

Focacce

Garlic Bread

OLIVE VERDI (V) ² Specially selected Italian green olives from Puglia served with toasted ciabatta, gissini balsamic vinegar & olive oil dip	£4.90
PIZZA CIPOLLA (V) ²⁻³ Freshly baked pizza bread with garlic, caramelised onion & mozzarella cheese	£6.50
PIZZA POMODORO (V) ² Freshly baked pizza bread with tomato sauce	£5.50
PIZZA MOZZARELLA (V) ²⁻³ Freshly baked garlic pizza bread with mozzarella cheese	£6.50
PIZZA AL PESTO ¹⁻²⁻³ Pizza base topped with basil pesto, mozzarella & Parmesan shavings	£7.50

Antipasti

CAPRESE (V) ³ Sliced vine tomatoes, fresh mozzarella, basil leaves, drizzled with homemade basil oil & reduced balsamic vinegar	£6.50
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 £9.80 Main £12.50
FORMAGGIO FRITTO ²⁻³⁻⁴ Breaded wedges of matured Brie deep fried, served on toasted ciabatta & cranberry sauce	£6.10
INVOLTINI VALDAOSTA ²⁻³⁻⁴ Filo pastry rolled & filled with fresh asparagus, Parma ham & Fontina cheese served with a sweet chilli dip	£8.50
FUNGHI ALLA CREMA (V) ³ Button mushrooms in a cream, garlic & Pinot sauce	£6.10
SARDINE ARANCIA ²⁻³⁻⁴ Butter coated & deep fried fillets of Spanish sardines drizzled with a light orange & chilli sauce	£6.90
CALAMARI FRITTI ³⁻⁴⁻⁵⁻⁶ Fresh calamari rings, coated in a dressed flour, deep fried, served with tartare sauce & a lemon wedge	£6.90
COSTINE DI MAIALE ² Spare ribs in our own special barbeque sauce	£7.95
GAMBERONI GRIGLIATI ⁵⁻⁶ Chargrilled tiger prawns with lemon, garlic, rosemary, ginger & fresh chilli, served with a sweet chilli dip	£8.90
PATÉ PRIMA ²⁻³ Delicious homemade chicken liver paté with brandy, served with toasted Italian bread & chutney	£6.70
PALLE DI PESCE ²⁻³ Crispy salmon, haddock & cod croquettes with homemade tartare sauce	£6.30

10% off for all takeaway orders

Food allergen information:

① Nuts ② Gluten ③ Dairy ④ Eggs ⑤ Shellfish ⑥ Molluscs ⑦ Mustard ⑧ Celery
V = Vegetarian • VG = Vegan • GF = Gluten Free
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 sautéed potatoes or a side of your choice
Also available Gluten Free - please ask your server

POLLO ROMANA ²⁻³ Pan fried chicken breast in a red wine & demi-glace sauce, topped with melted mozzarella, Parma ham & sage	£14.90
POLLO ALLA CREMA ²⁻³ Pan fried breast of chicken in a mushroom, garlic, cream & white wine sauce	£14.90
POLLO VENEZIANO ²⁻³⁻⁵⁻⁶ Pan fried breast of chicken with tiger prawns, Norwegian prawns, cherry tomatoes & chilli in a brandy & garlic butter sauce	£16.50
POLLO PORRI ²⁻³ Pan fried breast of chicken with pancetta, leeks, cream & tarragon with a splash of white wine	£14.90
POLLO MELANZANE ³⁻⁴ Chicken breast cooked in a tomato sauce topped with aubergines, tomatoes, pesto, oregano & melted mozzarella	£14.90
SCALOPPA DIJONESE ²⁻³⁻⁷ Pan fried pork scallops in a brandy, Dijon mustard, asparagus & white wine cream sauce	£15.50
SCALOPPA LIGURE ²⁻³ Pan fried fillets of pork scallops in a blue Italian cheese, bacon, white wine, cream & brandy sauce	£15.50
SCALOPPA DI MAIALE ² Pan fried fillet of pork scallops with bacon & button mushrooms in a Madeira sauce	£15.50
STROGANOFF ²⁻³⁻⁷ Tender strips of beef fillet in a mushroom, onion, gherkin, mustard, cream & brandy sauce	£16.50
CARNE ALLA GRIGLIA - GRILLED STEAK SELECTION	FILLET £25.50 RIBEYE £18.50
Available with the following sauces:	
LIGURE ³ Italian blue cheese, bacon, white wine & cream	CREMA ³ Mushroom, garlic, cream & white wine
AL PEPE ²⁻³ Cracked black pepper, green peppercorns, brandy, cream & demi-glace sauce	ROMANA ²⁻³ Dry marsala wine & demi-glace sauce, topped with mozzarella & Parma ham
SURF & TURF ³⁻⁵ £3.50 Suppl. With spring onions, chilli, ginger, tiger prawns, garlic butter, white wine & brandy	

