antipasti

panzanelle £4.60

deep fried pizza dough slices served with choice of garlic, marie rose or spicy tomato dip

gamberoni all aglio £7.00

butterflied fresh king prawns sautéed in garlic butter

calamari fritti £5.60

battered squid rings deep fried served with tartare sauce

insalata caprese £5.10

slices of fresh mozzarella and vine tomatoes dressed with basil olive oil and balsamic glaze

scampi £5.60

deep fried breaded scampi served with tartare sauce and salad

olive assortite £4.80

marinated black and green olives served on bed of a green leaves

garlíc focaccía £4.60

garlic focaccia with cheese £5.20

bruschetta £4.60

toasted bread topped with vine tomatoes, olive oil, garlic and basil

funghi ripieni £4.60

hot flat mushroom stuffed with ham and melted cheese

zuppa del giorno £4.60 soup of the day

crostini al funghi £4.60

toasted bread slice topped with creamy garlic mushrooms

happy hour menu

11.95 for a two course

starters

bruschetta sr

toasted bread topped with vine tomatoes, olive oil, garlic and basil

crostini al funghi

toasted bread slice topped with creamy garlic mushrooms

garlic focaccia

scampí

deep fried breaded scampi served with tartare sauce and salad

garlic focaccia with cheese

funghi ripieni

hot flat mushroom stuffed with ham and melted cheese

zuppa del giorno soup of the day

panzanelle

deep fried pizza dough slices served with choice of garlic,marie rose or spicy tomato dip

calamari fritti

battered squid rings deep fried served

with tartare sauce Wed-Thurs 5-7,Fri-Sun 5-6.30 ***** available only for sitting in customers *****

mains

spaghettí carbonara

garlic,bacon and cream

spaghetti bolognese

with traditional sauce bolognese

penne primavera

penne pasta in mushroom, onion peppers and tomato sauce, with hint of chillies

lasagne al forno

oven baked home made lasagne served with french fries

penne mamma mía

bacon, mushroom and peas with creamy tomato sauce

margherita pizza

tomato and mozzarella

pepperoní pízza

tomato, mozzarela and pepperoni

caprícciosa pizza

tomato,mozzarella,ham,mushroom,art ichokes and olives

regina pizza

tomatoes, baby mozzarella and basil

pizza margherita pizza £8.00 tomato and mozzarella prosciutto cotto e funghi pizza £9.00 tomato,mozzarella,ham and mushroom tropical pizza £9.00 tomato,mozzarella,ham and pineapple regina pizza £9.50 tomatoes, baby mozzarella and basil vegeteriana pizza £9.50 tomato, mozzarela, onion, mushrooms, peppers, sweet corn americana pizza £9.50 tomato, mozzarella. pepperoni, salami, peppers pepperoni and sweet corn £9.50 tomato,mozzarella,pepperoni and sweetcorn pollo piccante pizza £9.50 tomato,mozzarella,diced chicken,chilli and garlic quattro stagioni £9.50 tomato mozzarella, ham mushrooms, olives and artichokes seatood pizza £11.20 tomato mozzarela, fish chunks, mussels, prawns pizza di Luigi £10.00 tomato, mozzarella, mushrooms, peppers, pepperoni, olives and chillies

capricciosa pizza £9.50

tomato,mozzarella,ham,mushroom,artichokes and olives

calzone £10.00

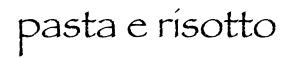
folded pizza with tomato, mozzarella, ham and mushrooms

italiana £10.00

tomato baby mozzarella,parma ham and rocket

prawns and chillies £10.90

tomato, mozzarella, prawns and chillies



spaghetti bolognese £8.00

with traditional sauce bolognese

spaghettí carbonara £8.00

garlic,bacon and cream

penne mamma mía £8.70

bacon, mushroom and peas with creamy tomato sauce

penne piccante £8.70

penne pasta with pepperoni sausage and creamy tomato sauce

penne primavera £8.00

penne pasta in mushroom, onion peppers and tomato sauce, with hint of chillies

spaghetí al fruttí di mare £11.00

mixed fresh seafood in creamy garlic and white wine sauce

penne all funghi e pollo £9.10

penne pasta with diced chicken breast, mushrooms and cream tomato sauce

lasagne al forno £10.00

oven baked home made lasagne served with french fries

seafood risotto £11.00

chefs seafood selection cooked with white wine, arborio rice and touch of cream

chicken and chorizo risotto £11.00

vegetable risotto £10.00

with peas, sweetcorn, mushrooms, pepper, onion, white wine and cream

secondí

char grilled sirloin £19.90

10oz sirloin

char grilled fillet £21.50

10oz fillet

beef stroganoff £21.50

beef filet stripes, mushrooms, onion and cream, served with rice or chips

filetto della casa £19.50

6 oz fillet steak topped with char grilled haloumi cheese and chillies, prawns and garlic sauce

