



## STARTERS

<b>Soup of the day (V)</b> Served with Italian Bread	£5.00
<b>Arancini</b> Fried rice balls with Italian ragu	£5.50
<b>Tricolore</b> Prawn cocktail served with Marie rose sauce	£7.50
<b>Bianchi fritti</b> Fried whitebait, mixed leaves & Lemon	£7.00
<b>Mediterranean Gamberoni</b> Mediterranean king prawns served in garlic, white wine, lemon & chilli	£9.00
<b>Sardine</b> Grilled sardines with italian bruschetta & garlic olive oil	£7.95
<b>Salmon affumicato</b> Smoked salmon, served with onion, capers & lemon	£8.95
<b>Parma Ham &amp; Buffalo Mozzarella</b> Parma Ham & Mozzarella	£8.00
<b>Calamari fritti</b> Lightly-fried calamari with tartare sauce	£8.50
<b>Melanzane alla Parmigiana (V)</b> Layers of aubergines, with bechamel sauce & Parmesan	£7.00
<b>Polpette alla Napoletana</b> Homemade meatballs on crostini served with our classic tomato sauce	£6.50
<b>Ruccola e Grana Padano</b> Rocket, Cherry tomato, Grana Padano cheese & Italian dressing	£6.00

## SHARING PLATES

<b>Antipasto for 2</b> Italian cured meats with Marinated olives & Buffalo Mozzarella	£13.95
<b>Bruschetta Tradizionale (V)</b>	£5.50
<b>Bruschetta &amp; Funghi (V)</b> Italian Bruschetta with mushrooms, garlic & olive oil	£5.95
<b>Garlic Bred (V)</b>	£5.50
<b>Garlic Bread with cheese (V)</b>	£5.95
<b>Marinated Italian Olives (V)</b>	£3.95
<b>Sicilian Green Olives (V)</b>	£4.50
<b>Italian Bread, Butter &amp; Balsamic Vinegar (V)</b> Mediterranean Vegetables	£3.95

## PASTA

<b>Spaghetti alla Bolognese</b> Classic beef Ragu, tomato, onions, carrots, red wine & herbs	£9.95
<b>Gnocchi alla Sorrentina (V)</b> Gnocchi served with tomato & mozzarella	£9.95
<b>Lasagne</b> Slow cooking Ragu, layered with pasta & creamy bechamel sauce	£10.95
<b>Penne Napoli (V)</b> Tomato, garlic & fresh basil sauce	£8.50
<b>Rigatoni all'Amatriciana (HOT)</b> Rigatoni with onions, Pancetta, tomato & chilli	£9.95
<b>Pesto e Pollo</b> Penne cooked in cream & Pesto sauce with chicken and Parmesan	£9.00
<b>Spaghetti alla Carbonara</b> Spaghetti with Pancetta, cream, Parmesan & egg Yolk	£9.95
<b>Ravioli Burro e Salvia (V)</b> Ravioli filled with spinach, Ricotta cheese, butter & sage sauce	£11.95
<b>Penne alla Norma (V)</b> Penne served with Aubergine, tomato, basil & Ricotta cheese	£8.95
<b>Linguine alla Pescatora</b> Linguine with seafood, garlic, white wine sauce & parsley, cherry tomatoes	£13.95
<b>Penne al Salmone</b> Penne with Smoked Salmon, cream & cheese	£9.95
<b>Tagliatelle con Pollo e Funghi</b> Tagliatelle with chicken and creamy mushroom sauce & Parsely	£10.95
<b>Cannelloni (V)</b> Homemade Cannelloni filled with Ricotta cheese & spinach topped with Napoli sauce & Mozzarella	£9.95
<b>Penne Salsiccia e Funghi</b> Penne with Italian sauce, basil, chilli & parsley	£9.95
<b>Spaghetti al Pomodoro (V)</b> Spaghetti with classic tomato sauce & basil	£8.95
<b>Spaghetti alle Vongole</b> Clams with garlic, white wine sauce, cherry tomato e & parsley	£13.00
<b>Spaghetti Meatballs</b> Spaghetti with meatballs in a tomato sauce	£10.95
<b>Linguine Gamberoni</b> Linguine with king prawns, cooked in white wine, parsley, chilli, cherry tomatoes, extra virgin oil & garlic sauce	£13.95

## RISOTTO

<b>Risotto alla Pescatora</b> Prawns, clams, mussels, squid, octopus, garlic, white wine sauce & parsley	£13.95
<b>Risotto Primavera (V)</b> Vegetarian risotto	£10.00
<b>Risotto alla Romana</b> Chicken, mushrooms, artichokes, rocket & Parmesan shavings	£11.95

