ANTIPASTI | PRIMI PIATTI | LUNCH MENU | SECONDI PIATTI

**Venezia Antipasti** 10.95
Start your meal the true italian way! Our chef will prepare a large plate of antipasto representing the regional tastes of Italy (min of 2 people)

**Bocconcini Speciali** 7.95
Thick cut of buffalo mozzarella cheese wrapped with parma ham and served drizzled with olive oil

**Insalata Tricolore** 6.95
Tomato, buffalo mozzarella, avocado, served with extra virgin or oil and fresh basil

**Carpaccio Di Salmone** 6.95
Scottish smoked salmon, served with prawns and dill sauce

**Bruschetta Alla Pomodoro** 4.95
Traditional famous "stuzzichino" toasted bread topped with fresh tomatoes, garlic, basil and extra virgin olive oil

**Zuppa Del Giorno** 5.5
Homemade seasonal vegetable soup with our own fresh bread

**Funghi Alla Boscaiola** 6.5
Mushrooms, garlic, white wine and cream sauce

**Calamari Fritti** 6.5
Baby calamari dusted with flour, deep fried, served with mixed leaves and tartar sauce

**Tortino Di Pesce** 6.95
Home-made cod & salmon fish cake, garnished with salad leaves and lemon mayo

**Latterini Fritti** 6.95
Bread crumbed white bait fried and served with salad leaves, lemon and tartar sauce

**Gamberoni Al Aglio** 8.25
Butter fried king prawns cooked in garlic butter, touch of chilli and white wine sauce.

## PRIMI PIATTI

**Spaghetti Ragu** 8.95
Quality mince beef with onions, celery, carrots, bay leaves, red wine and vine tomatoes

**Spaghetti Alla Putatanesca** 9.5
Pasta tubes with courgette's courgette's, tomato, garlic, basil topped with pecorino cheese

**Spaghetti Crabonara** 10.95
Cooked with egg yolk, double cream, smoked bacon, cracked black pepper & chopped parsley

**Penne Alla Amatricana** 10.95
Penne pasta with onion,s garlic, chillies, pancetta white wine and fresh tomato sauce

**Penne Al Salmone** 10.95
Penne pasta with fresh and smoked salmon in tomato, brandy and cream sauce

**Ravioli Ricotta E Spinaci** 10.95
Pasta stuffed with ricotta and spinach cooked with in a tomato and basil sauce

**Tortellini Alla Creama** 9.95
Italian traditional "bologna" filed pasta with meat, cooked with ham, onions, mushrooms and cream sauce

**Lasagna Casalinga** 9.95
Traditional homemade Italian pasta layers filled with bechamel bolognese sauce

**Linguine Frutti Di Mare** 10.95
Linguine cooked with mussels, baby prawns, clams and king prawns in a tomato sauce

**Risotto Con Pollo** 10.95
A delicious blend of chicken, asparagus, mushroom and onion, cooked in white wine a creamy mascarpone sauce topped with parmesan shavings

**Risotto Scoglio & Zafferano** 11.95
Italian risotto cooked in white wine, seafood & creamy saffron sauce

**Pasta/Risotto Del Giorno**
Selection of pasta and risotto of the day. Freshly prepared from our chef.

## PIZZA

**Pizza Margherita** 8.95
Tomato, mozzarella and oregano

**Pizza Prosciutto E Funghi** 10.95
Tomato, mozzarella, ham, mushrooms and oregano

**Pizza Diavola** 11.95
Tomato, mozzarella, mix seafood, garlic, chilli and parsley

**Calzone Carne Picante** 11.95
Chicken, spicy pepperoni, bolognese, mushrooms, chilli, mozzarella and tomato

**Create Your Own Pizza**

Topping
*Italian sausage* +1.5 *Pepperoni* +1.5 *Ham* +1.5 *Salami* +1.5
*Panchetta* +1.5 *Mushrooms* +1.5 *Olives* +1.5 *Onions* +1.5
*Cheese* +1.5

ANTIPASTI PRIMI PIATTI **LUNCH MENU** SECONDI PIATTI

*Available Monday to Saturday 12:00pm to 14:30pm*
*2 course 12.95*
*3 course 14.95*

