



ANTIPASTI

SOUP OF THE DAY Served with homemade bread	£4.25	CAPRESE SALAD Tomato, buffalo mozzarella and basil salad	£5.45	MUSSELS MARINARA Steamed fresh mussels in creamy white wine sauce with garlic, and onions finished with fresh parsley	£5.95
MARINATED OLIVES (v) Cerignola and boscaiola olives in our own marinade	£3.75	SAUTÉED WILD MUSHROOM Creamed wild mushrooms with garlic, fresh herbs and touch of chilli on chargrilled sourdough bread	£5.45	KING PRAWNS Served with fresh chilli, garlic, white wine in tomato sauce	£6.95
HOME MADE BREAD (v) With olive oil and balsamic vinegar	£3.00	ARANCINI Fried rice balls, stuffed with baby spinach & melted bocconcini mozzarella, served with red pepper pesto and red mustard frills	£5.45	CALAMARI FRITTA Deep fried calamari, tartare sauce	£5.95
GARLIC PIZZA BREAD	£4.95	HAND ROLLED MEATBALLS Meatballs cooked in our own tomato sauce, sprinkled with Italian cheese served with garlic brushed chargrilled bread	£5.95	GOAT CHEESE & CHORIZO CROSTINIS Slices of focaccia bread with melted goat cheese, caramelised onions and crispy chorizo	£5.95
CHEESE AND GARLIC	£5.95			PROSCIUTTO DI PARMA Finest Parma Ham with Buffalo Mozzarella & rocket	£5.95
TOMATO BRUSCHETTA Tomato, basil and garlic salsa served on toasted sourdough bread	£4.75				

PASTA AND RISOTTO

SPAGHETTI CARBONARA Classic Italian carbonara, spaghetti pasta with egg, pancetta, fresh parsley	£9.95	TAGLIATELLE AFFUMICATO Smoked salmon, brandy, spinach and garlic with tagliatelle pasta in creamy dill sauce	£11.45	LASAGNE Oven baked lasagna with our own bolognese, pasta sheets, béchamel sauce, mozzarella and parmesan cheese	£10.95
PENNE POLPETTE Homemade meatballs with penne pasta in tomato and basil sauce Finished with grated parmesan cheese	£10.95	SEAFOOD LINGUINE Served with mussel, calamari, king prawns, fresh chilli, garlic, white wine, cherry tomato	£13.45	SEAFOOD RISOTTO Calamari, king prawns, mussel, cherry tomatoes, white wine, risotto rice	£13.95
TAGLIATELLE AL A CREME FUNGHI Chicken, mushroom, garlic cream sauce, parmesan cheese	£9.75	PENNE ARRABIATTA Chilli, garlic, tomato sauce with penne pasta	£9.45	VEGETARIAN RISOTTO (v) Mushroom, spinach, courgette, white wine and parmesan shavings	£12.95
SPAGHETTI BOLOGNESE Spaghetti pasta with home-made bolognese sauce finished with parmesan cheese	£10.45	LINGUINE CON GAMBERI King prawns, red chilli, garlic, cherry tomatoes, basil, white wine with linguine pasta topped with rocket	£12.95	RISOTTO CON POLLO E FUNGHI Risotto with tender chicken breast and sautéed mushrooms in a creamy white wine sauce	£13.25
		SPAGHETTI ALL AMATRICIANA Crispy pancetta, red onion and chilli with spaghetti pasta in tomato sauce	£10.45		

MAINS

8OZ FILLET STEAK Chargrilled fillet steak served with a portabello mushroom, slow roasted garlic and herb, comfit tomato, fries served with peppercorn sauce	£22.95	ROAST LAMB RUMP Roasted 8oz lamb rump with crushed baby potatoes, carrots and comfit cherry tomatoes	£19.95	PAN SEARED SEABASS FILLET Pan fried seabass, roast potato, carrot, cherry tomato	£15.95
8OZ RIB EYE STEAK Chargrilled rib eye steak served with a portabello mushroom, slow roasted garlic and herb comfit tomato, fries served with peppercorn sauce	£18.95	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	£12.95	SALMON STEAK White wine cream finished with fresh parsley, spinach and potato	£14.95
LAMB CHOPS Lamb chops served with a portabello mushroom, slow roasted garlic and herb comfit tomato, fries served with mint sauce	£17.95	CHICKEN SKEWERS Chargrilled chicken, courgette and peppers skewers served with chickpea and chorizo stew	£14.45	POLO AL FUNGI Chicken mushroom, garlic, onion, brandy and fresh cream with roast potato carrots	£14.95
				POLLO AL VALDOSTANA Chicken, ham & mozzarella baked in the oven in a rich tomato sauce. Served with vegetables	£14.95