## MAINS

<b>Chicken Cordon Bleu</b> Pan fried chicken breast, ham, cheese with a Gorgonzola sauce & sauted potatoes	£14.95
<b>Pollo alla Milanese</b> Flattened chicken breast, breadcrumbed & fried, served with spaghetti al pomodoro	£13.00
<b>Pollo con Funghi</b> Grilled chicken breast, served with a creamy mushroom sauce & sauteed potatoes	£14.00
<b>Pollo al Gorgonzola</b> Grilled chicken breast, cooked in Gorgonzola cheese, creamy spinach sauce, served with sauteed potatoes	£14.95
<b>Pollo alla Diavola</b> Grilled chicken breast cooked in a spicy tomato sauce, served with sauteed potatoes	£13.95
<b>Saltimbocca alla Romana</b> Veal escalope wrapped with Parma ham, sage, in a white wine sauce & sauteed potatoes	£16.95
<b>Vitello alla Milanese</b> Veal escallops with lemon & white wine sauce, served with sauteed potatoes	£14.95
<b>Vitello al Limone</b> Veal escallops with lemon & white wine sauce, served with sauteed potatoes	£15.95
<b>Fegato alla Veneziana</b> Calf's liver served with bacon, onions, red wine sauce and sauteed potatoes	£16.95
<b>Bistecca alla Griglia</b> 8oz grilled Sirloin served with sauteed potatoes & Gorgonzola sauce	£18.95
<b>Bistecca alla Griglia</b> 8oz grilled Rib-eye steak served with peppercorn sauce & fresh fries	£22.95

## FISH

<b>Sea Bass</b> Whole sea bass with sauted potatoes & rosemary	£17.95
<b>Sea Bream</b> Grilled sea bream fillet served with seasoned vegetables	£16.00
<b>Fresh Grilled Salmon</b> Grilled Salmon fillet served with spinach garlic & butter	£15.00
<b>Gamberoni alla Griglia</b> Grilled king prawns served with risotto	£15.95
<b>Pesce Misto</b> King prawns, sea bream, salmon, calamari and sardines served with sauteed potatoes and mixed salad	£23.95

## SALADS

<b>Insalata Niçoise</b> Tuna salad of mixed leaves, black olives, anchovies, egg & croutons	£10.00
<b>Grilled Chicken Cesar Salad</b> Chicken, croutons, mixed leaves, anchovies & classic Cesar Dressing	£9.00
<b>Pollo Bella Roma</b> Chicken, mushrooms, artichokes, rocket & Parmesan	£10.00

## SIDE ORDERS

<b>Spinach with Butter and Garlic (V)</b>	£3.95
<b>Broccoli with Chilli Butter Garlic (V)</b>	£3.95
<b>Zucchine Lightly Fried Courgettes (V)</b>	£3.50
<b>Vegetali del Giorno (V)</b> Selection of seasonal vegetables & potatoes	£4.95
<b>Insalata Mista (V)</b>	£3.95
<b>Funghi Trifolati (V)</b> Mushrooms sauted in butter	£3.50
<b>Insalata di Pomodoro (V)</b>	£3.50
<b>Sauteed Potatoes (V)</b> Sauteed potatoes with rosemary	£3.50
<b>Fresh Fries (V)</b>	£3.00

## PIZZA

<b>Margherita (V)</b> Tomato, mozzarella, olive oil & oregano	£8.00
<b>Marinara (V)</b> Italian tomatoes, garlic, oregano & basil	£7.00
<b>Vegetariana (V)</b> Tomato, Mozzarella, grilled mixed vegetables & oregano	£10.00
<b>Pollo Pizza</b> Tomato, mozzarella, chicken & sweetcorn	£10.00
<b>Leo's Pizza</b> Tomato, Mozzarella, spicy salami, red onion & fresh chilli	£10.95
<b>Bella Roma (V)</b> Tomato, mozzarella, mushrooms, onions, green peppers, olive & oregano	£9.95
<b>Fiorentina (V)</b> Tomato, mozzarella, fresh spinach, free range egg, Grana Padano & marinated olives	£9.95
<b>Friuli</b> Mozzarella, goat's cheese, speck, rocket & truffle oil	£11.95
<b>Pizza Napoletana</b> Tomato, Mozzarella, anchovies, capers, olives & oregano	£9.95
<b>Toscana</b> Tomato, Mozzarella, salami, artichokes, egg, pecorino & oregano	£9.95
<b>Quattro Stagioni</b> Four seasons: autumn mushrooms, wintery ham & Peperoni, spring time artichokes & summery olives	£10.95
<b>Capricciosa</b> Tomato, mozzarella, ham, mushrooms, artichokes, peppers anchovies & garlic	£10.95
<b>Frutti di Mare</b> Tomato, Mozzarella, mussels, clam, prawns, squid and cheese	£12.95
<b>Diavola</b> Tomato, Mozzarella, spicy Pepperoni & chilli	£9.00
<b>Prosciutto e Funghi</b> Mixed field mushrooms & thyme on a base of Mozzarella, wintery ham, rocket & tomato	£9.95
<b>Funghi (V)</b> Tomato, Mozzarella, mushrooms & Oregano	£9.00
<b>Quattro Formaggi (V)</b> Gorgonzola, Mozzarella, Bel Paese & Parmesan with a tomato base	£10.95
<b>Tonno e Cipolla</b> Tomato, Mozzarella, tuna & red onion	£10.95
<b>Parma</b> Tomato, Mozzarella, Parma Ham, Grana Padano shavings, rocket & extra virgin olive oil	£9.95
<b>New Light Caprina (V)</b> Soft goat's cheese, rocket, Cherry Tomatoes, olives and Mozzarella	£10.95
<b>Emilia Romagna</b> Cherry tomato, Mozzarella, rocket, Parma ham & shaved Parmesan	£11.95
<b>New Verdure (V)</b> Tomato, Mozzarella, artichokes, mushrooms, roasted peppers, rockt and olive oil	£9.95

