

Zuppa

401	Tuscan Bean Soup ✓	£5.50
	Borlotti, Cannellini and Bianchi di Spagna with Sofrito, a hint of garlic, Rosemary and olive oil	

Antipasti

407	Carpaccio di Vitello	£10.00
	Raw fillet of beef with olive oil and shaved fresh Parmesan	

408	Antipasto Misto di Carne	£10.50
	Coppa di Parma, Prosciutto di Parma, Salame Milano, Bresaola, Pancetta and shaved fresh Parmesan	

409	Bruschetta ✓	£6.00
	Toasted Ciabatta drizzled with extra virgin olive oil, topped with Beefsteak tomato, Rocket leaves and shaved fresh Parmesan	

Frutti Di Mare

411	Salmone Scozzese Affumicato	£12.00
	Smoked Scottish salmon	

413	Gamberetti in Salsa Rosa	£9.50
	Cold water prawns on Iceberg lettuce and sauce Marie Rose	

414	Insalata di Tonno	£10.00
	Tuna salad	

416	Insalata di Frutti di Mare	£12.00
	Crayfish, shrimp, calamari, octopus and mussels with cherry plum tomatoes and cucumber on a bed of mixed leaves, finished with a wedge of lemon and herbed mayonnaise croutons	

Insalate

All served with your choice of salad dressing

381	Insalata Mista ✓	£3.80
	Side salad of fresh leaves of Batavia, Lollo Rosso, Curly Endive, Oakleaf, Radicchio and Baby Red Chard	

383	Insalata di Pomodoro e Cipolla Rossa ✓	£3.80
	Tomato and red onion side salad	

384	Insalata Rucola ✓	£5.70
	Side salad of fresh Rocket with olive oil and balsamic vinegar and shaved fresh Parmesan	

423	Insalata Capricciosa con Mozzarella di Bufala ✓	£11.00
	A salad of tomato, buffalo Mozzarella, oregano, basil and olive oil	

425	Insalata al Pollo Cesare	£12.20
	Pieces of chicken breast atop torn Cos lettuce, tossed with finely sliced anchovy fillets and spicy garlic dressing; topped with croutons and shaved fresh Parmesan	

428	Insalata Tricolore ✓	£12.40
	Slices of buffalo Mozzarella, avocado and tomato on a bed of mixed leaves	

601	Condimenti vari per insalata	
	Spicy Garlic - Thousand Island - Pesto & Olive Oil	

Pane e Olive

402	Basket of sliced Ciabatta ✓	£2.00
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403	Pot of Marinated Olives ✓	£2.00
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Pane all'Aglio

404	Garlic Bread on its own ✓	£4.00
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405	Garlic Bread with Mozzarella ✓	£5.00
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406	GB with Mozzarella & Pancetta	£6.00
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Scegli La Tua Pasta

Create your own pasta dish

Step I - Choose your pasta:

431	Penne	
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432	Fusilli Giganti	
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433	Spaghetti Classico	
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434	Tagliatelle all'Uovo	
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438	Gnocchi di Patate	
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Step II - Choose your sauce:

441	Tomato & your choice of pasta ✓	£10.00
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442	Pesto & your choice of pasta ✓	£10.00
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443	Cream & your choice of pasta ✓	£10.00
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444	Bolognese & your choice of pasta	£11.00
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Or why not mix half of one sauce with half of another? We make our Bolognese to a traditional recipe using pure ground chuck steak, Parma ham and red wine. We use only real Italian plum tomatoes in our sauces

Step III - Choose your extras:

HERBS etc 40 p each:

611	Oregano, Basil, Rosemary, Chili Flakes, Capers, Tarragon, Jalapeños, Sage, Parsley
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MEATS £1.80 each:

631	Spanish Meatballs, Cooked Ham, Crispy Bacon, Pepperoni, Chorizo, Diced Chicken, Pure Beef Meatballs
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CHEESES £1.50 each:

651	Ricotta, Pecorino Romano, Gorgonzola, Baby Mozzarella Balls, Fresh Shaved Parmesan
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FISH £1.90 each:

671	Tuna, Crayfish, Smoked Salmon, Anchovy Fillets, Frutti di Mare, Cold Water Prawns
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VEGETARIAN £1.30 each:

681	Cherry Plum Tomatoes, Rocket, Spinach, Olives, Roasted Peppers, Roasted Garlic, Baby Artichokes, Seasonal Woodland Mushrooms, Avocado, Aubergine, Roasted Red Onions, Roasted Zucchini, Garden Peas, Toasted Pine Kernels, Sweetcorn
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Scegli Il Tuo Risotto

