





BREAD AND NIBBLES

OUR HOMEMADE BREAD	£ 3.50
Our “fluffy” bread is baked in seconds straight for you & served with balsamic oil	
MARINATED OLIVES 	£ 3.50
Marinated olives with Greek feta cheese, peppers & oregano	
FOCACCIA CON AGLIO 	£ 3.95
Pizza dough baked with garlic butter	
FOCACCIA CON AGLIO & MOZZARELLA 	£ 4.50
Pizza dough baked with garlic butter & mozzarella	
MIXED SALAD 	£ 4.50
Crispy leaf salad, romaine lettuce, peppers & red onions & Chopped tomato	

ANTIPASTI

INSALATA DI SPINACI WITH PARMESAN 	£ 6.50
Platter of steamed spinach sautéed on pan and with parmesan shavings	
CAPRESE 	£ 6.50
Italian buffalo mozzarella, vine ripened tomatoes, fresh basil leaves and extra virgin olive oil served on rocket leaves	
ONION SOUP AU GRATIN 	£ 6.50
Served with crouton and grated parmesan	
BRESAOLA TO SHARE	£ 12.80
Thin slices of air-dried beef served with rocket leaves and parmesan shavings served with slice of our homemade bread	
AFFETTATO MISTO TO SHARE	£14.80
Platter of selection Italian cured meat chosen by prosciutto crudo Parma, spicy salami, speck of Sudtirol, Finocchiona, Salame Milano, Porchetta and guanciale served with slice of our homemade bread and giant Cerignola green olives	

RAVIOLI PASTA

SUPREME RAVIOLI WITH PORCINI	£ 13.90
Served in the traditional way with butter and sage	
GORGONZOLA AND RADICCHIO	£ 11.50
Served in the traditional way with butter and sage	
SPAGHETTI BOLOGNESE	£ 7.65
Classic Bolognese Sauce By Delicious	
TAGLIATELLE CARBONARA	£ 8.65
Bacon, Egg, Cream & Parsley	

SPECIAL FISH @ DELICIOUS

CONCHIGLIA DI MARE " to share "	£ 16.50
Large Mediterranean king prawn & giant mussel Served on unique basket bread with sauce by delicious you will eat everything but the plate!!!	
INSALATA DI PIOVRA GIGANTE	£ 7.50
Boiled octopus with celery served with rocket, cherry tomatoes and our bread	
SARDINE IN "SAOR CAORLOTTO"	£ 7.50
Marinated Sardines with sweet spring onion, raisin, and black peppercorn accompanied on a soft bed of venician yellow polenta	
"BROETO" DI COZZE E SCAMPI IN ROSSO	£ 8.50
Mussel and Prawn cooked in a red spicy sauce with goats cheese accompanied on a soft bed of venician yellow polenta	
"BROETO" DI BABY PIOVRA CON COZZE IN VESTITO ROSSO	£ 8.50
Baby Octopus , Mussel and Cherry Tomatoes cooked in a red spicy sauce accompanied On a soft bed of yellow polenta	
RAVIOLI WITH SUPREME SHELLFISH	£ 12.50
With squid, mussels, shrimps, white fish, clams served in traditional way with butter and sage	

MEAT

SALSICCIA	£ 9.50
Roasted Italian pork sausages caramelized red onion, mushroom Served with side salad and our homemade bread	
SUPREMA DI POLLO CACCIATORE	£ 10.50
Pan fried whole chicken breast with tomato sauce, white wine, Wild mushroom and black olives served with side salad and our Homemade bread	

SPECIALS OF THE WEEK @ DELICIOUS

SCAMPI IN GRIGLIA TRICOLORE
6 grilled Giant King Prawn with a fresh homemade sauce of Basil and served on a bed of Rocket and Cherry Tomatoes
SALMONE IN GRIGLIA CON CREMA DI PROSECCO
Grilled fillet of salmon with a delicious creamy sauce of Prosecco wine Served with red radicchio of Treviso with our homemade bread
“BROETO DE SEPE”
Cuttle-fisch cooked in a red sauce with black pepper and parsley accompanied on a soft bed of yellow polenta
FILLETTO DI GURNARD IN ACQUA MATTÀ
Pan seared Gurnard Fillet sautéed on wine and tomato sauce served on a bed of rocket and cherry tomatoes and pesto sauce
TAGLIATELLE ROSSO PIOVRA
Baby octopus, mussels, rocket and cherry tomatoes cooked in a fresh tomato sauce and white wine

