

NIBBLES

OLIVE MARINATE (V) ♻️ Marinated green nocellara and black kalamata olives	3.75
BAKED DOUGH BALLS (V) Served with garlic butter	4.35
POMODORI SECCHI (V) ♻️ Sun dried tomatoes marinated in olive oil and herbs	2.95
PIZZETTE (V) 4 mini bite size margheritas	4.55

ANTIPASTO PLATTERS

ANTIPASTO ITALIA (N) selection of cured meats and mozzarella, bruschetta pomodoro, olives and sun dried tomatoes	6.95/13.90
ANTIPASTO VERDURE (V) Sun dried tomatoes, chargrilled courgettes, aubergines and peppers, olives, mozzarella, artichokes, rocket and bruschetta pomodoro	6.95/13.90

STARTERS

GARLIC BREAD (V) Plain or with mozzarella	3.95/4.95
GARLIC BREAD CIPOLLA (V) With red onion, mozzarella and balsamic vinegar	5.25
BRUSCHETTA AL POMODORO Ripe vine tomato, oregano, garlic, basil, olive oil on chargrilled bread. Add pesto £1.00 (V) (N)	5.45
BRUSCHETTA AI FUNGHI (V) Sautéed mushrooms, garlic, cherry tomatoes on chargrilled bread, finished with rocket and balsamic glaze	6.45
INSALATA CAPRESE (V) (N) ☺ Mozzarella, vine tomatoes, marinated olives, pesto, fresh basil and extra virgin olive oil	6.25
BRESAOLA E RUCOLA Thin cured beef served on a bed of rocket with cherry tomatoes, parmesan shavings and balsamic glaze	7.95
CALAMARI FRITTI Deep fried squid rings served with garlic mayo and lemon wedge	7.75
MEATBALLS Beef meatballs in a rich spicy tomato sauce topped with Parmesan shavings and served with chargrilled bread	7.45
SAUTÉED COZZE E VONGOLE Fresh mussels and clams in a white wine and garlic sauce served with chargrilled bread	9.95
CHILLI GAMBERONI Peeled king prawns in a spicy sauce of chilli flakes, garlic, cherry tomatoes and white wine, served with chargrilled bread	8.45

RISOTTOS

RISOTTO LUIGI ☺ With chicken, asparagus, mushrooms and parmesan in a creamy sauce ask without chicken for vegetarian option	12.95
RISOTTO ALLA PESCATORA ☺ With mussels, clams, squid and king prawns in a white wine and cherry tomato sauce	15.95

PASTA DISHES

SPAGHETTI ALLA PUTTANESCA A spicy sauce of tomatoes, black olives, capers and anchovies. Order without anchovies for vegan option	10.45
SPAGHETTI ALLA CARBONARA With pancetta, onions, cream, egg yolk and parmesan. Add chicken for 1.95	10.95
FETTUCCINE FUNGHI E SALSICCIA Porcini mushrooms and Italian sausage in a creamy sauce and parmesan	12.45
FETTUCCINE ALLA BOLOGNESE With traditional minced beef, red wine and tomato ragu sauce	10.95
RIGATONI POLLO PANCETTA Seasoned chicken breast, pancetta, and rigatoni in a creamy cheese sauce	11.50
PENNE ARRABIATA (V) With garlic, chilli, tomato and chopped parsley. Add mozzarella 1.55. Add chicken 1.95	9.50
SPAGHETTI ALLE VONGOLE With whole fresh clams, garlic, a hint of chilli in a white wine and cherry tomato sauce	13.95
LINGUINE AI GAMBERONI Linguine with whole King Prawns, garlic and hint of chilli in a white wine and cherry tomato sauce. Please tell your Waiter which prawns you prefer:- *large king prawns with head & shell on or *peeled king prawns	14.45
LINGUINE AI FRUTTI DI MARE Linguine with fresh mussels, clams, calamari and king prawns in a garlic, chilli, white wine and cherry tomato sauce	15.95
LASAGNE ALLA BOLOGNESE With bechamel, mince beef and bolognese sauce	10.95
CANNELLONI DI RICOTTA E SPINACI With spinach and ricotta, bechamel and tomato topped with mozzarella and oven baked. Ask without parmesan for vegetarian option	10.95
GNOCCHI ALLA SORRENTINA Potato gnocchi with tomato sauce, garlic, mozzarella, parmesan and basil. Order without parmesan for vegetarian option	10.95

SALADS

INSALATA DI POLLO With grilled chicken, lettuce, tomatoes, black olives, goat's cheese, red peppers, hard boiled egg and croutons served with dough sticks. Add crispy pancetta for 1.55	12.45
CHICKEN CAESAR SALAD Grilled chicken breast, lettuce, anchovies, croutons, parmesan shavings and caesar dressing and dough sticks. Add pancetta for 1.55	11.95
NIZZARDA Tuna, anchovies, boiled egg, black olives, capers, mixed leaves, vine tomatoes and cucumber served with dough sticks	12.45
INSALATA GUSTOSA Grilled aubergine, grilled courgette, sun dried tomatoes, mozzarella, black olives, mixed leaves and diced parma ham served with dough sticks	12.95

