



# Wine Bar & Italian Restaurant Pizzeria



#### **STARTERS**

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

I I I DI TAJIA	
Spaghetti alla Bolognese Classic beef Ragu, tomato, onions, carrots, red wine & herbs	£9.95
Gnocchi alla Sorrentina (V) Gnocchi served with tomato & mozzarella	£9.95
Lasagne	£10.95
Slow cooking Ragu, layered with pasta & creamy bechamel sauce	
Penne Napoli (V) Tomato, garlic & fresh basil sauce	£8.50
Rigatoni all'Amatriciana (HOT) Rigatoni with onions, Pancetta, tomato & chilli	£9.95
Pesto e Pollo	£9.00
Penne cooked in cream & Pesto sauce with chicken and Parmesan	
Spaghetti alla Carbonara Spaghetti with Pancetta, cream, Parmesan & egg Yolk	£9.95
Ravioli Burro e Salvia (V) Ravioli filled with spinach, Ricotta cheese, butter & sage sauce	£11.95
Penne alla Norma (V)	£8.95
Penne served with Aubergine, tomato, basil & Ricotta cheese Linguine alla Pescatora	£13.95
Linguine alla Pescatora Linguine with seafood, garlic, white wine sauce & parsely, cherry tomatoes	~15175
Penne al Salmone Penne with Smoked Salmon, cream & cheese	£9.95
Tagliatelle con Pollo e Funghi   Tagliatelle with chicken and creamy mushroom sauce & Parsely	£10.95
Cannelloni (V) Homemade Cannelloni filled with Ricotta cheese & spinach topped with Napoli sauce	£9.95 er Mozzarella
Penne Salsiccia e Funghi	£9.95
Penne with Italian sauce, basil, chilli & parsely Spaghetti al Pomodoro (V)	£8.95
Spaghetti with classic tomato sauce & basil Spaghetti alle Vongole	£13.00
Clams with garlic, white wine sauce, cherry tomato e & parsley	
Spaghetti Meatballs Spaghetti with meatballs in a tomato sauce	£10.95
Linguine Gamberoni	£13.95
Linguine with king prawns, cooked in , white wine, parsely, chilli, cherry tomatos, extra virgin oil & garlic sauce	
RISOTTO	
Risotto alla Pescatora	£13.95
Prawns, clams, mussels, squid, octopus, garlic, white wine sauce & parsley	
Risotto Primavera (V)	£10.00
Vegetarian risotto	

#### Risotto alla Romana Chicken, mushrooms, artichokes, rocket & Parmesan shavings £11.95

#### MAINS

IVIAIING	5
<b>Chicken Cordon Bleu</b> Pan fried chicken breast, ham, cheese with a Gorgonzola sauce & sauted potat	£14.95
Pollo alla Milanese	£13.00
Flattened chicken breast, breadcrumbled & fried, served	
with spaghetti al pomodoro Pollo con Funchi	£14.00
<b>Pollo con Funghi</b> Grilled chicken breast, served with a creamy mushroom	214.00
sauce O sauteea potatoes	
Pollo al Gorgonzola	£14.95
Grilled chicken breast, cooked in Gorgonzola cheese, creamy spinach sauce, served with sauteed potatoes	
Pollo alla Diavola	£13.95
Grilled chicken breast cooked in a spicy tomato sauce,	
served with sauteed potatoes	(16.05
Saltimbocca alla Romana Veal escalope wrapped with Parma ham, sage,	£16.95
Veal escalope wrapped with Parma ham, sage, in a white wine sauce & sauteed potatoes	
Vitello alla Milanese	£14.95
Veal escallops with lemon & white wine sauce, served with sauted potator Vitello al Limone	£15.95
Veal escallops with lemon & white wine sauce, served with sauteed potatoes	613.33
Fegato alla Veneziana	£16.95
Calf's liver served with bacon, onions, red wine sauce and sauteed potatoes	
Bistecca alla Griglia	£18.95
802 grilled Sirloin served with sauteed potatoes & Gorgonzola sauce	600 0F
<b>Bistecca alla Griglia</b> <i>802 grilled Rib-eye steak served with peppercorn sauce &amp; fresh fries</i>	£22.95
ous grunde the stan served with peppertorn sunce o fresh fres	

#### **FISH**

Sea Bass	£17.95
Whole sea bass with sauted potatoes & rosemary Sea Bream	£16.00
Grilled sea bream fillet served with seasoned vegetables	210.00
Fresh Grilled Salmon	£15.00
Grilled Salmon fillet served with spinach garlic & butter Gamberoni alla Griglia Grilled king prawns served with risotto	£15.95
Grilled king prawns served with risotto Pesce Misto	£23.95
King prawns, sea bream, salmon, calamari and sardines served with sauteed potatoes and mixed salad	~

