

Menù alla Carte

Antipasti

Olive Marinate (v)
House marinated olives
£ 3.50

Arancine
Fried Sicilian rice & meat balls
£ 7.95

Zucchine Fritte (v)
Shoestring fried courgette
£ 5.95

Trio Bruschetta (v)
Chef's selection of bruschetta
£ 7.85

Bruschetta Classica (v)
Classic tomato & basil bruschetta
£ 5.85

Bruschetta Montecarlo (v)
Marinated roasted pepper bruschetta
£ 5.85

Ciabatta (v)
Freshly baked Italian bread
£ 2.95

Pane all'Aglio (v)
Stone baked garlic bread
£ 4.50

Pane Pomodori (v)
Garlic bread topped with tomato sauce
£ 4.95

Crocchette -Veneto-
Creamy Parmesan & Parma ham croquettes served with garlic aioli
£ 6.85

Calamari -Veneto-
Squid fried to a golden crisp served with citrus & garlic aioli
£ 7.95

Mozzarella in Carrozza -Campania-
Melting buffalo mozzarella wrapped in crispy bread served with a black olive, tomato & anchovies dressing
£ 6.95

Carpaccio di Manzo -Toscana-
Thinly sliced Chianti marinated fillet of beef with peppery rocket salad, parmigiano & drizzled with black truffle oil
£ 8.95

Prosciutto e Mozzarella -Veneto-
Creamy buffalo mozzarella & the finest of Italian cured ham with black truffle oil
£ 9.50

Fegatini di Pollo -Umbria-
Pan seared chicken livers & pancetta with sweet Marsala wine sauce
£ 6.95

Prosciutto e Melone -Emilia Romagna-
Best available melon with thinly sliced San Daniele Parma ham & Canadian maple syrup
£ 8.85

Asparagi con Fontina -Valle D'Aosta-
Grilled fresh asparagus wrapped in Parma ham served with melting Fontina cheese from the Italian Alps
£ 8.95

Melanzane alla Parmigiana (v) -Campania-
Layers of grilled aubergine, tomato sauce, basil & Parmigiano Reggiano topped with mozzarella
£ 7.80

Capesante al Forno -Veneto-
Gratinated king scallops with classic Thermidor sauce
£ 8.95

Caprese (v) -Umbria-
Fresh vine tomato, buffalo mozzarella & basil drizzled with extra virgin olive oil & balsamic
£ 7.95

Avocado al Forno -Veneto-
Baked Devonshire crab & fresh avocado in a creamy lobster bisque gratinated with parmesan & mozzarella
£ 8.95

Pasta

Lasagna -Emilia Romagna-
Pasta layered with cheesy béchamel, San Marzano tomato sugo & minced beef
£ 7.25 / £ 13.50

Spaghetti Cozze e Gamberoni -Sicilia-
Shoe string pasta tossed with mussels & prawns in a light tomato, white wine & garlic sauce with a hint of fresh red chilli & parsley
£ 14.50

Carbonara -Lazio-
Just the simple classic!
£ 6.80 / £ 12.95

Tagliatelle al Ragu -Emilia Romagna-
Pasta ribbons tossed in a rich tomato & minced beef sugo with red wine, thyme & bay
£ 6.25 / £ 12.50

Tagliatelle Porcini (v) -Toscana-
Wide pasta ribbons with porcini mushrooms, white wine & garlic tossed in a creamy truffle sauce
£ 6.50 / £ 12.95

Spaghetti Vongole e Gamberi -Sicilia-
White clams & prawns sautéed in white wine & tomato sauce tossed with shoe string pasta, garlic, a hint of chilli, parsley & fresh lemon
£ 14.50

Paccheri con Salsiccia -Campania-
Homemade Luganega sausage meat cooked in tomato, red wine, thyme & fennel tossed with pillow case pasta
£ 13.50

Mezzalune di Branzino -Campania-
Pasta filled with poached sea bass, fresh red chilli, garlic & parsley served in a light cherry tomato & white wine sauce
£ 15.95

Ravioli di Salsiccia -Campania-
Pasta filled with homemade spicy pork & fennel sausage served with San Marzano arrabiata sauce
£ 6.95 / £ 13.95

