita £6.95

TOMATO SAUCE AND MOZZARELLA CHEESE

Pizza Stagioni £7.75

TOMATO, MOZZARELLA CHEESE, HAM, MUSHROOMS,
ONIONS AND SALAMI

Pizza Bolognese £7.50

BOLOGNESE SAUCE AND MOZZARELLA CHEESE

Pizza Diavola £7.25

TOMATO, MOZZARELLA CHEESE, ONIONS AND SPICY SAUSAGES

Pizza Ortolana V £7.50

TOMATO, MOZZARELLA CHEESE AND SEASONAL VEGETABLES

*Pizza Seafood ** £9.75

TOMATO, MOZZARELLA CHEESE
AND SELECTION OF SEAFOOD OF THE DAY

Pizza Tonno e Cipolla £7.85

TOMATO, MOZZARELLA CHEESE,
TUNA IN OLIVE OIL AND RED ONION

Pizza Capricciosa £8.20

TOMATO, MOZZARELLA CHEESE,
HAM, MUSHROOMS AND ARTICHOKES

Pizza al Dolcelatte £8.20

TOMATO, MOZZARELLA AND DOLCELATTE CHEESE

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