

## Antipasti - Starters

Garlic Bread	£6.30
Garlic Bread with Cheese	£7.95
Garlic Bread with Tomato	£7.95
Olives and Bread	£5.50
<i>Home-made bread with Italian olives, olive oil and balsamic vinegar.</i>	
Antipasto	(For one) £8.95
<i>Choose from Vegetarian, Meat or a mixed Selection</i>	(For two) £13.50
Bocconcini Al Forno	£8.50
<i>Oven baked mozzarella wrapped in parma ham topped with rocket salad. Served with diavolo sauce and cranberry sauce.</i>	

Insalata Tricolore	£7.50
<i>Avocado, tomato and mozzarella salad with extra-virgin olive oil and a fresh basil pesto.</i>	
Avocado Al Forno	£7.25
<i>Half an avocado topped with tomato cream sauce, parmesan and mozzarella cheese and oven-baked.</i>	
Crespelle	£7.25
<i>Oven baked pancakes filled with spinach, mushrooms, ricotta cheese and topped with butter and parmesan cheese.</i>	
Bruschetta	(For one) £5.25 (For two) £8.95
<i>Home-made bread topped with fresh tomatoes, garlic, mixed peppers, mozzarella, rocket, dressed with olive oil.</i>	
Asparagus Al Forno	£7.25
<i>Oven-baked asparagus wrapped in Parma ham topped with butter and Parmesan cheese.</i>	

Calamari Fritti	£7.95
<i>Fried Calamari Rings served on a bed of salad and home-made tartare sauce.</i>	
Bianchetti Fritti	£7.95
<i>Deep-fried Whitebait, served on a bed of salad and home-made tartare sauce.</i>	
Frittura Mista	£7.95
<i>Fried mixed seafood served on a bed of salad and home-made tartare sauce.</i>	
Sardines	£7.95
<i>Fresh sardines lightly coated in flour and fried, served on a bed of salad, capers, anchovies and lemon wedges.</i>	
Antipasto Della Casa	£8.95
<i>Mixed Italian salami, cheese, tomatoes, artichoke, olives and bread.</i>	

## Pasta Della Casa

Spaghetti Alla Bolognese	£9.50
<i>Minced beef, tomato sauce, Parmesan and oregano.</i>	
Spaghetti Alla Carbonara	£9.50
<i>Bacon, butter, egg yolks, white sauce and black pepper.</i>	
Penne Alla Sarda	£10.50
<i>Spicy salami, olives, sun-dried tomato, peppers, garlic, mushrooms, tomato sauce and Pecorino.</i>	
Spaghetti Zuccini	£10.95
<i>Spaghetti with courgette, capers, fresh mussels, saffron and prawns with a touch of cream.</i>	
Linguine Ai Broccoli E Gorgonzola	£10.95
<i>Gorgonzola cheese, broccoli, peppercorn and white pepper finished with white wine sauce.</i>	
Linguine al Salmone	£10.95
<i>Linguine cooked in a cream sauce with smoked Salmon, peppercorns and fresh dill.</i>	
Penne Ai Gamberoni	£10.95
<i>Tiger prawns, white wine and tomato sauce cooked with garlic, black pepper and cream.</i>	
Penne Choricito	£10.95
<i>Choricito salami, onion, aubergine, oregano, chilli, tomato sauce and capers.</i>	
Gnocchi Ai Salmone	£10.95
<i>Salmon, cream, courgette, white pepper and dill.</i>	
Gnocchi Gratinati	£11.50
<i>Gnocchi in bolognese sauce, white sauce and mozzarella, oven baked.</i>	
Linguine Primavera	£11.50
<i>Seafood, garlic and fresh chopped tomato with extra chilli.</i>	
Gnocchi Alla Provenzale	£11.95
<i>Pepperoni, onions, black olives, capers, touch of cream, Gorgonzola cheese and sun-dried tomatoes.</i>	

