



STARTERS

PANE ALL AGLIO (V) 3.95

Garlic Bread

PANE ALL AGLIO E FORMAGGIO (V) 4.50

Garlic Bread topped with Mozzarella Cheese

BRUSCHETTA (VG) 4.75

Southern Italian Garlic Bread topped with crushed Tomatoes, Olive Oil, Oregano & Basil

MISTO OLIVES E PESTO 4.65

Marinated Olives with Sicilian pesto and toasted Focaccia bread

CARPACCIO DI PARMA 6.95

Slices of Parma Ham with Parmesan Shavings and Rocket leaves

CARPACCIO SALMONE 8.50

Slices of smoked Salmon with Baby Prawns, bound in Marie Rose sauce and crisp Salad leaves.

CAPRESE (V) 6.50

Sliced Vine Tomatoes, Buffalo Mozzarella Cheese, Basil leaves & Oregano

MISERIA E NOBILITA 14.95

A combination of Italian Hams & Salami, Buffalo Mozzarella, Roasted peppers & Aubergine, mixed Olives & Artichokes (min 2 people)

COZZE SCOPPIATE 7.95

Steamed Mussels with White Wine, Garlic & Spicy tomato sauce served with Crostini Bread

CALAMARI FRITTI 8.50

Fried Squid served with Red Onion, Capers, Tomato & White Wine Vinegar Dressing

GAMBERONI PICCANTI 11.95

Panfried King Prawns with Garlic, Chilli & Lemon served with mixed leaves

MELANZANE AL FORNO (V) 7.50

Baked Aubergine with Sicilian tomato sauce, Mozzarella, Parmesan Cheese & Basil

ARANCINI CON FORMAGGIO (V) 6.50

Breaded deep fried Risotto balls with Italian mixed cheeses served with a lightly spiced Tomato Sauce

PASTA

LINGUINE MARINARA 15.95

Long flat Pasta with Monkfish,
King Prawns, Calamari, &
Mussels in a spicy Tomato & White Wine sauce

LINGUINE AL PESTO (V) 11.95

Flat Spaghetti served with
Sicilian style Pesto made from Basil, Pine Kernels, Sun dried
Tomatoes, Roasted Peppers, Aubergine, Extra Virgin Olive
Oil & Parmesan Cheese

SPAGHETTI CARBONARA 11.75

Long Pasta tossed with Smoked Bacon & Egg Yolk

RISOTTO PESCATORA 15.95

Arborio Rice with Monkfish, King Prawns, squid & Steamed
Mussels with spiced Chili, Tomato, Garlic & White wine Sauce

PENNE ARRABBIATA (VG) 10.50

Small tube Pasta with Garlic, Chilli & Tomato

+ Chicken 11.95 + 5 Prawns 15.95

RIGATONI VULCANO 11.95

Large pasta tubes tossed with spicy salamis,
Mushrooms, Roasted Peppers and Red Onion
with a light Tomato Sauce

LASAGNE AL FORNO 11.95

Our own Homemade oven baked Beef
& Pork Lasagne

SPAGHETTI BOLOGNESE 11.95

Our own Homemade Beef & Pork Ragù
served with Spaghetti Pasta

SPAGHETTI CON PESCATRICE 15.95

Monkfish & King Prawns panfried with
smoked Pancetta & Saffron White Wine
sauce served with Long Pasta

LINGUINE CON POLLO PORCINI 11.95

Long Flat Pasta with Chicken, Porcini Mushrooms,
Mascarpone Cheese & White Wine Sauce



MAINS

POLLO DEL GIORNO 15.95

Chicken of the day (Please ask your waiting staff)

SCALOPPINA DI MAIALE 17.95

Thin slices of Pork Fillet with creamy Porcini Mushroom & Mascarpone sauce served with Rosemary Potatoes & mixed Vegetables

SPIEDINO DI POLLO 17.95

Marinated Chicken with Herbs and Chilli, skewered with Italian Sausage, Pancetta, Red Onion, Peppers served with Rosemary potatoes

BRANZINO 19.95

Pan fried fillets of Seabass, served with fresh mussels, spiced tomato, garlic and white wine sauce, rosemary potatoes and mixed vegetables

SIDE DISHES

MISTA (VG) 4.25

A mixed leaf Salad served with house dressing

PATATINE FRITTE (VG) 2.95

Home Made Chips

PATATE AL ROSMARINO (VG) 2.95

Oven Baked Rosemary Potatoes

FUNGHI PICCANTI (VG) 2.95

Mushrooms sauteed with chilli & Garlic

MISTO DI VEGETALI 3.10

Mixed Vegetables

SALADS

GRECA (V) 6.95

Salad Leaves, Tomatoes, Red Onion, Olives, Cucumber & Feta Cheese with Herbs and House Dressing

CAESAR SALAD 9.95

Char-grilled Chicken & Smoked bacon tossed with Cos lettuce, garlic Croutons, Parmesan cheese & our own creamy dressing

SALMONCINO 11.95

Mixed leaf salad with hot smoked Salmon, baby Potatoes, green Beans, boiled Egg & Black olives dressed with Lemon & Mustard

DESSERTS

AMARENA DI CILIEGE (V) 5.75

Sweet black Cherries served with Vanilla Ice Cream

PROFITEROLES (V) 5.75

Choux pastry balls filled with fresh Cream & covered in white Chocolate

HOME-MADE TIRAMISU (V) 5.95

Sponge biscuits soaked in Coffee & Marsala Wine, dressed in a sweet Mascarpone cream Sauce

CHEESECAKE OF THE DAY 5.95

Home-made cheesecake (ask your waiting staff)

OUR DAILY SPECIALS

Our daily specials are only sourced by the best produce from local suppliers. Each day, we have a fantastic selection of versatile dishes to suit all tastes.

Please ask our waiting staff on our daily specials

COFFEE & TEA

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| ESPRESSO | 2.50 |
| DOUBLE ESPRESSO | 2.95 |
| BLACK COFFEE | 2.50 |
| WHITE COFFEE | 2.75 |
| CAPPUCCINO | 2.95 |
| CAFFE LATTE | 2.95 |
| MACCHIATO | 2.50 |
| LIQUOR COFFEE | 4.95 |
| DECAF COFFEE | 2.50 |
| HOT CHOCOLATE | 2.50 |
| SELECTION OF TEAS | 2.00 |