

INIZIARE

PANE ALL 'AGLIO
Garlic bread.
6.50

PANE ALL 'AGLIO CON POMODORO
Garlic bread topped with tomato.
6.80

PANE ALL 'AGLIO CON FORMAGGIO
Garlic bread topped with mozzarella cheese & fresh herbs. 6.95

POMPELMO D'AGLIO
Doughballs cooked in a melted garlic parsley butter.
5.75

MARINATED OLIVES 3.95

WHOLE CIABATTA BREAD 3.45

ANTI PASTI

ALL OF OUR PASTAS CAN BE SERVED AS A STARTER FOR HALF THE PRICE

FUNGHI CON GAMBERETTI (GFA)
Prawns, fresh mushrooms, cream, pesto & garlic, served with salad & ciabatta.
7.45

SALMONE AFFUMICATO GF
Smoked salmon, fresh mozzarella, & fresh tomato, served with balsamic dressing.
7.95

CAPRESE SALAD (V)
Fresh tomato, mozzarella cheese, capers, basil, dressed with a balsamic glaze.
6.90

INSALATA DI MARE
Variety of Seafood (prawns, octopus, squid, mussels & clams), served with salad & mayonnaise.
7.75

BRUSHETTA AL POMODORO (V)
Ciabatta bread topped with pesto sauce, fresh tomatoes, onions & garlic.
6.55

CANNELLONI VERDI (V)
Filled with spinach & ricotta cheese.
6.40

CAVOLO RIPIENI GF
Cabbage leaf stuffed with bolognese, rice, sweetcorn & garlic, topped with mozzarella cheese & mayonnaise.
7.45

FUNGHI ALL 'AGLIO (V)
Mushrooms coated in breadcrumbs & cooked in garlic butter.
7.10

GRAN ANTIPASTO GF
Complete selection of 3 premium meats. Blended Italian salami, Prosciutto, Coppadi parma, olives, tomatoes & mozzarella with a balsamic dressing.
7.45

BRUSHETTA AL FUNGHI (V)
Ciabatta topped with fresh mushrooms, garlic, cream & pesto sauce.
6.90

GAMBERETTI COCKTAIL
Prawn cocktail served with homemade sauce.
6.90

BIANCHETTI FRITTI
White bait served with salad & tartar sauce.
6.95

PATÉ
Smooth liver cooked in italian brandy & served with toasted ciabatta & caramelised onion.
7.10

COZZE COTTE GF
Fresh cooked mussels served with a sauce of your choice & salad - Cream & pesto sauce with Italian herbs or Napoli sauce with mozzarella cheese.
7.20

CALAMARI
Squid rings coated in batter & deep fried served with either a garlic mayonnaise sauce or a sweet chilli sauce.
7.25

GAMBERI TIGRE CON AGLIO
Tiger prawns cooked and baked in a garlic, tomato and chilli sauce, served with a toasted garlic roll.
7.25

BURRATA CON BARBABIETOLA (V) GF
Whole burrata cheese served with fresh beetroot and a beetroot and balsamic glaze.
7.65

PASTA & RISOTTO

SPAGHETTI MARINARA
Made with seafood, garlic, Napoli sauce, parsley & red wine.
13.95

SPAGHETTI PUCCINI
Made with chicken, Napoli sauce, mushrooms, cream & white wine.
14.25

SPAGHETTI NAPOLI (V) (VE)
Napoli sauce, cherry tomatoes, garlic, Italian herbs & olive oil.
13.20

SPAGHETTI BOLOGNESE
Made with minced meat, tomatoes, onions & wine.
13.75

SPAGHETTI ALLA CARBONARA
Made with ham, cream, white wine, parsley & mixed herbs.
13.95

PENNE ARRABIATA
Hot salami, garlic, peppers, Napoli sauce, chillies, red wine & parsley.
13.85

PENNE MONTANA
Made with prawns, spinach, mushrooms, pesto sauce, cream, garlic, white wine & parsley.
14.15

PENNE PICCANTE
Made with bolognese sauce, hot salami, mushrooms, cream, olives & white wine.
14.25

TAGLIATELLE SALMONE E BROCCOLETTI
Thin strips of pasta with smoked salmon, broccoli, cream, mixed herbs & white wine.
14.95

TAGLIATELLE TOPOLYS
Thin strips of pasta with ham, mushrooms, Napoli sauce, cream, white wine, mixed herbs & parsley.
13.55

TAGLIATELLE CON VEGETALI (V) (VE)
Thin strips of pasta cooked in a tomato, parsley & red wine sauce with red onions, mushrooms, asparagus, peppers, olives, spinach & courgettes.
13.10

CANNELLONI
Rolls of pasta stuffed with beef, carrots, onions, celery, béchamel sauce, wine & cheese.
12.50

CANNELLONI VERDI (V)
Filled with spinach & ricotta cheese.
12.20

LASAGNE
Layers of pasta and minced meat in béchamel sauce, tomatoes, wine & cheese.
12.30

RISOTTO BELLEZA GF
Rice, Napoli sauce, chicken, red wine, parsley, asparagus, courgettes, spinach, peppers, olives, mushrooms & red onions.
13.35

RISOTTO FUNGHI (V) GF
Rice, mushrooms, onions, cream, white wine & herbs.
13.75

RISOTTO MARINARA GF
Rice, Napoli sauce, prawns, clams, mussels, onions & red wine.
13.50

RISOTTO CON GAMBERI GF
Rice, prawns, chilli, cream, asparagus, fresh parsley & white wine.
13.80

RAVIOLI ALLA ROMANA
Chicken, mushrooms, cream, Napoli, white wine & mixed herbs.
14.45

RAVIOLI ALLA NORMA (V)
Napoli sauce, courgettes, chillies, mozzarella cheese, red wine & parsley.
13.75

RAVIOLI PANZA (V)
Artichokes, mushrooms, spinach, cream, garlic, white wine & fresh parsley.
13.90

KEY

GF GLUTEN FREE
(GFA) : GLUTEN FREE AVAILABLE
(VE) : VEGAN
(V) : VEGETARIAN

INSALATA

INSALATA DI POLLO CALDA ^{GF}

Thinly sliced chicken breast cooked in a garlic & Napoli sauce, served on a bed of salad with mozzarella cheese.

