

Primi Piatti

ANTIPASTO DI VERDURE £7.50 (v)

Chargrilled aubergines, marinated peppers, chargrilled courgettes in mint and chilli dressing, and Sicilian 'caponata' dip served with fresh bread

ANTIPASTO DI MONTI £7.50

Freshly sliced Italian cured meats including prosciutto, pistachio mortadella, salami, and Sicilian 'caponata' dip served with fresh bread

ARANCINI SICILIANI £6.50

Risotto balls filled with peas, beef ragu and mozzarella, coated in breadcrumbs and fried until golden

INSALATA CAPRESE £6.95 (v)

Creamy buffalo mozzarella, fresh tomatoes and basil leaves drizzled with extra virgin olive oil

ZUPPA DEL GIORNO £5.95

Please ask for details of today's special.

SPIEDINI DI GAMBERONI £7.50

Large king prawns in a garlic, lemon and fresh herb marinade chargrilled to perfection

CARPACCIO DI MANZO £7.95

Raw fillet of beef on a bed of rocket, topped with shavings of parmesan

CALAMARI RIPIENI £7.50

Baby squid stuffed with seafood, fresh herbs, lemon and a touch of chilli, chargrilled and served in a light tomato sauce.

FRITTO MISTO £7.50

A selection of seafood in a light crisp batter, fried until golden and served with tartare sauce

INSALATA DI PERE, GORGONZOLA E NOCCI £6.95 (v)

Seasonal leaves topped with caramelised pears, creamy gorgonzola and toasted walnuts

BRUSCHETTA DI POLIPO E PATATE £7.95

Lightly toasted bread topped with tender, marinated sliced octopus, sautéed potatoes and salsa verde sauce

Le Paste

**Most pastas can be substituted for whole-wheat or gluten-free versions.
Please ask a member of staff for details.**

PENNE POMODORO E BASILICO FRESCO £7.95 (v)

Penne pasta with a 'San Marzano' tomato sauce, fresh basil and extra virgin olive oil

PENNE ALLA NORMA £8.95 (v)

Penne pasta with sautéed aubergines in a light tomato and fresh basil sauce, topped with salted ricotta cheese.

PENNE CON PISELLI E PANCETTA £8.95

Penne pasta with sweet garden peas and lightly smoked pancetta in a white wine and light cream sauce

TAGLIATELLE CON RAGU ALLA BOLOGNESE £8.75

Tagliatelle pasta with slow cooked seasonal meat ragu braised in a tomato, red wine and fresh herb sauce

TAGLIATELLE AI FUNGHI £10.50 (v)

Tagliatelle pasta with porcini and woodland mushrooms sautéed in garlic, white wine, and fresh parsley

TAGLIATELLE ALLE FAVE E RUCOLA £11.25 (v)

Tagliatelle pasta with broad beans, fresh rocket and parmesan shavings in a white wine and light cream sauce

LINGUINI FRUTTI DI MARE £11.95

Linguini pasta tossed with a medley of seafood in a white wine, garlic, chilli & tomato sauce.

LINGUINI CON POLIPO E POMODORO FRESCO £12.50

Linguini pasta tossed with tender sautéed octopus in a fresh tomato, white wine, garlic, chilli & tomato sauce

GNOCCHI AL GORGONZOLA E NOCCI £10.95 (v)

Potato gnocchi with a rich and creamy gorgonzola cheese sauce topped with walnuts.

RAVIOLI DI CARNE £10.95

Handmade pasta with a traditional meat filling in a red wine, tomato and fresh herb sauce

RISOTTO DEL GIORNO £11.50

Please ask one of our waiters for the risotto of the day

Le Pizze

MARGHERITA £9.95 (v)

Freshly made pizza topped with juicy tomatoes, mozzarella and fresh basil, drizzled with olive oil.

PESCATORE £10.95

Freshly made pizza topped with tomatoes, mozzarella, prawns, squid, mussels, capers and anchovies

ROMANA £10.95

Freshly made pizza topped with tomatoes, mozzarella, prosciutto, fresh rocket and parmesan shavings

QUATTRO FORMAGGI £10.95 (v)

Freshly made pizza topped with tomatoes, mozzarella, dolcelatte, parmesan and pecorino cheese

SALSICCIA PICCANTE £10.95

Freshly made pizza topped with tomatoes, fresh chilli, mozzarella and spicy Italian sausage

VERDURE £10.95 (v)

Freshly made pizza topped with tomatoes, mozzarella, aubergines, courgettes and peppers.

CALZONE

Any of the above can be folded into a traditional calzone

Carne

POLLO SICILIANA £14.50

Juicy chicken thighs and drumsticks slowly cooked in a rich tomato sauce with onions, mushrooms, peas, potatoes, oregano, and a splash of red wine.

