

# Mentre Aspetti

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## **Pane Olio e Balsamico**

Fresh bread, extra virgin olive oil and balsamic vinegar.

£3.00

## **Olive e Pane**

Marinated olives and bread.

£3.95

## **Rotolino all'Aglio**

Extra virgin olive oil, garlic, coarse sea salt and rosemary in a rolled pizza.

£5.50

## **Marinara**

Pizza shaped bread topped with tomato and garlic. Can be traced back to the 1730's when it was served to sailors coming ashore at the port of Naples.

£5.95

## **Bruschetta al Pesto di Pomodoro con Grana a Scaglie**

Grilled rustic bread, served on sunblush tomato pesto with parmesan shavings.

£5.00

# Antipasti

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## **Zuppa del Giorno**

Freshly made soup of the day.

£5.50

## **Zuppetta di Cozze Fagioli e Fregola**

Mussels casserole in a cherry tomato, garlic, chilli sauce and borlotti beans served with fregola (small Sardinian pasta).

£7.95

## **Prosciutto di Cinghiale con Bigne' al Fois Gras**

Smoked wild boar ham on garden leaves with fois gras bigne'.

£8.95

## **Mozzarella di Bufala con Spinaci, Pinoli e Scrioppo al Balsamico**

Buffalo mozzarella from Campania region, slightly warm on crostoni bread, with roasted sweet potatoes, toasted sautéed pumpkin seeds and balsamic syrup.

£7.95

## **Insalata di Faraona con Mirtilli e More**

Sous vide guinea fowl salad on fine endive, blueberry, orange wedges and a raspberry dressing

£7.50

## **Fagottino di Cavolo alla Napoletana**

Savoy cabbage casket filled with smoked mozzarella, olives, capers, bread crumbs and tomatoes sauce.

£6.95

## **Gamberoni alla Griglia con Pizzaiola Fresca**

Large grilled king prawns served with fresh tomato concasse, olives, capers on rustic bread.

£7.95

*Service charge is not included.*

*All tips go directly to the staff and are gratefully received.*

*For groups of 8 or more, a service charge of £2.50 per person will be added to the bill.*

# Carne

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## **Filetto di Maiale ai Funghi con Salsa alle Nocciole**

Fillet of pork on marsala and mustard mash, crispy bacon, wild mushrooms and hazelnut sauce.  
£16.95

## **Coniglio all Ischitana**

Traditional dish from Ischia island in Naples Bay. Wild rabbit slowly cooked with white wine, carrots, celery, shallots, fresh Mediterranean herbs, garlic, a touch of chilli and tomatoes.  
£15.95

## **Fricasse di Pollo al Rosmarino e Verdure Glassate**

Chicken fricasse in rosemary sauce with glazed vegetables, served on a parmesan basket.  
£14.95

## **Il Filetto 'Rossini'**

Created at the turn of the 20 century, by the famous chef Auguste Escoffier in honour of the Italian composer Gioachino Rossini. To this day it remains the most acclaimed fillet recipe in modern cuisine. Premium English fillet of beef, gently pan fried with truffle, foie gras and sweet wine sauce, on croute.  
£23.95

## *Accompagnamenti:*

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**Insalata di Zucchine**  
Courgette salad.  
£2.75

**Patate Arrosto**  
Roast Potatoes.  
£3.00

**Patate Bollite**  
Boiled Potatoes.  
£2.75

**Patate Saltate**  
Sautéed potatoes.  
£2.95

**Insalata Mista**  
Mixed Salad.  
£3.50

**Rucola e Parmigiano**  
Rocket and Parmesan.  
£4.25

**Insalatina di Pomodorini**  
Tomato and onion salad.  
£3.00

**Vegetali Misti**  
Mixed vegetables.  
£3.00

# Pesce

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## **Filetto di Pescatrice con Borlotti Speziati**

Monk fish tail, sautéed with borlotti beans, chilli, red onions and fish volute'.  
£16.95

## **Torretta di Branzino e Pane Nero con Crema di Patate alla Barbabietola**

Fillets of sea bass towered with black bread, cream of beetroot potatoes, served with a chive and butter sauce.  
£16.50

## **Halibut al Cartoccio**

Fresh halibut steak cooked 'Cartoccio' style with cherry tomatoes, mussels, garlic, red roasted onion and fresh parsley.  
*(Chef's recommendation).*  
£19.95

## **Grigliata di Pesce alla Sorrentina**

A great selection of sword fish, tuna, bream fillet, langoustine, tiger prawn, marinated in extra virgin olive oil, garlic, lemon, a touch of fresh chilli, simply grilled and accompanied with a garden leaves bouquet and lemon dressing. Delicious!  
£21.95

# Le Paste e Risotti

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The majority of our pasta is freshly made on the premises. A choice of gluten free or wholemeal pasta is available on request. All of these dishes can be served as a starter dish, except the risottos. Please allow 25 minutes cooking time for the risotto, as we cook to order.