15.55

GAMBERETTI DEL RE CON INSALATA ^{GF}

Tiger prawns pan fried in a tomato & garlic sauce served with olives on a bed of salad.

14.80

SALMONE DI CALDA INSALATA ^{GF}

A salmon fillet served with a pesto & garlic sauce served with avocado and mixed salad.

14.75

SIDE ORDERS

SIDE SALAD 4.20

JACKET POTATO 3.55

CHIPS 3.85

BASMATI RICE 4.45

ROASTED VEG 3.90

ROCKET AND PARMESAN CHEESE SALAD (TOPPED WITH A BALSAMIC DRESSING) 3.55

SPECIALE

All of our speciales are served with one of the following Rice, Jacket Potato, Chips, Roast Vegetables or Salad

POLLO DIAMANTE ^{GF}

Breast of chicken in a cream sauce, Napoli sauce, mushrooms, onions, Italian herbs, white wine & brandy.

18.55

POLLO DOLCELATTÉ ^{GF}

Breast of chicken cooked in a blue cheese sauce, spinach, herbs & white wine.

18.25

POLLO POMODORO ^{GF}

Breast of chicken, cooked in Napoli sauce with chilli, green peppers, herbs, mozzarella cheese & red wine.

18.15

POLLO CON SALSA DI PESTO ^{GF}

Chicken breast marinated in pesto sauce, baked in the oven & topped with mozzarella cheese, sundried tomatoes. Served with a creamy pesto sauce.

17.75

SPECIALE DEL CHEF ^{GF}

Chargrilled half chicken marinated in onions, garlic, lemon & white wine.

18.95

BEEF STROGANOFF ^{GF}

Finely chopped fillet, cream, mushrooms, green pepper, Napoli sauce & wine.

18.85

FUNGHI STROGANOFF (V) ^{GF}

Mushrooms, peppers, Napoli sauce, cream, onions, mixed herbs, garlic & wine.

16.75

BURGERS

IL CLASSICO

Wagyu beef burger with Rocket, caramelised onion, halloumi cheese, mozzarella, sweet chilli sauce with tomatoes, red onions, gherkins & lettuce topped with an onion ring & served with chips.

17.95

HAMBURGER DI FORMAGGIO BLU

Wagyu beef burger with rocket, grilled mushrooms, blue cheese, caramelised onion with tomatoes, red onions, gherkins & lettuce topped with an onion ring & served with chips.

17.55

FILETTO MANZO

All of our fillets are served with one of the following Rice, Jacket Potato, Chips, Roast Vegetables or Salad

FILETTO TOPOLYS ^{GF}

Fillet steak, mushrooms, cream, brandy & white wine.

33.90

FILETTO DOLCELATTÉ ^{GF}

Fillet steak cooked in a creamy blue cheese sauce.

33.85

FILETTO AL PAGO PAGO

Fillet steak marinated in soy, lemon, garlic & ginger.

33.80

FILETTO AL PEPE ^{GF}

Fillet steak cooked in a tomato & garlic sauce with peppercorns, wine & oregano.

33.55

FILETTO DIANA ^{GF}

Fillet steak, cream, French mustard, brandy & white wine.

33.85

FILETTO PIZZAIOLA ^{GF}

Fillet steak, Napoli sauce, olives, garlic, Italian herbs & Mozzarella cheese.

33.80

FILETTO POIVRE ^{GF}

Fillet steak cooked in a creamy peppercorn sauce with olive oil, white wine & mixed herbs.

33.75

BISTECCO DI MANZO ^{GF}

10oz sirloin steak, served with a salad garnish.

27.95

SPECIALE DI PESCE

All of our fish are served with one of the following Rice, Jacket Potato, Chips, Roast Vegetables or Salad

PESCE SPADA ^{GF}

Swordfish grilled and served with, peppercorns, cherry tomatoes, prawns & parsley, all cooked in a lemon garlic & Napoli sauce.

24.85

SALMONE AL FUNGHI ^{GF}

Grilled salmon, cream, mushrooms, onions, herbs & white wine.

23.15

GAMBERONI ^{GF}

King prawns grilled and served with a parsley, garlic, Napoli & white wine sauce.

24.90

BRANZINO CREMA ^{GF}

Seabass, cream, tarragon, spinach, garlic, white wine, parsley & mixed herbs.

22.95

IL LIMONE SOLO ^{GF}

Filletted lemon sole, cooked with lemon, garlic, prawns, white wine, olives & basil.

28.80

SELECTION DEI PESCI ^{GF}

A selection of fish: seabass, salmon, swordfish & king prawns. Cooked in a balsamic, garlic, oregano & Napoli sauce with cherry tomatoes, prawns & white wine.

34.85