## Al Forno ~ Oven Baked

Lasagne	£10.95
<i>Layers of egg pasta, baked with a bolognese sauce and besciamella, topped with mozzarella cheese.</i>	
Melanzane Al Forno	£10.95
<i>Layers of aubergines, capers, Parmesan tomato sauce, basil, oregano and topped with mozzarella cheese.</i>	
Cannelloni Veg	£10.95
<i>Egg pasta stuffed with ricotta cheese and spinach, baked in tomato and besciamella sauce, topped with Parmesan and mozzarella cheese.</i>	
Crespelle Al Pollo	£11.95
<i>Rolled pancakes filled with chicken, spinach, ricotta cheese, mushrooms, baked in tomato and besciamella sauce, topped with mozzarella and Parmesan cheese.</i>	
Michael Speciality	£12.95
<i>Sliced potatoes, chicken, onions, garlic sauce, topped with mozzarella cheese and all slowly oven baked.</i>	

## Risotti

Risotto Zafferano	£12.95
<i>Italian rice cooked with wild and button mushroom, asparagus, cream and saffron sauce.</i>	
Risotto Al Pollo	£13.50
<i>Italian rice cooked with chicken, mushroom, sun-dried tomatoes, peppers, tomato sauce, black pepper and Parmesan cheese.</i>	
Risotto Di Mare	£13.50
<i>Italian rice cooked with mixed seafood, white wine, garlic and tomato sauce.</i>	
Risotto Calamari	£13.50
<i>Italian rice cooked with calamari, onion, peppers, pepperoni, olives, garlic and paprika.</i>	
Risotto Gamberetti	£13.50
<i>Italian rice cooked with prawns, smoked bacon and asparagus in a creamy tomato sauce.</i>	

## Pesce ~ Fish

*Served with potatoes or vegetables*

Please ask your server for the daily fish special

Platessa Al Forno	£16.50
<i>Oven baked plaice fillet, topped with gently fried baby spinach, garlic and Gorgonzola cheese.</i>	
Fish Soup	£16.50
<i>Mixed seafood cooked with tomato sauce and a touch of chilli. Served with bread. Please ask for availability.</i>	

## Carni ~ Meat

*Sides an additional extra*

Pollo Alla Mostarda	£13.95
<i>Chicken breast cooked with cream, French mustard, sliced bacon and topped with mozzarella cheese.</i>	
Pollo Alla Valdostana	£13.95
<i>Pan fried chicken breast topped with mozzarella and ham, finished with fresh chopped tomatoes, onion and oregano.</i>	
Pollo Alla Gorgonzola	£13.95
<i>Chicken breast cooked in a Gorgonzola, spinach and cream sauce.</i>	
Pollo Al Prosciutto	£13.95
<i>Pan fried chicken breast topped with ham and mozzarella, oven baked in a cream and paprika sauce.</i>	
Vitello in Carrozza	£16.95
<i>Escallops of veal fried in butter, brandy, topped with fried aubergines, oregano and mozzarella cheese, then oven baked. Served on tomato sauce.</i>	
Vitello Ai Funghi	£16.95
<i>Escallops of veal, onions, mushrooms, cream, white wine, parsley and black pepper.</i>	
Vitello Agli Spinaci E Gorgonzola	£16.95
<i>Veal escallop pan fried in butter, with spinach, onions and mozzarella served in a Gorgonzola sauce and white wine.</i>	
Vitello Alla Valdostana	£16.95
<i>Bread crumbed veal, pan fried and topped with mozzarella cheese and Parma ham.</i>	
Bistecca Ai Funghi	£17.95
<i>Sirloin steak cooked with mushrooms, white wine and black pepper in a demi-glass sauce.</i>	
Bistecca Al Pepe	£17.95
<i>Sirloin steak cooked with French mustard, onion, black pepper and a touch of cream.</i>	
Fillet Gorgonzola	£19.95
<i>Beef fillet pan fried and served on a bed of sliced fried potatoes and a Gorgonzola sauce with a touch of cream</i>	
Costolette Di Agnello	£22.50
<i>Lamb chops cooked with rosemary, mint and demi-glass sauce.</i>	

## Side Orders

Sautéed Rosemary Potatoes	£2.70
Seasonal Vegetables	£2.70
Chips	£3.70
Bread	£2.50

