

Antipasti (Starters)

Focaccia 3.50

Baked pizza bread with garlic, olive oil & rosemary

Pizza Garlic Bread with mozzarella 4.70

Bruschetta 4.50

Toasted ciabatta bread topped with fresh cherry tomatos, fresh basil onions marinated in garlic & extra virgin olive oil

Insalata mista 4.50

Mixed organic leaves, cherry tomatos, marinated queen olives, carrots, onions, green beans with home-made dressing

Olives 2.95

(Black & Green) in herb marinated

Insalata di polpo, seppie e patate 7.50

An octopus, cuttlefish and potato salad topped with extra virgin olive oil, lemon and parsley

Melanzane Alla Parmigiana 5.95

Layers of aubergine oven baked with mozzarella, parmesan cheese, basil & tomato sauce

Calamari Zucchine 5.60

Deep fried baby squid & courgettes

Prosciutto E Melone 5.80

Parma ham with melone

Polpette Della Nonna 5.20

Traditional beef meat balls in a homemade tomato sauce, served with parmesan cheese & fresh basil

Gamberoni Al Pomodoro 6.40

Tiger prawns cooked in a spicy tomato, white wine & garlic sauce, served with ciabatta bread

Rucola e Pomodoro Con Scaglie Di Parmigiano 4.50

Rocket Salad with Napolitan sweet cherry tomato & shaving of parmesan cheese

Pepata Di Cozze 6.95

Mussels, borlotti beans in a tomato, garlic, and chilli sauce

Porcini Shares

Bruschetta Mista 7.95

A classic with tomatos, parma ham, roasted peppers, goat cheest & olive pesto

Fritto Misto 12.50

King prawns, calamari, peppers, artichokes and courgettes slightly battered, served with chilli, lemon, parsley & garlic & mayo dip

Antipasti Siciliana 10.99

Deep fried buffalo mozzarella in bread crumbs with roasted peppers, aubergines, artichokes, olives & slice of bruschetta

Tagliere All'italiana 10.95

Platter of parma ham, buffalo mozzarella, sun blushed tomatoes, olives and slice of bruschetta

Cicchetti Platter 12.50

A hot plate of arancini risotto balls, chicken & peppers
Skewers oven baked king prawn skewers,
mini calzone with (salame, mushroom, chilli & tomato)
& deep fried Buffalo Mozzarella in bread crumbs
and chunky sweet chilli dip

Insalate (Salads)

Tricolore 6.20

Avocado, buffalo mozzarella, organic tomatoes, fresh basil, marinated green olives

Mozzarella Di Bufala 7.90 e Prosciutto

Fresh "Mozzarella di Bufala" served with Parma ham, rocket salad, topped with Parmesan shaving & extra virgin olive oil

Insalata di Pollo 7.90

Roasted chicken, green beans, mix leaves, pancetta, cannellini beans, balsamic onion and slow roasted tomatoes.

Insalata Bistecca E Funghi 8.50

Mix salad with slice of steak, mushroom, red onion and cherry tomatoes, topped with grana padano cheese

Tonno 7.35

Large mixed salad with tuna, carrots, mozzarella, olives & fresh tomatoes

Bambini (Kids) Menu 7.00

Pollo Milanese

Chicken escalope in bread crumbs, with fries

Penne with tomato sauce

Penne with Butter

Spaghetti Bolognese

Pizza Margherita

Dessert: scoop of ice cream
(Vanilla, Strawberry, Chocolate)

Pizza

Margherita 8.90

A classic with mozzarella, tomatoes & fresh basil leaves

Principessa 10.45

Cotto ham, mushrooms, mozzarella & tomatoes

Americana 10.40

Spicy pepperoni, mozzarella & tomatoes

Pizza Diavola 10.65

Spicy pepperoni, red onions, hot chilli, mozzarella & tomato

Primavera 10.80

Tomato, mozzarella, courgettes, aubergine, cherry tomatoes, mushrooms & peppers

Quattro Formaggi 10.20

Tomato, mozzarella, goat cheese, dolcelatte, shaved Parmesan & fresh basil leaves

Fiorentina 10.80

Tomato, mozzarella, black olives, spinach, soft organic egg & garlic

Quattro Stagioni 10.75

Cotto ham, spicy pepperoni, mushrooms, artichokes, mozzarella & tomato

Siciliana 10.50

Tuna, red onions, chopped tomatoes & mozzarella

Capricciosa 10.75

Tomato, mozzarella, grilled peppers, mushrooms, olives, salami & cotto Ham

Pizza Porcini 11.00

Mixed of mushrooms (Porcini & fresh) tomato, mozzarella & Parma ham

Tonno e Gamberetti 11.95

Tiger prawns, tuna, anchovies, garlic, chilli, tomato & mozzarella

Pavarotti 11.85

Mozzarella, Parma ham, chopped tomatoes & rocket

Pizza Bella 12.60

Spicy pepperoni, salami napoli, cotto ham, tomatoes, Napoli sausage, prosciutto crudo, pancetta & mozzarella

