

## Appetizers ~ Antipasti

✓ Garlic Bread ~ Pane all'Aglío (Garlic bread)	£ 3.45
✓ Tomato Garlic Bread ~ Pane al Pomodoro (Garlic bread with tomato)	£ 3.95
✓ Cheese Garlic Bread ~ Pane al Formaggio (Garlic bread with mozzarella cheese)	£ 4.20
✓ Spicy Garlic Bread ~ Pane Piccante (Garlic bread with onion, tomato & fresh chilli)	£ 4.20
✓ Bruschetta (Toasted bread with fresh tomato, garlic & basil topped with Parmesan flakes)	£ 4.20
Soup of the Day ~ Zuppa del Giorno (Soup of the day)	£ 4.45
✓ Garlic Mushrooms ~ Funghi all'Aglío (Garlic mushrooms)	£ 5.45
Deep Fried Squid ~ Calamari Fritti (Deep fried squid rings served with tartar sauce)	£ 6.45
Prawn Cocktail ~ Coppa di Gamberetti (Prawns Cocktail)	£ 6.45
Spare Ribs ~ Costolette di Maiale (Spare Ribs served in an chef's home made sweet & sour BBQ sauce)	£ 6.45
Cartoccio Mushrooms ~ Funghi al Cartoccio (Deep fried mushrooms stuffed with pate wrapped in filo pastry)	£ 6.45
Baked Tomatoes ~ Pomodori alla Romana (Baked tomatoes stuffed with crab, tuna & prawns)	£ 6.45
Chicken Liver ~ Fegatini Piccanti (Pan fried chicken livers in onions, mixed peppers, herbs and fresh chilli)	£ 6.45
Garlic Prawns ~ Gamberetti all'Aglío (Prawns in Garlic sauce)	£ 6.45
Parma Ham & Melon ~ Prosciutto e Melone (Parma ham & melon)	£ 6.95
Mushrooms Trifolati ~ Funghi Trifolati (Sautéed wild mushrooms with garlic, smoked chicken & white wine served on a bed of rocket leaves)	£ 7.45
Smoked Salmon & Prawns Canoli ~ Canoli di Salmone (Prawns in Mascarpone cheese with dill, rolled in smoked salmon served on a bed of Rocket leaves)	£ 7.45
King Prawns in Garlic ~ Gamberoni all'Aglío (King Prawns sautéed with garlic, white wine & Lemon)	£ 7.45

## Pizza

✓ Margherita (Cheese & tomato)	£ 6.95
Prosciutto e Funghi (Cheese, tomato, ham & mushrooms)	£ 7.95
Diavola (Cheese, tomato, salami, onion, black olives & fresh chilli)	£ 7.95
Capricciosa (Cheese, tomato, ham, mushrooms, peppers & black olives)	£ 7.95
Quattro Stagioni (Cheese, tomato, ham, mushrooms, peppers & artichoke)	£ 7.95
Tropicale (Cheese, tomato, ham & pineapple)	£ 7.95
Pescatora (Cheese, tomato, tuna & onion)	£ 7.95
Rustica (Cheese, tomato, potatoes, onion & rosemary)	£ 7.95
✓ 3 Formaggi (Three cheese, mozzarella, dolcelatte & mascarpone)	£ 7.95
✓ Vegetariana (Cheese, tomato, mushrooms, courgette, mix peppers and aubergine)	£ 7.95
Radicchio e Pancetta (Cheese, tomato, radicchio leafs & pancetta)	£ 7.95
Florentina (Cheese, tomato, spinach, bacon, egg & Parmesan shaving)	£ 8.95
Frutti di Mare (Cheese, tomato & seafood)	£ 8.95
Calzone (Folded pizza filled with cheese, tomato, ham, salami, onion and mushrooms)	£ 8.95
Prosciutto e Rucola (Cheese, tomato, Parma ham, Rocket salad, cherry tomatoes & Parmesan shaving)	£ 8.95
Roma (Pizza with a bit of everything)	£ 8.95

