

Antipasti

Pate £6.25

Chef's homemade smooth chicken liver pate served with toasted ciabatta bread and red onion chutney

Mozzarella Caprese (V) £6.25

Fresh sliced Buffalo mozzarella with vine-ripened beef tomatoes infused with flavours of olive oil and Italian herbs

Deep Fried Brie (V) £6.50

Homemade breaded brie wedges on a bed of mixed leaves served with garlic mayonnaise

Goats' Cheese Bruschetta (V) £6.75

Chopped cherry tomatoes, diced red onion, fresh garlic and basil topped with crumbled goats' cheese served on toasted ciabatta bread with a drizzle of virgin olive oil

Chicken Terrine £6.75

Slow cooked chicken terrine, with sun blushed tomato & black olives, served with toasted ciabatta bread

Pepperoni Ripieni alla Bolognese £6.95

Oven baked fresh bell pepper filled with rice and a rich homemade Bolognese sauce

King Prawns £7.25

King Prawns wrapped in filo pastry served on a bed of mixed leaves with lemon mayonnaise

Antipasto Amore £7.50

Imported Italian cured meats, fresh mozzarella balls, sun dried tomato, marinated olives and artichoke hearts served with toasted ciabatta bread

Ravioli Gamberi e Zucchini £7.50

Fresh pasta parcels filled with prawns and courgette in a rich Napoli sauce with a dash of cream & pesto drizzle, served with toasted ciabatta bread

Smoked Salmon & Prawn £7.95

Lemon infused North Atlantic prawns with mayonnaise in a salmon parcel, served with cucumber and slices of warm ciabatta bread

Gamberi Fritti £7.95

King prawns pan fried with lemon, white wine, garlic and parsley

Pizza

Our 12" stone baked pizzas are prepared from scratch using dough made daily,
hand stretched to order and topped with the freshest ingredients

La Margherita (V) £8.95

Tomato, fresh mozzarella and oregano

Vegetariana (V) £9.25

Tomato, mozzarella, mushroom, courgettes, onion, peppers and aubergine

Caprina (V) £9.25

Melted goats' cheese, black olives, cherry tomatoes and sweet caramelised onion

Prosciutto e Funghi £9.75

Tomato, mozzarella, ham and mushroom

Classic Pepperoni £9.75

Tomato, mozzarella, Italian pepperoni and fresh chillies

Pollo e Formaggio £9.75

Tomato, mozzarella, chicken, artichokes and gorgonzola cheese

Carne Misto £10.25

Tomato, mozzarella, Italian sausage, fresh ham, salami, chorizo and fresh chillies

D'Amore £10.45

Tomato, mozzarella and gorgonzola cheese topped with cured Parma ham

Frutti di Mare £10.95

Tomato, mozzarella, squid, prawns, clams and mussels

Calzone Vegetariana (V) £10.75

Traditional folded pizza filled with mushrooms, spinach, aubergine, courgette, peppers, ricotta cheese, tomato and mozzarella finished with fresh parsley and garlic butter

Classic Calzone £11.25

Traditional folded pizza filled with ham, mushrooms, spinach, ricotta cheese, tomato and mozzarella finished with fresh parsley and garlic butter

Gamberoni £11.95

Tomato, mozzarella, King Prawns & small North Atlantic prawns with a touch of garlic and fresh chillies

Pasta

Gluten free pasta is also available and cooked to order

Rigatoni Vegetariana (V) £9.45

Pan fried mushrooms, spinach, courgettes, onion, peppers and aubergine with a rich Napoli sauce

Rigatoni Arrabiata £9.45

Pan fried spicy pepperoni with garlic, chilli, olives and homemade Napoli sauce

Spaghetti Carbonara £9.95

Smoked bacon strips pan fried with onion, cream, egg yolk and parmesan cheese

Spaghetti Alla Bolognese £9.95

Chef's delicious homemade Bolognese

Melanzane alla Parmigiana (V) £10.45

Layers of aubergine oven baked in a rich Napoli sauce with Parmesan cheese and fresh basil, served with warm Italian ciabatta bread

Lasagne £10.95

Layers of egg pasta topped with Bolognese sauce, béchamel, mozzarella and parmesan cheese baked to perfection

