

Focacce

Garlic Bread

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| OLIVE VERDI (V) ² Specially selected Italian green olives from Puglia served with toasted ciabatta, balsamic vinegar & olive oil dip | £4.60 |
| PIZZA CIPOLLA (V) ²⁻³ Freshly baked pizza bread with garlic, caramelised onion & mozzarella cheese | £6.95 |
| PIZZA POMODORO (V) ² Freshly baked pizza bread with tomato sauce | £5.30 |
| PIZZA MOZZARELLA (V) ²⁻³ Freshly baked garlic pizza bread with mozzarella cheese | £5.90 |
| PIZZA AL PESTO ¹⁻²⁻³ Pizza base topped with basil pesto, mozzarella & Parmesan shavings | £6.70 |

Antipasti

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| CAPRESE (V) ³ Sliced vine tomatoes, fresh mozzarella, basil leaves, drizzled with homemade basil oil & reduced balsamic vinegar | £6.20 |
| INSALATA ORLANDO ²⁻⁷ Pan fried chicken pieces with crispy smoked pancetta, onions, mushrooms & peppers served on a bed of mixed leaves & topped with our own honey & grain mustard dressing | Starter £9.70 Main £11.50 |
| FORMAGGIO FRITTO ²⁻³⁻⁴ Breaded wedges of matured Brie deep fried served on toasted ciabatta & cranberry sauce | £5.90 |
| INVOLTINI VALDAOSTA ²⁻³⁻⁴ Filo pastry rolled & filled with fresh asparagus, Parma ham & Fontina cheese served with a sweet chilli dip | £7.95 |
| FUNGHI ALLA CREMA (V) ³ Button mushrooms in a cream, garlic & Pinot sauce | £5.90 |
| SARDINE ARANCIA Butter coated & deep fried fillets of Spanish sardines drizzled with a light orange & chilli sauce | £6.30 |
| CALAMARI FRITTI ³⁻⁴⁻⁵⁻⁶ Fresh calamari rings, coated in a dressed flour, deep fried, served with tartare sauce & a lemon wedge | £6.70 |
| COSTINE DI MAIALE ² Spare ribs in our own special barbeque sauce | £7.80 |
| GAMBERONI GRIGLIATI ⁵⁻⁶ Chargrilled tiger prawns with lemon, garlic, rosemary, ginger & fresh chilli served with a sweet chilli dip | £8.70 |
| PATÉ PRIMA ²⁻³ Delicious homemade chicken liver paté with brandy, served with toasted Italian bread & chutney | £6.50 |
| PALLE DI PESCE ²⁻³ Crispy salmon, haddock & cod croquettes with homemade tartare sauce | £6.30 |

**10% off for
all takeaway orders**

**And 20% off for
all NHS workers**

Food allergen information:

① Nuts ② Gluten ③ Dairy ④ Eggs ⑤ Shellfish ⑥ Molluscs ⑦ Mustard ⑧ Celery
Most dishes can be altered to accommodate your allergy needs



**Call
01765
602034
to place
your order**

Specialita Della Casa

All our specials are served with your choice of sautéed potatoes or a side of your choice

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| POLLO ROMANA ²⁻³ Pan fried chicken breast in a red wine & demi-glace sauce, topped with melted mozzarella & Parma ham | £15.50 |
| POLLO ALLA CREMA ²⁻³ Pan fried breast of chicken in a mushroom, cream & white wine sauce | £14.90 |
| POLLO VENEZIANO ²⁻³⁻⁵⁻⁶ Pan fried breast of chicken with tiger prawns, Norwegian prawns, cherry tomatoes & fresh chilli in a brandy & garlic butter sauce | £15.90 |
| POLLO PORRI ²⁻³ Pan fried breast of chicken with smoked Italian pancetta, leeks, cream & tarragon with a splash of Trebbiano white wine | £14.90 |
| SCALOPPA DIJONESE ²⁻³⁻⁷ Pan fried fillet of pork scallops in a brandy, Dijon mustard, cream & asparagus sauce | £14.90 |
| SCALOPPA DI MAIALE ² Pan fried fillet of pork scallops with smoked bacon, shallots, button & wild mushrooms & Dolcelatte cheese in a Madeira sauce | £15.30 |
| MAIALE LIGURE ²⁻³ Panfried scallops of pork with blue cheese, bacon, white wine & cream | £14.90 |
| CARNE ALLA GRIGLIA - GRILLED STEAK SELECTION Available with the following sauces: (£2.50 Supplement) | FILLET £22.50 RIBEYE/SIRLOIN £16.95 |
| DIAVOLA Sautéed peppers, garlic, mushrooms, chilli, onions & fresh herbs | AL FUNGHI ²⁻³ Button & wild mushrooms, cream & white wine demi-glace sauce |
| LIGURE ³ Italian blue cheese, bacon, white wine & cream | ROMANA ²⁻³ Red wine & demi-glace sauce, topped with mozzarella & Parma ham |
| AL PEPE ²⁻³ Cracked black pepper, green peppercorns, brandy, cream & demi-glace sauce | MADEIRA ² Wild mushrooms, cherry tomatoes, red wine reduction demi-glace sauce |

