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## *To start...*

### *Aperitivo*

#### **Negroni**

Vermouth, Campari & Gin  
£ 8.95

#### **Bicicletta**

Dry white wine & Campari  
topped with soda  
£ 8.95

#### **Aperol Spritz**

Aperol, Prosecco & soda  
£ 9.50

#### **Bellini**

White peach purée topped  
with Prosecco  
£ 8.50

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### *Stuzzichini*

*Perfect to share*

#### **Olive Marinato**

Italian house marinated olives  
£ 2.95

#### **Ciabatta**

Freshly baked Italian bread  
£ 2.95

#### **Pane all'Aglio**

Pizza base topped with fresh garlic,  
salted butter & fresh parsley  
£ 4.50

#### **Pane Pomodori**

Pizza base topped with a rich garlicky  
tomato sauce & Pecorino Sardo  
£ 4.95

#### **Pane al Rosmarino**

Pizza base topped with fresh rosemary, Maldon  
sea salt & olive oil  
£ 4.95

#### **Bruschetta Classica**

Toasted ciabatta bread topped with fresh basil,  
garlic & extra virgin olive oil marinated  
tomato drizzled with balsamic di Modena  
£ 5.50

#### **Bruschetta Montecarlo**

Marinated roasted peppers in olive oil, garlic,  
mint & oregano served on top of grilled  
toasted ciabatta bread  
£ 5.50

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# *Antipasti*

## **Crocchette -Veneto-**

Creamy Parmesan & Parma ham croquettes  
served with garlic aioli  
£ 6.50

## **Calamari -Veneto-**

Squid fried to a golden crisp served with  
citrus & garlic aioli  
£ 7.95

## **Arancine -Sicilia-**

A Sicilian speciality of fried saffron Arborio rice balls  
with beef ragu served with tomato concasse  
£ 7.95

## **Mozzarella in Carrozza (v) -Campania-**

Melting buffalo mozzarella wrapped in crispy bread served  
with a black olive, tomato & anchovie dressing  
£ 6.95

## **Carpaccio di Manzo -Toscana-**

Thinly sliced Chianti marinated fillet of beef  
with peppery rocket salad, parmigiano  
& drizzled with black truffle oil  
£ 8.95

## **Tartare di Tonno -Veneto-**

Raw marinated yellow finned tuna served with  
avocado, lime & chive mousse  
£ 8.95

## **Fegatini di Pollo -Umbria-**

Pan seared chicken livers & pancetta with sweet  
Marsala wine sauce served on top of toasted  
ciabatta crostini  
£ 6.95

## **Prosciutto e Melone -Emilia Romagna-**

Best available Cantaloupe melon with thinly sliced  
San Daniele Parma ham & Canadian maple syrup  
£ 8.50

## **Asparagi con Fontina -Valle D'Aosta-**

Grilled fresh asparagus wrapped in Parma ham  
served with melting Fontina cheese  
from the Italian Alps  
£ 8.95

## **Melanzane alla Parmigiana -Campania-**

Layers of grilled aubergine, tomato sauce,  
basil & Parmigiano Reggiano topped with mozzarella  
£ 7.50

## **Cozze al Vapore -Sicilia-**

Steamed Scottish rope grown mussels,  
please choose a sauce;  
Tomato, chilli, garlic & white wine  
**OR**  
Cream, white wine, garlic & parsley  
£ 7.95

## **Capesante al Forno -Veneto-**

Gratinated king scallops with classic Thermidor sauce  
£ 8.50

## **Insalata di Polpo -Sardegna-**

Sardinian style octopus salad dressed  
with a fresh herb & citrus dressing  
served with baby potato  
£ 8.95

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## Pasta

### **Lasagna -Emilia Romagna-**

Pasta layered with cheesy béchamel, San Marzano tomato sugo & minced beef  
Primi £ 6.95 / Secondi £ 12.95

### **Spaghetti Cozze e Gamberoni -Sicilia-**

Shoe string pasta tossed with mussels & prawns in a light tomato, white wine & garlic sauce with a hint of fresh red chilli & parsley  
Secondi £ 13.95

### **Carbonara -Lazio-**

Just the simple classic!  
Primi £ 6.50 / Secondi £ 12.50

### **Tagliatelle al Ragù -Emilia Romagna-**

Pasta ribbons tossed in a rich tomato & minced beef sugo with red wine, thyme & bay  
>> Option of gnocchi <<  
Primi £ 5.95 / Secondi £ 11.95

