ANTIPASTI (STARTERS)

Zuppa di pesce £9.30

Home-made fish soup served with croutons

Minestrone dell' ortolano (V+) £7.20

Homemade fresh vegetable soup

Prosciutto e melone £10.90

Authentic parma ham and melon

Formaggio di capra con verdure alla griglia (V) £10.90

Grilled goats cheese served on a bed of roasted vegetables with a sun-dried tomato

Funghetti trifolati (V) £8.50

Mushrooms cooked with extra virgin olive oil, garlic and parsley

Melanzane alla parmigiana £10.90

Layers of baked aubergine, tomato, fior di latte mozzarella and grana padano cheese

Avocado alla cardinale £10.90

Avocado pear with smoked salmon and prawns on a bed of mixed leaf served with a marie-rose sauce

Patè della casa £9.50

Homemade liver pate

Calamari fritti £9.90

Deep fried squid served with a tartare sauce

Cozze alla san benedettese £10.80

Fresh mussels in a white wine, tomato and garlic sauce with a hint of chilli

Sardine all' aglio £9.90

Pan-fried sardines served in a garlic and white wine sauce

Argentini £9.90

Deep fried white bait served with a tartare sauce

Asparagi alla parmigiana £10.50

Fresh asparagus served with melted butter and grana padano cheese

Bruschetta pomodoro e mozzarella £7.90

Bruschetta with fresh tomatoes, buffalo mozzarella, garlic and basil

Zucchine fritte £7.90

Deep fried courgettes served with a spicy tomato dip

Patatine fritte £4.50

French fries

Olives (V+) £3.50

Antipasto di campagna £15.90 (for two or more to share)

Parma ham, coppa, salami, mortadella, mozzarella cheese, pesto, marinated peppers, cherry tomatoes, olives and various breads



INSALATE (SALADS)

Insalata mista (V) £5.70

Mixed salad

Insalata di pomodori e cipolle (V+) £5.70

Tomato and onion salad

Mozzarella tricolore £10.50

Buffalo mozzarella, tomato and avocado salad

Insalata di rucola e grana £5.70

Rocket and grana padano cheese salad

Insalata primavera (V) £13.10

Avocado, egg, goat cheese and mixed leaf salad

Insalata nizzarda £13.10

Tuna fish, eggs, anchovies, black olives served on a bed of mixed lettuce served with tomatoes and potatoes

Insalata di avocado e gamberetti £13.10

Avocado and prawn salad served with a marie rose sauce

Tagliata di pollo £16.10

Sliced char grilled breast of chicken served on a bed of mixed salad

Tagliata di manzo £21.90

Sliced char-grilled sirloin steak served on a bed of rocket with shaves of parmesan

Salmone con crosta alle erbe £17.70

Fillet of scotch salmon topped with a herb and breadcrumb crust grilled then served on a bed of mixed salad

(All our salads are accompanied by extra virgin olive oil and balsamic vinegar)

PANE (BREAD) (Our breads are baked to order)

Bread and butter (V) £2.80

Pane all' aglio (V) £4.50

Garlic bread

Pane all' aglio con mozzarella (V) £5.90

Garlic bread with mozzarella cheese

Pizzetta al rosmarino (V+) £5.90

Pizza base with fresh rosemary and extra virgin olive oil

Pizzetta con mozzarella (V) £7.30

Pizza base with mozzarella cheese

Pizzetta con pomodoro e aglio (V+) £7.10

Pizza base with tomato and fresh garlic

CARNE (MEAT)

Filetto di manzo alla griglia £26.70

Grilled fillet steak

Medaglioni al pepe verde £26.90

Medallions of fillet steak cooked in a cream, green peppercorn and brandy sauce

Bistecca al chianti £21.90

Grilled sirloin steak cooked in a mushroom and red wine sauce

Bistecca alla pizzaiola £21.90

Grilled sirloin steak with a garlic, tomato, oregano and parsley sauce

Lombata di agnello al marsala e funghi £24.50

Pan fried loin of lamb served in a marsala wine, cream and mushroom sauce with mashed potato

Scaloppina alla milanese £16.90

Bread crumbed escalope of veal served with spaghetti in a tomato sauce

Saltimbocca alla romana £16.90

Escallops of veal with marsala wine, parma ham and sage

Scaloppina alla rocco £16.90

Escalope of veal topped with ham, red peppers, fontina cheese, pan fried then served with a white wine sauce

Scaloppina ai funghi e panna £16.90

Escalope of veal cooked in a cream and mushroom sauce

Petto di pollo alla valdostana £16.10

Breast of chicken grilled in tomato, ham and mozzarella cheese

Pollo san giorgio £16.10

Goujons of chicken breast cooked in a asparagus, tomato, white wine and cream sauce

