

## ANTIPASTI (STARTERS)

### Zuppa di pesce £9.80

Home-made fish soup served with croutons

### Minestrone dell' ortolano (V+) £7.60

Homemade fresh vegetable soup

### Prosciutto e melone £11.40

Authentic parma ham and melon

### Formaggio di capra con verdure alla griglia (V) £11.40

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

### Funghetti trifolati (V) £8.90

Mushrooms cooked with extra virgin olive oil, garlic and parsley

### Melanzane alla parmigiana £11.40

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

### Avocado alla cardinale £11.40

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

### Patè della casa £9.90

Homemade liver pate **Calamari fritti £10.40**

Deep fried squid served with a tartare sauce

### Cozze alla san benedettese £11.40

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

### Sardine all' aglio £10.40

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

### Argentini £10.40

Deep fried white bait served with a tartare sauce

### Asparagi alla parmigiana £11.00

Fresh asparagus served with melted butter and grana padano cheese

### Bruschetta pomodoro e mozzarella £8.30

Bruschetta with fresh tomatoes, buffalo mozzarella, garlic and basil

### Zucchine fritte £8.30

Deep fried courgettes served with a spicy tomato dip

### Patatine fritte £4.60 French fries

### Olives (V+) £3.70

### 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) £5.95

Mixed salad

### Insalata di pomodori e cipolle (V+) £5.95

Tomato and onion salad

### Mozzarella tricolore £11.00

Buffalo mozzarella, tomato and avocado salad **Insalata di rucola e grana £6.10**

Rocket and grana padano cheese salad **Insalata primavera (V) £13.80**

Avocado, egg, goat cheese and mixed leaf salad **Insalata nizzarda £13.80**

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

### Insalata di avocado e gamberetti £13.80

Avocado and prawn salad served with a marie rose sauce

### Tagliata di pollo £16.90

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

### Tagliata di manzo £22.50

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

### Salmone con crosta alle erbe £18.90

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) £3.00

### Pane all' aglio (V) £4.80

Garlic bread

### Pane all' aglio con mozzarella (V) £6.20

Garlic bread with mozzarella cheese

### Pizzetta al rosmarino (V+) £6.20

Pizza base with fresh rosemary and extra virgin olive oil

### Pizzetta con mozzarella (V) £7.90

Pizza base with mozzarella cheese

### Pizzetta con pomodoro e aglio (V+) £7.90

Pizza base with tomato and fresh garlic

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## CARNE (MEAT)

### Filetto di manzo alla griglia £28.70

Grilled fillet steak

### Medaglioni al pepe verde £28.90

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

### Bistecca al chianti £22.50

Grilled sirloin steak cooked in a mushroom and red wine sauce

### Bistecca alla pizzaiola £22.50

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

### Lombata di agnello al marsala e funghi £26.00

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

### Scaloppina alla milanese £17.70

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

### Saltimbocca alla romana £17.70

Escallops of veal with marsala wine, parma ham and sage

### Scaloppina alla rocco £17.70

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

### Scaloppina ai funghi e panna £17.70

Escalope of veal cooked in a cream and mushroom sauce

### Petto di pollo alla valdostana £16.90

Breast of chicken grilled in tomato, ham and mozzarella cheese

### Pollo san giorgio £16.90

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

### Pollo alla siciliana £16.90

Goujons of chicken breast cooked with garlic, tomatoes and aubergines

### Fegato al burro e salvia £18.50

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)*

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## PESCE (FISH)

### Branzino al timo £18.80

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

### Branzino al zenzero £18.80

Pan fried sea bass fillets with garlic, chilli and ginger

### Coda di rospo al pepe rosa £20.50

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

### Coda di rospo allo zafferano £20.50

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

### Salmone alla fiorentina £18.90

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

### Salmone primavera £18.90

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

### Sardine all' aglio £17.80

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)*

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# PASTA, GNOCCHI E RISOTTO

**Spaghetti al pomodoro (V+) £11.50**

Spaghetti with a tomato sauce

**Spaghetti alla bolognese £12.90**

Spaghetti with a tomato, minced beef and herb sauce

**Spaghetti alla carbonara £14.20**

Spaghetti with Italian bacon, egg and grana padano cheese

**Spaghetti dello chef £14.20**

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

**Spaghetti alle polpette £14.20**

Spaghetti with meatballs in a tomato sauce

**Spaghetti alla marinara £16.20**

Spaghetti with a tomato, seafood and garlic sauce

**Penne all’ amatriciana £14.20**

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

**Penne vegetariane (V+) £14.20**

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

**Penne alle due salsicce £15.20**

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

**Penne alla pizzaiola £16.30**

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

**Tagliatelle al salmone e spinaci £15.20**

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

**Tagliatelle mare e monti £15.20**

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

**Tagliatelle del Vittorio £15.20**

Tagliatelle with a hint of chilli, white wine, broccoli, king prawn, garlic and extra virgin olive oil

