

# A La Carte Menu

## **ENTRIES**

### **BREAD 4.50**

*with olive oil and balsamic vinegar (v)*

### **OLIVES 4.50**

*marinated in pesto (v)*

## **CROSTINI**

### **CROSTINI FRIZZANTE 7.60**

*toasted garlic bread topped with parma ham, goats cheese & figs with balsamic glaze*

### **CROSTINI ZINGARO 5.95**

*toasted garlic bread topped with chopped olives, capers and oregano (v)*

### **BRUSCHETTA 4.60**

*chopped tomatoes in a homemade basil sauce (v)*

## **STARTER**

### **FISH CAKE 7.50**

*fish cake served in Prosecco, chives & cream sauce*

### **PARCELLE DI MANGO 6.80**

*brie and mango filo pastry parcels, drizzled with a mango sauce(v)*

### **DUCK CROQUETTES 8.20**

*homemade duck leg croquettes served with caramelised onion & diced apple*

### **MINI SAUSAGES 5.20**

*in soya honey sauce or balsamic & Worcester sauce*

### **ZUPPE 4.80**

*minestrone or soup of day please ask (v)*

### **MOZZARELLA CAPRESE 7.50**

*fresh Mozzarella layered in tomato slices in a homemade basil sauce (v)*

## **PIZZA**

### **MARGHERITA 7.90**

*the classic pizza: mozzarella cheese and tomato (v)*

### **SALSICCIA MISTA 9.95**

*mixed peperoni and chorizo pizza*

### **ORTOLANA 9.50**

*pizza with wild mushrooms and diced aubergines(v)*

### **POLLO & FUNGHI 9.90**

*pizza topped with chicken and mushroom*

### **PROSCIUTTO 10.95**

*pizza topped with wafer thin Parma Ham and rocket*

### **DELLO CHEF 11.95**

*pizza consisting of chorizo and crispy becon topped with egg*

### **PIZZA NORCINA 9.95**

*Home-made sausage onions tomato mozzarella*

### **PIZZA BIANCA 9.90**

*cheese-based pizza with broccoli and homemade sausage pulp; a Neapolitan classic!*

### **PECORINO 10.95**

*Pizza with goat's cheese and cherry tomatoes topped with rocket (v)*

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## **PASTA**

### **LASAGNA 9.80**

*traditional pasta dish, consisting of béchamel sauce, cheese, Bolognese & layered pasta sheets, baked in the oven with a mozzarella topping*

### **PENNE ARRABBIATA 8.50**

*penne in a tomato, chilli and garlic sauce (v)*

### **PENNE PERI-PERI 10.90**

*penne pasta with chicken chunks and green peas in a peri-peri cream & tomato sauce*

### **RIGATONI NORCINA 11.20**

*rigatoni with homemade sausage pulp in a tomato, cream & brandy sauce*

### **FETTUCCINE SCOZZESE 13.95**

*fettuccine with smoked salmon, prawns and spinach, in a cream sauce*

### **FETTUCCINE VITELLO 15.50**

*fettuccine served with homemade veal meatballs with a touch of chilli and garlic in a Napoli sauce*

### **SPAGHETTI MARE 16.50**

*spaghetti with fresh seafood in a tomato sauce*

### **SPAGHETTI JONNY 17.50**

*spaghetti with king prawns and wild mushroom in a creamy pesto sauce.*

### **RAVIOLI CINGHIALE 16.50**

*Ravioli stuffed wild boar, in a sauce of homemade sausage pulp, cream, tomato, onions and a kick of brandy*

### **RIGATONI ZINGARO 11.50**

*Rigatoni pasta in a capers anchovy, tuna, olives and tomato sauce*

## **RISOTTI**

### **RISOTTO FUNGHI MISTI 13.50**

*rice with wild mixed mushrooms with a touch of cream(v)*

### **RISOTTO ZAFFERANO & SALSICIA 15.95**

*rice with onions, sausage pulp in a Prosecco & saffron sauce*

### **RISOTTO MARE 15.50**

*rice with mixed seafood in a tomato and red wine sauce*

### **RISOTTO POLLO & SPINACI 15.50**

*rice served with succulent chicken pieces in a cream and spinach sauce*

## **POLLO**

### **POLLO AL PROSECCO 14.50**

*chicken supreme in as cream, mushroom and Prosecco sauce*

### **POLLO MILANESE 14.50**

*pan fried chicken supreme coated in homemade breadcrumbs, with served with spaghetti Napoli*

## **CARNE**

### **RIB EYE STEAK 19.95**

*approx. 360g Scottish rib eye steak*

### **DIANE SAUCE 4.50**

*a cream, mushroom and brandy sauce*

### **PEPPE VERDI SAUCE 4.50**

*green pepper corn, cream and brandy sauce*

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## **VITELLO**

### **VEAL MILANESE 18.90**

veal escalope's, pan fried in homemade breadcrumbs, served with spaghetti Napoli

### **VEAL A PROSECCO 16.50**

veal escalope's served in a Prosecco, coriander & chive sauce, with curly kale and potatoes

## **PESCE**

### **COZZE PESCATORE Starter 7.95 Main 13.95**

Scottish mussels in a tomato, garlic and white wine sauce

### **CALAMARI FRITTI Starter 7.50 Main 14.50**

squid rings lightly fried in homemade batter

### **SEABASS 19.95**

Side of sea bass atop a bed of spinach, cherry tomatoes and potatoes

### **FISH OF THE DAY please ask**

## **CONTORNI**

### **BROCCOLI 4.50**

in garlic and olive oil

### **GARLIC MUSHROOMS 4.50**

in garlic and olive oil

### **PATATE FRITTE 3.50**

chunky chips

## **INSALATA**

### **DUCK SALAD 10.50**

served in a base of rocket topped with sliced apple and duck leg meat in a balsamic glaze

### **MIXED SALAD 5.20**

Mixed leaves with tomato, cucumber, onion and peppers

### **ROCKET AND PARMESAN 7.50**

### **PARMIGIANA NONNA CARMELLA 13.50**

Aubergines lightly fried in batter, layered in mozzarella cheese and our authentic homemade Napoli sauce, baked to perfection

## **DOLCI E GELATI**

### **GELATO con CIOCCOLATO 5.20**

vanilla ice cream, chocolate sauce and whipped cream

### **FIGHI ALLA SAMBUCA**

vanilla ice cream with figs and Sambuca

### **AFFAGATO**

shot of espresso poured over vanilla ice cream

### **GELATO MISTO 5.10**

various ice cream flavours to choose from

### **SORBET (per scoop) 1.90**

Various flavours to choose from

### **SELECTION OF CAKES 5.50 Please ask**

### **TIRIMISU 5.60**

traditional Italian pick me up! (homemade)

### **CHEESE BOARD 7.95**

three types of cheese served with oat cakes, crackers and chutney. Why not enjoy with a Port for a £3.00 supplement?

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## **CAFFE**

**ESPRESSO 2.20**

**DOUBLE ESPRESSO 3.50**

**CAPPUCINO 2.60**

**CAFFE LATTE 2.70**

**AMERICANO 2.50**

**WHITE COFFEE 2.50**

**DECAFFEINATED COFFEE 2.90**

**POT OF TEA 2.50**

**FRUIT OR LEAF TEA 2.00**

Pot of Earl Grey, Green, Peppermint or Fruit Tea

**HOT CHOCOLATE 3.20**

**with Whipped Cream 3.50**

**LIQUOR COFFEE 6.50**

*liquor of your choice topped with brown sugar and black coffee, layered with cream*