Rigatoni Pollo Saggio £10.95

Pan fried chicken strips with red onions tossed in a creamy sage and garlic sauce, served with a prosciutto crisp

Tagliatelle al Pollo £10.95

Pan fried chicken strips cooked in garlic cream and homemade Napoli sauce with mushrooms and spinach

Tagliatelle alla Polpa di Granchio £10.95

Fresh white crab meat with a rustic Napoli sauce, capers, fresh lemon juice and a touch of chilli

Tagliatelle Gamberreti £12.95

King prawns and North Atlantic prawns pan fried in tomato & garlic with a touch of chilli and finished with a pesto drizzle

Garlic Bread

12" stone baked garlic breads hand stretched to order

Garlic bread with tomato	£5.45
Garlic bread with tomato & pesto	£5.75
Garlic bread with tomato & chilli	£5.75
Garlic bread with your choice of cheese... mozzarella, gorgonzola or goat cheese	£5.95

Risotto

Vegetarian (V) £10.95

Arborio rice, mushrooms, spinach, courgettes, onion, peppers and aubergine, dashed with a touch of Napoli sauce

Wild Mushroom (V) £10.95

Arborio rice, wild mushrooms & sage

Chicken & Parma Ham £12.45

Arborio rice, pan fried chicken & Parma ham served with a parmesan crisp

Polpa di Granchio £12.45

Arborio rice, crab meat, garden peas & a touch of chilli

Prawn & Pepperoni £12.95

Arborio rice, King Prawns & sliced pepperoni served with a wedge of fresh lemon

Mushroom Stroganoff (V) £14.25

Try our vegetarian stroganoff with mushrooms, onions, gherkins, smoked paprika, cream and French mustard, served with a timbale of Basmati rice

Please see our
Specials Blackboards
for daily choices of
starters, main courses
& desserts!

Pollo

Pollo Funghi £14.95

Pan fried chicken served with a sauce of cream, white wine, garlic and mushrooms served with new potatoes & seasonal vegetables

Chicken Voronoff £14.95

Strips of chicken breast pan fried with onions, mushrooms, Russian vodka and fresh cream, finished with a touch of Dijon mustard served with new potatoes & seasonal vegetables

Pollo Rusticana £14.95

Oven baked chicken breast wrapped in Parma ham served on a bed of green beans and sautéed potatoes with a white wine, garlic and cream sauce

Italian Chicken £14.95

Pan fried herb crusted breast of chicken served with fresh salad dressed with balsamic syrup and extra virgin olive oil

Pollo Valencia £14.95

Pan fried chicken strips with chorizo, pepper and onions in a rustic tomato sauce, served with a rice timbale

Chicken Diane £14.95

Sautéed chicken strips, mushrooms & onions, braised in a creamy brandy, French mustard & tarragon sauce served with new potatoes & seasonal vegetables

Pesce

Salmon £15.95

Pan fried salmon fillet served on a bed of buttery new potatoes & green beans with fresh basil, served with a wedge of lemon & finished with a drizzle of pesto

Sea bream £16.95

Pan fried sea bream fillets served on a bed of Calabrese inspired five bean & potato ragout

Carne

Guinea Fowl £16.95

Pan fried guinea fowl served in a porcini mushroom red wine demi jus, served with sage infused mashed potato

Traditional Sirloin Steak £19.25

Prime sirloin steak cooked to your liking with grilled mushrooms, tomatoes and a choice of seasonal vegetables, house fries, rice or salad

Add pepper, blue cheese or Diane sauce £2.25

Sirloin Stroganoff £19.95

Strips of sirloin steak pan fried with mushrooms, onions, smoked paprika, cream and French mustard, served with a timbale of Basmati rice

Beef Fillet Medallions £21.95

Pan seared medallions of fillet with wild mushrooms and sun blushed tomatoes in a rich beef reduction finished with butter and served with seasonal vegetables and sautéed potatoes

Contorni

Rice (V)	£2.95
Sautéed potatoes (V)	£3.25
Ciabatta bread with oil & balsamic vinegar (V)	£3.75
Mixed olives and grissini sticks (V)	£3.50
Seasonal vegetables (V)	£3.50
Mixed side salad (V)	£4.75

Traditional British Sunday
Roast with homemade
Yorkshire Pudding available
on Sundays from 12 noon

£9.95