# Insalate ~ Salad

**Insalata Mista** £4.25  
*Mixed salad, tomatoes, cucumber, celery, onions, olives and Italian dressing.*

**Insalata Di Pomodoro e Cipolla** £4.50  
*Tomato and onion salad dressed with extra virgin olive oil and topped with fresh basil.*

**Chicken Salad** £12.95

**Haloumi Salad** £12.95

**Avacado Salad** £12.95

## Pizza

**Margherita** £9.95  
*Tomato, mozzarella and oregano.*

**Pizza Italia** £11.50  
*Pepperoni sausage, peppers, mozzarella, tomato and sun-dried tomatoes.*

**Pizza Campagnola** £11.95  
*Tomato, mozzarella, pepperoni sausage, olives and artichoke.*

**Pizza Calzone** £12.95  
*Half-folded pizza filled with tomato, mozzarella, pepperoni sausage, ham, mushroom and black olives.*

**Pizza Quattro Formaggi** £12.95  
*Tomato and 4 cheeses.*

**Pizza Napoletana** £11.95  
*Tomato mozzarella, anchovies, capers, black olives and oregano.*

**Pizza Quattro Stagioni** £11.95  
*Tomato, mozzarella, ham, spicy salami, mushroom and olives.*

**Pizza Parma** £12.50  
*Tomato, mozzarella, Parma ham, rocket salad and Parmesan cheese.*

**Pizza Vegetariana** £11.50  
*Tomato, mozzarella, artichoke, rocket, cherry tomatoes & parmesan cheese*

# WINE & DRINKS

## Red Wines

**Merlot, Famosas** Small Glass (175ml) - £4.10  
*Soft, plummy, damson nose. Spicy, herbal flavours. Sour cherry and mineral hints with firm dry tannins.* Large Glass (250ml) - £5.50  
Bottle - £16.50

**Castillo de Almansa Crianza** £18.50  
*Dark robust red with aromas of leather, prunes and pepper. Very vibrant, rich, plum, fruitcake, good acidity, body, soft tannins and rounded oak, lingering aftertaste.*

**Valpolicella** £19.50  
*A red medium wine, intense colour with very good aroma. A deep concentrated mouth feel and a silky finish.*

**Côtes du Rhône "Cuvée Mathilde"** £19.95  
*Jammy red fruit flavours abound with hints of black olives and oriental spices. Balanced acidity and elegant structure lead to a clean, lingering finish.*

**Montepulciano d'Abruzzo** £22.50  
*Broad bouquet, with well-defined scents of bitter almonds against a faint background of wild berries. Smooth, full bodied with notable personality and outstanding persistence.*

**Rocca delle Macie - Chianti Classico** £24.50  
*A wonderful Chianti made from a blend of sangiovese & merlot. A rich, dark colour. A full bodied, deep bouquet on the nose. Pairs beautifully with pasta, veal and risotto dishes.*

**Nero d'Avola** £24.50  
*Slightly fruity but full bodied. Fresh notes in a wine produced from grapes raised in the Erice-Segesta area. Recommended with red meat and pasta.*

**Syrah, Domaine Ste. Marthe** £25.00  
*Complex and powerful aromas of underwood, ripe red fruits and spices, veering towards grilled and oaky notes. Full bodied, long and with good structure, this wine is remarkable for its intensity and harmony.*

**Golden Malbec** £29.50  
*Medium Bodied red wine with Delicious pure Damson and savoury dark berry fruits.*

**Barolo D.G.C.G. Langavini** £33.95  
*Made in the modern, lighter, style. Brick red in colour. Showing subtle tannins and a good level of acidity.*

**Amarone della Valpolicella** £49.95  
*A full bodied, powerful and wonderfully smooth Italian red. Lovely scent of raisins. Rich flavours of ripe cherries with a slight hint of bitter almonds and a supple texture.*

**Brunello di Montalcino DOCG** £59.50  
*This is an elegant wine with a harmonious structure and a characteristic intense and persistent fragrance. It is produced with a strict selection of Sangiovese, aged in Slovenian oak barrels for three years following by further aging in bottle.*

## White Wines

**Sauvignon Blanc, Famosas** Small Glass (175ml) - £4.10  
*Lifted, brightly fruity aromas with tropical notes and citrus undertones. Fabulously fresh. Dry and refreshing with pink grapefruit, cut grass and passion fruit flavours.* Large Glass (250ml) - £5.50  
Bottle - £16.50