## Pasta

\*Any Half Portion of Pasta £ 4.95

✓ Spaghetti al Pomodoro (Spaghetti with tomato sauce)	£ 7.45
Spaghetti all' Amatriciana (Spaghetti with bacon, onion in a tomato sauce)	£ 8.45
Spaghetti alla Carbonara (Spaghetti with bacon, egg in a cream sauce)	£ 8.45
Tagliatelle alla Bolognese (White ribbons of egg pasta with Bolognese sauce)	£ 8.45
Tagliatelle Prosciutto e Funghi (White ribbons with wild mushroom, ham in a cream sauce)	£ 8.45
Tagliatelle ai Gamberetti (White ribbons s with prawns, cherry tomatoes & fennel seed in a tomato & cream sauce)	£ 8.95
Linguine alla Marinara (Linguine pasta with seafood in a cream, tomato & basil sauce)	£ 8.95
Linguine al Salmone (Linguine pasta with smoked salmon in a cream & tomato sauce)	£ 8.45
Penne all'Arrabbiata (Short pasta tube with garlic, fresh chilli & spicy sausage in a tomato sauce)	£ 8.45
✓ Penne alla vodka e Pepe Nero (Short pasta tube with spring onion, vodka, black pepper in a cream & tomato sauce)	£ 8.45
✓ Rigatoni Gratinati (Pasta tubes in cream & tomato sauce topped with Mozzarella cheese & baked in the oven)	£ 8.45
Tortelloni Dolcelatte (Meat filled pasta with Dolcelatte cheese, wild mushrooms in a cream sauce)	£ 8.95
Risotto alla Romana (Risotto with chicken & wild mushrooms)	£ 8.95
Risotto ai Frutti di Mare (Seafood Risotto)	£ 8.45
Lasagna (Layers of egg pasta, Bolognese, cheese & béchamel sauce)	£ 8.45
Canelloni (Pancake filled with beef, pork & spinach with a Bolognese, tomato & béchamel sauce)	£ 8.95
Canelloni al Pollo (Pancake filled with chicken, ham and mushrooms served with in a demi-glace sauce)	£ 8.95

## Main Courses

\*All Main Course are served with potatoes & two fresh vegetables of the day.

### Fillet ~ Filetti

Fillet Steak Grilled	£ 17.45
With:	
Peppercorn Sauce	£ 1.50
Gorgonzola Sauce	£ 1.50
Wild Mushrooms Sauce	£ 2.00

### Sirloin Steak ~ Bistecche

Sirloin Steak Grilled	£ 14.45
With:	
Diane Sauce (Mushrooms & onion in a French mustard & red wine sauce)	£ 1.50
Paesana Sauce (Mushrooms & peppers in a tomato & red wine sauce)	£ 1.50
Bistecca Monte Flavio (Topped with bacon, mushrooms in a red wine sauce)	£ 2.00

### Chicken ~ Polli

Pollo Tricolore (Fillet of chicken breast with peppers, cooked in a cream & mild curry sauce)	£ 11.95
Pollo Sorpresa (Chicken breast stuffed with ham and cheese, coated in breadcrumbs & deep fried)	£ 11.95
Pollo Marinato (Chicken breast with garlic & rosemary cooked in a lemon & white wine sauce)	£ 11.95
Pollo Valdostana (Chicken breast topped with ham & cheese served in a tomato sauce)	£ 11.95
Pollo Cacciatora (Chicken breast with garlic, peppers & mushrooms in a tomato & red wine sauce)	£ 11.95

## Veal ~ Vitello

Saltimbocca alla Romana (Veal topped with Parma ham & sage, cooked in butter & white wine sauce)	£ 15.95
Vitello Milanese (Veal coated in breadcrumbs served with spaghetti Bolognese or Tomato)	£ 15.95
Vitello al Limone (Veal medallions in a lemon & white wine sauce)	£ 15.95
Vitello Boscaiola (Veal with onions, mushrooms & peppers in a tomato, fresh chilli & red wine sauce)	£ 15.95

## Main Courses

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Anatra all'arancio (Duck breast cooked in orange sauce)	£ 14.95
Agnello alla Romana (Rack of lamb with olive oil, garlic & rosemary)	£ 14.95
Stuffed Pork Fillet (Fillet of Pork stuffed with onion, mushrooms & sage served with a Wild Mushrooms sauce)	£ 12.95
Beef Stroganoff (Strips of beef with onion, wild mushrooms & French mustard in a red wine sauce served on a bed of rice)	£ 15.95

## Fish Dishes

\*Please note that we get all our fish delivered daily to assure the best quality.  
We don't stock many portions of each kind and  
we apologize in advance if your choice has been sold out.

\*All Fish dishes are served with potatoes & two fresh vegetables of the day.

