		ANTIPASTI			
SOUP OF THE DAY Served with homemade bread	£5.45	CAPRESE SALAD Tomato, buffalo mozzerella and basil salad	£6.45	MUSSELS MARINARA Steamed fresh mussels in creamy white wine	
MARINATED OLIVES (v)	£3.95	SAUTÉED WILD MUSHROOM	£6.45	with garlic, and onions finished with fresh par	rsley
Cerignola and boscaiola olives in our own marinate HOME MADE BREAD (v) £3.95		Creamed wild mushrooms with garlic, fresh herbs and touch of chilli on chargrilled sourdough bread			£7.9
				Served with fresh chilli, garlic, white wine in tomato sauce	
With olive oil and balsamic vinegar		ARANCINI	£6.45		00.0
GARLIC PIZZA BREAD	£5.45	Fried rice balls, stuffed with baby spinach & melted bocconcini mozzarella, served with	า	CALAMARI FRITTA Deep fried calamari, tartare sauce	£6.9
CHEESE AND GARLIC	£6.95	red pepper pesto and red mustard frills		GOAT CHEESE & CHORIZO CROSTINIS	£6.9
TOMATO BRUSCHETTA Tomato, basil and garlic salsa served	£5.75	HAND ROLLED MEATBALLS Meatballs cooked in our own tomato sauce, sprinkled with Italian cheese served with garlic brushed chargrilled bread	£6.95	Slices of focaccia bread with melted goat che caramelised onions and crispy chorizo	
on toasted sourdough bread				PROSCIUTTO DI PARMA	£6.95
				Finest Parma Ham with Buffalo Mozzerella & rocke	et
		PASTA AND RISOTTO		THOUSE AT THE THEIR WITH BUILDING MOZZOFONE & TOOKS	50
SPAGHETTI CARBONARA Classic Italian carbonara, spaghetti pasta v pancetta, fresh parsley		TAGLIATELLE AFFUMICATO Smoked salmon, brandy, spinach and garlic with tagliatelle pasta in creamy dill sauce	£13.95	LASAGNE Oven baked lasagna with our own bolognese pasta sheets, béchamel sauce, mozzarella and parmesan cheese	£11.95 e,
PENNE POLPETTE Homemade meatballs with penne pasta in	£12.95	SEAFOOD LINGUINE Served with mussell, calamari, king prawns,	£14.95	SEAFOOD RISOTTO	£14.95
and basil sauce Finished with grated parmesan cheese		fresh chilli, garlic, white wine, cherry tomato		Calamari, king prawns, mussel, cherry tomatoes,	
		PENNE ARRABIATTA	£10.95	white wine, risotto rice	
TAGLIATELLE AL A CREME FUNGHI	£11.95	Chilli, garlic, tomato sauce with penne pasta		VEGETARIAN RISOTTO (V)	£12.95
Chicken, mushroom, garlic cream sauce, parmesan cheese		LINGUINE CON GAMBERI King prawns, red chilli, garlic, cherry tomato	£13.95	Mushroom, spinach, courgette, white wine and parmesan shavings	
SPAGHETTI BOLOGNESE Spaghetti pasta with home-made bologne	£11.95 se sauce	basil, white wine with linguine pasta topped with rocket		RISOTTO CON POLLO E FUNGHI Risotto with tender chicken breast and sauté	£13.95 éed
finished with parmesan cheese		SPAGHETTI ALL AMATRICIANA	£11.45	mushrooms in a creamy white wine sauce	
		Crispy pancetta, red onion and chilli with spaghetti pasta in tomato sauce			
		MAINE			
80Z FILLET STEAK	£25.95	MAINS ROAST LAMB RUMP	£21.95	PAN SEARED SEABASS FILLET	£16.95

Chargrilled fillet steak served with a portabello mushroom, slow roasted garlic and herb, comfit tomato, fries served with peppercorn sauce

80Z RIB EYE STEAK

£21.95 Chargrilled rib eye steak served with a portabello mushroom, slow roasted garlic and herb comfit tomato, fries served with peppercorn sauce

