

Mentre Aspetti

Pane olio e balsamico

Fresh bread, extra virgin olive oil and balsamic vinegar. £3.00

Olive e pane

Marinated olives and bread. £3.50

Bruschettine all'aglio

Garlic bread. £3.75

Crostone al pomodoro fresco

Grilled rustic bread topped with fresh basil and tomato. £4.50

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. £5.50

Antipasti

Zuppa del giorno

Freshly made soup of the day. £5.50

Insalata di radicchio trevisano e prataioli con noci tostate e stilton

Trevisan radicchio and grilled oyster mushrooms salad with toasted walnuts and diced stilton. £6.25

Calamaretti ripieni alla griglia su lenticchie saltate

Grilled baby squid, filled with herb breadcrumbs on spiced saute' lentils, on garden leaves. £6.95

La pepata di cozze

Fresh mussels cooked in white wine, garlic, cracked black pepper and parsley. £7.50

Antipastino misto con pane carasau

Selection of cured meats, cherry mozzarella, cherry tomatoes and olives, on sardinian bread. £7.50

Timballino di ziti con ricotta e piselli

Timbale of ziti pasta with ricotta and peas on a tomato and basil coulis. £5.50

Caprino in cassetta

Goats cheese layered with grilled aubergine, served with a tomato and basil sauce. £6.95

digestives

whiskey

jameson £3.25

canadian club £4.35

jack daniel's £3.85

port + sherry

ramos pinto reserva £3.75

ramos pinto vintage 1995 £8.25

amontillado £3.75

bristol cream £3.75

tio pepe £3.75

rum

bacardi £3.85

havana club (7) £4.50

appleton white £3.75

appleton special £3.75

malibu £3.85

koko kanu £3.75

italian

strega £3.85

aperol £2.75

galliano £3.85

averna £3.85

ramazzotti £3.85

fernet-branca £3.85

whiskey scotch

famous grouse £3.85

j+b £4.50

johnnie walker (black label) £4.35

malt whiskey

lagavulin (16) £5.45

the macallan (10) £4.35

glenmorangie (10) £4.35

highland park (12) £4.35

spirits + liqueurs

baileys £3.85

tia maria £3.85

cointreau £3.85

grand marnier £3.85

jose cuervo £3.85

sambuca £3.85

absinthe £5.50

amaretto £3.85

drambuie £3.85

pimms £3.25

campari £3.25

martini £3.25

cinzano £3.25

archers £3.25

triple sec £3.85

bourbon

jim beam £4.35

knob creek (9) £4.35

basil hayden's (8) £5.45

gin

plymouth £2.75

bombay sapphire £3.85

tanqueray £3.85

grappe

barrigue poli £3.50

merlot poli £6.05

torcolato poli £6.05

vodka

absolut £3.25

grey goose £3.85

brandy

louis xiii £66.00

remy extra £20.35

remy xo £15.35

remy vsop £6.05

remy vs £3.85

vecchia romagna £3.85

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.

i dolci

Vin Santo e Cantucci

Traditional Tuscan wine, served with almond biscuit to be dipped in. £5.95

Gelato Alla Liquirizia con gelatina di Anguria

Liquorice ice cream in a wafer basket, with watermelon jelly. £6.95

Gelato Al Rabarbaro con frutta fresca

Rhubarb ice cream served in a wafer basket, with fresh fruit. £6.75

Il Nostro "English Trifle" con sorbetto all' Arancia

Probably the most famous dessert of the english cuisine, presented in a modern style, with chocolate sponge, layered with cream and berries, served in a tumbler glass. £6.95

Aspic di arance Siciliane con salsa ai mirtilli e nero d'avola

Premium Sicilian oranges in jelly, served on blueberry and nero d'avola wine reduction. £6.25

Cofanetto di cioccolato con cuore al caramello

Casket of Belgium chocolate with caramel heart, on a creme Anglais sauce served with milky ice cream. £6.95

Trio di cheesecake Mignon

A mini selection of raspberry, passion fruit and lime cheesecakes. £6.95

Parmigiano e Dolcelatte con sedano pera, uva e nostra mostarda

18 month matured parmesan cheese and dolcelatte cheese, served with biscuits, grapes, celery, pears and our homemade chutney. £6.95

Carne

Agnello in crosta di mostarda, salsa di borlotti e porro, servito su flan di funghi e pancetta croccante.

Roasted chump of lamb in a mustard crust, with borlotti beans and leek sauce served on mushroom flan and crispy pancetta. £15.50

Coniglio in casserola con pomodori secchi, favette e sedano rapa.

Rabbit marinated in white wine and fresh herbs, slowly cooked in casserole with sundried tomato and broad beans accompanied with roasted celeric. £15.00

Pollo fondente con acetosella saltata e cannellone ripieno di patate dolci.

