

Antipasti - Starters

Olives & Bread	£6.50	Buffalo Mozzarella with Parma Ham	£10.50	Calamari	£9.95
Home made bread, Italian olives, with olive oil and balsamic vinegar.		Buffalo mozzarella, Parma ham, cherry tomatoes and capers. Served on a bed of salad, topped with olive oil, balsamic vinegar and a shaving of Parmesan cheese.		Deep fried squid rings, served with a salad and tartare sauce.	
Insalata Tricolore	£8.95	Crespelle	£8.95	Mozzarella in Carrozza	£9.95
Avocado, tomato and mozzarella, with extra virgin olive oil and a fresh basil pesto.		Oven baked pancakes, filled with spinach, mushrooms and ricotta cheese, topped with a butter and Parmesan cheese.		Deep fried, breadcrumbed mozzarella cheese, served on a chilli tomato sauce.	
Asparagus Al Forno	£8.95	Smoked Scottish Salmon	£9.95	Bruschetta	For One £7.50 For Two £11.50
Oven baked asparagus, topped with butter, Parma ham and Parmesan cheese.		Smoked Scottish salmon, fresh tomatoes, Mozzarella cheese, fresh dill, olive oil, balsamic vinegar and a shaving of Parmesan cheese.		Bread, topped with freshly chopped tomatoes, red onions, garlic, Mozzarella cheese, salad and olive oil.	
Avocado Al Forno	£8.50			Antipasto Della Casa	For One £9.50 For Two £15.50
Oven baked avocado, with a tomato & besciamella sauce, Parmesan and Mozzarella cheese.				Mixed Italian salami, cheese, tomatoes, artichokes, olives and bread.	

Pasta Della Casa

Linguine Alla Bolognese	£13.95
Minced beef and tomato sauce.	
Linguine Al Salmone	£14.95
Smoked salmon, peppercorns, white pepper, cream sauce and fresh dill.	
Linguine Primavera	£15.95
Seafood, garlic, chilli, cherry tomatoes and touch of tomato sauce.	
Linguine Al Pollo	£15.50
Chicken, mushrooms, asparagus, garlic, onions and cream.	
Penne Alla Sarda	£15.50
Pepperoni, black olives, sun-dried tomatoes, peppers, garlic, onions, mushrooms and tomato sauce.	
Penne Ai Gamberoni	£15.95
Tiger prawns, garlic, black pepper, cream and tomato sauce.	

Gnocchi

Gnocchi Al Salmone	£15.95
Smoked salmon, courgette, onions, garlic, cream, white pepper and fresh dill.	
Gnocchi Gratinati	£14.95
Oven baked gnocchi with Bolognese and cream sauce, topped with Mozzarella cheese.	
Gnocchi Alla Provenzale	£15.95
Pepperoni, onions, garlic, black olives, capers, sun-dried tomatoes, Gorgonzola cheese and cream.	

Fish

Sea bass Fillet	£19.95
Pan fried sea bass, served on a bed of sliced potatoes, spinach, creamy Gorgonzola cheese sauce, onions and garlic.	

Al Forno - Oven Baked

Lasagna	£15.50
Layers of egg pasta, oven baked with a Bolognese and besciamella sauce, topped with Mozzarella cheese.	
Melanzane Al Forno	£15.50
Layers of aubergines, capers, egg, Parmesan, tomato sauce, oregano, topped with Mozzarella cheese.	
Cannelloni Veg	£15.50
Egg pasta stuffed with ricotta cheese and spinach, topped with a tomato & besciamella sauce, Parmesan and Mozzarella cheese.	
Crespelle Al Pollo	£15.95
Rolled pancakes filled with chicken, spinach, ricotta cheese, mushrooms, topped with a tomato & besciamella sauce, Mozzarella and Parmesan cheese.	
Michael Speciality	£16.50
Sliced potatoes, chicken, onions, a garlic creamy sauce, topped with a Mozzarella	

Risotti

Risotto Zafferano	£16.95
Italian rice cooked with button mushrooms, onions, asparagus, cream and saffron sauce.	
Risotto Al Pollo	£16.95
Italian rice cooked with chicken, mushrooms, sun-dried tomatoes, onions, garlic, peppers, tomato sauce, black pepper and oregano.	
Risotto Di Mare	£17.50
Italian rice cooked with mixed seafood, garlic, onions and tomato sauce.	
Risotto Gamberetti	£17.50
Italian rice cooked with prawns, courgette, asparagus, garlic and onions, in a creamy tomato sauce.	