## **Lasagna Classica**

Fresh egg pasta layered with minced beef, tomato, bechamel sauce, mozzarella and parmesan cheese.

£9.95

## **Fusilli di Gragnano con Cozze e Gamberi**

Fresh 'gragnano' fusilli sautéed in garlic, onions, chilli, prawns, mussels meat, tomato and fish veolute sauce.

£11.95

## **Pappardelle al Salmone Fresco e Cipollotti**

Ribbon egg pasta tossed in fresh salmon, spring onions, brandy, tomato sauce and a touch of cream.

£11.95

## **Paccheri "D'amato" con Funghi di Bosco Trifolati e Fiocchi di Bufala**

Large tubular pasta sautéed with forest mushrooms "trifolati", topped with Bufala Mozzarella.

£12.50

## **Trofie ai Due Pesti**

Short twisted fresh egg pasta in a mix of basil pesto and sun dried tomato pesto topped with pecorino romano shavings.

£10.95

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## **Pappardelle alla Carbonara**

Never ending... An Italian classic! Ribbon egg pasta tossed with pancetta julienne, egg yolk, black pepper, parmesan and cream.

£11.50

## **Cappellacci alla Zucca con Burro e Salvia**

Tortelli pasta filled with pumkins and ricotta, with brown butter and sage sauce.

£10.95

## **Tortelli Rustici al Capriolo**

Home made buckwheat flour tortelli filled with deer meat, grana padano, juniper berries with red wine and butter reduction.

*Chef's recommendation.*

£11.95

## **Risotto Allo Zafferano e Fois Gras**

Vialone nano rice, cooked with chicken stock and saffron, topped with fois gras.

£12.95

## **Risotto al Sugo di Crostacei e Granchio**

Vialone nano rice cooked in crustáceo stock, cherry tomato and crab meat.

£12.50

# Pizza

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## **Margherita**

Can be traced back to the 1730's in Naples. The first official Margherita pizza was made for Princess Margherita di Savoia in 1899 and was made in the colours of the Italian flag.  
£8.95

## **Salsiccia e Peperoni**

Tomato, mozzarella, Italian sausage, peppers and basil.  
£10.75

## **Verdure Grigliate**

Selection of grilled mixed vegetables topped with cherry tomatoes and mozzarella.  
£10.50

## **Pollo Funghi e Peperoncino**

Tomato, mozzarella, julienne of chicken, mushrooms and chilli.  
£11.75

## **Pizza Orientale**

Tomato, mozzarella, soy sauce, strips of duck, chilli, spring onions and bamboo shoots.  
£11.25

## **Pizza Messicana**

Chilli con carne e mozzarella.  
£12.25

## **Calzone Spinaci e Ricotta**

Folded pizza with mozzarella, ricotta, spinach and tomato.  
£10.50

## **Calzone Classico**

Mozzarella, ham, parmesan, minced beef and tomato.  
£11.25

## **Pizza Bufalina**

Buffalo mozzarella, cherry tomato and rocket leaves.  
£13.75 with parma ham  
£10.75 without

## **Pizza Salame Piccante e Funghi**

Tomato, mozzarella, spicy salami, and mushrooms.  
£10.95

## *Accompagnamenti:*

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### **Insalata di Zucchine**

Courgette salad.  
£2.75

### **Patate Arrosto**

Roast Potatoes.  
£3.00

### **Patate Bollite**

Boiled Potatoes.  
£2.75

### **Patate Saltate**

Sauted potatoes.  
£2.95

### **Insalata Mista**

Mixed Salad.  
£3.50

### **Rucola e Parmigiano**

Rocket and Parmesan.  
£4.25

### **Insalatina di Pomodorini**

Tomato and onion salad.  
£3.00

### **Vegetali Misti**

Mixed vegetables.  
£3.00

# I Dolci

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## **Vin Santo e Cantucci**

Traditional Tuscan wine, served with almond biscuits.