Pasta Grana Padano (v) -Emilia Romagna-
Pasta cooked in parmesan wheel flambéed with Italian brandy. A real delight!
£ 13.95

Linguine all'Aragosta -Sardegna-
Fresh lobster & San Marzano tomato flambéed with Brandy in a creamy lobster Bisque served with linguine pasta
£ 16.50

Tagliatelle con Fegatini -Abruzzo-
Pasta ribbons with pan fried chicken liver & smoked pancetta tossed in Vino Santo, tomato, garlic & parsley
£ 13.50

Tortiglioni alla Norma (v) -Sicilia-
Tubular shaped pasta with roasted aubergine, sweet cherry tomato, garlic, chilli & basil topped with Pecorino Sardo
£ 13.50

Linguine con Pesce Rosso -Calabria-
Flat shoe string pasta tossed in a creamy tomato, garlic & tarragon sauce with fresh monk fish, courgette & cherry tomatoes
£ 15.50

Gnocchi al Gorgonzola (v) -Lombardia-
Homemade potato dumplings in a fondant of Gorgonzola & Mascarpone cream cheese sauce served in a parmesan basket
£ 14.95

Tortiglioni alla Calvino -Trentino-
Tubular shaped pasta with seared strips of beef fillet & broccoli in a rich red wine, tomato & cream sauce
£ 15.50

Linguine al Granchio -Veneto-
Linguine pasta tossed in with Devonshire crab & prawns in a creamy tomato, garlic & white wine sauce
£ 16.50

Broccoli e Provolone (v) -Campania-
Broccoli & Provolone piccante cheese filled pasta served with a creamy tomato sauce
£ 6.95 / £ 13.95

Risotto

Di Sorrento -Campania-
A speciality from the Amalfi coast
Succulent Langoustine & Amalfi lemon risotto
£ 15.95

Di Asparagi (v) (n) -Lazio-
Risotto of asparagus & goat's cheese with toasted hazelnuts & drizzled with black truffle oil
£ 6.95 / £ 13.50

Di Anatra -Calabria-
Red wine, thyme & orange risotto served with a crispy fried duck leg
£ 18.50

Di Parma -Emilia Romagna-
Creamy risotto of porcini mushroom, thyme & white wine wrapped in San Daniele ham
£ 14.95

Carne

Agnello -Trentino-
Shoulder of lamb braised for 9 hours & served with a minty Espagnole sauce
£ 18.95

Pollo Calabrese -Calabria-
Pan roasted chicken breast served with roasted peppers, tomato & spicy Calabrese style sausage
£ 15.95

Pollo Asparagi -Emilia Romagna-
Oven roasted chicken breast served with fresh asparagus, creamy mushroom, white wine & thyme sauce
£ 15.95

Anatra alla Pizzaiola -Campania-
Crispy fried duck leg confit served with roasted pepper, San Marzano tomato, garlic, chilli & oregano
£ 17.95

Fegato di Vitello -Veneto-
The classic from Harry's bar in Venice.
Pan seared strips of calf's liver with caramelised onion & red wine jus
£ 17.50

Fegato alla Salvia -Veneto-
Pan seared calf's liver with white wine, butter & sage sauce
£ 17.50

Filetto di Funghi -Emilia Romagna-
7 oz grilled fillet steak served with a creamy mushroom, thyme & Gorgonzola sauce
£ 23.95

Filetto al Chianti -Emilia Romagna-
7 oz grilled fillet steak served with Chianti reduction & pancetta
£ 23.95

Filetto al Pepe Rosa -Emilia Romagna-
7 oz grilled fillet steak served with a creamy pink peppercorn sauce
£ 23.95

Filetto in Salsa Diane -Trentino-
7 oz grilled fillet steak served with a creamy mustard, red wine jus, mushroom & thyme
£ 23.95

Vitello al Limone -Sicilia-
Escallop of veal in a classic lemon & butter velouté
£ 15.50

Vitello alla Milanese -Toscana-
Veal escallop coated in bread crumbs fried & topped with a rich pizzaiolo sauce, buffalo mozzarella & truffle oil
£ 18.50

Prices includes VAT at 20%

A discretionary 10% will be added to your bill for a table of 6 & over