

## STUZZICHINI

### Something to Share

While you are waiting for your delicious food to be prepared

<b>Olive Marinata</b> Mixed marinated olives	£3.95
<b>Carciofini e Pomodori Secchi</b> Grilled artichokes and sun-dried tomatoes in an olive oil dressing	£3.95
<b>Melanzane e Peperoni</b> Aubergines and grilled peppers in an olive oil dressing	£3.95

## ANTIPASTI

### Starters

*Please check our blackboard for a selection of our special starters*

<b>Bruschetta</b> Plain garlic bread	£ 2.95
<b>Bruschetta Al Pomodoro</b> Garlic bread with tomato, basil and olive oil	£ 3.95
<b>Minestrone Fatto In Casa</b> Homemade Minestrone soup	£ 4.25
<b>Coppa Di Gamberetti</b> Prawn cocktail served with Marie Rose sauce laced with Marsala wine over a bed of lettuce consisting of lollo rosso, radicchio and curly endive	£ 5.95
<b>Paté Della Casa</b> Homemade paté with toasted bread and garnished with a salad of Italian pickled vegetables, olives and lemon	£ 4.95
<b>Tonno e Fagioli</b> Tuna fish with Italian beans and onions mixed with olive oil and served over a bed of lettuce with basil and fresh parsley	£ 4.95
<b>Funghetti Alla Panna</b> Button mushrooms served in a sauce of cream, smoked bacon and garlic	£ 4.95
<b>Fritto Misto</b> A selection of fresh fish, prawns and squid gently seasoned, dusted with flour and fried. A speciality from Naples	£ 6.95
<b>Prosciutto e Melone</b> Fan of honeydew melon with Parma ham	£ 6.95
<b>Antipasto Misto</b> A delicious variety of Italian hors d'oeuvres including Italian salami, Parma ham and garnished with salad and pickled vegetables	£ 6.95
<b>Antipasto Di Mare</b> A delicious selection of marinated Mediterranean seafood including squid, baby clams, mussels, shrimps and garnished with a salad	£ 6.95
<b>Gamberoni Del Mediterraneo</b> A delicious variety of grilled king prawns, shrimps and prawns with garlic butter and garnished with a mixed salad	£8.95

## PASTA

	Starters	Main Course
<b>Spaghetti Alla Bolognese</b> Spaghetti with minced beef, fresh herbs and tomato sauce	£ 4.95	£ 7.95
v <b>Penne All'Arrabiata</b> Pasta tubes with a spicy vegetarian sauce of fresh tomato, crushed chillies, olive oil, basil and garlic	£ 4.95	£ 7.95
<b>Lasagne Verdi</b> Layers of green pasta filled with Bolognese sauce, topped with Béchamel and melted cheese	£ 5.45	£ 8.95
v <b>Crespelle Al Forno</b> Italian style savoury pancakes filled with fresh spinach, ricotta cheese and nutmeg. Topped with Napoletana sauce, Béchamel and melted cheese	£ 5.45	£ 8.95
<b>Cannelloni Di Vitello</b> Pasta tubes filled with minced veal and fresh herbs. Served with Napoletana sauce, Béchamel and melted cheese	£ 5.95	£ 9.95
<b>Fettuccine Carbonara</b> Fine strips of pasta served "al dente" in a sauce of smoked bacon, cream and Parmesan cheese	£ 5.95	£ 9.95
v <b>Ravioli Ricotta E Spinaci</b> Fresh egg pasta filled with spinach and ricotta cheese served in a fresh tomato sauce	£ 6.95	£ 12.95
<b>Tortelloni Al Salmone</b> Fresh pasta filled with salmon and served in a fresh cream sauce with prawns	£ 7.45	£ 13.95
v <b>Cappelletti ai Porcini</b> Fresh pasta filled with wild mushroom served in a cream sauce of porcini mushrooms & truffles	£ 7.95	£ 14.95

