

Why not have a cocktail whilst you decide?... all £9 each or 2 for £15

ESPRESSO MARTINI
Vodka
Kahlua
Sugar Syrup
Strong Espresso

PINA COLADA
Rum
Malibu
Pineapple Juice

APEROL SPRITZER
Prosecco
Aperol
Soda Water
Orange Slice

BLUE LAGOON
Vodka
Blue Curacao
Lemonade
Orange Slice

ON THE BEACH
Vodka
Peach Schnapps
Orange Juice
Cranberry Juice

**STRAWBERRY
DAIQUIRI**
Strawberries
White Rum
Fresh Lemon
Lemonade
Sugar Syrup

TO SHARE

HOME MADE BREAD & PICKLED CABBAGE ^{2-3 (V) (VG)} Home made bread & pickled spicy cabbage, butter & olive oil-balsamic dip	£4.95
GNOCCO FRITTO ^{2-3 (V)} Deep fried dough balls served with garlic mayo	£5.95
OLIVE MARINATE & BREAD ^{2 (V)} Marinated olives accompanied by bread butter & olive oil-balsamic dip	£6.50
BRUSCHETTA POMODORO, CRUDO & MOZARELLA ²⁻³ 4 pieces of toasted bread & mozzarella topped with marinated cherry tomatoes, Parma Ham	£13.90
FRITTO MISTO DI PESCE ²⁻³⁻⁵⁻⁶ Fried calamari, scampi, home-made haddock goujons, king prawns & whitebait. Served with tartare sauce & lemon wedge	£16.50
PIZZA GARLIC BREAD (select topping) ^{2-3 (V)} Plain £6.20 Mozzarella £6.90 Tomato & Oregano £6.50 Mozzarella & Caramelised onion £7.50	

ANTIPASTI

HOME-MADE TOMATO & BASIL SOUP ^{2-3 (V)} With basil & a touch of cream, served with toasted bread	£5.90
CAPRESE SALAD ^{3 (V) (VG)} Sliced tomatoes, fresh mozzarella, olives, olive oil, basil & balsamic reduction	£6.50
PATÉ DELLA CASA ²⁻³ Chicken liver & brandy paté served with toasted bread & caramelised onion chutney	£7.50
BRUSCHETTA POMODORO E AGLIO ^{2 (V) (VG)} Toasted Italian bread topped with cherry tomatoes marinated in garlic, olive oil, oregano & basil	£6.20
BRUSCHETTA GOATS' CHEESE ²⁻³ Toasted Italian bread topped with roasted goats' cheese, caramelised onion chutney, cherry tomatoes, pickled red cabbage, bacon, rocket & balsamic sweet reduction	£7.90
TRIO DI ARANCINI ²⁻³⁻⁴⁻⁸ 3 Home-made breaded rice balls stuffed with Bolognese & peas, deep-fried until golden & served on a bed of tomato sauce then topped with Parmesan cheese	£7.90
MUSSELS (CREAM or TOMATO) ²⁻⁵⁻⁶ Steamed fresh mussels either in white wine & cream, or in a spicy tomato sauce with onions & chilli	£8.90
GRILLED SARDINE FILLETS ^(GF) Grilled filleted sardines with olive oil, garlic, chilli flakes & parsley	£7.90
FUNGHI ALL' AGLIO ^{2-3 (V)} British mushrooms cooked in a white wine creamy sauce with lots of garlic	£6.90
CALAMARI & WHOLETAIL SCAMPI ²⁻³⁻⁵⁻⁶ Fresh calamari squid rings & breaded scampi deep fried & served with tartare sauce & lemon	£8.90
SEAFOOD CRESPELLA ²⁻³⁻⁵⁻⁶⁻⁸ Home-made thin crêpe stuffed with squid, mussels, cod, salmon, crayfish & prawns, in a pink langoustine bisque sauce with cherry tomatoes	£10.50
HOME-MADE CRAB & CRAYFISH CROQUETTES ²⁻³⁻⁵⁻⁶⁻⁸ Crab & crayfish croquettes in a creamy limoncello sauce with spinach & cherry tomatoes	£9.20
BBQ SPARE RIBS ² Slow cooked pork ribs, in a home-made barbecue sauce	£9.50
STUZZICHINI FRITTI ²⁻³ Filo pastry rolled & filled with asparagus spears, Parma Ham & Fontina cheese. Served with a spicy tomato dip	£8.90
KING PRAWNS & CHORIZO ^{5 (GF)} Large king prawns pan cooked with white wine, garlic, chilli flakes, cherry tomatoes & Spanish chorizo in a light fresh tomato sauce	£10.90