Dolci

FLUTE AL LIMONCELLO Fresh ice cream with swirls of lemon liqueur sauce	£6.90
GOOSEBERRY & APPLE TREACLE CRUMBLE TART A truly distinctive & warming whole fruit gooseberry & bramley apple centre, surrounded by a crumble tart with cream or custard	£6.60
TIRAMISU 'BINDI' From the world-wide acclaimed patisserie, an amaretto & coffee soaked sponge with a light mascarpone & cream filling	£6.40
CHOCOLATE FUDGE CAKE (V) Served with ice cream or cream	£6.30
TORTA ROCHER Chocolate, vanilla & hazelnut praline mousse topped with gianduia (ground hazelnuts & chocolate) with ice cream or cream	£6.50
GLUTEN FREE CHOCOLATE FUDGE CAKE (GF, V) With a raspberry sorbet	£6.30
COPPA BANANA Fresh banana with vanilla & praline ice cream, topped with whipped cream, almonds, chocolate & salted caramel sauce perfect for sharing	£6.80
SELECTION OF BRYMOR ICE CREAM (3 scoops)	£4.80

Pasta & Risotti

Gluten free pasta is also available £2 supplement

PENNE CARBONARA CON ASPARAGI ²⁻³ Tube shaped pasta with Italian smoked pancetta & asparagus, in a cream & Parmesan cheese sauce	£10.90
PENNE MAFIOSA ²⁻³ Tube shaped pasta with bacon, Italian spicy salami, red onions, peppers & olives in a tomato & Parmesan cheese sauce	£11.50
BUCATINI AL FUMO ²⁻³⁻⁴⁻⁵ Smoked salmon, prawns & cherry tomatoes in a light cream, tomato, tarragon & brandy sauce	£11.50
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	£10.90
PENNE AL PEPE ²⁻³ Penne pasta with strips of prime fillet steak, shallots, mushrooms & garlic in a light cream peppercorn sauce	£13.50
LASAGNE AL FORNO ²⁻³⁻⁴⁻⁸ Layers of pasta, baked with Bolognese sauce, tomato, cheese & besciamella	£10.50
CANELLONI ²⁻³⁻⁴ Oven baked crepes filled with beef, spinach, mozzarella & tomato sauce	£10.50
LINGUINE VESUVIO ²⁻⁵ Linguine pasta with red onions, garlic, chillies, peppers, prawns & chorizo salami, tossed in virgin olive oil	£11.50
LINGUINE GAMBAS ²⁻³⁻⁵⁻⁶ (Also available with rice) Linguine pasta with king prawns, calamari, mussels & clams, in a light tomato & basil sauce with a hint of chilli (also available in a cream & tarragon sauce)	£14.90
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	£11.50
FARFALLE VEGETARIANA ²⁻³ Pan fried peppers, mushrooms, courgette & aubergines tossed in a tomato sauce with mozzarella & a hint of chilli	£10.90
MELANZANA PARMIGIANA ¹⁻²⁻³⁻⁴ Oven baked layers of aubergine, melted mozzarella, pesto & Parmesan cheese	£12.50
RISOTTO ORTOLANO ³ Arborio rice with smoked chicken, roast peppers, goats cheese, petit pois & a touch of cream	£11.90
RISOTTO CALABRESE ⁵⁻⁶ Garlic, mussels, tiger prawns, Nduja (spicy) & sundried tomatoes in a tomato sauce	£13.50

Filled Pasta

LOBSTER RAVIOLI ²⁻³⁻⁴⁻⁵⁻⁶ Lobster tail filled ravioli in a cray fish bisque with tiger prawns, tarragon & Norwegian prawns	£13.50
RICOTTA E ASPARAGUS RAVIOLI ²⁻³⁻⁴ Ravioli filled with ricotta & asparagus in a tomato & Dolcelatte cheese sauce, topped with Parmesan shavings & cream	£12.50
TORTELLINI RIPIENI ²⁻³⁻⁴ Braised beef filled pasta parcels with Parma ham, mushrooms, peas, cherry tomatoes, cream & truffle oil sauce	£11.50