Rustica Sofia 11.85

Tomato, mozzarella Chicken, spicy pepperoni, Napoli sausage, chilli & rosemary

Pizza Roma 11.95

Tomato, buffalo mozzarella, grilled aubergine, rockets, pesto & prosciutto crudo

Wurstel e Patatine 11.00

Tomato, Mozzarella, Wurstel & Chips

Calzone Piccante 10.45

Folded pizza. Mozzarella, tomatoes, fresh chillies, cotto ham, salami napoli & mushrooms

(Classic Toppings) 1.50 each

Beef, pancetta, salami, prosciutto crudo, salami Napoli, pepperoni, spinach, ham, chicken, Napoli sausages, goat's cheese, rocket, dolcelatte, gorgonzola, sundried tomato

Pasta e Risotti

E Pappardell ro' terminio 10.50

Pappardelle pasta with Porcini mushroom, olive oil, garlic, basil, shaving of Parmesan and truffle oil.

Penne Arrabbiata 9.00

Slightly hot with fresh chillies, garlic in a white, wine & tomato sauce

Spaghetti Alla Carbonara 9.70

Pancetta (Italian bacon) organic soft egg & cream sauce

Spaghetti Bolognese 9.45

Rich tomatoes & meat sauce

Rigatoni All' Avellinese 10.95

Rigatoni pasta served with beef meatballs, basil, mozzarella & cherry tomato topped with melanzane alla parmigiana

Rigatoni Della Nonna 9.50

Oven baked pasta tubes, chicken strips,, broccoli, , mushrooms, pancetta, cream & Parmesan cheese

Lasagne 9.50

Layers of pasta with bolognese sauce, Parmesan & bechamel sauce

Spaghetti Porcini 9.70

Porcini mushrooms, chunks of chicken breast, fresh mushrooms, basil, white wine & cream sauce

Linguine Con Gamberetti e Rucola 10.70

Tiger prawns, chillies, sun dried tomatoes, rocket & a touch of tomato sauce

Spaghetti Alle Melanzane 9.70

Aubergines, olives & mozzarella in a tomatoes & basil sauce

Penne Sophia Loren 10.50

Italian pancetta, artichokes, onions, tomato sauce & touch of cream

Risotto Piemontese 10.95

Risotto served with Parma ham, Parmesan cheese, sage, white wine, onions & parsley

Risotto Santa Margherita 10.95

Creamy italian risotto rice cooked with Tiger prawns, asparagus spears, pomodori tomato & saffron

Risotto Al Salmone Con Pesto Di pomodori Secchi 12.50

Fresh salmon risotto with sundried tomato pesto, courgette and limone

Ravioli Classici 10.50

Home made spinach and Ricotta ravioli served in traditional way with butter & sage

Ravioli Aurora 10.50

Home made Spinach and Ricotta ravioli with mushroom, onion and cream sauce

Gnocchi Alla Gorgonzola E Pere 12.95

Home made gnocchi with melted gorgonzola cheese, fresh rocket and pear

Gnocchi Alla Sorrentina 10.95

Home made gnocchi, home made tomato sauce, sun blushes tomatoes, mozzarella & fresh basil

Linguini allo scoglio 12.50

Linguini with king prawns, mussels, clams, squid, garlic, cherry tomatoes, & parsley

Tagliolini neri alle vongole 12.50

Fresh home made Squid-ink tagliolini with fresh clams, white wine, cherry tomato, garlic and chilli

E Pappardella al Salmone 11.50

pappardelle pasta with salmon, cherry tomato, fresh spinach, garlic and cream sauce

O' Paccher e' Pusillipo 10.50

Paccheri pasta with prawns, mussels, porcini mushroom, aubergine, cherry tomato & basil

Farfalle Fresche Alla Crudaiaola 12.95

Fresh homemade farfalla with prawns, fresh tomato, buffalo mozzarella and our basil pesto

Secondi

Pesce

(Fish dishes)

Branzino al Positano 13,95

Whole sea bass pan roasted in butter, white wine, capers, sage, parsley & lemon

Branzino Casavellia 13,95

Whole sea bass, pan fried with onion, white wine, king prawns, cherry tomato & roasted vegetable

Gamberoni Aglio Olio 10,95

Grilled king prawns, garlic & white wine sauce

Salmone Fresco 13,45

Pan stir fillet of Salmon topped with rich white wine, lemon, butter & garlic sauce served with vegetable of your choice