## CARNI FRESCHE ALLA GRIGLIA

*Charcoal grilled steaks*

*Please check our blackboard for a selection of our special main courses*

### Costata

Prime sirloin steak

£ 14.95

### Filetto

Grilled fillet steak, served whole or sliced

£ 18.95

## CARNI CON SALSE

### Entrecôte Ai Funghetti

Sirloin steak charcoal grilled to perfection and served in a sauce of mushrooms, cream, smoked bacon and garlic

£ 16.95

### Entrecôte Cardinale

Prime sirloin steak served over a bed of spinach topped with sliced mushrooms, melted Dolcelatte cheese and garnished with fresh tomato sauce

£ 17.95

### Entrecôte Alla Cacciatora

Prime sirloin steak topped with an Italian hunting sauce of mushrooms, sun dried tomatoes, onions, red and green peppers, mixed herbs and red wine

£ 16.95

**Tornedos Rossini**

Prime fillet steak, served whole or sliced, on a toasted croûte coated with a red wine sauce and topped with fresh homemade pate

£ 21.95

**Filetto Al Pepe Rosa e Verde**

Prime fillet flamed in Italian brandy, tarragon and shallots topped with cream and pink and green peppercorns

£ 21.95

**Filetto Bianco's**

The most tender fillet steak, served whole or sliced, flambéed in Italian brandy topped with a sauce of cream, lemon juice, mushrooms & old grainy mustard

£ 21.95

**Filetto Di Annabella**

A fillet cooked in its own juices and coated with a sauce of Barolo red wine and wild forest mushrooms

£ 21.95

**VITELLO, AGNELLO, POLLO**

*Veal, Lamb and Chicken dishes*

**Scaloppa Alla Milanese**

Veal escalope coated with fresh breadcrumbs shallow fried until golden brown, garnished with spaghetti, tomato sauce and lemon wedges

£ 14.95

**Saltimbocca Di Roma A Modo Nostro**

Escalopes of veal topped with Mozzarella cheese and Parma ham, coated with a white wine sauce of cream and sage

£ 15.95

**Agnello Della Foresta**

Fillet of lamb sliced and topped with a sauce of wild forest mushrooms, cream, smoked bacon, rosemary and a hint of Soave wine

£ 16.95

**Pollo All'Aglio**

Sauté of chicken breast in garlic butter with bacon strips, cream & fresh parsley

£ 12.95

**Pollo Alla Cacciatora**

Roast chicken with an Italian hunting sauce of mushrooms, onions, sun dried tomatoes, red and green peppers, mixed herbs and red wine

£ 12.95

**Pollo Alla Fattoria**

Tender breast of chicken filled with Parma ham and Mozzarella cheese served with a mushroom, cream and garlic sauce garnished with asparagus tips

£ 14.95

**PESCE**

*Fish and Seafood*

**Gamberoni**

A delicious variety of grilled king prawns, shrimps and prawns with a garlic butter and garnished with a special Italian salad consisting of lollo rosso, radicchio and curly endive

£ 19.95

**Pesce Del Giorno**

Please check our blackboard for a selection of our Fish and Seafood Specialities

Market price

**Paella Continentale**

Prawns, mussels, squid and cockles simmered with Italian saffron rice, mixed peppers and oregano then finished in the oven with giant king prawns

£15.95

**Salmone Ai Frutti Di Mare**

Fresh salmon served in a pink brandy sauce of prawns, mussels, squid, cockles and cream

£ 15.95

*All main dishes (excluding pasta) are served with a selection of fresh vegetables and potatoes or, alternatively, a side salad*

**DOLCI E GELATI**  
*Desserts and Ice Creams*

**Dolci Della Casa**

Selection of freshly prepared gateaux served with single or whipped cream "See Blackboard"