### **Pappardelle Porcini (v) -Toscana-**

Wide pasta ribbons with porcini mushrooms, white wine & garlic tossed in a creamy truffle sauce  
Primi £ 5.95 / Secondi £ 11.95

### **Spaghetti Vongole e Gamberi -Sicilia-**

White clams & prawns sautéed in white wine & tomato sauce tossed with shoe string pasta, garlic, a hint of chilli, parsley & fresh lemon  
Secondi £ 13.95

### **Paccheri con Salsiccia -Campania-**

Homemade Luganega sausage meat cooked in tomato, red wine, thyme & fennel tossed with pillow case pasta  
Secondi £ 12.95

### **Pasta al Grana Padano -Emilia Romagna-**

Pasta cooked in parmesan wheel flambéed with Italian brandy  
A real delight!  
Secondi £ 13.50

### **Linguine all'Aragosta -Sardegna-**

Fresh lobster & San Marzano tomato flambéed with Brandy in a creamy lobster Bisque served with linguine pasta  
Secondi £ 15.50

### **Tagliatelle au Fegatini -Abruzzo-**

Pasta ribbons with pan fried chicken liver & smoked pancetta tossed in Vino Santo, tomato, garlic & parley  
Secondi £ 12.95

### **Tortiglioni alla Norma (v) -Sicilia-**

Tubular shaped pasta with roasted aubergine, sweet cherry tomato, garlic, chilli & basil topped with Pecorino Sardo  
Primi £ 6.50 / Secondi £ 12.95

### **Paccheri con Pesce Rospo -Calabria-**

Pan fried monk fish in tomato, cream & tarragon served with Paccheri pasta  
Secondi £ 14.95

### **Gnocchi al Gorgonzola (v) -Lombardia-**

Homemade potato dumplings in a fondant of Gorgonzola & Mascarpone cream cheese sauce served in a parmesan basket  
Secondi £ 14.50

### **Tortiglioni alla Calavino -Trentino-**

Tubular shaped pasta with seared strips of beef fillet & broccoli in a rich red wine, tomato & cream sauce  
Secondi £ 14.95

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## Ravioli

### **Tortellini di Zucca (v) -Emilia-Romagna-**

Roasted pumpkin & butternut squash ravioli with creamy ricotta & nutmeg served with a light cream & sage sauce  
Primi £ 6.50 / Secondi £ 12.95

### **Mezzalune di Branzino -Campania-**

Pasta filled with poached sea bass, fresh red chilli, garlic & parsley served in a light citrus & white wine butter sauce  
Secondi £ 15.95

### **Broccoli e Provolone (v) -Campania-**

Broccoli & Provolone piccante cheese filled pasta served with a creamy tomato sauce  
Primi £ 6.95 / Secondi £ 13.50

### **Ravioli di Salsiccia -Campania-**

Pasta filled with homemade spicy pork & fennel sausage served with San Marzano arrabiata sauce  
Primi £ 6.95 / Secondi £ 13.50

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# *Pizza al Neapolitana*

## **Margherita (v) -Campania-**

Thin & crispy sour dough base topped with tomato sugo, fresh buffalo mozzarella & basil drizzled with extra virgin olive oil

£ 11.95

## **Mortadella e Pistacchio (n) -Campania-**

Béchamel & pistachio pesto cream base with mozzarella, freshly sliced Mortadella ham & toasted pistachio nuts

£ 13.95

## **Calabrese -Calabria-**

Thin & crispy sourdough base topped with tomato sugo, Calabrese style spicy sausage & fresh red chilli

£ 13.50

## **Quattro Formaggi (v) -Campania-**

Béchamel base topped with Pecorino Sardo, Fontina, Mozzarella & Gorgonzola

£ 13.95

## **Mozzarella e Prosciutto Crudo -Campania-**

Sourdough base topped with tomato sugo baked & then topped with fresh rocket, buffalo mozzarella & sliced Parma ham drizzled with olive oil

£ 13.50

## **Giardino (v) -Campania-**

Thin & crispy sourdough base topped with tomato sugo, mozzarella, grilled aubergine, courgette, mixed peppers & cherry tomatoes

£ 13.50

# *Risotto*

## **Di Zucca (v) -Trentino-**

Creamy Arborio & roasted butternut squash with pink pepper corn, crispy sage & black truffle

Secondi £ 13.50

## **Di Asparagi (v) (n) -Lazio-**

Risotto of asparagus & goat's cheese with toasted hazelnuts & drizzle with black truffle oil