Carne

(Meat dishes)

Pollo Del Cuoco 11,90

Breast of chicken with mushrooms, tomato & cream sauce

Pollo Porcini 11,90

Organic pan fried chicken breast, artichokes, courgettes, onion and a touch of cream sauce

Pollett Diavoletto 11,50

Flattened breast of chicken topped with buffalo mozzarella and parma ham in a very chilli tomato sauce

Cotoletta Alla Milanese 11,20

Veal escalope in bread crumbs

Saltimbocca Alla Romana 11,90

Veal escalope with parma ham in a white wine sauce

Bistecca Alla Griglia 12,50

Grilled sirloin steak with OR without mushrooms in cream sauce

Bistecca Al Barolo 13,95

Sirloin steak with red wine & onion sauce

Filetto al Porto E Gorgonzola 12,50

Sirloin steak topped with gorgonzola & port wine sauce

Vitello panna & Funghi 13,95

Veal in a mushroom, white wine and cream sauce, served with vegetable of your choice

Scaloppine Amalfi 13,95

Veal slices pan fried with sun blushed tomatoes, white wine, tomato & basil sauce, topped with melted Buffalo mozzarella

Costolette d' Agnello all griglia 13,50

Grilled Lamb cuttlets served with vegetable of your choice

Vegetables:

Roasted potatoes - Broccoli - Spinach - French fries, spaghetti pomodoro

Beverages

Prosecco (Sparkling Wine)

Prosecco NV - Zonin

The perfect aperitif: light, fresh and soft.

Lovely green apple and almond notes with hints of wisteria blossom.

We love it with all savoury, spicy dishes and pizza.

Abv	Bottle 200ml	Bottle 750ml
11%	6.95	26.95

Vini Bianchi (White Wine)

Bianco VDT - Sanleo

Blend of northern Italian grape varieties.

Fresh and harmonic with a clean acidity and a dry finish.

Pinto Bianco LGT - Borgo Sanleo

Appealing Bouquet with scents of golden apples and ripe white fruit.

Dry, Delicately fruity and clean with a long finish.

Insolia/Chardonnay lgt regions - Zonin

fascinating blend from sunny Sicily with attractive hints of melon and banana.

Delicious as an aperitive and perfect with light pasta dishes and fish.

Pinot grigio lgt Regiond - Zonin

Elegant and well structured, made with 100% Pinot Grigio grapes.

It is fresh and finely fruity, with almond and peach notes.

Abv	Glass 175ml	Bottle 750ml
11%	4.00	13.95
11%	4.50	16.20
12.5%	4.75	17.50
12%	4.95	19.20

Amiamo (We Love)

Soave classico DOC - Zonin

One of the classic Italian tipples.

Lovely length, soft palate and superb white fruits notes.

Abv	Bottle 750ml
12%	19.95

Vini Rosati (Rose' Wine)

Claretto Rosato lgt - Borgo Sanleo

A refreshing Rose' made with 100% Merlot grapes.

It is crisp and fruity with a gentle touch of spiciness

Abv	Glass 175ml	Bottle 750ml
11.5%	4.50	16.20

Birre (Beers)

Peroni Nastro Azzurro

Half Pint	Pint
2.50	4.50

Bottle:

Peroni

Moretti

3.00
3.00

Beverages

Vini Rossi (Red Wine)

	Abv	Glagg	175mlBottle	750ml
Rosso VDT - Sanleo	11%	4.00		13.95

An appealing blend of northern italian grap varietties.

Its delicious vinosity combines with a light fruity vein on the finish.

Cabrenet LGT - Borgo Sanleo	11.5%	4.50		16.20
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Full bodued of cabernet franc and cabernet Sauvignon.

Warm and harmonious bouquet with note of cut grass and spices.

Nero d' Avola - Merlot lgt regions - Zonin	13%	4.75		17.50
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Intense ruby red colour. rich bouquet with hints of plum and cherry, velvety, warm texture and elegant, luscious finish.

Montepulciano d'Abruzzo DOC - Borgo Sanleo	12%			17.50
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Ample and harmonic with cherry and spicy notes.

A well known Italian wine with great character. Pasta with a rich tomato sauce and grilled meats are ideal paring.

Primitivo lgt - Torre Solaria	13%			19.50
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Outstanding roundness and complex fruitiness.

It is broad and warm with notes of ripe red fruit, wild blackberries and spices.

We recommend it with savoury starters and traditional pizza.

Amiamo (Treat yourself)

Chianti DOCG - Albola	12.5%			21.50
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From an award winning Tuscan estate a Chianti with classic wild berries and morello cherry notes. Medium bodied with a fresh fruity finish.

Enjoy it with cured meat and a main course with a tangy tomato sauce.