

Est. 1990

ITALIAN RESTAURANT

ANTI PASTI

CALAMARI

Squid rings coated in batter and deep fried served with a sweet chilli sauce.

POMPELMO D'AGLIO

Doughballs stuffed with alioli butter cooked in garlic.

INSALATA ITALIANA (V)

Avocado, mozzarella cheese, tomato, olives and onions.

RISOTTO CON

Rice, prawns, chilli, cream,

asparagus, fresh parsley

& white wine.

RAVIOLI PANZA (V)

Cheese filled ravioli cooked in a

cream and garlic sauce with

artichokes, muchrooms and spinach.

LASAGNE

Layers of pasta and minced meat

in béchamel sauce, tomatoes,

wine and cheese.

GAMBERI @

PATÉ

Smooth liver cooked in italian brandy and served with toasted ciabatta and caramelised onion.

GRAN ANTIPASTO

Complete selection of 3 premium -meats. Blended Italian Salami, Prosciutto, Coppadi Parma, Olives, tomatoes & mozzarella.

FUNGHI ALL 'AGLIO (V)

Mushrooms coated in breadcrumbs and cooked in garlic butter.

BRUSHETTA AL POMODORO (V)

Ciabatta bread topped with pesto sauce, fresh tomatoes, onions & garlic.

MAINS

SALMONE DI CALDA INSALATA @

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

PENNE PICCANTE

Made with Bolognese sauce, hot salami, mushrooms, cream, olives and white wine.

POLLO DIAMANTE

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

POLLO POMODORO ©

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

MUSHROOM STROGANOFF (V) @

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

CANNELONI VERDI (V)

Rolls of pasta filled with spinach and ricotta cheese.

All Mains come served with either chips, roasted vegetables, rice, salad or a jacket potato.

EXTRAS

PANE ALL 'AGLIO

Garlic bread £4.15

PANE ALL 'AGLIO CON FORMAGGIO

Garlic bread topped with mozzarella cheese & fresh herbs £4.65

PANE ALL 'AGLIO CON POMODORO

Garlic bread topped with tomato £4.30

OLIVES

Green and black marinated olives £3.25

DOLCI (SWEET)

AFFOGATO

A single shot of espresso poured over vanilla ice cream.

HOMEMADE TIRAMISU

Our Tiramisu is made with sponge fingers then soaked in coffee and Italian liqueur layered with mascarpone cheese topped with chocolate powder.

CHEESECAKE

Please ask a member of staff for more details.

HOMEMADE BROWNIE

Homemade Nutella and raspberry chocolate brownie.