LAMB CHOPS

Lamb chops served with a portabello mushroom, slow roasted garlic and herb comfit tomato, fries served with mint sauce

Roasted 8oz lamb rump with crushed baby potatoes, carrots and comfit cherry tomatoes

KURDINA PRETZEL BEEF BURGER

Chargrilled 8oz burger pattie, onion rings, beef tomato, dill pickle, baby gem lettuce, relish and melted cheese on pretzel burger bun served with fries

CHICKEN SKEWERS

£15.45 Chargrilled chicken, courgette and peppers skewers served with chickpea and chorizo stew

Pan fried seabass, roast potato, carrot, cherry tomato

SALMON STEAK

White wine cream finished with fresh parsley, spinich and potato

POLO AL FUNGI

£15.95 Chicken mushroom, garlic, onion, brandy and fresh cream with roast potato carrots

£15.95

£15.95

POLLO AL VALDOSTANA

Chicken, ham & mozzerella baked in the oven in a rich tomato sauce. Served with vegetables

PIZZA

MARGHERITA	£9.85
Classic cheese and tomato pizza, basil	
DEDDEDONI	010.05

Spicy pepperoni, mozzarella, tomato sauce

£10.95 **QUATTRO STRAGIONI** Mozzarella, ham, pepperoni, mushroom, peppers

£13.95 **GAMBARETTI** King prawns, fresh red chilli, courgettes, rocket and

EXTRA TOPPINGS AVAILABLE-£1.50 EACH

Goats Cheese- Onion-Mushrooms- Olives

Ham-Pepperoni-Chicken-Bacon-

mozzarella on tomato sauce base

KIDS MENU ALL £6.95

£19.95

KIDS PIZZA

Margherita pizza with any two toppings from our pizza menu

NAPOLI TOMATO PASTA

on tomato sauce base

Penne pasta, in a tangy tomato sauce finished with fresh basil

MEATFEAST Prosciutto ham, pepperoni, salami, smoked ham

PIZZA AL POLLO Mozzarella, fresh basil, red onion, red peppers,

and mozzarella on tomato sauce base

and roasted chicken on tomato sauce base AL FUNGHI (v)

Mushrooms, mozzarella on tomato sauce base

CAPRINO

£11.95

Goat cheese, spinach, red peppers, red onions on tomato sauce base

FIORENTINA (v)

£11.95 Spinach, red onions, garlic oil topped with whole egg on tomato sauce base

£13.95

£12.95

Hot smoked ham, pineapple and mozzarellaon tomato sauce base

£10.95 PIZZA CALZONE

Mozzarella, tomato sauce, ham, pepperoni sausage

SIDES	
FRENCH FRIES	£3.95
ROAST ROSEMARY AND GARLIC NEW POTATOES	£3.95
HOUSE SALAD, MIXED GREEN SALAD	£4.45
SPINACH WITH GARLIC AND OLIVE OIL	£3.95
CRISPY, COURGETTE FRIES	£3.95
ROCKET AND GRANA SALAD	£5.95
Rocket leaves and parmesan shavings with	

balsamic glaze and olive oil

SPAGHETTI BOLOGNESE

Spaghetti pasta tossed with home-made beef and pork bolognese sauce topped with grated parmesan

CREAMY CHEESY PASTA

Tagliatelle pasta in a creamy and cheese sauce, topped with grated parmesan

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. Therefore these may not be suitable for those with severe allergies or strict dietary requirements.

SAUVIGNON BLANC

CHILE

A delicate and classic aroma of gooseberry and grass with a richscent of ripe tangerine blossom that gives a delicious crisp dry white wine with good depth and length of flavours. BOTTLE £16.95 250ML £6.25 175ML £4.25

TREBBIANO D'ABRUZZO **ITALY**

A dry white wine with a fruity aroma and crisp, refreshing taste. The wine is well balanced overall. BOTTLE £19.50 250ML £6.50 175ML £4.95

CHARDONNAY £22.95 **AUSTRALIA**

An elegant and zesty chardonnay, with grapefruit and hints of gooseberry on the nose. Vibrant tropical fruit flavours with a clean crisp acid finish.