STUFFED PASTA

HOME-MADE SPINACH CANNELLONI ^{2-3-4 (V)} Thin egg pasta sheets stuffed with ricotta, mozzarella, spinach, cherry tomatoes & garlic with tomato sauce, then oven baked	£12.90
HOME-MADE LASAGNA AL FORNO ²⁻³⁻⁴ Layers of egg pasta, baked with Bolognese & tomato sauce, bechamel & mozzarella	£13.50
RAVIOLI LOBSTER ²⁻³⁻⁴⁻⁵⁻⁶⁻⁸ Stuffed egg pasta with lobster tails & ricotta cheese. In a creamy pink lobster bisque sauce with chopped prawns & crayfish	£15.50

RISOTTI E PASTA

RISOTTO VERDE ^{1-3 (V) (GF)} (Also available with pasta ¹⁻²⁻³) Cooked with onions, courgettes, peas, asparagus & spinach in a creamy green pesto sauce, topped with crumbled goats cheese & finished with sun-dried tomatoes	£13.50
RISOTTO KING PRAWNS, ASPARAGUS & CLAMS ^{3-5 (GF)} Arborio rice cooked with white wine, cherry tomatoes, asparagus, garlic & king prawns & clams with a touch of cream & chilli flakes	£15.50
RISOTTO SEAFOOD ^{5-6 (GF)} Arborio rice cooked with mussels, clams, crayfish, king prawns, garlic & chilli in a tomato sauce	£15.90
SPAGHETTI AL POMODORO ^{2 (V) (VG)} Home-made tomato classic sauce with olive oil, basil & cherry tomatoes	£10.50
PENNE BOLOGNESE & MEATBALLS ²⁻³⁻⁸ Classic home-made Bolognese sauce with home-made beef meatballs & Parmesan	£13.50
PENNE SALMONE, PRAWNS & VODKA ²⁻³⁻⁵ Penne pasta with onions, garlic, prawns, smoked salmon, vodka, cherry tomatoes & peas in a pink creamy sauce	£13.50
LINGUINE SEAFOOD ²⁻⁵⁻⁶ Linguine pasta with mussels, clams, crayfish, king prawns, garlic & chilli in a tomato sauce	£15.50
PENNE MARIO ²⁻³ Penne pasta with bacon, sun dried tomatoes, onions & black olives in a creamy tomato pink sauce	£13.50
SPAGHETTI CARBONARA ²⁻³ Classic dish with onions, bacon, mushrooms, black pepper & cream	£12.50
LINGUINE VULCANO ^{2-8 (Very Spicy)} Linguine pasta with Nduja, onions, chilli oil, chorizo, peppers & chilli flakes in a tomato sauce	£13.50
PENNE ARRABIATA ^{2 (V) (Very Spicy)} In a spicy tomato sauce with chilli, peppers, onions, olives & garlic	£12.90
PENNE ALLA GENOVESE ²⁻⁸ Penne pasta with a home-made Genovese sauce (8-hour slow cooked beef & pork with lots of onions & tomato) typical dish from Naples, topped with Parmesan	£13.90
LINGUINE KING PRAWNS PRIMAVERA ²⁻⁵⁻⁶⁻⁸ Linguine pasta cooked with olive oil, mixed julienne vegetables, garlic, chilli, king prawns, cherry tomatoes & basil. Light & fresh	£14.50
PENNE POLLO & PESTO ¹⁻²⁻³ Penne pasta with onions, chicken, peas, mushrooms, & black pepper in a creamy pesto sauce	£13.50
LINGUINE SCAMPI, ZUCCHINE & CRAB ²⁻⁵⁻⁶⁻⁸ Linguine pasta cooked with white wine, saffron, garlic, courgettes, scampi, crab claw meat, cherry tomatoes, chilli & a touch of cream	£16.90
PAPPARDELLE CHICKEN LIVERS & PORCINI ²⁻³⁻⁸ Wide ribbons of home-made egg pasta, cooked with chicken livers, mixed porcini mushrooms, onions, bacon, parmesan. In a light creamy sauce	£16.50

We have been trading since 2004 and we pride ourselves on the service and quality of food we provide. All dishes are made to order so please allow the required time to enable us to cook & serve the food, especially during busy nights.

GRAZIE MILLE!

Pasta, Risotti & Ravioli can be ordered as a smaller size at a £2.50 Discount.
Gluten free pasta available!

MAIN COURSES

From the Grill...