FISH

FRITTO MISTO A seasoned crisp mix of calamari, king prawns, cod, and whitebait served with garlic mayo dip	15.45
SPIGOLA ALL AMMIRAGLIA Sea bass fillet with king prawns and mussels in a white wine and lemon sauce	16.45
MERLUZZO ALLA PUTTANESCA ☺ Fillet of fresh cod, black olives, capers, cherry tomatoes served with green beans	13.95

MEAT

POLLO MILANESE Flattened bread crumbed chicken breast, served with chips	13.45
BISTECCA AI FERRI ☺ Chargilled rib eye steak served with chips. Add peppercorn, gorgonzola or marsala sauce for an extra 2.00	21.95
SALTIMBOCCA DI POLLO Chicken breast, Parma ham and mozzarella in a buttery sage sauce served with sautéed potatoes	13.95
AGNELLO ALLA GRIGLIA ☺ Lamb chops chargrilled and served with garlic spinach	14.45
PORK AL MARSALA Escalopes of pork loin in a mushroom, cream and marsala wine sauce served with sautéed potatoes	14.25
POLLO ALLA GRIGLIA ☺ Chargilled flattened chicken breast served with mixed salad	11.45

SIDES

SAUTÉED POTATOES (V)	3.45
CHIPS (V)	2.95
COURGETTES (V) Pan fried in butter	3.45
SPINACH (V) ☺ Sautéed with garlic and a hint of chilli	3.45
GARLIC MUSHROOMS (V)	3.45
AUBERGINES (V) Sautéed with tomato and basil	3.45
GREEN BEANS (V) Pan fried in butter	3.45
MIXED SALAD (V)	3.95
TOMATO AND ONION SALAD (V) ☺	3.45
RUCOLA Rocket and parmesan shavings with balsamic glaze	4.75

PIZZE

Our Neapolitan style Pizzas are cooked in a traditional stone oven, and our pizza dough is made fresh daily using a traditional Italian method

MARGHERITA The queen of the pizzas with mozzarella, tomato, parmesan and fresh basil	8.25
CAPRICCIOSA Tomato, mozzarella, black olives, ham, hard boiled egg, anchovies, red peppers, capers and artichokes	11.45
FOUR SEASON Four different quarters: mozzarella, ham, mushrooms, anchovies and capers finished with black olives on a tomato base	11.45
PICCANTELLA Superbly spicy! Tomato, mozzarella, spicy salame, jalapeño peppers, chilli oil and fresh basil	10.95
FIorentina Spinach, Parmesan, fresh egg, black olives, mozzarella, tomato and garlic oil	10.45
QUATTRO FORMAGGI Tomato base, with mozzarella, parmesan, gorgonzola and goat cheese	10.45
TRIFOLATA With mozzarella, ham, mushrooms, black olives and tomato base	11.45
VERDURE (V) Tomato, mozzarella, aubergines, courgettes, peppers, mushrooms, olives and garlic oil	11.45
SFIZIOSA (V) Goat cheese, mozzarella, tomato, caramelized onion, spinach, red onion and garlic oil	12.45
DIAVOLA Spicy beef, tomato, pepperoni, red onions, roquito peppers and mozzarella	13.45
FRUTTI DI MARE No cheese, with tomato, garlic, squid, mussels, clams and prawns	13.75
POLLO With mozzarella, tomato, chicken, red peppers, red onions and garlic oil	12.45
VERACE Mozzarella, parma ham, rocket, cherry tomatoes and finished with shaved parmesan (no tomato base)	13.45

CALZONE

Folded pizza with delicious fillings

TRADIZIONALE Tomato, mozzarella, ricotta cheese, pepperoni and black pepper	11.95
CALZONE AI FUNGHI Tomato, mozzarella, ham, mushrooms, ricotta cheese and black pepper	12.45
PICCANTE With tomato, chicken, roasted aubergines, mozzarella, spicy salame and fresh parsley	13.45