MAIALE AL FORNO CON VERZA E PERA £15.95

Slow cooked succulent pork belly with homemade pear jus and crispy cracking served on a bed of sautéed cabbage

BISTECCA CON SALSA DI GORGONZOLA £19.95 *

Locally sourced 8oz rib-eye steak served with a creamy gorgonzola sauce

BISTECCA AL PEPE £19.95 *

Locally sourced 8oz rib-eye steak served with a fresh peppercorn sauce

SCALOPPINE DI VITELLO AL MARSALA £16.95 *

Pan fried tender veal escalope with a rich Marsala wine sauce

SCALOPPINE DI VITELLO AI FUNGHI PORCINI £16.95 *

Pan fried tender veal escalope with a creamy porcini and fresh mushroom sauce

* SERVED WITH POTATOES

Fish of the day £17.95

Please ask your waiter for today's fresh fish specials

Contorni

INSALATA MISTA £3.95

Fresh salad leaves topped with tomatoes and olives

FAGIOLINI £3.85(V)

French beans lightly cooked and drizzled with olive oil

PATATE AL FORNO £3.85 (V)

Potatoes sautéed and roasted in the oven with olive oil, fresh rosemary and garlic

ZUCCHINI FRITTI £3.85 (V)

Thinly sliced courgettes tossed in flour and fried until crisp and golden

CAVOLO BIANCO £3.85 (v)

Tender green leaf cabbage braised with garlic, white wine and olive oil

PATATE FRITTE £3.50 (v)

French fries

BRUSCHETTA NAPOLETANA £4.50 (v)

Homemade Italian bread lightly toasted and topped with juicy chopped tomatoes, fresh basil and extra virgin olive oil

CESTO DI PANE £3.95 (v)

Homemade bread served warm with olive oil and aged balsamic for dipping

SCHIACCIATA ALL'AGLIO £4.25 (v)

Homemade Italian style flatbread topped with garlic, fresh herbs and drizzled with olive oil

Please note, a discretionary service charge of 10% will be added to parties of 6 or more.

Dolci e Caffè

PANNA COTTA AL CAFFÈ IN SALSA DI CARAMELLO £4.95

Freshly made creamy coffee flavoured panna cotta served with a caramel sauce

TIRAMISU £4.95

Savoiardi biscuits are soaked in espresso coffee and liqueur, then layered with freshly whipped sweet mascarpone cream and topped with grated chocolate.

TORTA CAPRESE £4.95

Homemade rich, indulgent dark chocolate Italian 'brownie' style cake

SORBETTO AL 'BELLINI' £4.95

Light and refreshing homemade Bellini sorbet made with peach puree and Prosecco

SEMIFREDDO AL MANDARANCIO £4.95

Homemade rich and creamy semifreddo made with tangy, fresh clementines, double cream and finished with dark chocolate

GELATI MISTI £4.95

Ask for details of today's ice-cream.

GELATO AFFOGATO £4.95

Vanilla ice cream drenched in a shot of warm espresso coffee

Espresso £1.90

Espresso doppio £2.50

Espresso macchiato £2.25

Caffè americano £2.00

Caffè latte £2.50

Cappuccino £2.50

Ciocolatta £3.00

Liqueur coffee £4.95

Tea £1.90

Any coffee can be made using de-cafeinated espresso. Please just ask a member of staff when ordering.

Lunch Menu

2 courses £9.95 or 3 courses £11.95

PRIMI PIATTI

BRUSCHETTA

Homemade bread topped with juicy chopped tomatoes, fresh basil and extra virgin olive oil

ZUPPA DEL GIORNO

Homemade soup of the day served with warm bread

CALAMARI FRITTI

Lightly floured squid fried until golden, served with a wedge of lemon

MOZZARELLA IN CARROZZA

Breaded mozzarella shallow fried until golden and served on a bed of salad

SECONDI PIATTI

TAGLIATELLE CON RAGU ALLA BOLOGNESE

Fresh tagliatelle served with slow cooked seasonal meat ragu braised in a tomato, red wine and fresh herb sauce

MARGHERITA PIZZA

Freshly made pizza topped with juicy tomatoes, mozzarella and fresh basil, drizzled with olive oil

POLLO SICILIANA

Juicy chicken thighs and drumsticks slowly cooked in a rich tomato sauce with onions, mushrooms, peas, potatoes, oregano, and a splash of red wine.

PENNE CON PISELLI E PANCETTA

Penne pasta with sweet garden peas and lightly smoked pancetta in a white wine and light cream sauce

DOLCI

TIRAMISU

Savoiardi biscuits are soaked in espresso coffee and Amaretto liqueur then layered with freshly whipped sweet marscapone cream and topped with grated chocolate

PANNA COTTA AL CAFFE IN SALSA DI CARAMELLO

Freshly made creamy coffee flavoured panna cotta served with a caramel sauce

GELATI MISTI

A selection of ice cream. Ask for details of today's choice

