

# DRINKS

## SOFT DRINKS

**ORANGE JUICE** Freshly squeezed to order 4.50

**SAN PELLEGRINO MINERAL WATER** 500ml 3.95

**COCA-COLA / DIET / ZERO | SPRITE** 330ml 4.50

## APERITIVI

**GIN & TONIC** Ask about our gin selection from 12.95

**APEROL SPRITZ** Aperol, Prosecco and Soda 12.95

**NEGRONI** Red Vermouth, Campari and Gin 12.95

## BEERS

**MORETTI** 330ml 4.6% abv 5.95

**ANGELO PORETTI** 330ml 5% abv 5.95

**PERONI NASTRO AZZURO** 330ml 5.1% abv 5.95

**PERONI LIBERA** 330ml 0% abv 5.95

## HOT BEVERAGES

**TEA** by the pot 2.50 | **HERBAL TEA** by the pot 3

**COFFEE** 3 | **ESPRESSO** 2.50 | **DOUBLE ESPRESSO** 3.50

**CAFFÉ LATTE** 3.50 | **CAPPUCCINO** 3.50

**HOT CHOCOLATE** 3.95

## SPIRITS

**GIN | VODKA | WHISKY | BACARDI | MALIBU**

**COGNAC | CALVADOS | GRAPPA | PORT | BRANDY**

**MARTINI; EXTRA DRY/ ROSSO/ BIANCO**

**CAMPARI | CINZANO BIANCO | PERNOD**

**COURVOISIER | DISARONNO | AMARETTO**

**LIMONCELLO | SAMBUCA | TIA MARIA**

25ml measures 8.95 Spirits subject to availability

## WINES

Please ask for our Wine List

# STARTERS

## MINISTRONE

Homemade vegetable soup  
6.95 ✓

## PROSCIUTTO E MELONE

Parma ham and melon  
11.50

## CAPRESE

Tomato, basil and buffalo mozzarella  
9.50 ✓

## FUNGHI ALL' AGLIO

Deep fried mushrooms with garlic  
8.95 ✓

## INSALATA TRICOLORE

Mozzarella, avocado and tomato  
10.50 ✓

## BRUSCHETTA TRADIZIONALE

Traditional Italian toasted bread topped with  
chopped tomatoes, garlic and herbs  
6.50 ✓

## MELANZANE RIPIENE

Stuffed aubergines  
10.95 ✓

## ANTIPASTO DELLA CASA

Mixed Italian cold cuts  
10.90

## CALAMARI FRITTI

Deep-fried squid  
9.95

## SALMONE AFFUMICATO

Smoked salmon  
10.95

## AVOCADO CON GAMBERETTI

Avocado with prawns and  
cocktail sauce  
9.95

# PIZZA

## MARGHERITA CLASSICA

Tomato, mozzarella and basil  
12.95 ✓

## MELANZANE E PEPRONI

Aubergines, peppers,  
mozzarella and tomato  
13.95 ✓

## PROSCIUTTO E FUNGHI

Tomato, mozzarella,  
mushrooms and ham  
14.50

Additional **TOPPINGS** 2

## SALAME PICCANTE

Tomato, mozzarella and  
Italian spicy salami  
15.00

## PIZZA ITALIA

Parma ham, rocket, olives  
and mozzarella  
15.50

## QUATTRO FORMAGGI

Four cheeses  
14.95 ✓

Additional **PARMA HAM** 3.50

# FISH DISHES

All served with fresh vegetables and potatoes or salad unless specified

## GAMBERONI ALL' AGLIO

King prawns (shells-on)  
cooked in garlic, white wine and chilli,  
served with risotto  
23.50

## SALMONE ALL GRIGLIA

Grilled salmon  
23.50

## PESCE SPADA ALLA GRIGLIA

Grilled swordfish steak  
23.50

## PESCE DEL GIORNO

Fish of the Day  
POA

# PASTA

## SPAGHETTI ALLA NAPOLETANA

Tomato sauce and basil  
14.00 ✓

## SPAGHETTI ALLA BOLOGNESE

with traditional rich beef sauce  
15.95

## SPAGHETTI ALLA CARBONARA

with bacon, cream and egg  
15.50

## SPAGHETTI AL PESTO

Basil, garlic, cream and pine kernals  
13.95 ✓

## TORTELLONI ALLA PANNA

Pasta filled with spinach and  
ricotta cheese in a cream and mushroom  
sauce with a dash of tomato  
14.50 ✓

## SPAGHETTI AGLIO, OLIO E PEPERONCINO

Garlic, chilli and olive oil  
13.50 ✓

## PENNE ALL' ARRABBIATA

Quills of pasta in chilli and tomato sauce  
14.00 ✓

## RIGATONI DELLO CHEF

Chicken, leaks and cream  
14.95

## CREPPELE RIPIENE

Pancakes, filled with ricotta cheese,  
spinach and tomato sauce  
14.95 ✓

## LASAGNE AL FORNO

Classic dish in the Northern Italian style  
14.95

## PENNE ALLA PUTTANESCA

Tomato sauce, tuna, olives, capers  
and a touch of chilli  
15.95

## CAPPELLETTI AL GRANCHIO

Pasta filled with crab meat  
and a light tomato sauce  
15.95

## LINGUINE AI FRUTTI DI MARE

Linguine with mixed seafood and chilli  
15.95

## RISOTTO AI FRUTTI DI MARE

Risotto with mixed seafood and chilli  
15.95

# MEAT DISHES

All served with fresh vegetables and potatoes or salad unless specified

## POLLO AL LIMONE

Chicken supreme in a creamy,  
lemon and parsley sauce  
21.50

## POLLO ALLA MILANESE

Breaded chicken supreme  
21.50

## SCALOPPINA AL MILANESE

Breaded veal escalope served with  
spaghetti bolognese or napoli  
23.50

## SCALOPPINA AL MARSALA

Veal cooked in masala wine  
23.50

## PETTO DI POLLO AL VINO BIANCO E FUNGHI

Chicken supreme cooked in white wine,  
cream and mushrooms  
21.50

## SCALOPPINA AL FUNGHETTO

Veal in white wine,  
mushrooms and cream  
23.50

## SALTIMBOCCA ALLA ROMANA

Veal topped with parma ham  
and demi-glace sauce  
24.50

## TAGLIATA

Strips of steak on a bed of rocket  
with cherry tomatoes, a balsamic glaze  
and parmesan flakes  
27.95

## FILETTO AL PEPE

Fillet steak in green peppercorn sauce  
29.95

## COSTOLETTE D'AGNELLO

Lamb cutlets with rosemary  
27.95

# LARGE SALADS

**AVOCADO, BACON & TURKEY** 13.95

**TUNA & BEANS** 13.95 | **CAESAR SALAD** ✓ 13.95

**NIÇOISE** ✓ 13.95 | **CHICKEN CAESAR SALAD** 14.95

# SIDES

**ROCKET SALAD** with Parmesan Flakes ✓ 7.50 | **SIDE SALAD** ✓ 5

**CHIPS** ✓ 5.50 | **ZUCCHINI FRITTI** ✓ 5.95 | **BREAD** ✓ 2.50

**GARLIC BREAD** ✓ 4 | **GARLIC BREAD** with Cheese ✓ 5.50