Insalate - Salad

Insalata Mista	£6.50
Mixed salad, tomatoes, cucumber, red onions, olives, olive oil and balsamic vinegar.	
Insalata Di Pomodoro E Cipolla	£5.95
Tomato and red onions salad, dressed with olive oil.	
Chicken salad	£16.95
Mixed salad, chicken breast, tomato, cucumber, olives, egg and tartare dressing sauce on the side.	
Avocado Salad	£16.95
Mixed salad, avocado, tomato, cucumber, olives, egg and tartare dressing sauce on the side.	

Carni - Meat

Pollo Alla Mostarda	£19.95
Grilled chicken breast, topped with sliced ham and Mozzarella cheese. Served on a creamy onions, garlic and French mustard sauce.	
Pollo Alla Valdostana	£19.95
Grilled chicken breast topped with Mozzarella cheese and ham. Served on a tomato sauce, black pepper, garlic and oregano.	
Pollo Alla Gorgonzola	£19.95
Grilled chicken breast, topped with spinach and Gorgonzola cheese. Served with a creamy Gorgonzola sauce, cooked with onions and garlic.	
Pollo Al Prosciutto	£19.95
Grilled chicken breast topped with ham and Mozzarella. Served with a creamy paprika sauce, cooked with onions and garlic.	
Vitello Ai Funghi	£21.95
Grilled escalopes of veal, served with a sauce cooked with onions, garlic, cream, mushrooms, black pepper and parsley.	
Vitello in Carrozza	£21.95
Grilled escalopes of veal, topped with fried aubergines, oregano and Mozzarella cheese. Served with a tomato sauce.	
Vitello Agli Spinaci e Gorgonzola	£21.95
Grilled escalopes of veal, topped with spinach and Gorgonzola cheese. Served with a creamy Gorgonzola sauce, cooked with onions and garlic.	
Fillet Ai Funghi	£25.50
Grilled fillet steak served with mushrooms, black pepper and garlic in a demi-glass sauce.	
Fillet Al Pepe	£25.50
Grilled fillet steak served with a creamy French mustard sauce, onions, garlic, peppercorn and black pepper.	
Fillet Al Gorgonzola	£26.50
Grilled fillet steak, served on a bed of sliced fried potatoes, with creamy Gorgonzola cheese sauce, garlic and onions.	

Side Orders

Sautéed Rosemary Potatoes	£4.95
Seasonal Vegetables	£4.50
Chips	£4.95
Bread	£3.95

All our dishes are cooked on order.

Vegan, gluten free and vegetarian options available on selected dishes. Please ask our front staff

Red Wines

House Merlot 175ml glass **£5.95**
250ml glass **£7.95**
Bottle **£22.50**

Soft, plummy, damson nose. Spicy, herbal flavours. Sour cherry and mineral hints with firm dry tannins.

Montepulciano d'Abruzzo **£24.95**
Defined scents of bitter almonds and wild berries.

Roccamora Sangiovese **£25.50**
Puglia IGP

A versatile ruby red wine with an intense fragrance. Delicate undertones of cherry fruit, soft spice & subtle flavours of tomato leaf character on the palate with a medium intensity & nicely balanced tannins. Great served with pasta, grilled meat and vegetable dishes.

Poesie Bardolino DOC **£27.50**

This Bardolino is a rich ruby red in colour and displays a wonderful aroma of ripe red fruits. On the palate, there is a soft, lingering finish. A true all rounder throughout the whole meal.

Primitivo Salento **£28.95**

Fully intense red colour & it's complex bouquet. This wine is characterised by pine aromas that go from mature fruit to spicy notes. This wine goes well with meat & other dishes.

Chianti Classico DOCG **£29.50**

Well balanced and dry, with good structure and a velvety texture.

Villa Borghetti Valpolicella **£29.95**
Classico DOC

Only the finest selected grapes from the Veneto hills are used to produce this fragrant wine that is a versatile 'all rounder'. Soft and supple with vanilla edged dark fruit aromas and deep raisin flavours. Wonderful served with fragrant pasta dishes, risotto, roasted game and cheeses.

Barolo DOCG "Le Terre" **£49.95**

Aged for 38 months, of which at least 18 are in French and Slavonian oak. Ruby red in colour with garnet reflections, concentrated fruit on the nose, particularly red berry fruits. Hint of tobacco and autumn undergrowth. On the palate there are notes of cherry, nutty hints, finely polished tannins and a nice long, smooth finish. Perfect with red meats and game, stews and roasts and also mature cheeses.