Corn fed organic chicken breast supreme, filled with with Fontina cheese, roasted and served with garlic sauted sorrel and sweet potato cannelloni. £15.50

Filetto di Manzo con salsa di ciliege e senape

Prime beef fillet tournedo gently pan fried with vin santo, black cherries and celery, finished with demi glace, served on potato fondant. £19.00

Pesce

Capesante con caponata leggera e crema di riso giallo.

Pan fried king scallops with a Sicilian style caponata, served on a cream of saffron risotto. £16.50

Fricasse di mare alla Livornese.

Casserole of swordfish, cuttlefish, prawns, langostine and mussels cooked with chilli, garlic, black olives and capers. Served with garlic croutons. On request grilled with lemon dressing. £18.00

Orata ripiena con verdura e patate.

Filletts of seabream, parcelled with a brounoise of mixed vegetables, oven baked and topped with fish vellute`. £17.50

Rotolino di branzino e gamberi con vongole e pomodoro.

Roulade of seabass and prawns wrapped with spinach leaves, served with clams and a cherry tomato sauce topped with fresh parsley and extra virgin olive oil. £18.00

Accompagnamenti

Insalata di zucchine
Courgette salad. £2.50

Patate Arrosto
Roast Potatoes. £2.95

Patate bollite
Boiled Potatoes. £2.50

Patate saltate
Sauted potatoes. £2.50

Insalata mista
Mixed Salad. £3.50

Rucola e parmigiano
Rocket and Parmesan. £4.25

Insalatina di Pomodorini
Tomato and onion salad. £2.95

Vegetali Misti
Mixed vegetables. £2.75

caffè te vari

Espresso. £1.60 Espresso Macchiato. £1.70 Cappuccino. £2.75 Caffè Latte Tricolore. £3.25 Mocaccino. £2.95 Con Panna. £1.90
Caffè Con Liquore Liqueur Coffee, any flavour you like. £4.95

after dinner cocktails

Remember a cocktail's not just for the start of your evening, finish off your meal with a twist! All at £4.95

Cini Cup

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

Hiki Tiki

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

Orange Mojito

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

Blue Lagoon

Absolute vodka, Alize' Bleu, finished with lemonade.

President Martini

Dry vermouth, Absolute vodka.

Brandy Alexander

Brandy/Vecchia Romagna, Creme De Cacao, Single cream, Dust of freshly grated nutmeg.

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Le paste e risotti

Lasagna classica

Fresh egg pasta layered with minced beef, tomato, bechamel sauce, mozzarella and parmesan cheese. £8.50

Pappardelle al salmone fresco e cipollotti

Ribbon egg pasta tossed in fresh salmon, spring onions, brandy, tomato sauce and a touch of cream. £9.95

La nostra carbonara

Ribbon egg ribbon sauted in pancetta julienne, whisked egg yolk, grated parmesan and cracked black pepper. This is the original recipe from the "Ciociaria" area which is situated north-east of Rome. £9.50

Risotto al nero di seppie e frutti di mare

Vialone nano rice, cooked with a seafood selection and a touch of black squid ink. £12.50

Risotto alle fragole e ristretto al balsamico

Vialone nano rice, cooked in a cream sauce and strawberry marinated in vodka, topped with a balsamic reduction (chef recommendation). £9.50

Casarecce con Caprino, rucola e pinoli tostati

Half twisted pasta sauted with goats cheese, rocket leaves and toasted pinenuts. £8.50

Pacchero con crema di ceci e mazzancolle

Large tubular pasta sauted with cream of chick peas and king prawns, topped with a drizzle of chilli oil. £9.95

Raviolone zucchini scamorza mascarpone

Fresh handmade large ravioli, filled with courgette, scamorza and mascarpone cheese, served in a buerre blanc sauce. £9.50

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 the above 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.

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Patate saltate

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Pizza

Margherita

Can be traced back to the 1730's in Naples. The first official Margharita pizza was made for Princess Margherita di Savoia in 1899 and it was made in the colours of the Italian flag. £8.50

Salsiccia e peperoni

Mozzarella, Italian sausage, peppers and basil. £9.95

Verdure grigliate

Selection of grilled mixed vegetables, topped with cherry tomatoes and mozzarella. £9.95

Pollo funghi e peperoncino

Tomato, mozzarella, julienne of chicken, mushrooms and chilli. £9.95

Calzone spinaci e ricotta

Folded pizza with mozzarella, ricotta, spinach and tomato. £9.95

Calzone classico

Mozzarella, ham, parmesan, minced beef and tomato. £9.95

Filetto di manzo

Strips of beef fillet, mozzarella, cherry tomatoes, parmesan flakes, topped with rocket leaves. £10.50

Pizza Messicana

Chilli con carne and mozzarella. £10.50

Pizza Orientale

Tomato, mozzarella, soy sauce, strips of duck, chilli, spring onions and bamboo shoots. £10.50

Pizza Salame piccante e funghi

Tomato, mozzarella, spicy salami, and mushrooms. £10.50

Pizza caprino e spinaci

Goats cheese, parmesan cheese, eggs and spinach. £11.00