#### SALADS

Insalata Niçoise	£10.00
Insalata Niçoise Tuna salad of mixed leaves, black olives, anchovies, egg & crout	ons
Grilled Chicken Cesar Salad	£9.00
Chicken, croutons, mixed leaves, anchovies & classic Cesar Dressing	
Pollo Bella Roma	£10.00
Chicken, mushrooms, artichokes, roket & Parmesan	~~~~~
SIDE ORDERS	-
Spinach with Butter and Garlic (V)	£3.95
Broccoli with Chilli Butter Garlic (V)	£3.95
Zucchine Lightly Fried Courgettes (V)	£3.50
Vegetali del Giorno $(V)$	£4.95
Vegetali del Giorno (V) Selection of seasonal vegetables & potatoes	~1.//
Insalata Mista (V)	£3.95
Funghi Trifolati (V) Mushrooms sauted in butter	£3.50
Mushrooms sauted in butter	
Insalata di Pomodoro (V) Tomato & onion salad	£3.50
Sauteed Potatoes (V) Sauteed potatoes with rosemary	£3.50
Sauteed potatoes with rosemary	
Fresh Fries (V)	£3.00
PIZZA	co 00
Margherita (V) Tomato, mozzarella, olive oil & oregano	£8.00
	67.00
Marinara (V)	£7.00
Italian tomatoes, garlic, oregano & basil	
Vegetariana (V)	£10.00
<b>Vegetariana (V)</b> Tomato, Mozzarella. grilled mixed vegetables & oregano	





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

#### CALZONE

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

#### **DESSERT MENU**

Ice Cram & Sorbet Selection	£4.95
3 scoops. Please ask to our staff for available flavours Panna Cotta	£5.50
Vanilla Panna Cotta served with fresh strawberries Creme Brulee	£6.50
A vanilla custard base with a delicious caramelised brown sugar topping Torta della Nonna	£4.95
Shortcrust pastry filled with creme patissiere and covered with almonds, pine nuts and dusted with cing sugar, served with vanilla ice cream	21.75
Served with vanilla ice cream Chocolat Soufflè	£5.95
Moist, rich chocolate fudge sponge with chocolate sauce filling and coating, served with vanilla ice cream	2.7.75
Amaretto Tiramisu	£4.95
Served with fresh strawberries Cannolo Siciliano	£4.50
Traditional Sicilian fried pastry dough, filled with Ricotta cream and chocolate drops	
Affogato	£5.50
BEERS AND CIDER	236

ti, Corona £4.00
£5.50
£3.50
Kopperberg strawberry & lime £4.50
Kopperberg strawberry & lime £4

#### SOFT DRINKS & WATER

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
Small San Pellegrino / Acqua Panna Toscana	£2.50
Large San Pellegrino / Acqua Panna Toscana	£3.50

#### **SPARKLING WHINE**

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

## WHITE WINE

0

9

0

Il Folle, Grillo 2017	£21.00 £5.50
Sicily, Italy <b>Prima Alta, Pinot Grigio 2017</b> Veneto, Italy	£23.00
Picpoul de Pinet, Domaine de Guillemarine 20 Languedoc-Roussillon, France	17 £26.00
Sauvignon Blanc, Paul Buisse Heretique 201 Loire, France	
Ferro Chardonnay 2016 Sicily, Italy	£29.00
Merras, Chennin Blanc 2017 Swatland, South Africa	£31.00 £7.00
Gavi Docg, Cascina del Melo 2017 Piemonte, Italy (Vegan)	7 £33.00
Chablis, Domaine Savery 2015 Burgundy, France	£41.00

#### **RED WINE**

	trent .	٢
Nero D'Avola, Il Folle 2017	£21.00	£4.50
Sicily, Italy Ca'Vittoria, Primitivo IGT 2017 Abruzzo, Italy (Organic & Vegan)	:	£24.00
Merlot Ekuò, Cielo e Terra 2016	£26.00	£6.00
Veneto, Italy (Organic & Vegan) Villa Enzo, Montepulciano D'Abruzzo 2017 Abruzzo, Italy	£28.00	
Rioja Tinto Quinto Arrio Rioja Navarrsotillo 2016 Roja, Spain	£32.00	
Malbec Finca la Linda, Bodega Luigi Bosca 2017 Mendoza, Argentina	£34.00	£8.00
Pietro Majnoni, Chianti Superiore DOCG 2015 Elim, South Africa	£41.00	
Michele Chiarlo, Torniano Barolo DOCG 2010 Piemonte, Italy	£56.00	
Montigoli, Amarone della Valpolicella 2015 Veneto. Italy	£120.00	)

### ROSE WINE

Tempranillo, pasos dea la Capula Castilla La Mancha, Spain	£20.00 £6.00
Pinot Grigio Rose, Sentina	£24.00 £7.50