439	Plain Risotto ✓	£9.80
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An authentic Italian risotto, one of the pillars of Milanese cuisine, made with Arborio rice, finely diced onion, olive oil, vegetable stock, Parmesan, double cream and seasoning

Create your own risotto by choosing your extra ingredients from the lists above

Pasta Farcita

466	Lasagna al Forno	£11.60
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Layers of pasta, Bolognese and tomato sauces, finished with Béchamel, Mozzarella and Parmesan

467	Cannelloni	£11.60
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Two large pasta tubes stuffed with chicken, ham, spinach and Ricotta, finished with Mozzarella and Parmesan in tomato and Béchamel sauces

468	Lumaconi al Forno ✓	£11.60
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Large pasta shells filled with Ricotta, goats' cheese, spinach and Parmesan, baked in a tomato and Béchamel sauce, finished with Mozzarella and Parmesan

Altri Piatti Caldi

471	Chili Con Carne e Riso	£11.60
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The classic Mexican dish; ground chuck steak fresh tomatoes, red peppers, onion, garlic, kidney beans, herbs and spices; served with steamed rice

472	Moussaka	£12.60
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Baked layers of lamb ragu, grilled aubergines and Mediterranean vegetables, finished with Béchamel sauce

473	Petto di Pollo, Chorizo e Peperoni	£11.60
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Breast of chicken baked with sweet peppers, onions and Chorizo in a tomato sauce, topped with Mozzarella and Parmesan and served with steamed rice

Dolci

482	Torta di Cioccolato Fondente ✓	£5.90
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Warm, rich chocolate fudge cake with dairy vanilla ice cream and toffee sauce

481	Torta di Mele ✓	£5.90
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Pieces of Granny Smith apples, baked on a sweet shortcrust pastry base with a crumble topping; served with your choice of one scoop of ice cream or a rich dairy custard sauce

484	Tiramisú ✓	£5.90
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The classic Italian "pick me up"

499	Macedonia Arcobaleno ✓	£6.50
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Large rainbow fresh fruit salad - layers of diced melons, pineapple, mango and grapes topped with berries

494	Affogato Al Caffé ✓	£5.20
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Two scoops of dairy vanilla ice cream and an Amaretto biscuit served in a tall glass with a shot of rich, dark espresso coffee

491	Gelato ✓ 3 scoops of your choice	£5.20
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Pistachio, Torrone, Fragola, Cioccolata nero o bianco, Vaniglia

Champagne

		Size	Price
701	House Champagne	125ml	£8.20
905	Moët & Chandon	Baby	£14.50
906	Brut Impérial	½ Bott	£25.50
907	Non Vintage	Bott	£51.00
908	Vintage Champagnes	Bott	£120.00

We vary this offer from Dom Pérignon, Krug, Veuve Clicquot

Vini Bianchi		
	175ml	250ml

722	Pinot Grigio	£5.70	£7.30	£19.50
723	Altas Cumbres Viognier	£5.90	£7.70	£20.00
724	Benchmark Chardonnay	£5.90	£7.70	£20.00
725	Sauvignon Blanc	£5.90	£7.70	£20.00
726	Sancerre, Leredde	£8.70	£11.00	£29.00

Vino Rosato		
	175ml	250ml

741	Pinot Grigio Rosé	£5.80	£7.50	£19.70
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Vini Rossi		
	175ml	250ml

751	Cabernet Sauvignon	£5.70	£7.30	£19.50
752	Altas Cumbres Malbec	£5.90	£7.70	£20.00
753	Benchmark Shiraz	£5.90	£7.70	£20.00
754	Rioja Crianza Tinto	£6.80	£8.70	£23.50
755	Chianti Classico	£7.80	£10.00	£27.00
756	Pinot Noir, Sherwood	£7.80	£10.00	£27.00

Birre		
	ABV	Size

71	Peroni	5.1%	330ml	£4.00
72	San Miguel	5.0%	330ml	£4.00
73	Becks	5.0%	275ml	£4.00
74	Staropramen	5.0%	330ml	£4.00
75	Stella Artois	5.0%	330ml	£4.00
76	Budweiser	5.0%	330ml	£4.00

Food for thought

All prices include VAT at 15.0%

We do not make a charge for service, as we believe our Guests should have the opportunity to reward good service personally. However, for parties of 4 or more an optional service charge of 10% will be added for your convenience, which will go directly to the people who serve you.

We prepare food daily without the use of preservatives; all goods are subject to availability; and weights are approximate before cooking.

We cannot guarantee that any of our food products are free from nuts or any other allergens. If you have any allergies or special dietary requirements, please inform your server.



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