All our steaks are 100% British, dry-aged & matured for 28 days

10oz FILLET STEAK - plain grilled or seasoned with garlic butter ³ **£27.90**

CUT OF THE MONTH - please check the Specials Board for our monthly cut of steak

BURGER DELLA CASA ²⁻³ **£14.90**

½ Pound home-made beef burger simply made with salt & pepper, topped with fresh sliced tomatoes, lettuce, bacon, mozzarella & pesto. Served with home-made wedges, onion rings & pickled cabbage

or available with the following sauces (£3 supplement):

PEPE NERO ³ white wine, cracked black pepper, brandy & cream
AI FUNGHI ²⁻³ with lots of mushrooms, red wine, cherry tomatoes, demi-glace & chilli
DOLCELATTE ³ with Italian blue cheese, bacon lardons & cream
DIANE ³⁻⁷ with onions, mushrooms, French mustard & cream

*All steak dishes from the grill come served with julienne mixed vegetables
roasted potatoes & caramelised red onions*

POLLO DOLCELATTE ²⁻³⁻⁸ **£16.90**

British chicken breast, pan cooked with onions, white wine, bacon & mushrooms in a creamy Dolcelatte sauce. Served with potatoes & vegetables (Available without Dolcelatte)

CHICKEN PARMO ²⁻³ **£16.50**

Classic breaded chicken breast topped with bechamel sauce, Cheddar. Served with potato wedges, vegetables & garlic mayo

PARMO & PULLED PORK ²⁻³ **£17.90**

Classic breaded chicken breast topped with bechamel sauce, Cheddar & pulled pork. Served with potato wedges & vegetables

POLLO DIAVOLA ² **£16.90**

British chicken breast, pan cooked with onions, peppers, chorizo, Nduja, wine & chillies in a spicy tomato sauce. Served with potatoes & vegetables

POLLO GHIOTTONE ²⁻³ **£16.90**

British chicken breast, pan cooked & topped with Fontina cheese, Parma Ham, fresh asparagus spears, then finished in a light white wine & butter sauce, with peppercorns. Served with potatoes & vegetables

CALVES LIVER VENEZIANA ²⁻³ **£17.90**

Pan cooked calves liver, with bacon, bay leaf & onions, then finished in a light butter & white wine sauce with a touch of demi-glace. Served with mashed potatoes & vegetables

PORK FILLET STROGANOFF ²⁻³⁻⁷ **£17.50**

Tender strips of pork fillet cooked with onions, paprika, brandy, mushrooms, demi-glace & mustard in a creamy sauce. Served with Arborio rice

PORK AGRODOLCE ^{3-8 (GF)} **£17.50**

Braised 8-hour pork shoulder, deboned & rolled then sliced, with sweet & sour apples & blueberry Calvados jus. Served with mashed potato & vegetables

VEAL MARSALA ²⁻³ **£18.90**

Thinly sliced veal cooked in butter, served with fresh spinach, mushrooms & roasted potatoes. Finished in a delicious Marsala wine reduction

DUCK BREAST ORANGE or CHERRY ^{3 (GF)} **£19.50**

Pan cooked duck breast sliced & served in a home-made honey, orange, ginger sweet sauce OR in a home-made Italian Morello cherry & red wine jus. Served pink with dauphinoise potatoes & vegetables

SEABASS SALVATORE ²⁻³⁻⁶⁻⁷⁻⁸ **£20.90**

Fresh seabass fillets pan cooked & served with a creamy stunning chowder (made with langoustine bisque, potatoes, mussels, onions, bacon, parsley & a touch of cream). Served with vegetables

*Mains come served with sides as described. No changes or substitutions allowed.
Any changes will be charged separately.*

Extra bread will be charged at £2.95

**We do not include any service charge however we do share our tips amongst
all the staff members & NONE are kept from them.**

GLUTEN FREE INFO:

With the exception of stuffed pastas most other dishes can be made gluten free, just inform your waiter/waitress & we will accommodate as best we can.

V=Vegetarian VG=Vegan GF= Gluten Free

FOOD ALLERGEN INFO:

1. NUTS 2. GLUTEN 3. DAIRY 4. EGGS
5. SHELLFISH 6. MOLLUSCS 7. MUSTARD 8. CELERY

PLEASE NOTE

It is the customers responsibility to inform us of any allergies or dietary requirements you may have. Most dishes can be altered to accommodate your allergy needs; however we are unable to guarantee that products bought or manufactured off the premises do not contain substances you might be allergic to.