## STARTERS

**Bruschetta Romana**
Toasted bread with freshly chopped tomatoes, garlic and basil

**Crostini ai Funghi**
Saute mushrooms in garlic, parsley and cream served with toasted bread

**Insalata Tricolore**
Tomato, buffalo mozzarella, avocado, served with extra virgin olive oil and fresh basil

**Polpette Di Carne con Sugo Di Pomodoro**
Home-made meatballs baked in a rich tomato sugo served with grilled home-made bread

**Tortino di Pesce**
Home-made cod & salmon fish cake, garnished with salad leaves and sweet chilli sauce

**Zuppa del Giorno**
Homemade seasonal vegetable soup with our own fresh bread

## MAINS

**Spaghetti Carbonara**
With pancetta, cream sauce, egg and parmesan cheese

**Spaghetti Bolognese**
With home made beef ragu

**Lasagne**
Home made, layered pasta with rich ragu

**Cannelloni**
Stuffed pasta tubes with spinach and riccota cheese in a creamy tomato sauce

**Penne Alla Amatriciana**
With pancetta, onions, chilli and home made tomato sauce

**Penne Funghi Crema**
In a mushroom and cream sauce

**Pizza Margherita + 2 Tops**
Plain pizza margherita or with any 2 toppings of your choices

**Calzone Carne Picante**
Chicken, spicy pepperoni, bolognese, mushrooms, chilli, mozzarella and tomato

**Veal Milanese**
Thinly sliced veal bread crumbed pan fried until golden served with spaghetti pomodoro and a small side of rocket and cherry tomato drizzled with olive oil

**Pollo Cacciatora**
Pan fried chicken breast with mushrooms, onions, mixed peppers, white wine and fresh tomato sauce

## PANINI'S

*All served with a salad garnish*

**Grilled Chicken, Mozzarella & Pesto** 6.95
Extra
*French fries* +1.99

**Beef Meatballs,Mozzarella and Sweet Peppers** 6.95
Extra
*French fries* +1.99

**Courghettes,Aubergine,Sun-Dried Tomato & Pesto** 6.95
Extra
*French fries* +1.99

**Steak, Caramelised Onion & Wholegrain Mustard** 7.95
Extra
*French fries* +1.99

*Choice of Italian desserts*

**Vitello Alla Milanese** 13.95
Bread crumbed thin slice of veal fried in butter, served with spaghetti in tomato sauce lemon and granish

**Vitello Alla Crema** 14.95
Tender slices of veal, served with white wine, mushrooms and creamy sauce

**Saltimbocca Alla Romana** 15.95
Pan fried scallops of tender veal topped with parma ham and sage in a white wine and butter sauce

**Pollo Cacciatora** 12.95
Pan fried chicken breast with mushrooms, onions, mixed peppers, white wine and fresh tomato sauce

**Pollo Al Marsala** 13.95
Lightly sauteed chicken breast in a marsala wine and mushroom sauce.

**pollo Involtini** 14.95
Chicken breast field with gorgonzola cheese, asparagus, wrapped with pancetta in white wine and creamy dill sauce.

**Beef Stroganoff** 16.95
fillet steak cut in strips and cooked with onions, fresh mushrooms, French mustard and cream on a small bed of rice

**Filetto Al Pepe Verde** 18.95
Chef's special prime 8oz fillet steak cooked with green peppercorns, brandy, red wine, demi-glace and cream sauce

**Filetto Al Dolcelatte** 19.95
8oz fillet steak served in port wine and dolcelatte cheese sauce

**Filetto Rossini** 20.95
8oz fillet steak served on a ciabatta crouton topped with pate and madeira wine sauce

**Filetto Chianti** 20.95
8oz fillet steak served with chianti sauce infused with pancetta and onions

## CONTORNI

### INSALATE/SALADS

**La Panzanella** 4.65
Tomato, cucumber, and onion salad in a light vinaigrette oil with grilled croutons

**La Caprese** 5.95
Tomato, basil, and fresh mozzarella served with basil pesto

**Insalata Venezia** 6.95
Cherry tomatoes, mozzarella, olive oil and balsamic vinegar

### VEREDURE/VEGETABLES

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| Saute Potatoes | 2.95 | Garlic Bread with Cheese | 4.95 | Tomato Onion Salad | 3.95 |
| French Fries | 2.95 | Mixed Salad | 3.95 | Zucchini Fritti | 3.95 |
| Garlic Bread | 3.95 | Mixed Vegetables | 2.95 | Fish of the Day | |