

Main Menu

Nibbles

MARINATED MIXED OLIVES AND BREAD (V)	£3.80
GARLIC PIZZA BREAD WITH TOMATOES (V)	£5.50
GARLIC PIZZA BREAD WITH TOMATOES AND SPICES (V)	£5.50
GARLIC PIZZA BREAD WITH TOMATOES AND CHEESE (V)	£5.95

Starters

ANTIPASTO ITALIANO A selection of cured Italian Meat	£6.95
ZUPPA DEL GIONNO Fresh homemade Soup of the day	£5.50
PIATTO DI SALMONE E GAMBERI Prawns wrapped in smoked salmon with Marie Rose sauce	£6.90
BRUCHETTA (V) Fresh homemade bread, toastes, topped with chopped tomatoes, garlic, mozzarella and basil	£5.50
CALAMARI FRITTI Fresh, deep fried squid served on a bed of salad and tarte sauce	£6.50
FUNGHI ALLA DOLCE LATTE (V) Mushrooms cooked on Cream and dolcelatti cheese	£6.50
COSTOLETTE DI MAIALE Spare ribs cooked in a sweet homemade BBQ sauce	£6.00
ANTIPASTO VEGETALIANO (V) A selection of grilled seasonable vegetables drizzled with olive oil	£5.70

Risotto

RISOTTO CON FUNGHI (V) Porcini mushrooms, garlic, white wine and cream	£9.95
RISOTTO AL POLLO With chicken, onion, asparagus, cream and white wine	£10.50
RISOTTO FRUTTI DI MARE Cooked with a selection of seafood, garlic, tomato and white wine	£10.95

Please let us know of any allergies

Pizza

All pizzas are 12 inch and traditionally italian.

MARGHERITA (V) With tomatoes, mozzarella and oregano	£7.95
VEGETARIAN Seasonal vegetables, tomato sauce and mozzarella	£9.50
MARINARA Mixed seafood and garlic	£10.95
RUSTICA Spinach, chicken and mushrooms	£9.95
CARNE Topped with pepperoni and parma ham	£10.00
VOLCANO Topped with pepperoni, peppers, onion, chilli and olives	£9.95
CALZONE Ham salami and mushrooms, served with Bolognese sauce	£10.50
CALZONE VEGETABLE (V) Mixed vegetables with mozzarella cheese, served with tomato sauce	£9.50

Pasta

LINGUINI DI MARE	£11.50
Tomato sauce with a hint of garlic and fresh parsley, with a selection of seafood in white wine	
LINGUINI SALMONE AFFUMICATO E GAMBERETTI	£10.95
Linguini pasta cooked with smoked salmon and prawns, cream and tomato sauce	
PRIMAVERA (V)	£9.50
Tagliatelle with mixed vegetables, white wine, garlic and tomato sauce	
PENNE AL POLLO	£9.95
Pasta with strip chicken, mushrooms, onion, garlic and cream	
TAGLIATELLE CARBONARA	£9.50
Pasta cooked in a cream sauce with pancetta, egg yolk and parmesan	
LINGUINI BOLOGNESE	£9.50
Pasta cooked with beef bolognese	

Baked Dishes

LASAGNE	£9.95
Traditional recipe	
CANNELLONI (V)	£9.50
Filled with spinach and ricotta cheese	

Carne

AL PEPE VERDE

Sirloin / Fillet grilled, cooked with green peppercorns, brandy mustard, pemi-glace and cream

Sirloin £17.00 / Fillet £21.95

PIZZAIOLA

Sirloin / Fillet grilled, cooked with garlic, cappers and red wine tomato sauce

Sirloin £17.00 / Fillet £21.95

AL FUNGHI CON DOLCE LALTE

Sirloin / Fillet grilled, cooked with parma ham, dolcelatte cheese, cream, wild Italian mushrooms and red wine

Sirloin £17.00 / Fillet £22.95

Angello Lamb Rump

AGNELLO BRODETTATO

Lamb rump fillet cooked in a white wine and lemon creamy sauce.

£16.95

AGNELLO ALLA GRIGLIA

Lamb rump fillet with garlic, rosemary and red wine sauce

£16.95

Pesce Fish

SALMONE

Pan-roasted salmon fillet with tiger prawn in a cream brandy and hit of tomatoes

£15.95

BRANZINO

Boneless pan-fried seabass, cooked with garlic, lemon, white wine and herbs, served with mixed peppers and spinach.

£17.50

PESCE DEL GIORNO

Catch of the day fish, please see our specials board

£16.95

All meat, poultry and fish meals are served with fresh vegetable of the day

Pollo

POLLO ROMANA Chicken breast, cooked with mushroom, garlic, onion, roast pepper and white wine in tomato sauce	£13.95
POLLO ALLA CREMA Chicken breast, wrapped in parma ham and cooked in a delicate cream, mushroom and parmesan sauce with a touch of brandy	£13.95
POLLO VALDOSTANA Chicken breast, oven baked with ham and mozzarella in tomato sauce	£13.95

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Sides

INSALATA MISTA Mixed salad	£3.95
INSALATA POMODORO Filled with spinach and ricotta cheese	£3.95
INSALATA ITALIANA Rocket, parmesan shavings and balsamic dressing	£3.50
SPINACH AND GARLIC	£3.50
CHIPS	£3.00

Dessert Menu

PROFITEROLES	£4.95
Soft choux pastries filled with cream all covered chocolate cream	
PANNA COTTA COPPA	£4.95
A classic dessert from Piemonte with vanilla flavoured cream base	
GELATI MISTI	£4.50
A selection of luxury Italian ice cream, please ask for flavours	
SORBETTI	£4.50
Luxury Italian sorbets, please ask for flavours	
TIRAMISU	£4.50
A secret classy Italian family recipe	
FRAGOLA	£4.95
A delicate, fresh cream cheese mousse on a sponge base, soaked with maraschino liqueur and topped with strawberry sauce	
CHOCOLATE SPONGE PUDDING	£5.50
Served with cream and chocolate sauce	

Coffee

ESPRESSO	£2.30
DOUBLE ESPRESSO	£3.50
CAPPUCCINO	£2.80
FILTER COFFEE	£2.40
LIQUER COFFEE	£4.30
CAFFE LATTE	£2.80
TEA	£2.20