

STARTERS		PASTA & RISOTTO		BISTECCA - STEAKS		PIZZA	
ZUPPA DEL GIORNO (V)		TAGLIOLINI MONTE BIANCO		SIRLOIN (8oz)		MARGHERITA (V)	
Homemade soup of the day		Tagliolini tossed with chicken & mushrooms in a		With choice of sauce		Tomatoes, Mozzarella & fresh basil	
FILO FORMAGGIO (V)		SPAGHETTI BOLOGNESE		RIBEYE (10oz)		ARRABBIATA	
Goats cheese wrapped in filo pastry, served		Spaghetti served with a traditional homemade		With choice of sauce		Tomato, Mozzarella, spicy sausage, spicy salame nduja,	
with red onion chutney & tomato salsa,		bolognese sauce		FILLET (8oz)		red onions & chilli	
topped with a balsamic reduction		RISOTTO AI PORCINI (V)		With choice of sauce		MONTE CARLO	
SALSICCIA PICCANTE		Arborio risotto cooked with onions, porcini		BISTECCA GRIGLIATA		Tomato, Mozzarella, salami, chicken, cooked ham,	
Spicy Italian sausage oven baked with a		mushrooms, Parmesan & cream		8oz grilled sirloin topped with a garlic & herb aromatic butter,		spicy sausage	
combination of peppers, onions & tomatoes		PENNETTE CASITA		served with grilled mushroom, grilled tomato & fries		SALSICCIA	
BRUSCHETTA POMODORO (V)		omit chicken for (v) option		FILETTO ROSSINI (8oz)		Mozzarella, tomato, spicy garlic sausage, Mixed peppers	
Topped with chopped tomatoes marinated		Pasta quills tossed with chicken, roasted courgettes,		In a rich Madeira wine sauce served on toasted		& red onion	
in garlic, olive oil & basil		red onions, roasted peppers, chilli & tomato		bread & crowned with pate		PROSCIUTTO E FUNGHI	
GAMBERONI		LINGUINE FRUTTI DI MARE		MAIALE - PORK		Tomato, Mozzarella, cooked ham & mushrooms	
King prawns sautéed in garlic & white wine,		Linguine cooked with king prawns, clams,				VEGETARIANA (V)	
served in a creamy tomato sauce with a		mussels, cherry tomatoes, chilli & garlic		PORCHETTA		Tomato, Mozzarella, a selection of grilled vegetables,	
touch of chilli		PENNE ARRABIATA (V)		Rolled & roasted belly pork marinated with mix herbs &		mushrooms and crumbled goats cheese	
PANCIA DI MAIALE		penne pasta tossed with black olives in a spicy tomato sauce		garlic, served on a bed of mash & topped with an aromatic		POLPETTE	
Belly pork slow cooked in the oven with a delicious		RISOTTO CON SALSICCIA		gravy, served with vegetables		Tomato, Mozzarella, home made meatballs	
Jack Daniels sauce		Arborio risotto infused with Italian spicy sausage, onions,		POLLO - CHICKEN		DIAVOLA	
FUNGHI IN CROSTA		peppers, garlic & tomatoes, with a touch of chilli				Mozzarella, tomato, Spicy salami, mix peppers, garlic & chilli	
Mushrooms wrapped in filo pastry topped with		SPAGHETTI CARBONARA		POLLO DIAVOLA		DELIZIOSA	
a light creamy infusion of bacon, mushrooms		Spaghetti tossed with bacon, egg yolk, Parmesan & cream		Chicken breast cooked in red wine with salami,		Tomato, Mozzarella, pepperoni, smoked pancetta	
& Mozzarella		RAVIOLI DEL GIORNO (V)		mix peppers, onions & tomatoes		& Sweetcorn	
FRITTO MISTO		Fresh Ravioli of the day (please ask server for details)		POLLO VALDOSTANA		MARCO POLLO	
A mix of calamari, whitebait & king prawns served on		LASAGNE		Breadcrumb coated flattened breast of chicken topped		Mozzarella, tomato, chicken breast, mushrooms	
a bed of salad with tartar sauce		Homemade traditional Lasagne		with Parma ham & Mozzarella, served with fries		& mix peppers	
POLPETTE MAMMA MIA		TAGLIOLINI GAMBERONI		POLLO SAN MARTINO		CALZONE	
Traditional homemade meatballs served in a		Italy’s finest pasta noodles tossed with king prawns,		Breast of chicken cooked in white wine with baby prawns,		Folded pizza with Mozzarella, chicken breast, ham,	