Dolci

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| FLUTE AL LIMONCELLO Fresh ice cream with swirls of lemon liqueur sauce | £6.90 |
| TIRAMISU 'BINDI' From the world-wide acclaimed patisserie, an amaretto & coffee soaked sponge with a light mascarpone & cream filling | £6.10 |
| CHOCOLATE FUDGE CAKE (V) Served with ice cream or cream | £6.10 |
| GIN FIZZ & ELDERFLOWER CHEESECAKE (GF, V) Gin, lime & elderflower cheesecake on a gluten free biscuit base with a lime flavoured glaze, golden sugar flakes & ice cream | £6.10 |
| GLUTEN FREE CHOCOLATE FUDGE CAKE (GF, V) With a raspberry sorbet | £6.10 |
| COPPA BANANA Fresh banana with vanilla & praline ice cream, topped with whipped cream, almonds, chocolate & salted caramel sauce perfect for sharing | £6.50 |
| SELECTION OF BRYMOR ICE CREAM (3 scoops) | £4.80 |

Pasta & Risotti

Gluten free pasta is also available £2 supplement

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| PENNE CARBONARA CON ASPARAGI ²⁻³ Tube shaped pasta with Italian smoked pancetta & asparagus, in a cream & Parmesan cheese sauce | £10.50 |
| PENNE MAFIOSA ²⁻³ Tube shaped pasta with bacon, Italian spicy salami, red onions, peppers & olives in a tomato & Parmesan cheese sauce | £10.90 |
| BUCATINI AL CURRY ²⁻³⁻⁴ Bucatini pasta with pancetta & chicken in a creamy curry & Parmesan sauce | £10.50 |
| BUCATINI FUMO ²⁻³⁻⁴⁻⁵ Smoked salmon, prawns & cherry tomatoes in a light cream & tomato sauce | £10.90 |
| PENNE BOSCAIOLA ²⁻³ With field mushrooms & ham, in a light tomato & cream sauce | £9.80 |
| BUCATINI AL PESTO ¹⁻²⁻³ Tossed in cream & pesto with zucchini, peas, asparagus & Parmesan cheese | £10.50 |
| LASAGNE AL FORNO ²⁻³⁻⁴⁻⁸ Layers of pasta, baked with Bolognese sauce, tomato, cheese & besciamella | £9.85 |
| CANELLONI ²⁻³⁻⁴ Oven baked & filled with beef, spinach & mozzarella | £9.85 |
| LINGUINE VESUVIO ²⁻⁵ Linguine pasta with red onions, garlic, chillies, peppers, prawns & chorizo salami, tossed in virgin olive oil | £10.90 |
| LINGUINE GAMBAS ²⁻³⁻⁵⁻⁶ Linguine pasta with king prawns, calamari, mussels & clams in a light tomato & basil sauce with a hint of chilli | £13.90 |
| FARFALLE SUD ²⁻³ Butterfly shaped pasta with chicken breast, bacon, peppers, onions & mushrooms, tossed in olive oil & Parmesan cheese with a hint of chilli | £10.70 |
| FARFALLE VEGETARIANA ²⁻³ Pan fried peppers, mushrooms, courgette & aubergines tossed in a tomato sauce with mozzarella and a hint of chilli | £9.50 |
| MELANZANA PARMIGIANA ¹⁻²⁻³⁻⁴ Oven baked layers of aubergine, melted mozzarella, tomato, basil & Parmesan cheese | £11.50 |
| RISOTTO ORTOLANO ³ Arborio rice with smoked chicken, roast peppers, goats cheese, petit pois & a touch of cream | £11.50 |
| RISOTTO CALABRESE ⁵⁻⁶ Garlic, mussels, tiger prawns, Nduja (spicy) & sundried tomatoes in a tomato sauce | £13.50 |