£6.50

## **Mousse al Cocco e Frutti Della Passione**

Glazed coconut mousse with a passion fruit heart and a medallion of passion fruit jelly on white chocolate sauce.

£6.95

## **Cofanetto di Mele e Mirtilli**

Bramley apple and blueberry in a casket of short-crust, served slightly warm with maple walnut ice cream.

£7.50

## **Vietato Fumare**

Praline and chocolate cigar, not to be smoked, a shot of scotch whisky and vanilla sauce.

£8.50

## **Tortino di Formaggio al Cappuccino**

Cappuccino cheesecake and cantuccini crumble.

£6.95

## **Crostatina di Pere e Ricotta con Salsa al Cioccolato Tiepida**

Pear and ricotta tart, topped with warm chocolate sauce.

£7.50

## **Gelato alla Liquirizia**

Liquorice ice cream served on a wafer basket with liquorice jelly.

£6.95

## **Gelato alle Noci e Sciroppo di Acero**

Walnut and maple ice cream on a wafer basket and Sicilian nougat.

£6.95

## **Triologia di Sorbetti**

Trio of sorbets, with fresh fruit in a wafer biscuit.

£6.95

## **Selezione di Formaggi Italiani**

Pecorino, asiago, dolcelatte, grana padana with celery, plum chutney and cheese biscuits.

£7.95

# Caffetevari

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## **Espresso**

£1.60

## **Espresso Macchiato**

£1.70

## **Cappuccino**

£2.75

## **Caffe Latte Tricolore**

£3.25

## **Mocaccino**

£2.95

## **Con Panna**

Coffee topped with whipped cream.

£2.75

## **Caffe Con Liquore**

Liqueur Coffee, any flavour you like.

£4.95

# Cocktails

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Remember, a cocktail's not just for the start of your evening, finish off your meal with a twist!

## Cini Cup

Fresh lemon juice, vodka, sugar syrup, finished with soda.

£6.25

## Hiki Tiki

Koko Kanu, Orange and Pineapple juice, laced with cranberry juice.

£6.25

## Orange Mojito

Appleton estate V/X, Triple Sec liqueur, sugar syrup, finished with orange juice.

£6.25

## Blue Lagoon

Absolute vodka, Alize' Bleu, finished with lemonade.

£6.25

## President Martini

Dry vermouth, Absolute vodka.

£6.25

## Brandy Alexander

Brandy/Vecchia Romagna, Creme De Cacao, single cream, dust of freshly grated nutmeg.

£6.25

# Digestives

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## Spirits and Liqueurs

Baileys	£4.35
Tia Maria	£4.35
Cointreau	£4.35
Grand Marnier	£4.35
Jose cuervo	£4.35
Sambuca	£4.35
Absinthe	£5.60
Amaretto	£4.35
Drambuie	£4.35
Pimms	£3.60
Campari	£3.60
Martini	£3.60
Cinzano	£3.60
Archers	£3.60
Triple Sec	£4.35

## Bourbon

Jim Beam	£4.60
Basil Hayden's (8)	£5.85

## Gin

Plymouth	£3.10
Bombay Sapphire	£4.10
Tanqueray	£4.10

## Grappe

Merlot Poli	£6.60
Torcolato Poli	£6.60

## Vodka

Absolut	£3.60
Grey Goose	£4.35

## Port and Sherry

Ramos Pinto Reserva	£4.10
Ramos Pinto Vintage '95	£8.60
Amontillado	£4.10
Bristol Cream	£4.10
Tio Pepe	£4.10

## Brandy

Louis XIII	£67.60
Remy Extra	£21.85
Remy XO	£15.85
Remy VSOP	£6.60
Remy VS	£4.35
Vecchia Romagna	£4.35

## Malt Whiskey

Lagavulin (16)	£5.60
The Macallan (10)	£4.60
Glenmorangie (10)	£4.60
Highland Park (12)	£4.60

## Whiskey Scotch

Famous Grouse	£4.35
J&B	£4.85
Johnnie Walker (Black Label)	£4.60

## Whiskey

Jameson	£3.60
Canadian Club	£4.60
Jack Daniel's	£4.35

## Rum

Bacardi	£4.35
Havana Club (7)	£4.85
Malibu	£4.35

## Italian

Strega	£4.10
Aperol	£3.05
Galliano	£4.10
Averna	£3.95
Ramazotti	£3.95
Fernet-branca	£3.95