Amarone della Valpolicella DOCG **£59.95**

Majestic and velvety, with richly fruity grape tones.

White Wines

House Sauvignon Blanc 175ml glass **£5.95**
250ml glass **£7.95**
Bottle **£22.50**

Lifted, brightly fruity aromas with tropical notes and citrus undertones. Fabulously fresh. Dry and refreshing with pink grapefruit, cut grass and passion fruit flavours.

Pinot Grigio DOC **£24.50**

Delicately fruity, relatively full and ample with an ensemble of aromas and great finesse.

Pecorino Bianco IGT Terre Sabelli **£24.50**

With a delicate bouquet, this wine depicts fresh notes of ripe tropical fruits. Balanced and smooth mouth feel with a medium body and lengthy finish. Great as an aperitif or served with light fish dishes and summer salads.

Verdicchio dei Castelli **£26.50**

di Jesi DOC

Pale yellow in colour with a delicate and lingering aroma. Dry, fresh, nicely acidic with good fruit and a subtle aftertaste, which last pleasantly in the mouth.

Malborough Sauvignon Blanc, **£27.50**
New Zealand

Fresh and intense, suggestions of elderflower and sage.

Greco Di Tufo DOCG **£31.95**

Macchialupa

Deep straw yellow in colour with intense, fruity aromas and hints of apricot. Dry, warm and smooth with a good structure and long lasting finish. Great when served with light appetisers and chicken dishes.

Gavi di Gavi DOCG **£31.95**

"Conti Di Alari"

Straw yellow in colour with subtle green reflections. A delicately aromatic and soft nose precedes a crisp and floral palate with peachy undertones and well balanced structure. Great served with aperitif, hors-d'oeuvres & fish dishes.

Rose Wine

Pinot Grigio Blush Rosé 175ml glass **£6.95**
250ml glass **£8.50**
Bottle **£24.50**

It is a fresh, clean and crisp wine with a touch of spice. A great match for light pasta, fish or seafood dishes.

Soft Drinks

Sparkling Apple (275ml) **£3.95**

**Mineral Water Still/
Sparkling (500ml)** **£3.95**

Coca-Cola / Diet Coca-Cola **£3.95**
/ Diet Sprite (330)

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

Champagne & Sparkling

Champagne Cordon Bleu **£55.00**
Brut de Vonge

Bright gold colour, wide aromatic complexity, Granny Smith, lemon and honey.

Prosecco DOC Brut 75cl Bottle: **£29.95**
20cl Bottle: **£10.50**

Attractively intense, very fruity and aromatic, with hints of Rennet Apples.

Rosé Prosecco **£29.95**

Asti Martini **£29.95**

Beers

Peroni Nastro Azzuro 330ml, 5.1%vol **£4.95**

Moretti 330ml, 4.6%vol **£4.95**

Corona Extra 330ml, 4.6% vol **£4.95**

Guest Ale 500ml, 4.5% vol **£6.95**

Guest Cider 568ml, 4.5% vol **£6.95**

Alcohol Free 330ml, 0% vol **£4.50**

Cocktails & Aperitifs

Aperol Sprits for two **£15.50**

Gin & Tonic **£6.95**

Campari Soda **£6.95**

Liquers & Spirits

Single **£4.95**

Double **£6.95**

Premium Single **£5.95**

Premium Double **£8.50**

Bottle Mixers **£2.20**

Lunch Menu

We have picked out some of your favourite dishes to enjoy at a special reduced price.

Select any dish for just £11.95

Served Monday - Friday, 12pm - 3pm

Oven Baked

Lasagne

Layers of egg pasta, baked with a bolognese sauce & besciamela, topped with mozzarella cheese

Aubergines Al Forno

Layers of aubergine and potatoes in Bolognese sauce, topped with mozzarella cheese

Cannelloni Veg (v)

Egg pasta stuffed with ricotta cheese and spinach, baked in tomato and besciamella sauce, topped with parmesan and mozzarella cheese

Pasta Della Casa

Linguine Al Pollo

Chicken, mushrooms, asparagus and cream

Penne Ragu

Bolognese sauce, ham and touch of cream

Penne Sicilia (v)

Mushrooms, corquette, onions and chopped tomatoes

Linguine Bolognese

Mince beef, tomato sauce, parmesan cheese and oregano

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