Filled Pasta

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| LOBSTER RAVIOLI ²⁻³⁻⁴⁻⁵⁻⁶ Lobster tail filled ravioli in a cray fish bisque with tiger prawns, tarragon & Norwegian prawns | £12.50 |
| RICOTTA E ASPARAGUS RAVIOLI ²⁻³⁻⁴ Ravioli filled with ricotta & asparagus in a tomato & basil sauce, finished with Parmesan shavings & cream | £11.90 |
| TORTELLINI RIPIENI ²⁻³⁻⁴ Beef filled pasta parcels with Parma ham, mushrooms, peas, cherry tomatoes, cream & truffle oil sauce | £11.50 |

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| VEGETALI DEL GIORNO (V) Fresh seasonal vegetables | £3.10 |
| SPINACE SALTATI ³ Spinach sautéed in olive oil & garlic, topped with Parmesan cheese | £3.10 |
| PATATE SALTATE (V) Deep fried potato slices with rosemary | £2.50 |
| PATATE FRITTI (V) Fried potato chips | £2.30 |
| SWEET POTATO FRIES (V) | £2.95 |
| PISELLI FRANCESI ³ Petit pois with smoked bacon & shallots with cream | £3.50 |

Le Pizze

Gluten free pizza is also available (except folded pizza) £2 supplement

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| MARGHERITA (V) ²⁻³ With tomato sauce & mozzarella | £8.95 |
| PEPPERONI ²⁻³ Mozzarella & tomato sauce, topped with pepperoni | £10.90 |
| NAPOLETANA ²⁻³ Tomato sauce, mozzarella, olives, capers & anchovies | £10.50 |
| VEGETARIANA (V) ²⁻³ With tomato sauce & mozzarella, topped with mushrooms, onions, spinach, olives & peppers | £10.70 |
| DEL PELATO ²⁻³ With tomato sauce, mozzarella, ham, mushrooms, pepperoni, salami & peppers | £10.70 |
| PRIMA ²⁻³⁻⁵ Deluxe house special | £11.50 |
| PANCETTA ²⁻³ With tomato sauce, mozzarella, pancetta, roasted peppers & Dolcelatte Italian blue cheese | £11.50 |
| DIABOLO (a spicy one) ²⁻³ With tomato sauce, mozzarella, salami, peppers, pepperoni, chilli & Tabasco | £11.50 |
| MARINARA ²⁻³⁻⁵⁻⁶ Topped with tomato sauce, mozzarella, smoked salmon, prawns, clams, squid, marinated Spanish white anchovies & oregano | £12.90 |
| TROPICALE ²⁻³ With ham, pineapple, mozzarella & tomato sauce | £10.50 |
| AMERICANA ²⁻³ With pepperoni, onions, mozzarella & tomato sauce | £10.90 |
| CALZONE ²⁻³⁻⁸ Folded pizza base stuffed with ham, mushrooms, spinach, pepperoni & topped with warm Bolognese sauce | £12.90 |
| FIorentina ²⁻³ Folded pizza base with chicken, spinach, tomato, mozzarella, Cheddar, Parmesan & garlic butter, topped with warm tomato sauce | £12.90 |
| PANTALONE ¹⁻²⁻³ Folded pizza filled with Parma ham, mozzarella, Parmesan & sun-kissed tomatoes, topped with warm tomato sauce | £12.90 |
| DI CAPRA (V) ²⁻³ With goats cheese, mozzarella, tomato sauce, caramelised onions & spinach | £10.90 |
| SPAGNOLA ²⁻³ With tomato sauce, mozzarella cheese, Nduja spicy salami, chicken, peppers & garlic | £10.90 |
| RUCOPETTA ²⁻³ With tomato sauce, mozzarella, Parma ham, rocket & Parmesan shavings | £10.90 |
| TARTUFATA ²⁻³ with tomato, mozzarella, mushrooms, Parmesan, rocket & truffle oil | £10.90 |
| CARCIOFI ²⁻³ with tomato, mozzarella, artichokes, salami & olives | £11.50 |

Contorni & Salads

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| INSALATA VERDE (V) ²⁻⁷⁻⁸ Mixed leaves, green olives, green peppers, asparagus & cucumber, with dressing | £3.50 |
| INSALATA MISTA (V) ²⁻⁷⁻⁸ Mixed leaves, tomatoes, cucumbers, peppers & onions, with dressing | £3.50 |
| POMODORO (V) Slices of vine tomatoes with red onions & homemade basil oil | £3.50 |
| INSALATA DI RUCOLA ³ Fresh rocket, cherry tomatoes, Parmesan shaving with balsamic dressing | £4.50 |

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