

Stuzzichini – Nibbles

Olive marinate v £ 2.90
Homemade marinated Italian olives

Pane fresco e Olio di Oliva v £ 2.90
Fresh homemade bread served with olive oil and balsamic vinegar dip

Bruschetta al pomodoro v £ 3.90
Toasted homemade bread topped with fresh tomatoes, garlic, extra virgin olive oil, oregano and parmesan shavings

Bruschetta trio v £ 4.50
Trio of toasted homemade Tuscany bread topped with olive tapenade, marinated vegetables, fresh tomato, onions and parmesan shavings

Pane fino all'aglio

Homemade baked thin bread:

- with garlic and butter v £ 3.90
- with garlic, tomato and basil v £ 4.20
- with garlic, mozzarella cheese and oregano v £ 4.90
- with garlic, fresh rosemary, onions and rock salt v £ 4.20

Allergen Information

We prepare our food in the kitchen with products containing gluten and nuts as well as other allergens. The allergy details have been derived from specifications obtained from the suppliers of our products. We CANNOT guarantee that any food item is 100% FREE FROM any allergens due to the risk of unexpected cross-contamination.

v Vegetarian

Antipasti – Starters

Antipasto della casa (for 2 people) £ 11.90

A platter of Italian cured meats, marinated vegetables, olive tapenade, fresh mozzarella and homemade toasted bread

Gamberoni all'aglio £ 7.90

Fresh king prawns in garlic, lobster bisque, chilli and butter sauce

Funghi trifolati v £ 5.90

Sautéed wild mushrooms, roasted garlic, olive oil and white wine served with toasted homemade bread

Calamari fritti £ 5.90

Deep fried squid rings with garlic mayonnaise

Fegatini di pollo al Marsala £ 6.70

Chicken livers cooked in Marsala wine, onions and fresh chilli served with homemade toasted bread

Mozzarella in carrozza v £ 5.50

Traditional Napolitan deep fried mozzarella in breadcrumbs served with homemade chutney

Zuppa del giorno Ask a member of staff for details £ 4.50

Soup of the day served with homemade bread

Pate della casa £ 5.60

Home made chicken liver pate served with homemade chutney and toasts

Polpette di carne £ 5.90

Homemade meatballs in tomato and basil sauce served with toasted homemade bread

Primi piatti - Pastas & Rice

- Lasagne della casa*** £ 7.90
Homemade oven baked "Bolognese" style lasagne, made with béchamel and parmesan D.O.P. cheese
- Cannelloni (V)*** £ 7.90
Tube pasta filled with ricotta cheese and spinach in tomato sauce
- Penne salmone e vodka*** £ 8.50
Penne pasta with Scottish marinated salmon, saffron, cream and vodka
- Pasta fatta in casa*** *Ask a member of staff for details* £ 9.90
Homemade pasta daily produced with organic flour and free range eggs. Please ask a member of staff or check our pasta board for details.
- Rigatoni pollo & funghi*** £ 8.50
Rigatoni pasta with chicken, wild mushrooms, cream & white wine
- Spaghetti carbonara*** £ 7.90
Spaghetti with pancetta, eggs and a touch of cream
- Tagliatelle Bolognese*** £ 7.90
Egg ribbon pasta with Bolognese sauce
- Spaghetti puttanesca (V)*** £ 7.90
Spaghetti with cherry tomatoes, olives, capers and garlic
- Trofie Dolcelatte noci e pesto di radicchio (V)*** £ 8.50
Short egg twisted pasta with Dolcelatte cheese, walnuts and red radish pesto
- Risotto marinara*** £ 9.90
Italian Carnaroli rice with mussels, calamari, clams, king prawns white wine, tomato sauce and garlic
- Risotto rustico*** £ 8.90
Italian Carnaroli rice with chicken breast, Pancetta, Gorgonzola cheese and spinach

Secondi piatti – Meats & Fish

<i>Cervo al cioccolato e peperoncino</i>	£ 17.90
<i>Yorkshire venison steak in chocolate, brandy and chilli sauce</i>	
<i>Filetto al pepe verde</i>	£ 22.90
<i>Fillet steak served with green peppercorn, brandy and cream sauce</i>	
<i>Bistecca Etna</i>	£ 18.90
<i>Grilled Sirloin steak with red onions, roast peppers, chilli and tomato sauce</i>	
<i>Sirloin Ai Porcini</i>	£ 18.90
<i>Grilled Sirloin steak with porcini mushrooms, brandy and cream sauce</i>	
<i>Anatra al Cointreau</i>	£ 15.90
<i>Barbury duck male breast with Cointreau, orange zest & Morello cherry sauce</i>	
<i>Petto di pollo mozzarella e speck</i>	£ 13.90
<i>Chicken breast filled with mozzarella cheese and basil wrapped in speck (cured ham) in white wine spinach, onions and cream sauce</i>	
<i>Petto di pollo ai funghi</i>	£ 12.90
<i>Chicken breast with wild mushrooms, white wine, thyme, shallots and cream sauce</i>	
<i>Petto di pollo mostarda e cray fish</i>	£ 13.90
<i>Chicken breast with cray fish and creamy French mustard sauce</i>	
<i>Salmone miele e finocchio</i>	£ 14.90
<i>Fresh Scottish Salmon served with a honey and dill sauce topped with grated fennel</i>	

All dishes are served with Vegetables and Potatoes of the day

Please check our Specials Board (page 2)
for more exciting dishes

Contorni – Side dishes

<i>Insalata mista (v)</i>	<i>£ 2.90</i>
<i>Mixed salad leaves, cherry tomatoes and onions</i>	
<i>Rucola e Parmigiano (v)</i>	<i>£ 3.50</i>
<i>Rocket leaves, cherry tomatoes balsamic vinegar and parmesan shavings</i>	
<i>Patate fritte (v)</i>	<i>£ 2.90</i>
<i>Homemade hand cut chips</i>	
<i>Spinaci al burro (v)</i>	<i>£ 3.40</i>
<i>Sautéed fresh spinach with butter</i>	
<i>Vegetali del Giorno (v)</i>	<i>£ 2.90</i>
<i>Vegetables of the day and potatoes of the day</i>	

Other

All pastas can be served as a starter portion at £5.90

Gluten free pasta and pizza available

If you would like a break between the courses, please ask while placing your order.

Our dishes are prepared fresh and can be tailored to your likes, please ask for further details when ordering your food.

Pizza Classic

Margherita (v) £ 6.90
Mozzarella cheese, tomato and oregano

Napoli £ 8.50
Mozzarella, tomato, anchovies, olives and capers

Trentino £ 8.70
Mozzarella cheese, tomato, chicken, red onions, garlic and goats cheese

Piccante £ 8.70
Mozzarella cheese, tomato, roasted peppers, salami, red onions and chilli

Lugana £ 9.90
Parma ham, parmesan cheese, rocket leaves, mozzarella cheese and tomato

Ortolana (v) £ 7.90
Mozzarella, tomato, marinated vegetables and mushrooms

Pizza Gourmet

Salmone e pistacchio £ 9.90
Mozzarella, Scottish smoked salmon, fresh asparagus and crushed pistachio

Anatra affumicata £ 9.90
Tomato, mozzarella, smoked duck, fresh fennel and orange zest

Roma £ 9.90
Mozzarella, king prawns, dust of parmesan, black pepper and lime zest

Funghi selvaggi e olio di tartufo (v) £ 9.90
Mozzarella, wild mushrooms and truffle oil

Extra topping £ 1.00/0.50