
Stuzzichini

Perfect to share

Olive Marinate (v)

House marinated olives
£ 3.50

Arancine

Fried Sicilian rice & meat balls
£ 7.95

Zucchine Fritte (v)

Shoestring fried courgette
£ 5.95

Trio Bruschetta (v)

Chef's selection of bruschetta
£ 7.85

Bruschetta Classica (v)

Classic tomato & basil bruschetta
£ 5.85

Bruschetta Montecarlo (v)

Marinated roasted pepper bruschetta
£ 5.85

Ciabatta (v)

Freshly baked Italian bread
£ 2.95

Pane all'Aglio (v)

Stone baked garlic bread
£ 4.50

Pane Pomodori (v)

Garlic bread topped with tomato sauce
£ 4.95

Antipasti

Crocchette -Veneto-

Creamy Parmesan & Parma ham croquettes
served with garlic aioli
£ 6.85

Calamari -Veneto-

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

Mozzarella in Carrozza (v) -Campania-

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

Carpaccio di Manzo -Toscana-

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

Prosciutto e Mozzarella -Veneto-

Creamy buffalo mozzarella & the finest of Italian
cured ham with black truffle oil
£ 9.50

Fegatini di Pollo -Umbria-

Pan seared chicken livers & pancetta
with sweet Marsala wine sauce
£ 6.95

Prosciutto e Melone -Emilia Romagna-

Best available melon with thinly sliced
San Daniele Parma ham & Canadian maple syrup
£ 8.85

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 (v) -Campania-

Layers of grilled aubergine, tomato sauce,
basil & Parmigiano Reggiano topped with mozzarella
£ 7.80

Capesante al Forno -Veneto-

Gratinated king scallops with classic Thermidor sauce
£ 8.95

Caprese (v) -Umbria-

Fresh vine tomato, buffalo mozzarella & basil
drizzled with extra virgin olive oil & balsamic
£ 7.95

Avocado al Forno -Veneto-

Baked Devonshire crab & fresh avocado in a creamy lobster
bisque gratinated with parmesan & mozzarella
£ 8.95

Pasta

Lasagna -Emilia Romagna-

Pasta layered with cheesy béchamel, San Marzano tomato sugo & minced beef
£ 7.25 / £ 13.50

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
£ 14.50

Carbonara -Lazio-

Just the simple classic!
£ 6.80 / £ 12.95

Tagliatelle al Ragù -Emilia Romagna-

Pasta ribbons tossed in a rich tomato & minced beef sugo with red wine, thyme & bay
£ 6.25 / £ 12.50

Tagliatelle Porcini (v) -Toscana-

Wide pasta ribbons with porcini mushrooms, white wine & garlic tossed in a creamy truffle sauce
£ 6.50 / £ 12.95

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
£ 14.50

Paccheri con Salsiccia -Campania-

Homemade Luganega sausage meat cooked in tomato, red wine, thyme & fennel tossed with pillow case pasta
£ 13.50

Mezzalune di Branzino -Campania-

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

Ravioli di Salsiccia -Campania-

Pasta filled with homemade spicy pork & fennel sausage served with San Marzano arrabiata sauce
£ 6.95 / £ 13.95

Pasta Grana Padano (v) -Emilia Romagna-

Pasta cooked in parmesan wheel flambéed with Italian brandy. A real delight!
£ 13.95

Linguine all'Aragosta -Sardegna-

Fresh lobster & San Marzano tomato flambéed with Brandy in a creamy lobster Bisque served with linguine pasta
£ 16.50

Tagliatelle con Fegatini -Abruzzo-

Pasta ribbons with pan fried chicken liver & smoked pancetta tossed in Vino Santo, tomato, garlic & parsley
£ 13.50

Tortiglioni alla Norma (v) -Sicilia-

Tubular shaped pasta with roasted aubergine, sweet cherry tomato, garlic, chilli & basil topped with Pecorino Sardo
£ 13.50

Linguine con Pesce Rospo -Calabria-

Flat shoe string pasta tossed in a creamy tomato, garlic & tarragon sauce with fresh monk fish, courgette & cherry tomatoes
£ 15.50

Gnocchi al Gorgonzola (v) -Lombardia-

Homemade potato dumplings in a fondant of Gorgonzola & Mascarpone cream cheese sauce served in a parmesan basket
£ 14.95

Tortiglioni alla Calvino -Trentino-

Tubular shaped pasta with seared strips of beef fillet & broccoli in a rich red wine, tomato & cream sauce
£ 15.50

Linguine al Granchio -Veneto-

Linguine pasta tossed in with Devonshire crab & prawns in a creamy tomato, garlic & white wine sauce
£ 16.50

Broccoli e Provolone (v) -Campania-

Broccoli & Provolone piccante cheese filled pasta served with a creamy tomato sauce
£ 6.95 / £ 13.95

Risotto

Di Sorrento -Campania-

A speciality from the Amalfi coast
Succulent Langoustine & Amalfi lemon risotto
£ 15.95

Di Asparagi (v) (n) -Lazio-

Risotto of asparagus & goat's cheese with toasted hazelnuts & drizzled with black truffle oil
£ 6.95 / £ 13.50

Di Anatra -Sicilia-

Red wine, thyme & orange risotto served with a crispy fried duck leg
£ 18.50

Di Parma -Emilia Romagna-

Creamy risotto of porcini mushroom, thyme & white wine wrapped in San Daniele ham
£ 14.95

Carne

Agnello -Trentino-

Shoulder of lamb braised for 9 hours & served with a minty Espagnole sauce
£ 18.95

Pollo Calabrese -Calabria-

Pan roasted chicken breast served with roasted peppers, tomato & spicy Calabrese style sausage
£ 15.95

Pollo Asparagi -Emilia Romagna-

Oven roasted chicken breast served with fresh asparagus, creamy mushroom, white wine & 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 strips of calf's liver with caramelised onion & red wine jus
£ 17.50

Fegato alla Salvia -Veneto-

Pan seared calf's liver with white wine, butter & sage sauce
£ 17.50

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 -Sicilia-

Escallop of veal in a classic lemon & butter velouté
£ 15.50

Vitello alla Milanese -Toscana-

Veal escallop coated in bread crumbs fried & topped with a rich pizzaiolo sauce, buffalo mozzarella & truffle oil
£ 18.50

Contorni

Steamed vegetables

£ 3.95

French Fries

£ 2.95

Sauté French beans

£ 3.95

Broccoli

£ 3.95

Spinach

Sauté spinach with garlic, butter & chilli
£ 3.95

Piselli

Green peas & smoked pancetta tossed in a creamy parmesan sauce
£ 3.95

Patate con Cipolla Rossa

Sautéed potatoes with red onions, thyme & garlic
£ 3.80

Avocado

Grilled avocado with chilli vinigrette
£ 4.50

Rocket salad

£ 5.50

Tomato & red onion salad

£ 5.50

Mixed salad

£ 4.95

Green salad

£ 4.95