



Est. 1990

Iniziare

Pane All 'Aglio 6.95

Garlic bread.



Pane All 'Aglio con Formaggio 7.90

Garlic bread topped with mozzarella cheese & fresh herbs.



Pane All 'Aglio con Pomodoro 7.55

Garlic bread topped with tomato.



Palline D'Aglio 5.85

Doughballs cooked in a melted garlic parsley butter.



Marinated Olives 3.95



Whole Ciabatta Bread 3.95

Toasted ciabatta bread served with an olive oil & balsamic dip



Rosemary & Sea Salt Focaccia 4.65

Focaccia bread served with an olive oil & balsamic dip



Anti Pasti

Salmone Affumicato 7.95

Smoked salmon, mozzarella cheese, tomato, and balsamic dressing.



Caprese Salad 7.00

Tomato, mozzarella cheese, capers, basil, Balsamic glaze.



Insalata Di Mare 7.85

Prawns, octopus, squid, mussels & clams, lettuce, rocket and mayo.



Bruschetta Al Pomodoro 7.35

Ciabatta bread, cherry tomato, red onions, garlic, pesto sauce.



Cavolo Ripieni 8.10

Cabbage leaf, Bolognese, rice, sweetcorn, garlic, mozzarella cheese & mayonnaise.



Cozze Cotte 7.95

Mussels in shell, cream, pesto, Italian herbs.



Funghi All 'Aglio 7.85

Mushrooms, breadcrumbs, garlic butter.



Gran Antipasto 7.75

3 meats - Salami, Prosciutto, coppadi Parma, olives, tomatoes, mozzarella, Balsamic dressing.



Bruschetta Al Funghi 7.75

Ciabatta, mushrooms, garlic, cream and pesto.



Gamberetti Cocktail 7.60

Prawns, lettuce, rocket, homemade sauce.



Bianchetti Fritti 7.80

Whitebait, rocket, tartar sauce.

Paté 7.75

Smooth Liver pate, rocket, ciabatta.



Calamari 8.50

Squid ring coated in batter, fried, garlic mayonaise.

Gamberi Tigre con Aglio 8.40

Tiger prawns, Napoli, chilli, garlic, warm sourdough roll.



Bresaola Beef 8.75

Air dried beef, rocket, parmesan, lemon dressing.



Arancini 8.15

Mushroom, mozzarella, truffle, garlic, Napoli and parmesan.



Carciofi con Burrata 7.65

Artichokes, garlic, lemon, Italian herbs, burrata cheese.



Pasta & Risotto

Spaghetti ai Frutta di Mare 15.25

White wine, cream, garlic, Italian herbs, prawns, mussels, clams, squid & octopus.

Spaghetti Puccini 15.05

Chicken, mushrooms, Napoli & cream.

Spaghetti Napoli 14.35

Napoli sauce, cherry tomato, garlic & Italian herbs.



Spaghetti Bolognese 14.95

Minced beef, tomato, onion & wine.

Spaghetti alla Carbonara 14.95

Ham, cream, white wine & Italian herbs.

Penne Arrabiata 14.95

Hot salami, garlic, peppers & chilli Napoli.

Penne Montana 15.05

Prawns, spinach, mushrooms, Italian herbs & pesto cream.

Penne Piccante 15.10

Bolognese, hot salami, olives, mushrooms & cream.

Tagliatelle Salmone E Broccoletti 15.30

Smoked salmon, broccoli, Italian herbs, cream & white wine.

Tagliatelle Topolys 14.75

Ham, mushrooms, Napoli & cream.

Tagliatelle Della Mamma 14.45

Napoli sauce, capers, garlic, cherry tomatoes, olives & basil



Cannelloni 14.85

Beef, celery, onions, carrots bechamel & mozzarella cheese.

Cannelloni Verdi 14.40

Spinach, ricotta, tomato & mozzarella cheese.



Spaghetti con le Polpette al Sugo 15.10

Garlic Napoli, Calabrian chilli, parmesan, beef meatballs, micro basil.

A classic Italian dish with a spicy twist.

Spaghetti al Pistachio - 'The peoples choice'

Silky, creamy pistachio sauce. 15.95
garlic, pistachios and burrata cheese.