**Tagliatelle al pollo e funghi £15.20**

Tagliatelle with a chicken, wild mushrooms, sun-dried tomato and cream sauce

**Tortelloni ai funghi e panna £15.4**

Tortelloni with a mushroom, cream and grana padano cheese sauce

**Tortelloni con asparagi e zafferano £15.40**

Tortelloni with fresh asparagus, cream, saffron and grana padano cheese

**Tortelloni aurora £15.40**

Tortelloni with tomatoes, cream and grana padano cheese

**Lasagna al forno £14.90**

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

**Lasagna vegetariana con spinaci e funghi (V) £14.90**

Vegetarian lasagne with mushrooms and spinach

**Cannelloni ricotta e spinaci £14.90**

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

**Gnocchi alla cacciatore £14.90**

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

**Gnocchi al gorgonzola e rucola £14.90**

Home-made small potato dumplings with a cream, tomato and gorgonzola cheese sauce finished with rocket

**Risotto alla marinara £17.20**

Brown rice risotto with a seafood sauce

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

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# PIZZA

**Pizza margherita (V) £10.90**

Tomato, mozzarella and fresh basil

**Pizza margherita doc £13.00**

Tomato, buffalo mozzarella and fresh basil

**Pizza napoletana £12.40**

Tomato, mozzarella, anchovies, capers and black olives

**Pizza ai funghi £12.40**

Tomato, mozzarella and mushrooms

**Pizza ai 4 formaggi £12.40**

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

**Pizza dell’ ortolano £12.40**

Tomato, mozzarella, roasted aubergines, peppers and courgettes

**Pizza ai gamberetti £13.60**

Tomato, prawns, mozzarella, fresh herbs and garlic

**Pizza al tonno £13.60**

Tomato, mozzarella, tuna fish, olives and garlic

**Pizza gorgonzola £14.20**

Tomato, chicken, mozzarella, gorgonzola cheese and spinach

**Pizza piccante £13.60**

Tomato, mozzarella, Italian spicy sausage and fresh chilli

**Pizza Fiorentina (V) £13.60**

Tomato, mozzarella, spinach, egg and black olives

**Pizza prosciutto e funghi £14.20**

Tomato, mozzarella, ham and mushrooms

**Pizza 4 stagioni £13.60**

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

**Pizza bianca alla luganega £14.30**

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

**Calzone £14.30**

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

**Calzone vegetariano (V) £14.30**

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

**Pizza emiliana £15.50**

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

**Principessa £15.50**

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

**Gabriele £14.30**

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

**Pizza al formaggio di capra £13.60**

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

**Small margherita Pizza £9.50, any other small pizza £11.50  
Extra topping at £3.30 each**

**Parma ham, king prawn or chicken topping £3.80 (on pizzas only)**

**(Gluten free pizza base available with any of the above toppings)**

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GLUTEN FREE MENU

Minestrone (V+) £7.60

Fresh vegetable soup

Affettato misto £11.60

A selection of Italian meats

Insalata tricolore £11.00

Avocado, tomato and buffalo mozzarella salad

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Pasta al limone e gamberi £15.20

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 £16.90

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 £10.90

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

Pizza alla contadina £13.60

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)

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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

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VEGAN MENU

(more choices available in the other menus)

Insalata di avocado con fagioli e pane carasau (V+) £9.80

Avocado and bean salad served with Sardinian flat bread

Funghi al Pomodoro (V+) £9.50

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

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Penne all' Arrabbiata (V+) £11.50

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

Spaghetti al pesto Genovese (V+) £12.00

Spaghetti with a pesto sauce

Pizza mediterranea (V+) £13.60

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

Pizza funghi rucola e noci (V+) £13.60

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

Risotto ai funghi e zafferano (V+) £14.40

Organic brown rice risotto with mushrooms and saffron

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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 yoghurt

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

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ACQUA MINERALE & SOFT DRINKS

Sparkling mineral water 75cl £4.00

Still mineral water 75cl £4.00

Appletiser £3.10

San Pellegrino Orange £3.10

Sab Pellegrino Lemon £3.10

J20 £3.10