£ 4.95

**Macedonia (when available)**

Fresh fruit salad served with single or whipped cream

£ 4.95

**Sorbetto Al Limone o Arancio**

Lemon or orange sorbets served in their own skins

£ 3.95

**Coppa Fantasia**

Chocolate, coffee and Amaretto ice creams with fresh whipped cream, chocolate sauce and wafers

£ 4.95

**Mangia E Bevi**

Mango, Orange Cointreau and strawberry ice creams with fresh fruit salad, whipped cream and wafers

£ 4.95

**Home Made Tiramisu**

Every Italian's favorite dessert. Layers of savoiardi sponge Biscuits, soaked in espresso and coffee liqueur mascarpone, cocoa powder and fresh whipped cream

£ 4.95

**Formaggio**

A delicious selection of assorted Italian cheeses with biscuits

£ 5.95

**Crêpe All'Arancio e Cointreau**

Freshly prepared crêpe with Orange Cointreau ice cream, flamed in cointreau liqueur, garnished with fresh cream and oranges

£ 6.95

**Crepe Liquore Banana**

Freshly prepared crepe with coffee ice cream flamed in Sambuca banana liqueur, garnished with fresh cream and banana

£ 6.95

**CAFFE**  
*Coffees*

**Espresso**

A small cup of strong coffee made the Italian way

£ 1.75

**Cappuccino**

A generous cup of coffee topped with frothy hot milk sprinkled with chocolate

£ 2.25

**Freshly Brewed Coffee**

To complement your meal try one of our Liqueur Coffees

£ 1.75

**Italian Coffee** - Sambuca, coffee and cream

**French Coffee** - Brandy, coffee and cream

**Irish Coffee** - Irish Whiskey, coffee and cream

**Calypso Coffee** - Tia Maria, Coffee and cream

**Mexican Coffee** - Kahlua, Tequila, coffee and cream

**Special Coffee** - Cointreau, Galliano, coffee and cream

ALL AT

£ 4.95

## APERITIVI E ALCOLICI

Martini	£ 2.50	Cinzano	£ 2.50
Campari	£ 2.50	Dubonnet	£ 2.50
Pernod	£ 2.50	Rum	£ 2.50
Sherry	£ 2.50	Port	£ 2.50
Vodka	£ 2.50	Gin	£ 2.50
Brandy	£ 2.50	Tequila	£ 2.65
Whisky	£ 2.50	Jack Daniels	£ 2.95
Southern Comfort	£ 2.65	Malibu	£ 2.45
Single Malt Whiskey	£ 3.45	Vintage Port	£ 3.95
		All mixers	£ 0.80
 <b>DELUXE COGNAC</b>			
Armagnac	£ 3.95	Vecchia Romagna	£ 3.45
Remy Martin VSOP	£ 3.95	Stravecchio	£ 3.45

## LIQUORI

*Liqueurs*

Amaretto, Sambuca, Galliano, Strega, Grappa,  
Cointreau, Grand Marnier, Tia Maria, etc. £ 3.45

## BEVANDE

*Soft Drinks*

Coca Cola, Lemonade, Appetizer, £1.85  
Fruit Juices (Tomato, Pineapple and Orange) £ 1.85  
Mineral Water 1/2 Litre £ 2.45  
Mineral Water Litre £ 3.95

## BIRRE

*Beers and Lagers*

Moretti (bottle beer) £ 3.25  
Bitter £ 3.45  
Peroni Nastro Azzurro (on draught Alc % vol 5,2) Half £ 1.85  
Low alcohol beer £ 2.45

## VINI DELLA CASA

*House Wines*

	Alc Vol		Glass	1/2 Carafe	Bottle
Italian Dry White Wine	12.5%		£ 2.95	£ 9.95	£ 13.95
Italian Red Wine	12.5%		£ 2.95	£ 9.95	£ 13.95
Sweet White Wine	9.5%		£ 2.85	£ 9.95	£ 13.95

*Prices include VAT. Service is left to your discretion Cheques will be accepted up to a limit of supporting Bank Card*