**Chardonnay, Henri de Richemer** £16.95  
*Bright and pale straw yellow in appearance. Intense varietal aromas, fruity with notes of apple, papaya, pear and pineapple.*

**Piquepoul Henri de Richemer** £17.50  
*Crisp, zesty and Mineral. Easy drinking wine which goes well with fish and shellfish.*

**Verdicchio dei Castelli di Jesi DOC** £18.95  
*Pale yellow in colour with a delicate and lingering aroma. Dry, fresh, nicely acidic with good fruit and a subtle aftertaste, which lasts pleasantly in the mouth.*

**Frasacati Superiore DOC** £18.95  
*This easy drinking lightly golden wine is dry and fresh, yet pleasantly fleshy and fruity with a smooth taste and a subtle hint of nuttiness.*

**Viognier, Henri de Richemer** £18.95  
*Intense aromas of peach and pears, plus notes of flowers such as violets. A fresh and well - balanced wine.*

**Pinot Grigio I.G.T., Zonin** £19.50  
*A delightful light, aromatic white with soft flavours of fresh apples and yellow pears. It finishes on a refreshing, fruity and crisp note.*

**Sauvignon Blanc, Honu** £20.00  
*A classy Marlborough Sauvignon Blanc with piercing aromas of ripe gooseberries and intense lime and passionfruit flavours.*

**Gavi D.O.C.G.** £24.50  
*Wine with crisp, fresh fruit from Gavi in Piedmonte, Northern Italy. Made from the corteste grape, it is distinctly lemony, with tangy nectarine flavours too. Utterly delicious.*

**Chablis Domaine Fourrey, Burgundy** £32.00  
*Adorned with a brilliant pale yellow colour, this Chablis has floral aromas and Mineral and citrus notes.*

## Rose Wine

**Pinot Grigio Blush Benizi** Small Glass (175ml) - £4.10  
*Light Salmon colour, this wine is fresh and crisp with hints of red fruit.* Large Glass (250ml) - £5.50  
Bottle - £17.95

## Champagne & Sparkling

**House Champagne** £45.00

**Prosecco Spumante** £24.50

**Prosecco Spumante (1/4 Bottle)** £9.50

**Rosato Spumante, Villa Sandi** £19.50  
*Fruity and flowery bouquet with delicate notes of unripe golden apple and small mountain flowers. The flavour is dry, fresh and zesty with a fruity and harmonious aftertaste.*

## Beer

**Peroni Nastro Azzuro** 330ml, 5.1% vol £4.10

**Moretti** 330ml, 4.6% vol £4.10

**Corona Extra** 330ml, 4.6% vol £4.10

**Guest Ale** 500ml £5.50

**Guest Cider** £5.50

**Pint** £5.50

## Cocktails & Aperitifs

**Aperol Spritz** for two - £14.95  
*Prosecco, Aperol and splash of soda*

**Cosmopolitan** £7.50  
*French triple distilled vodka, Bols triple sec liqueur, cranberry juice, lime juice.*

**Espresso Martini** £7.50  
*French triple distilled vodka, Bols coffee liqueur, vanilla extract, coffee.*

**Gin & Tonic** £7.50  
*Double premium gin and premium tonic.*

**Disaronno Apple Pie** £7.50  
*Disaronno Amaretto, vodka & green apple juice.*

**Campari Negroni** £7.50  
*Campari, cinzano and gin.*

## Liquers & Spirits

**Single** £3.95 / **Double** £5.95 / **Mixer** £0.50

**Premium Single** £4.95 / **Double** £7.50

## Soft Drinks

**Sparkling Apple** £3.95

**Mineral Water (500ml)** £3.95

**Coca-Cola / Diet Coca-Cola / Sprite** £3.95

**Orange / Pineapple / Apple Juice** £3.95

**Baby Bottles** £2.50  
*Tonic water, Ginger Ale, Tomato Juice, Bitter Lemon*

**Pago Premium Juice (NFC)** £2.95  
*Please ask for selection of flavours*