robust tomato sauce topped with Parmesan		garlic, cherry tomatoes, served in a creamy tomato		onions, smoked pancetta, marinated roast pepppers in a		mushrooms & smoked cheese	
FUNGHI TRIFOLATI (V)		sauce with a touch of chilli		creamy tomato sauce		QUATTRO SALAMI	
Mushrooms sautéed in white wine, garlic & butter		SPAGHETTI POLPETTE		MEDAGLIONE DI POLLO		Tomato, Mozzarella, salame Napoli, salame Milano,	
ANTIPASTO		Spaghetti cooked with homemade meatballs in		Breast of chicken rolled with Parma ham & Parmesan,		pepperoni & salame nduja	
A mix of Italian cured meats served with marinated		a robust tomato sauce		finished in a light rosemary infused cream sauce,		POLLO E PANCETTA	
chargrilled vegetables, olives, mozzarella		LINGUINE AI FUNGHI (V)		served with mashed potatoes & vegetables		Tomato, Mozzarella, chicken breast, smoked pancetta,	
& bruschetta		linguine tossed with mushrooms, onions , garlic		POLLO ALLA CREMA		red onion & smoked cheese	
CAPRESE DI MELANZANA(V)		& parsley in a rich tomato sauce		Chicken breast cooked with mushrooms in a creamy sauce		HAWAII	
Slices of grilled aubergine, beef tomato & buffalo mozzarella		PENNETTE AL FORNO (V)		AGNELLO - LAMB		Tomato, Mozzarella, ham & pineapple	
topped with a cherry tomato & basil dressing		Pasta quills oven baked with aubergines, cherry tomatoes,				SICILIANA	
PATE DELLA CASA		garlic & Mozzarella cheese, infused in a basil & tomato sauce		AGNELLO GRIGLIATA		Mozzarella, tomato, anchovies, black olives,	
Homemade pate served with toasted bread		RISOTTO POLLO E GAMBERI		Marinated lamb cutlets served on a bed of mash with		capers	
& confit of the day		Arborio risotto cooked with onions, garlic, diced chicken		chargrilled vegetables topped with Parmesan shavings		NORMA (V)	
SALMONE AFFUMICATO		& king prawns in a creamy tomato sauce		& balsamic reduction		Tomato, Mozzarella, Cherry tomatos, grilled aubergines &	
Rosettes of smoked salmon served on a bed of lettuce,		PENNETTE SALMONE		AGNELLO COSTOLETTE		buffalo mozzarella, drizzled with basil oil	
topped with baby prawns, drizzled with marie rose sauce		Pasta quills tossed with onions & smoked salmon,		Lamb cutlets marinated in garlic, rosemary & red wine		SAN DANIELE	
SCAMPI FRITTI		finished in a creamy tomato sauce with a touch of garlic		pan fried & served on a bed of mash potato		Tomato, mozzarella & parma ham	
jumbo breaded scampi served on a bed of lettuce with		SIDES		VITELLO - VEAL		PEPPERONI	
homemade tartar sauce						Tomato, Mozzarella & pepperoni	
BREADS		PATATE FRITTE		VITELLO AL PEPE ROSA		QUATTRO FORMAGGI (V)	
						Mozzarella, dolcelatte, smoked cheese & Parmesan	
CIABATTA BREAD		SAUTÉ POTATOES		Escalopes of veal pan fried with pink peppercorns,		CASITA	
With olive oil & balsamic dip		INSALATA MISTA		onions & mascarpone with a touch of brandy		tomato, mozzarella & choice of 3 toppings of your choice	
OLIVES DELLA CASA		Mixed salad		VITELLO AI PORCINI			
Marinated in olive oil, garlic & herbs		INSALATA POMODORO E CIPOLLA		Pan fried veal cooked with porcini mushrooms in			
PIZZA GARLIC BREAD (with tomato)		Tomato & onion salad		a white wine & cream sauce			
WITH CHEESE		VERDURE DEL GIORNO		VITELLO SALTIMBOCCA			
		Mixed vegetables of the day		Escalopes of veal cooked with Parma ham topped			
RUSTIC GARLIC BREAD		ZUCCHINI FRITTI ( Fried Courgettes)		with a rich white wine, butter & sage sauce			
WITH CHEESE				ALL MEAT DISHES SERVED WITH POTATOES & FRESH VEGETABLES			
				(EXCEPT WHERE OTHERWISE STATED)			