Risotto Belleza 14.75

Chicken, olives, mushrooms, courgettes, asparagus, onions, spinach, garlic & Napoli.



Risotto Funghi 14.45

Mushrooms, onions, cream, white wine & Italian herbs.



Risotto Marinara 15.10

Prawns, mussels, clams, squid, octopus, tomato & red wine & Napoli.



Risotto Con Gamberi 15.20

Prawns, chilli, asparagus & cream.



Ravioli Alla Romana 15.75

Chicken, mushrooms, cream & Napoli.

Ravioli Alla Norma 15.20

Napoli, courgette, chilli & mozzarella.



Ravioli Panza 15.40

Artichoke, spinach, mushrooms, Italian herbs & cream.



Lasagne 14.85

Beef, béchamel, Napoli & mozzarella cheese.

Key

Gluten Free

Gluten Free Available

Vegan

Vegetarian

Gluten Free pasta is available

Insalata

Insalata Cesare con Pollo 14.95

Romaine, chargrilled chicken, parmesan, croutons & homemade Caesar dressing.

GF

Caprese Salad 13.95

Tomato, mozzarella, basil & balsamic.

GF

V

Burgers

All burgers served in a brioche roll with chips & onion rings

Il Classico 17.95

Wagyu beef, halloumi, mozzarella, caramelised onion, lettuce, rocket, tomato, onion, gherkin & garlic mayo.

Hamburger Di formaggio Blu 17.55

Wagyu beef, mushrooms, blue cheese & caramelised onion, lettuce, rocket, tomato, gherkin, onion.

Side Orders

Side Salad 4.20

Jacket Potato 3.95

Warm Sourdough roll (cooked in garlic butter) 2.50

Chips 3.95

Roasted Veg 4.85

Rocket and parmesan cheese salad (topped with a balsamic dressing) 4.30

Speciale

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

Pollo Diamante 20.30

Chicken breast, cream, Napoli, mushrooms & brandy.

GF

Pollo Con Salsa di Pesto 19.55

Pesto chicken with cream, mozzarella & sundried tomato.

(please allow up to 25 mins for this dish)

GF

Beef Stroganoff 20.45

Fillet strips, Napoli, cream, mushrooms, peppers & wine.

GF

Pollo Dolcelatté 20.55

Chicken breast with creamy blue cheese sauce & spinach.

GF

Speciale Del Chef 19.25

Chargrilled half chicken marinated in lemon, onion, saffron & white wine.

(please allow up to 25 mins for this dish)

GF

Funghi Stroganoff 17.00

Mushrooms, Napoli, peppers, cream & wine.

GF

V

Pollo Pomodoro 19.95

Chicken breast, Napoli, chilli & mozzarella.

GF

Filetto Manzo

All of our fillets are served with **one** of the following, chips, jacket potato, rice, roasted veg or a salad. Please let us know how you would like your steak cooked.

Filetto Topolys 36.50

Mushrooms, cream & brandy.

GF

Filetto Al Pepe 35.95

Peppercorn, tomato, garlic & wine.

GF

Filetto Pizzaiola 35.95

Napoli, olives & mozzarella.

GF

Filetto Dolcelatté 36.30

Cream, blue cheese.

GF

Filetto Diana 36.10

Mustard, cream & brandy.

GF

Filetto Poivre 36.50

Creamy peppercorn sauce & garlic.

GF

Filetto Al Pago Pago 35.95

Soy, lemon, garlic & ginger.

Speciale Di Pesce

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

Pesce Spada 26.85

Swordfish with lemon, garlic, cherry tomatoes, peppercorns, prawns & Napoli.

GF

Gamberoni 28.60

King prawns in shell, garlic, Napoli, cherry tomatoes & white wine.

(prawns served in full shell)

GF

Il Limone Solo 29.80

Lemon sole, capers, basil, garlic, lemon oil.

GF

Salmone Al Funghi 26.15

Salmon, mushrooms, cream & white wine.

GF

Branzino Crema 26.50

Seabass, spinach, cream, garlic, tarragon.

GF

Selection dei Pesci 35.85

Seabass, salmon, swordfish & king prawns, balsamic, Napoli, garlic, cherry tomatoes.

(no changes can be made to the fish in this dish)

GF