Le Pizze

All pizzas can be ordered as a starter size, at a discount of £2.
Gluten free pizza is also available (except folded pizza) £2.50 supplement

MARGHERITA (V) ²⁻³ Tomato sauce & mozzarella	£9.80
PEPPERONI ²⁻³ Mozzarella & tomato sauce, topped with pepperoni	£11.50
NAPOLETANA ²⁻³ Tomato sauce, mozzarella, olives, capers & anchovies	£11.50
VEGETARIANA (V) ²⁻³ Tomato sauce & mozzarella, topped with mushrooms, onions, spinach, olives & peppers	£11.50
DEL PELATO ²⁻³ Tomato sauce, mozzarella, ham, mushrooms, pepperoni, salami & peppers	£11.90
PRIMA ²⁻³⁻⁵ Deluxe house special	£12.50
PANCETTA ²⁻³ Tomato sauce, mozzarella, pancetta, roasted peppers & Dolcelatte Italian blue cheese	£11.90
DIABOLO (a spicy one) ²⁻³ Tomato sauce, mozzarella, salami, peppers, pepperoni, chilli & Tabasco	£12.50
MARINARA ²⁻³⁻⁵⁻⁶ Tomato sauce, mozzarella, smoked salmon, prawns, clams, squid, marinated Spanish white anchovies & oregano	£14.50
TROPICALE ²⁻³ Ham, pineapple, mozzarella & tomato sauce	£11.50
AMERICANA ²⁻³ Pepperoni, onions, mozzarella & tomato sauce	£11.50
BISONTE ²⁻³ Tomato, mozzarella, beef strips, sun dried tomato, rocket & parmesan shavings	£13.50
CALZONE ²⁻³⁻⁸ Folded pizza base stuffed with ham, mushrooms, spinach, pepperoni & topped with warm Bolognese sauce	£13.50
FIorentina ²⁻³ Folded pizza base with chicken, spinach, tomato, mozzarella, Cheddar, Parmesan & garlic butter, topped with warm tomato sauce	£13.50
PANTALONE ¹⁻²⁻³ Folded pizza filled with Parma ham, mozzarella, Parmesan & sun-kissed tomatoes, topped with warm tomato sauce	£13.50
DI CAPRA (V) ²⁻³ Goats cheese, mozzarella, tomato sauce, caramelised onions & spinach	£12.90
SPAGNOLA ²⁻³ Tomato sauce, mozzarella cheese, Nduja spicy salami, chicken, peppers & garlic	£12.90
RUCOPETTA ²⁻³ Tomato sauce, mozzarella, Parma ham, rocket & Parmesan shavings	£13.50
TARTUFATA ²⁻³ Tomato, mozzarella, mushrooms, Parmesan, rocket & truffle oil	£10.95
CARCIOFI ²⁻³ Tomato, mozzarella, artichokes, salami & olives	£11.50

Contorni & Salads

VEGETALI DEL GIORNO (V) Fresh seasonal vegetables	£3.30
SPINACE SALTATI ³ Spinach sautéed in olive oil & garlic, topped with Parmesan cheese	£3.50
PATATE SALTATE (V, GF) Deep fried potato slices with rosemary	£2.90
PATATE BOLLITE (V) Boiled new potatoes	£2.40
PATATE FRITTI (V) Fried potato chips	£2.50
SWEET POTATO FRIES (V)	£3.20
PISELLI FRANCESI ³ Petit pois with smoked bacon & shallots with cream	£3.90

ZUCCHINI FRITTI (V) ²⁻⁴ Deep fried courgettes	£3.70
INSALATA VERDE (V) ²⁻⁷⁻⁸ Mixed leaves, green olives, green peppers, asparagus & cucumber, with dressing	£3.70
INSALATA MISTA (V) ²⁻⁷⁻⁸ Mixed leaves, tomatoes, cucumbers, peppers & onions, with dressing	£3.70
POMODORO (V) Slices of vine tomatoes with red onions & homemade basil oil	£3.70
INSALATA DI RUCOLA ³ Fresh rocket, cherry tomatoes, Parmesan shaving with balsamic dressing	£4.70

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