Pollo alla siciliana £16.10

Goujons of chicken breast cooked with garlic, tomatoes and aubergines

Fegato al burro e salvia £17.70

Pan fried calves liver with butter and sage

(All meat main courses are served with a selection of fresh vegetables and potatoes except Scaloppina alla Milanese which is served with spaghetti al pomodoro)

PESCE (FISH)

Branzino al timo £17.90

Pan-fried sea bass fillets served with extra virgin olive oil, diced fresh tomato and thyme

Branzino al zenzero £17.90

Pan fried sea bass fillets with garlic, chilli and ginger

Coda di rospo al pepe rosa £19.90

Medallions of monk fish cooked in white wine with cream and pink peppercorns

Coda di rospo allo zafferano £19.90

Medallions of monk fish cooked in a white wine, clams, saffron and cream sauce

Salmone alla fiorentina £17.90

Grilled fillet of salmon on a bed of spinach with a white wine and cream sauce

Salmone primavera £17.70

Grilled fillet of salmon served on a bed of roasted vegetables and balsamic vinegar

Sardine all' aglio £16.90

Pan-fried sardines served in a garlic and white wine sauce

(All fish main courses are served with a selection of fresh vegetables and potatoes)

PASTA, GNOCCHI E RISOTTO

Spaghetti al pomodoro (V+) £10.90

Spaghetti with a tomato sauce

Spaghetti alla bolognese £12.30

Spaghetti with a tomato, minced beef and herb sauce

Spaghetti alla carbonara £13.50

Spaghetti with Italian bacon, egg and grana padano cheese

Spaghetti dello chef £13.50

Spaghetti with garlic, Parma ham, mushroom, tomato, cream, fresh basil and grana padano cheese

Spaghetti alle polpette £13.60

Spaghetti with meatballs in a tomato sauce

Spaghetti alla marinara £15.20

Spaghetti with a tomato, seafood and garlic sauce

Penne all' amatriciana £13.50

Penne with a tomato, onion, bacon and black pepper sauce

Penne vegetariane (V+) £13.50

Penne with a tomato, sun-dried tomato, mixed roasted vegetable and garlic sauce

Penne alle due salsicce £14.50

Penne with luganega sausage and spicy sausage in a tomato, garlic, herb and hint of chilli sauce

Penne alla pizzaiola £15.50

Penne with strips of beef fillet and a tomato, garlic, virgin olive oil, white wine and oregano

Tagliatelle al salmone e spinaci £14.50

Tagliatelle with fresh salmon and a spinach, grana padano cheese and cream sauce

Tagliatelle mare e monti £14.50

Tagliatelle in a mushroom, prawn, tomato, cream and garlic sauce

Tagliatelle del Vittorio £14.50

Tagliatelle with a hint of chilli, white wine,

broccoli, king prawn, garlic and extra virgin olive oil

Tagliatelle al pollo e funghi £14.50

Tagliatelle with a chicken, wild mushrooms, sun-dried tomato

and cream sauce

Tortelloni ai funghi e panna £14.60

Tortelloni with a mushroom, cream and grana padano cheese sauce

Tortelloni con asparagi e zafferano £14.60

Tortelloni with fresh asparagus, cream, saffron and grana

padano cheese

Tortelloni aurora £14.60

Tortelloni with tomatoes, cream and grana padano cheese

Lasagna al forno £14.20

Layers of pasta with bolognese, bechamel and grana padano cheese.

Lasagna vegetariana con spinaci e funghi (V) £14.20

Vegetarian lasagne with mushrooms and spinach

Cannelloni ricotta e spinaci £14.20

Rolls of pasta filled with ricotta cheese and spinach in a béchamel sauce

Gnocchi alla cacciatora £14.20

Home-made potato dumplings with a tomato, minced beef and

mushroom sauce

Gnocchi al gorgonzola e rucola £14.20

Home-made small potato dumplings with a cream, tomato and

gorgonzola cheese sauce finished with rocket

Risotto alla marinara £16.30

Brown rice risotto with a seafood sauce

(Gluten free pasta is available with all the above sauces)

PIZZA

Pizza margherita (V) £10.30

Tomato, mozzarella and fresh basil

Pizza margherita doc £12.40

Tomato, buffalo mozzarella and fresh basil

Pizza napoletana £11.80

Tomato, mozzarella, anchovies, capers and black olives

Pizza ai funghi £11.80

Tomato, mozzarella and mushrooms

Pizza ai 4 formaggi £11.80

Tomato, mozzarella, goat's cheese, blue cheese and cheddar

Pizza dell' ortolano £11.80

Tomato, mozzarella, roasted aubergines, peppers and courgettes

Pizza ai gamberetti £12.90

Tomato, prawns, mozzarella, fresh herbs and garlic

Pizza al tonno £12.90

Tomato, mozzarella, tuna fish, olives and garlic

Pizza gorgonzola £13.50

Tomato, chicken, mozzarella, gorgonzola cheese and spinach

Pizza piccante £12.90

Tomato, mozzarella, Italian spicy sausage and fresh chilli

Pizza fiorentina (V) £12.90

Tomato, mozzarella, spinach, egg and black olives

Pizza prosciutto e funghi £13.50

Tomato, mozzarella, ham and mushrooms

Pizza 4 stagioni £12.90

Tomato, mozzarella, mushrooms, anchovies, egg and Italian spicy sausage

Pizza bianca alla luganega £13.60

Plain Pizza (no tomato sauce) with luganega sausage, gorgonzola cheese, mozzarella and cherry tomatoes