filetto al Porto £24.50

10oz fillet steak cooked with onions and mushrooms in port and cream sauce

filetto all Diana £24.50

10oz fillet steak cooked in mushroom, onion, red wine, french mustard and cream sauce

filetto Rossini £24.50

10oz beef fillet with pâté and creamy red wine sauce

pollo all funghi £12.90

chicken breast cooked with white wine, mushrooms and fresh cream

pollo cacciatora £12.90

chicken breast cooked with tomato, fresh peppers, onion, mushrooms and red wine

pollo Marsala £12.90

pan fried breast of chicken stuffed with mozzarela and wrapped in parma ham in rich creamy Marsala and onion sauce

pollo al pepe £12.90

breast of chicken in creamy peppercorn sauce

pork medallions £12.90

medallions of pork fillet in a creamy mushroom and herb sauce all dishes served with chips or potato



salmone Romagna £13.50

poached salmon filet in an onion, white wine, prawn, tomato and cream sauce

plaice alla angelica £14.50

fillet of plaice with grapes and cream sauce

sea bass with lobster ravioli

£15.50

pan fried sea bass filet served on lobster ravioli in spicy creamy tomatoes sauce

baccala alla marinara £14.50

cod fish cooked in tomato sauce, mussels and prawns

scampí £13.50

deep fried breaded scampi, tartare sauce

calamari fritti £14.50

deep fried battered squid rings, tartare sauce

all above dishes are served with chips or potatoes

sides

french fries £3.50 mushrooms £3.00 vegetables £3.50 side salad £3.50 baby new potatoes £3.30 onion rings £3.30 pepper/diane sauce £3.50



vanilla ice cream £3.50

with chocolate or strawberry sauce

toffee and pecan roulade £4.90

flute al limoncello £6.00

fresh lemon ice crem swirls of limoncello liqueur sauce

tíramísu £5.50

home made italian classic

chocolate profiteroles £4.90 house wine red, white and rose

house wine small glass 175ml £4.50 house wine large glass 250ml £5.50 house wine 1/2 lit carafe £8.60 house wine 1 lit carafe £16.00 house wine bottle 0.75lit £14.50

fortified wine glass 50 ml £3.90 Port, Sherry, Madeira, Marsala, Vermouth

red wine

Valpolicella Ripasso 0.75 lit (13%) £17.90

Warm, full bodied, elegant wine with lingering flavours of dark red and black fruits, soft tannins, complexity and depth.

Shiraz Lazio "Colletara" 0.75 lit (13%) £17.90

Brilliant rubby red with spicy aromas and subtle hints of leather and ripe wild berries. The palate is soft and fuity with a pleasant rounded finish.

Cabernet Sauvignon Lison Pramaggiore 0.75 lit (12.5%) £17.90

Plentiful aromas and flavours of dark forest fruits. The wines well balanced body is full, straight forward and generous.

Merlot Friuli Grave 0.75 lit (13.00%) £19.50

Ruby red in colour with deep purple highlights. Elegant aromas with a delicate fruit note, rich with spice. These sensations of fruits and spice are reaffirmed on the palate revealing a well balanced wine with a vivacious personality.

Rosso Gran Maestro Apassimento 0.75 lit (14.5%) £19.00

Deep ruby red with rich brown tones. Ripe red fruits are evident on the nose with an intense and rich taste and soft, sweet tannins

Chianti Classico 0.75lit (13,5%) £22.70

Vibrant ruby red colour with a fruity nose producing hints of light spiciness released by the wood of the barrels. On the palate this wine is savoury and full bodied, with a good aromatic persistency and good structure.

white wine

Sauvignon Blanc Il Salentino 0.75 lit (12%) £17.90 Straw yellow colour with a greenish highlights. Its herbaceous fragrance, which is reminiscent of elderflowers, is typical of the variety. Its good underlying freshness is matched by pleasigy soft rounded fruit

Pinot Grigio del Veneto 0.75lit (12%) £17.90 Pale straw yellow in colour, dry, smooth and harmonious and fresh with characteristic and delicate fruity scent.

Orvieto Classico Amabile 0.75 lit (12%) £18.50
Produced in the classic, traditional area of Orvieto, brilliant straw yellow with a fruity and refined bouquet. The palate is medium dry and gently rounded.

Gaví dí Gaví Conte dí Alarí 0.75 lít (12.5%) £21.00 Straw yellow in colour with subtle green reflection. A delicately aromatic and soft nose precedes a crisp and floral palate with peachy undertones and well balanced structure

sparkling

Prosecco 0.20 lít (11%) £6.90

Prosecco 0.75 lit (11%) £18.90

Cuvee Rose Heritage Spumante 0.75 lit (12.5%) £20.50

from the finest pinot noir grapes, this wonderfully full bodied sparkling rose has a delicate and aromatic nose, whilst the palate is fresh, lively and has a long finish.

Veuve Lorinet Brut nv Champagne 0.75 lit (12%) £39.95

on the palate dominant notes of apricots and citrus fruits gives way to spicy aromas of pepper and gingerbread and of butter,cream and tobacco