## CALZONE

<b>Calzone Ripieno</b> Filled with Italian tomatoes, Mozzarella, ham, Napolitan salami, Ricotta cheese & basil	£11.95
<b>New Calzone Pollo</b> Chicken brest, Pancetta, mushrooms, roasted peppers, olives, tomato sauce and Mozzarella	£9.95

## DESSERT MENU

<b>Ice Cram &amp; Sorbet Selection</b> 3 scoops. Please ask to our staff for available flavours	£4.95
<b>Panna Cotta</b> Vanilla Panna Cotta served with fresh strawberries	£5.50
<b>Crema Brulee</b> A vanilla custard base with a delicious caramelised brown sugar topping	£6.50
<b>Torta della Nonna</b> Shortcrust pastry filled with creme patissiere and covered with almonds, pine nuts and dusted with cing sugar, served with vanilla ice cream	£4.95
<b>Chocolat Soufflé</b> Moist, rich chocolate fudge sponge with chocolate sauce filling and coating, served with vanilla ice cream	£5.95
<b>Amaretto Tiramisu</b> Served with fresh strawberries	£4.95
<b>Cannolo Siciliano</b> Traditional Sicilian fried pastry dough, filled with Ricotta cream and chocolate drops	£4.50
<b>Affogato</b> Vanilla ice cream drowned in espresso coffee	£5.50

Maybe we can use some of the ingredients that you can't tolerate. Please advise the staff





## HOT BEVERAGES

Espresso	£1.80
Double Espresso	£2.60
Macchiato	£2.20
Double Macchiato	£2.80
Cappuccino	£2.50
Latte	£2.20
Flat White	£2.40
Americano	£2.20
Mocha	£2.60
Hot Chocolate	£2.40
Selection of Teas	£1.80
Decaf Coffee	£2.60

## LIQUEUR COFFEES

Irish Coffee	£8.00
Baileys Coffee	£8.00
Tia Maria Coffee	£8.00
Amaretto Coffee	£8.00

## BEERS AND CIDER

<b>Bottles</b>	£4.00
Peroni, Birra Moretti, Corona	
<b>Draft</b>	
Peroni Pint	£5.50
Peroni 1/2 Pint	£3.50
<b>Ciders</b>	£4.50
Magners original, Pear, Kopperberg strawberry & lime	

## WATER

<b>Small</b>	£2.50
San Pellegrino / Acqua Panna Toscana	
<b>Large</b>	£3.50
San Pellegrino / Acqua Panna Toscana	

## SOFT DRINKS

Tonic Water, Soda Water, Bitter Lemon, Ginger Ale, Juice: Orange / Apple / Cranberry / Pineapple	£2.50
330ml Coke, Diet coke, Sprite, Fanta	£2.75
Red Bull, San Pellegrino Orange / Lemon / Aranciata Rossa	£3.00

## WINE LIST

### SPARKLING

<b>Prosecco Spumante Doc</b>		
<b>Ca degli Ermellini</b>	£30.00	£6.00
Veneto, Italy (Vegan)		
<b>Joseph Perrier, Cuvee Royale NV Brut</b>	£45.00	
Champagne, France (Vegan)		
<b>Joseph Perrier, Cuvee Royale Brut Rose</b>	£65.00	
Champagne, France (Vegan)		
<b>Verve Clicquot NV</b>	£78.00	
Champagne, France		
<b>Laurent Perrier Rose</b>	£81.00	
Champagne, France		