WHITE WINES

PINOT GRIGIO

ITALY 250 ML £6.95 175 ML £4.95

Made from grapes specifically selected from the Veneto region. This crisp, refreshing wine has a light fresh aroma, and a dry balanced palate.

TOURNEE DU SUD FRANCE

A delicious and fragrant aroma of citrus floral fruits which is both fresh and dry with an explosion of wonderful flavours on the palate.

RIOJA SPAIN

A delicious, light, fresh Rioja, cool fermented in stainless steel tanks. Very fruity.

£21.50 SAUVIGNON BLANC **NEW ZEALAND**

A delicate aroma of tropical fruits with a subtle herbaceous hint and an intense flavour of ripe passion fruit through to a clean and fresh finish.

£26.95

£23.95

£20.95 GAVI DI GAVI £29.95 **ITALY**

A delicately aromatic and soft nose precedes a crisp and floral palate with peachy undertones and well balanced structure.

£21.95 **CHABLIS** £34.95 **FRANCE**

Fragrant, full and ripe with good weight of fruit on the finish. It is distinguished by its power, elegance, bouquet and length.

MERLOT **CHILE**

A rich deep purple red colour gives ripe, spicy berry aromas with sweet plums and caramelised cherries. A full bodied and rounded red wine, easy to drink and enjoy, but gives long lasting flavours in the mouth.

BOTTLE £16.95 250ML £6.25 175ML £4.25

MONTEPULCIANO D'ABRUZZO ITALY

An Intense Ruby red Coloured wine, with a full body. The palate is fruity with a well balanced taste.

BOTTLE £19.50 250ML £6.50 175ML £4.95

NERO D'AVOLA

Intense red colour with violet reflections. Complex and persistent bouquet with a pleasant touch of fruitiness. Soft, round and elegant in the mouth

RED WINES

RIOJA SPAIN

Classic red Rioja style, full meaty bouquet of plum, green olives and leather, with a delicious savoury flavour and long finish in the mouth.

CHIANTI **ITALY**

This fine example of a Chianti is a dry, ruby red wine with a harmonious bouquet and a delicately fruity palate.

SHIRAZ **AUSTRALIA**

£22.95

£23.95

The vanilla and black cherry aroma does not disappoint on the palate, as itleads to a lovely ripe black cherry flavour with hints of spice and herbs.

£23.95 MALBEC £24.95 **FRANCE**

It shows the dark fruits and spice associated with the Malbec grape, but the wine is supple, with ripe tannins on the finish.

BAROLO £44.95 **ITALY**

Unquestionably, one of the finest and most prestigious wines of the world! The Nebbiolo grape gives the wine great body, Character and a rich, majestic style.

ROSE WINES

WHITE ZINFANDEL **CALIFORNIA**

A medium sweet full flavoured easy drinking refreshing Zinfandel Rose which fills the mouth generous Strawberry fruit flavours. Ideal for drinking as an aperitif.

BOTTLE £16.95 250ML £6.25 175ML £4.50

PINOT GRIGIO BLUSH £20.95 **ITALY**

Pale salmon in colour this is a very fruity drinkable wine. Superb refreshment with food or on its own.

SPARKLING WINES

PROSECCO

£20.95

Intensely wonderful aromas of ripe golden apples with soft hints of wild flowers. BOTTLE £22.95 125ML £5.95

PROSECCO ROSÉ

ITALY

An intensenose of Roses and Violets with a light tasty note. Fresh and full with Strawberry and Raspberry notes on the palette.

CHAMPAGNES

GRUET BRUT NV FRANCE

£37.95

Made exclusively from Pinot Noir grapes, this Champagne is full bodied and powerful with exquisite fruit aromas.

LAURENT PERRIER BRUT NV FRANCE

£62.95

This beautifully balanced cuvée matches crisp, elegant citrus fruit with the creaminess and body.

LAURENT PERRIER ROSE **FRANCE**

£84.95

Elegant, classy fizz from a well-known and established Champagne House. Glorious pink in colour and rounded red fruit flavours.