Salmone Salsa Rosa (Fillet of salmon with prawns in a tomato & cream sauce)	£ 14.95
Halibut Provenzale (Halibut steak with garlic, capers, oregano & black olives in a tomato sauce)	£ 14.95
Seabass al Vino Bianco (Fillet of seabass with spring onion, cherry tomatoes & prawns in a white wine sauce)	£ 15.95
Gamberoni Termidor (King prawns with garlic, rosemary & white wine served on a bed of rice)	£ 15.45

## Vegetarian Dishes

✓ Vegetable Stroganoff (Mix of vegetables with French mustard, tomato & cream sauce served on a bed of rice)	£ 10.95
✓ Rigatoni Siciliana (Pasta tube with courgettes, aubergines & fresh chilli in a tomato & cream sauce)	£ 8.45
✓ Risotto alle Verdure (Vegetarian Risotto)	£ 8.45
✓ Canelloni Vegetariani (Vegetarian Canelloni)	£ 8.45

## Side Orders

Mixed Salad	£ 2.95
Greek Salad	£ 3.95
Green Salad	£ 2.95
Caprese Salad	£ 4.95
Tomato & Onion Salad	£ 3.45
Rocket Salad	£ 3.95
Mixed Olives	£ 3.45
French Fries	£ 2.95
Onion Rings	£ 2.95

## Children Meals

£ 4.95

(For Children Under Ten Years of Age)

Any of the following choices plus a small ice cream at the end of the meal

\* Chicken Fillet & Chips

\* Fish & Chips

\* Half Portion of Pasta from the Menu

\* Half Portion of Pizza from the Menu

## Sweet Menu`

<b>Tiramisu`</b>	<b>£ 4.45</b>
<i>(Italian Savoiardi biscuits dipped in coffee &amp; Amaretto liquor topped with Mascarpone cheese &amp; chocolate flakes) (Homemade)</i>	
<b>Profiteroles</b>	<b>£ 4.45</b>
<i>(Little choux buns filled with cream and covered in a chocolate sauce)</i>	
<b>Torta della Nonna</b>	<b>£ 4.45</b>
<i>("Grandmother's cake" is a traditional Tuscan dessert. A delicate pastry crust with a silky pastry cream flavoured with vanilla and lemon zest, topped with pine nuts.)</i>	
<b>Tartufo Nero</b>	<b>£ 4.45</b>
<i>Italian chocolate truffle dusted with cocoa</i>	
<b>Chocolate Fudge Cake</b>	<b>£ 4.45</b>
<b>Cheesecake</b>	<b>£ 4.45</b>
<b>Black Cherries &amp; Cherry Brandy Gateaux</b>	<b>£ 4.45</b>
<i>(Homemade)</i>	
<b>Strawberries &amp; Amaretto Gateaux</b>	<b>£ 4.45</b>
<i>(Homemade)</i>	
<b>Apple Cake</b>	<b>£ 4.45</b>
<i>(Homemade)</i>	
<b>Cheese &amp; Biscuits</b>	<b>£ 5.45</b>
<i>Dolcelatte, French Brie &amp; Goat Cheese</i>	
<b>Ice Cream</b>	<b>£ 4.45</b>
<i>Vanilla, Chocolate &amp; Strawberry</i>	

## Coffees

<b>Tea</b>	<b>£ 1.50</b>
<b>Filter Coffee</b>	<b>£ 1.95</b>
<b>Cappuccino</b>	<b>£ 2.45</b>
<b>Latte</b>	<b>£ 2.45</b>
<b>Espresso</b>	<b>£ 1.95</b>
<b>Liquor Coffee</b>	<b>£ 4.45</b>
<i>(Tia Maria, Irish Whisky, Brandy, Amaretto, Baileys, Cointreau)</i>	

## Liqueurs

<b>Sambuca</b>	<b>£ 2.50</b>
<b>Amaretto</b> <i>(Almond Liqueur)</i>	<b>£ 2.50</b>
<b>Courvoisier</b>	<b>£ 2.50</b>
<b>Vecchia Romagna</b> <i>(Italian Brandy)</i>	<b>£ 2.50</b>
<b>Limoncello</b> <i>(Lemon Liqueur)</i>	<b>£ 2.50</b>
<b>Baileys</b>	<b>£ 3.00</b>
<b>Tia Maria</b>	<b>£ 2.50</b>
<b>Benedictine</b>	<b>£ 2.50</b>
<b>Cointreau</b>	<b>£ 2.50</b>
<b>Amaro Averna</b>	<b>£ 2.50</b>
<i>(Sicilian liquer made from a secret blend of herbs and natural aromas)</i>	
<b>Grappa</b>	<b>£ 2.50</b>