FILLET OF FISH	
Pan seared selected fish served with a side salad and bread in a tomato sauce and black olives or lemon sauce	
SEABASS	£ 14.50
SCOTTISH SALMON	£ 12.50
FILETTO DI PESCE IN “ACQUAPAZZA CIO’ PARE”	
Pan seared sauteed on wine and in a tomato sauce with cherry tomatoes served with a sidesalad and bread	
SEABASS	£ 14.50
SCOTTISH SALMON	£ 12.50
RISOTTO CAPPESANTE & ASPARAGI	£ 14.50
Hand dived devon scallops, asparagus and guanciale cured meat	
RISOTTO DEL PESCATORE	£ 13.90
Fresh assorted seafood, king prawns, mussels cooked in a fresh tomato sauce and white wine	
TAGLIATELLE DEL MARINAIO	£ 13.90
Fresh assorted seafood, king prawns, mussels with black olives, Fresh chili and cooked in a fresh tomato sauce and white Wine	
SIRLOIN STEAK	
Prime sirloin steak grilled to your liking served with a sidesalad and our homemade bread	
WITHOUT BONE 8 - 10 OZ	£ 14.90
WITHOUT BONE 12 - 14 OZ	£ 18.90

TAGLIATELLE IN ROSSO & SCALLOPS
Scallops, Radicchio Trevisano, Gorgonzola Cheese in a fresh sauce with red wine

TAGLIATELLE MARI E MONTI
King prawns , Porcini Mushroom and Spinach in a fresh sauce with white wine

V ONION SOUP AU GRATIN
Served with crouton and grated parmesan

TAGLIATA DI MANZO
Beef served with rocket leaves and cherry tomatoes, parmesan shavings, olives oil and aromatic vinegar

FEGATO DI VITELLO ALLA VENEZIANA
Pan fried calves liver with sweet onion served On a bed of yellow venecian polenta

PIZZA @ DELICIOUS

MARGHERITA 	£ 7.50
Fresh tomato sauce & 100% pure mozzarella	
VENEZIANA 	£ 8.50
Margherita & red onion, rocket leaves & cherry tomatoes	
FIorentina	£ 8.50
Margherita & spinach, parmesan & sliced chicken breast on herbs	
LIGURE 	£ 8.75
Margherita & pesto & marinated sundried tomatoes	
NAPOLETANA	£ 8.50
Margherita & marinated salted anchovies, olives & capers	
SICILIANA	£ 8.50
Margherita & italian spicy salami & red & yellow peppers	
CALABRESE	£ 9.90
Margherita & buffalo mozzarella, prosciutto cotto ham & basil	
ROMANA	£ 8.90
Margherita & unsmoked bacon, red onion & parmesan	
TRENTINA	£ 8.50
Margherita & mushrooms, prosciutto cotto ham & parmesan	
EMILIANA	£ 9.90
Margherita & prosciutto crudo Parma ham, rocket leaves & parmesan	
AMERICA	£ 8.75
Margherita & red & yellow peppers, chili peppers & Italian spicy Salami	
AUSTRALIA	£ 8.50
Margherita & sweet corn, asparagus & sliced chicken breast on herbs	
HAWAII	£ 8.50
Margherita & pineapple, prosciutto cotto ham & fresh basil	
DELICIOUS 	£ 8.75
Margherita & Artichokes hearts, asparagus & parmesan	
4 FORMAGGI 	£ 8.90
Margherita & gorgonzola, brie and parmesan	

Be Confident And Create Your Own One

HOMEMADE DESSERT

HEART SHAPE PANNA COTTA	£ 5.50
HOMEMADE TIRAMISU	£ 5.80
Savoiardi biscuits softened with espresso coffee layered with sweet double cream and Mascarpone cheese topped with cocoa powder	
TO SHARE NUTELLA BREAD WITH TOASTED NUTS	£ 5.80
Baked in our stone heart oven	
TO SHARE HEART SHAPE FRUIT ICED SOUFFLE'	£ 5.80
COPPA DI GELATO MISTO	£ 4.50