ADDITIONAL TOPPING AVAILABLE ON REQUEST 1.95/2.95

DESSERTS

CHOCOLATE FUDGE CAKE (V) Baked in house, rich moist, served with cream or ice cream	5.45
HOME MADE TIRAMISU (V) With mascarpone, cream, marsala wine and coffee soaked finger sponge biscuits	5.45
CRÈME BRULEE (V) Traditional vanilla custard made in house topped with caramelized sugar	5.45
TORTA DI MELE (N) Shortcrust pastry with a light cream and sliced apples served with cream or ice cream	5.55
HOME MADE BANOFFEE PIE Digestive biscuit base, caramel, bananas, fresh cream and chocolate flakes	5.25
NEW YORK CHEESECAKE (V) A traditional baked cheese cake flavoured with a hint of vanilla sitting on a sponge base, served with cream or ice cream	5.45
VINO E BISCOTTI (N) Moscato dessert wine 50 ml served with amaretti and cantuccini biscuits	5.95
CANNOLO SICILIANO A traditional Sicilian dessert. A wafer roll filled with sweet ricotta, candid orange peel and chocolate drops	5.45
CHEESE AND WARM DOUGH BALLS Selection of Italian cheeses served with warm dough balls and caramelized onion chutney	7.95
CHOCOLATE BROWNIE ☺ Served with ice cream	4.75
PICCOLI DOLCI ☺ A mini pudding served with your choice of coffee *1.50 extra for liqueur coffee	4.75

Filo pastry shaped like a lobster tail filled with either: lemon cream lobster tail - chocolate and hazelnut lobster tail or chocolate brownie

GELATI E SORBETTI

TOFFEE SUNDAE Vanilla and toffee gelato, caramel sauce, fudge pieces, a whirl of cream and a wafer	5.55
CHOCOLATE SUNDAE Vanilla and chocolate gelato, chocolate sauce, chunks of chocolate fudge cake, whirl of cream and a wafer	5.55
SEMIFREDDO TORRONCINO (N) Nougat semifreddo topped with crushed praline hazelnut and a wafer	4.75
TARTUFO AL LIMONCELLO Lemon gelato ith a liquid limoncello core sprinkled with crushed lemon meringue and a wafer	4.95
TARTUFO AL NOCCIOLA (N) Hazelnut gelato with a chocolate core sprinkled with hazelnut meringue and a wafer	4.95
COPPA GELATO 3 scoops of your choice, vanilla, strawberry, chocolate, mint choc chip, caramel or pistachio and a wafer	4.95
LEMON OR MANDARIN SORBET 3 scoops of lemon or mandarin sorbet and a wafer	5.15
AFFOGATO A shot of hot espresso coffee on a scoop of vanilla gelato	4.25

BEER AND CIDER

PERONI NASTRO AZZURRO 330ML	4.25	600ML	6.75
PERONI GRAN RISERVA 500ML			8.95
MORETTI 330ML	4.25	600 ML	6.75
MORETTI TOSCANA 500ML			6.55
ASPALL CIDER 330ML	4.25	500ML	6.75
LA MELA ROSSA ITALIAN CIDER 330ML			4.25
GILAC DORITA 330ML	6.25	750ML	13.55
GILAC SOPHIE 330ML	6.25	750ML	13.55
MORETTI ZERO 330ML			3.75

SOFT DRINKS

SAN PELLEGRINO LIMONATA	2.75		
SAN PELLEGRINO ARANCIATA	2.75		
SAN PELLEGRINO ARANCIATA ROSSA	2.75		
COCA COLA /DIET COKE	2.65		
FANTA/ SPRITE	2.65		
APPLE JUICE	2.65		
ORANGE JUICE	2.65		
CRANBERRY JUICE	2.65		
PINEAPPLE JUICE	2.65		
TOMATO JUICE	2.65		
EDELFLOWER PRESSE	2.95		
RASPBERRY LEMONADE	2.95		
APPLETIZER	2.55		
MILK	1.65		
SCHWEPES MIXERS 200ML	1.85		
STILL/ SPARKLING MINERAL WATER 500ML	2.55	750ML	3.75

HOT BEVERAGES

LATTE Double espresso, steamed milk	2.75
CAPPUCCINO Espresso, foamed milk dusted with chocolate	2.65
ESPRESSO SINGLE A strong shot, Italian favourite	2.15
ESPRESSO DOUBLE A strong shot, italian favourite	2.45
LIQUEUR COFFEE Americano coffee with your choice of liqueur. Choose from Tia Maria, Brandy, Amaretto or Whisky. Finished with cream	4.95
MACCHIATO Double espresso, a little foamed milk	2.65
AMERICANO Espresso, hot water	2.15
FLAT WHITE Espresso, hot water and steamed milk	2.45
MOCHA Espresso, chocolate, steamed milk	2.75
TEA English Breakfast, Mint, Green Tea or camomile	2.25
HOT CHOCOLATE Chocolate, hot steamed milk	2.75

ASK YOUR WAITER FOR OUR DAILY SPECIALS

Prices are inclusive of VAT . A discretionary service charge of 12.5% is added for parties of 7 or more adults. (V) suitable for vegetarians. ☺ suitable for vegans. (N) contain nuts or nut oil. ☺ Gluten free. Although dishes made without this symbol are made without nuts, there is a possibility that traces of nuts might still be found in them.

Our dishes are freshly made to order, if you require more detailed allergy information, please ask a member of the team. Unfortunately it is not possible for us to guarantee our kitchen 100% allergen free.