Calzone £13.60

Rolled pizza filled with tomatoes, mozzarella, mushrooms, ham and Italian spicy

Calzone vegetariano (V) £13.60

Rolled pizza with a tomato sauce, peppers, goats cheese, aubergine, courgette and mozzarella cheese filling served on a tomato sauce

Pizza emiliana £13.80

Tomato, mozzarella, parma ham, rocket salad and grana padano cheese

Principessa £13.80

Tomato, mozzarella, fresh asparagus, ham and strips of grilled chicken

Gabriele £13.60

Tomato, mozzarella, mushrooms, Italian spicy sausage, ham, onions, black olives and grilled artichokes

Pizza al formaggio di capra £12.90

Tomato, goat's cheese, red onion marmalade and sun-dried tomatoes

Small margherita Pizza £8.50, any other small pizza £10.80

Extra topping at £3.10 each.

Parma ham, king prawn or chicken topping £3.60 (on pizzas only) (Gluten free pizza base available with any of the above toppings)

GLUTEN FREE MENU

Minestrone (V+) £7.20 Fresh vegetable soup

Affettato misto £11.00

A selection of Italian meats

Insalata tricolore £10.50

Avocado, tomato and buffalo mozzarella salad

Pasta al limone e gamberi £14.50

Gluten free pasta served with a King prawn, cream, chive, saffron, lemon zest and Grana Padano cheese sauce

Petto di pollo alla griglia con pasta al pesto £16.10

Grilled slices of chicken breast served with spaghetti in a pesto sauce and a salad garnish

(All of our pasta sauces are available with gluten free pasta)

Pizza margherita £10.30

Our own gluten free pizza base topped with tomato sauce, mozzarella cheese and fresh basil

Pizza alla contadina £12.90

Our own gluten free pizza base topped with tomato sauce, mozzarella cheese, spicy Italian sausage, sliced tomato and fresh spinach

(All of our pizza toppings are available on our own gluten free pizza base)

Macedonia di frutta fresca (V+) £7.40 Fresh fruit salad

Crème caramel (V) £7.40 Crème caramel

Torta al mandarino e cioccolato (V+) £7.40

Chocolate satsuma cake served with Greek style yoghurt

Peroni gluten free lager 330ml £5.10

VEGAN MENU

(more choices available in the other menus)

Insalata di avocado con fagioli e pane carasau (V+) £9.30

Avocado and bean salad served with Sardinian flat bread

Funghi al Pomodoro (V+) £9.10

Wild mushrooms cooked with virgin olive oil then served with a tomato, hint of chilli and parsley

Penne all' Arrabbiata (V+) £10.90

Pasta quills in a virgin olive oil, garlic, white wine, chilli and tomato sauce

Spaghetti al pesto Genovese (V+) £11.50

Spaghetti with a pesto sauce

Pizza mediterranea (V+) £12.90

Pizza topped with a tomato sauce, vegan cheese, olives, capers, onion and diced tomato

Pizza funghi rucola e noci (V+) £12.90

Pizza topped with a tomato sauce, vegan cheese, mushrooms, rocket and walnuts

Risotto ai funghi e zafferano (V+) £13.70

Organic brown rice risotto with mushrooms and saffron

Macedonia di frutta fresca (V+) £7.40 Fresh fruit salad

Torta al mandarino e cioccolato (V+) 7.40

Chocolate satsuma cake

DESSERTS

Tiramisu (V) £7.40

Coffee flavoured sponge, strega and mascarpone desert

Crostata di Miele (V) £7.40

Apple tart served with Greek yoghurt

Macedonia di frutta fresca (V+) £7.40 Fresh fruit salad served with Greek voghurt

Bigne al cioccolato £7.40

Profiteroles filled with whipped cream and tipped with chocolate sauce

Torta al mandarino e cioccolato (V+) £7.40 Chocolate satsuma cake served with Greek yoghurt

Torta della Nonna (V) £7.40

Vanilla custard tart with a roasted pine topping served with Greek Yoghurt

Panna cotta al caramello £7.40

Traditional Piemontese dessert with caramel

Creme caramel (V) £7.40 Cream caramel

ACQUA MINERALE & SOFT DRINKS

Sparkling mineral water 75cl £4.80

Still mineral water 75cl £4.80

Appletiser £3.50

San Pellegrino Orange £3.50

Sab Pellegrino Lemon £3.50

J20 £3.50