### WHITE WINE

<b>Il Folle, Grillo 2017</b>	£21.00	£5.50
Sicily, Italy		
<b>Prima Alta, Pinot Grigio 2017</b>	£23.00	
Veneto, Italy		
<b>Picpoul de Pinet, Domaine de Guillemarine 2017</b>	£26.00	
Languedoc-Roussillon, France		
<b>Sauvignon Blanc, Paul Buisse Heretique 2017</b>	£28.00	£7.50
Loire, France		

<b>Ferro Chardonnay 2016</b>	£29.00	
Sicily, Italy		
<b>Merras, Chennin Blanc 2017</b>	£31.00	£7.00
Swatland, South Africa		
<b>Gavi Docg, Cascina del Melo 2017</b>	£33.00	
Piemonte, Italy (Vegan)		
<b>Chablis, Domaine Savery 2015</b>	£41.00	
Burgundy, France		

## RED WINE

<b>Nero D'Avola, Il Folle 2017</b>	£21.00	£4.50
Sicily, Italy		
<b>Ca'Vittoria, Primitivo IGT 2017</b>	£24.00	
Abruzzo, Italy (Organic & Vegan)		
<b>Merlot Ekuò, Cielo e Terra 2016</b>	£26.00	£6.00
Veneto, Italy (Organic & Vegan)		
<b>Villa Enzo, Montepulciano D'Abruzzo 2017</b>	£28.00	
Abruzzo, Italy		
<b>Rioja Tinto Quinto Arrio Rioja Navarrsotillo 2016</b>	£32.00	
Roja, Spain		
<b>Malbec Finca la Linda, Bodega Luigi Bosca 2017</b>	£34.00	
£8.00		
Mendoza, Argentina		
<b>Pietro Majnoni, Chianti Superiore DOCG 2015</b>	£41.00	
Elim, South Africa		
<b>Michele Chiarlo, Torniano Barolo DOCG 2010</b>	£56.00	
Piemonte, Italy		
<b>Montigoli, Amarone della Valpolicella 2015</b>	£120.00	
Veneto, Italy		

## ROSE WINE

<b>Tempranillo, pasos dea la Capula</b>	£20.00	£6.00
Castilla La Mancha, Spain		
<b>Pinot Grigio Rose, Sentina</b>	£24.00	£7.50
Veneto, Italia		

## DIGESTIFS

<b>Amaretto, Sambuca, Grand Marnier, Baileys Cointreau, Tia Maria, Fernet Branca</b>	£7.00
<b>Vecchia Romagna/ Montenegro 50ml</b>	£6.00
<b>Grappa, Giare</b>	£5.95
Amarone, Gewarztraminer, Chardonay	

## COCKTAILS

<b>Five-Star Martini</b>	£8.50
Vanilla Vodka, passionfruit liquor, lemon & shot of Prosecco	
<b>Aperol Spritz</b>	£7.50
Aperol, Prosecco, Soda	
<b>Bella Londra</b>	£8.50
Gin, basil, lemon, lime, orange, chipolte, sugar, tonic	
<b>Bloody Mary</b>	£8.50
Vodka, tomato juice, lemon, Bella spicy mix	
<b>Cosmopolitan</b>	£8.00
Lemon vodka, orange liquor, lime & cranberry juice	
<b>El Presidente</b>	£8.00
Rum, dry Vermouth, Grand Marnier, grenadine	

<b>Espresso Martini</b>	£8.00
Vanilla Vodka, Kahlua, Espresso	
<b>Margarita</b>	£8.00
Tequila, Orange Liquor, lime & salt	
<b>Mojito</b>	£8.50
Rum, mint, lime & sugar topped with soda	
<b>Negroni</b>	£8.50
Gin, Sweet Vermouth, Campari	
<b>Old Fashioned</b>	£8.50
Bourbon, sugar & Bitters	
<b>The Godfather</b>	£8.50
Whisky, Amaretto, Bitters	

## Aperitifs 50ml

<b>Campari/ Aperol/ Cinzano</b>	£5.50
<b>Martini Dry/ Rosso/ Bianco</b>	£5.50
<b>Noilly Prat</b>	£5.50

## Rum and Tequila 50ml

<b>Bacardi/ Havana 7/ Capitan Morgons</b>	£6.00
<b>Jose Cuervo Reposado</b>	£6.00

## Bourbon and Whisky 50ml

<b>Jack Daniels</b>	£7.00
<b>Jamersons</b>	£6.50
<b>Johnny Walker Black</b>	£12.00
<b>Chivas Regal 12YR</b>	£12.00
<b>Glenmorangie 10YR</b>	£10.50

## Vodka and Gin 50ml

<b>Smirnoff, Gordons</b>	£7.00
<b>Grey goose, Hendricks</b>	£7.00

## Cognac / Armanganc:

<b>Courvoiser VS</b>	£8.50
<b>Martell VSOP</b>	£9.00
<b>Marquis De Caussade</b>	£9.00

\* To our discretion we apply 12.50% on the total