PIZZA

MARGHERITA Classic cheese and tomato pizza, basil	£8.85	MEATFEAST Prosciutto ham, pepperoni, salami, smoked ham and mozzarella on tomato sauce base	£11.45	FIorentINA (v) Spinach, red onions, garlic oil topped with whole egg on tomato sauce base	£9.95
PEPPERONI Spicy pepperoni, mozzarella, tomato sauce	£9.75	PIZZA AL POLLO Mozzarella, fresh basil, red onion, red peppers, and roasted chicken on tomato sauce base	£10.75	HAWAI Hot smoked ham, pineapple and mozzarella on tomato sauce base	£9.45
QUATTRO STRAGIONI Mozzarella, ham, pepperoni, mushroom, peppers on tomato sauce base	£9.95	AL FUNGHI (v) Mushrooms, mozzarella on tomato sauce base	£10.45	PIZZA CALZONE Mozzarella, tomato sauce, ham, pepperoni sausage	£10.95
GAMBARETTI King prawns, fresh red chilli, courgettes, rocket and mozzarella on tomato sauce base	£12.45	CAPRINO Goat cheese, spinach, red peppers, red onions on tomato sauce base	£10.45		
EXTRA TOPPINGS AVAILABLE-£1.50 EACH Ham-Pepperoni-Chicken-Bacon- Goats Cheese- Onion-Mushrooms- Olives					

SIDES

FRENCH FRIES	£2.95
ROAST ROSEMARY AND GARLIC NEW POTATOES	£3.75
HOUSE SALAD, MIXED GREEN SALAD	£3.25
SPINACH WITH GARLIC AND OLIVE OIL	£3.95
CRISPY, COURGETTE FRIES	£3.25
ROCKET AND GRANA SALAD	£4.75
Rocket leaves and parmesan shavings with balsamic glaze and olive oil	

KIDS MENU ALL £5.95

KIDS PIZZA Margherita pizza with any two toppings from our pizza menu	SPAGHETTI BOLOGNESE Spaghetti pasta tossed with home-made beef and pork bolognese sauce topped with grated parmesan
NAPOLI TOMATO PASTA Penne pasta, in a tangy tomato sauce finished with fresh basil	CREAMY CHEESY PASTA Tagliatelle pasta in a creamy and cheese sauce, topped with grated parmesan



WHITE WINES

<p>SAUVIGNON BLANC CHILE A delicate and classic aroma of gooseberry and grass with a rich scent of ripe tangerine blossom that gives a delicious crisp dry white wine with good depth and length of flavours. BOTTLE £15.95 250ML £5.75 175ML £3.95</p>	<p>PINOT GRIGIO ITALY 250 ML £6.50 175 ML £4.65 Made from grapes specifically selected from the Veneto region. This crisp, refreshing wine has a light fresh aroma, and a dry balanced palate.</p>	<p>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.</p>
<p>TREBBIANO D'ABRUZZO ITALY A dry white wine with a fruity aroma and crisp, refreshing taste. The wine is well balanced overall. BOTTLE £18.50 250ML £6.35 175ML £4.50</p>	<p>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.</p>	<p>GAVI DI GAVI ITALY A delicately aromatic and soft nose precedes a crisp and floral palate with peachy undertones and well balanced structure.</p>
<p>CHARDONNAY £21.95 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.</p>	<p>RIOJA SPAIN A delicious, light, fresh Rioja, cool fermented in stainless steel tanks. Very fruity.</p>	<p>CHABLIS FRANCE Fragrant, full and ripe with good weight of fruit on the finish. It is distinguished by its power, elegance, bouquet and length.</p>

RED WINES

<p>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 £15.95 250ML £5.75 175ML £3.95</p>	<p>ROCCAMORA ITALY Versatile ruby red, intense fragrance. Delicate undertones of cherry fruit, soft spice & subtle flavours of tomato leaf character on the palate.</p>	<p>SHIRAZ AUSTRALIA The vanilla and black cherry aroma does not disappoint on the palate, as it leads to a lovely ripe black cherry flavour with hints of spice and herbs.</p>
<p>MONTEPULCIANO D'ABRUZZO ITALY An Intense Ruby red Coloured wine, with a full body. The palate is fruity with a well balanced taste. BOTTLE £18.95 250ML £6.50 175ML £4.65</p>	<p>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.</p>	<p>MALBEC FRANCE It shows the dark fruits and spice associated with the Malbec grape, but the wine is supple, with ripe tannins on the finish.</p>
<p>NERO D'AVOLA £19.50 ITALY Intense red colour with violet reflections. Complex and persistent bouquet with a pleasant touch of fruitiness. Soft, round and elegant in the mouth.</p>	<p>CHIANTI ITALY This fine example of a Chianti is a dry, ruby red wine with a harmonious bouquet and a delicately fruity palate.</p>	<p>BAROLO 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.</p>

ROSE WINES

<p>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 £15.95 250ML £5.50 175ML £3.95</p>	<p>PINOT GRIGIO BLUSH £18.95 ITALY Pale salmon in colour this is a very fruity drinkable wine. Superb refreshment with food or on its own.</p>
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SPARKLING WINES

<p>PROSECCO ITALY Intensely wonderful aromas of ripe golden apples with soft hints of wild flowers. BOTTLE £20.95 125ML £4.95</p>	<p>CASA GHELLER FRIZZANTE ROSATO £22.95 ITALY A deliciously frothy, off dry sparkler that is brimming with ripe, creamy, strawberry fruit</p>
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CHAMPAGNES

<p>GRUET BRUT NV £35.95 FRANCE Made exclusively from Pinot Noir grapes, this Champagne is full bodied and powerful with exquisite fruit aromas.</p>	<p>LAURENT PERRIER BRUT NV £59.95 FRANCE This beautifully balanced cuvée matches crisp, elegant citrus fruit with the creaminess and body.</p>
<p>LAURENT PERRIER ROSE £79.95 FRANCE Elegant, classy fizz from a well-known and established Champagne House. Glorious pink in colour and rounded red fruit flavours.</p>	