Primi £ 6.95 / Secondi £ 13.50

## **Di Anatra e Porcini -Trentino-**

Roasted pulled duck leg risotto with garlic, thyme, orange & parmesan velouté

Secondi £ 14.95

## **Di Parma -Emilia Romagna-**

Creamy risotto of porcini mushroom, thyme & white wine wrapped in San Daniele ham & topped with Fontal cheese

Secondi £ 14.95

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## *Pesce Secondi*

### **Branzino al Sale -Sicilia-**

Salt crusted sea bass served with either;  
Tomato, caper, olive & anchovie sauce

**OR**

Lemon & white wine zabaglione

£ 17.95

### **Cacciucco -Liguria-**

Ligurian style fish & shellfish stew topped  
with bread & baked to perfection

*'Our speciality'*

£ 18.95

### **Tonno alla Puttanesca -Campania-**

Grilled yellow finned tuna with a classic  
Neapolitan style sauce of fresh tomato,  
olives, capers, garlic & anchovie

£ 18.95

### **Branzino alla Griglia -Puglia-**

Whole grilled sea bass served on the bone with  
a classic spicy Arrabiata sauce

*(please ask if you like it to be deboned)*

£ 17.95

### **Aragosta alla Thermidor -Friuli-**

Best native lobster topped with a creamy Thermidor  
sauce & gratinated to golden

£ 31.95

### **Pesce Rospo -Piemonte-**

Marinated fresh monk fish & zucchini in olive oil,  
lemon, garlic & rosemary, simply grilled & served  
with a creamy lobster sauce

£ 19.95

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## *Carne Secondi*

### **Agnello -Trentino-**

Grilled French trimmed lamb cutlets served with  
Sherry, mint & rosemary jus

£ 18.95

### **Pollo Calabrese -Calabria-**

Pan roasted chicken breast served with roasted  
peppers, tomato & spicy Calabrese style sausage

£ 14.95

### **Pollo al Parma -Emilia Romagna-**

Oven roasted chicken breast served with fresh  
asparagus, creamy mushroom & thyme sauce

£ 15.95

### **Anatra alla Pizzaiola -Campania-**

Crispy fried duck leg confit served with roasted  
pepper, San Marzano tomato, garlic, chilli & oregano

£ 17.95

### **Fegato di Vitello -Veneto-**

The classic from Harry's bar in Venice.

Pan seared calf's liver with caramelised  
onion & red wine jus

£ 16.95

### **Filletto di Funghi -Emilia Romagna-**

8oz grilled fillet steak served with a creamy mushroom,  
thyme & Gorgonzola sauce

£ 23.95

### **Filletto al Chianti -Emilia Romagna-**

8 oz grilled fillet steak served with Chianti  
reduction & pancetta

£ 23.95

### **Filletto al Pepe Rosa -Emilia Romagna-**

8 oz grilled fillet steak served with a creamy  
pink peppercorn sauce

£ 23.95

### **Filletto in Salsa Diane -Trentino-**

8 oz grilled fillet steak served with a creamy mustard,  
red wine jus, mushroom & thyme

£ 23.95

### **Vitello al Limone e Salvia -Sicilia-**

Escallop of veal in a classic lemon,  
sage & butter velouté

£ 14.95

### **Vitello alla Fiorentina -Toscana-**

Veal escallop coated in bread crumb fried & topped  
with a rich pizzaiolo sauce, buffalo mozzarella & basil

£ 17.50

*Please order a side with your main course*

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## *Contorni*

### **Ciotola di Verdure**

Steamed vegetables

£ 3.95

### **French Fries**

£ 2.95

### **Broccoli**

Dressed broccoli

£ 3.95

### **Spinaci**

Sauté spinach with garlic, butter & chilli

£ 3.95

### **Zucchine Fritte**

Courgette coated in semolina & fried to golden

£ 3.95

### **Patate con Cipolla Rossa**

Sautéed potatoes with red onions, thyme & garlic

£ 3.50

### **Fagiolini**

Sauté French beans

£ 3.95

### **Piselli**

Green peas tossed in a creamy parmesan sauce

£ 3.95

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## *Insalata*

### **Rucola e Pomodorini -Umbria-**

Rocket salad with cherry tomatoes & Parmigiano Reggiano  
dressed with balsamic dressing

£ 5.50

### **Pomodoro e Cipolla -Sicilia-**

Tomato & red onion salad with olive oil, chive & Sherry  
vinegar dressing

£ 5.50

### **Insalata Mista-Umbria-**

Dressed mixed salad with house dressing

£ 4.95

### **Verde -Sicilia-**

Dressed green salad with house dressing

£ 4.95