PIZZA & CALZONI

We cook our pizzas in a stone based pizza oven, following an authentic Neapolitan recipe from Mario's father 'Antonio', passed down to Mario & now Marco using the finest Italian flour

MARGHERITA ^{2-3 (V)} **£10.50**
Classic with tomato, mozzarella & basil

PROSCIUTTO & FUNGHI ²⁻³ **£11.90**
Ham, mushrooms, mozzarella & tomato - optional with pineapple

PEPPERONI ²⁻³ **£11.90**
Tomato, mozzarella & topped with pepperoni

BBQ PIZZA ²⁻³ **£12.90**
BBQ base, mozzarella & topped with roasted chicken, pepperoni & bacon

BOLOGNESE ²⁻³⁻⁸ **£12.90**
Bolognese base, mozzarella, topped with red onions & chicken - plain Bolognese also available

CALABRESE ^{2-3 Very Hot!!} **£13.90**
Tomato, mozzarella, topped with onions, peppers, salame, chilli & spicy Nduja

MEAT FEAST ²⁻³ **£13.50**
Tomato, mozzarella, topped with salame, roasted chicken, bacon & ham

ASPARAGUS & CHEESE ^{2-3 (V)} **£13.50**
Tomato, mozzarella, topped with asparagus, goats' cheese & caramelised onion

POLLO, FUNGHI & SPINACI ²⁻³ **£13.50**
Tomato, mozzarella, topped with mushrooms, spinach, garlic & roasted chicken

VEGETARIANA ^{2-3 (V)} **£12.90**
Tomato, mozzarella, topped with onions, mushrooms, olives, peppers, tomatoes & spinach

NAPOLETANA ²⁻³ **£13.90**
Tomato, mozzarella, topped with cherry tomatoes, capers, olives, anchovies, garlic & oregano

STAGIONI ²⁻³ **£13.90**
Tomato base topped with ham, peppers, olives & mushrooms

CRUDO ²⁻³ **£13.90**
Tomato, mozzarella, once out of the oven it is topped with Parma Ham, sun dried tomatoes rocket, Parmesan shavings

SEAFOOD ²⁻³⁻⁵⁻⁶ **£15.50**
Tomato, mozzarella with mussels, clams, king prawns, cherry tomatoes & garlic

PIZZA DELLA CASA ²⁻³ **£14.50**
This is a half pizza/half calzone combo! One half is folded & filled with mozzarella, ham & salame. The other half is topped with onions, Nduja, salame, chilli & peppers

CALZONE VEGETARIANO ^{2-3 (V)} **£13.90**
Folded pizza filled with mozzarella, olives, mushrooms, peppers, onions, spinach & tomato

CALZONE POLLO ²⁻³ **£14.90**
Folded pizza filled with mozzarella, roasted chicken, mushrooms, ham

CALZONE FORNO ²⁻³ **£14.90**
Folded pizza filled with mozzarella, tomato, salame & ham (Available with tomato or Bolognese sauce on the side)

Extra Toppings Will Be Charged Separately:

Meats £2.00 · Fish £2.50 · Vegetables £1.50 · Dairy £1.50

Gluten Free bases available except for Calzone - £2.50 Supplement.
Vegan cheese available on request.

All pizzas can be ordered in a smaller size for a £2.50 discount.

SALADS & SIDES

CAPRESE SALAD ^{3 (V) (GF)} **£6.50**
Sliced tomatoes, fresh mozzarella, olives, olive oil, basil & balsamic reduction

ROCKET SALAD ^{3 (V) (GF)} **£5.90**
Wild rocket with cherry tomatoes, balsamic vinegar & Parmesan shavings

TOMATO & RED ONION SALAD ^{(V) (GF) (VG)} **£3.90**

MIXED SALAD ^{(V) (GF) (VG)} or **GREEN SALAD** ^{(V) (GF) (VG)} **£3.90**

VEGETABLES ^{(V) (GF) (VG)} Fresh mixed seasonal vegetables **£3.50**

SPINACI ALL'AGLIO ^{(V) (GF) (VG)} Pan cooked spinach, olive oil, garlic & a touch of chilli **£4.50**

FUNGHI MISTI ^(V) Mixed mushrooms (incl porcini) cooked with olive oil, garlic & chilli **£4.90**

PISELLI ITALIANI ^(GF) Petit pois cooked with olive oil, bacon & onions **£4.20**

ZUCCHINI FRITTI ^{2-3 (V)} Thinly sliced lightly battered deep fried courgettes **£4.50**

HOME-MADE BATTERED ONION RINGS ^{2-3 (V)} **£4.50**

SWEET POTATO FRIES ^{2 (V)} **£4.50**

PATATINE FRITTE (CHIPS) ^{2 (V)} **£3.50**

PATATE NGUACCHIATE Loaded crispy potatoes, topped with cheddar, garlic mayo, pulled pork, jalapenos & onions. **£6.90**