ENTRIES

BREAD 4.50

with olive oil and balsamic vinegar (v)

OLIVES 4.50

Marinated (v)

CROSTINI

CROSTINI FRIZZANTE 7.60

toasted garlic bread topped with Parma ham, goats cheese & figs drizzled with a balsamic glaze

CROSTINI ZINGARO 5.10

chopped olives capers and oregano (v)

BRUSCHETTA 4.80

chopped tomatoes in a homemade basil sauce (v)

STARTER

DEEP FRIED BREE 6.95

Bree rolled in bread crumbs and lightly fried with a Mango dip

FISH CAKE 7.50

fish cake served sweet chili sauce

PARCELLE DI MANGO 7.20

brie and mango filo pastry parcels, drizzled with a mango sauce

MINI SAUSAGES 5.50

in soya honey sauce and balsamic & Worcester sauce

ZUPPE 4.90

Minestrone or soup of day please ask (v)

MOZZARELLA CAPRESE 7.80

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

POLLO & FUNGHI 9.90

pizza topped with chicken and Mushroom

PROSCIUTTO 11.95

pizza topped with wafer thin Parma Ham rocket

DELLO CHEF 11.95

pizza consisting of chorizo and crispy bacon topped with egg

PIZZA AFRICANA 9.50

pizza topped with ham & pineapple

PIZZA BIANCA 9.90

cheese based pizza with broccoli and homemade sausage pulp, A Neapolitan classic!

PASTA

LASAGNA 9.90

traditional baked pasta dish, consisting of béchamel 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, green peas in a peri-peri cream& tomato sauce

NORCINA 10.95

Rigatoni with homemade sausage pulp in a tomato, cream, onions & Brandy sauce

FETTUCCINE SCOZZESE 13.95

fettuccine with smoked salmon prawns , spinach, and cream

FETTUCCINE MEATMEATBALLS 14.50

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

SPAGHETTI MARE 16.50

spaghetti with fresh seafood in a tomato & white wine sauce

SPAGHETTI JONNY 17.50

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

RAVIOLI CINGHIALE 16.50

ravioli wild boar in a sauce of homemade sausage pulp, cream tomato onions and a kick of Brandy

VEGGI RAVIOLI 11.95

vegetable stuffed Ravioli, served spinach & cream sauce

RISOTTI

RISOTTO FUNGHI MISTI 14.50

rice with wild mixed mushrooms with a touch of cream

RISOTTO MARE 16.50

rice with mixed seafood in a tomato and white wine sauce

RISOTTO POLLO & SPINACI 15.50

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

POLLO

POLLO 14.50

chicken supreme in a cream, mushrooms & prosecco sauce

POLLO MILANESE 14.95

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

CARNE

RIBEYE STEAK 19.95

Scottish rib eye steak (APPROX 350 GRAMS)

DIANE SAUCE 4.50

a cream mushroom,, onions French mustard & brandy sauce PEPE VERDE SAUCE 4.50

green pepper corn ,French mustard, cream and Brandy sauce

VITELLO

VEAL MILANESE 18.90

veal escallops, pan fried in homemade breadcrumbs, served with spaghetti Napoli

VEAL AL PROSECCO 16.50

veal scallops served in a Prosecco & lemon juice

VITELLO PANNA 17.50

Veal scallops in a cream, mushrooms & white wine sauce

PESCE

COZZE PESCATORE Starter 7.95 Main 13.95

Scottish mussels in a tomato, garlic & white wine

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 & potatoes

FISH OF THE DAY please ask

CONTORNI

BROCCOLI 4.50

in garlic and olive oil

GARLIC MUSHROOMS 4.50

in garlic and butter

INSALATE
TOMATO & ONION SALAD 5.10
MIX SALAD 5.50
ROCKET AND PARMESAN 7.50

DOLCI E GELATI

GELATO con CIOCCOLATO 5.20

vanilla ice cream, chocolate sauce & whipped cream

FIGHI ALLA SAMBUCA 6.95

vanilla ice cream with figs and Sambuca and cream

AFFOGATO 5.80

shot of espresso pored 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?

CAFFE

ESPRESSO 2.20
DOUBLE DABLE ESPRESSO 3.50
CAPPUCINO 2.60
CAFFE LATTE 2.70
AMERICNO 2.50
WHITE COFFEE 2.50
DECAFFEINATED COFFEE 2.90
POT OF TEA 2.50

Pot of Earl Grey Tea, Green, Peppermint or Fruit Tea 260 **HOT CHOCOLATE 3.20**

with Whipped Cream 3.50 LIQURE COFFEE 6.50