

## Antipasti - Starters

<b>Mixed Olives</b>	<b>£6.50</b>	<b>Asparagus Al Forno</b>	<b>£10.95</b>	<b>Calamari</b>	<b>£10.50</b>
		Oven baked asparagus, topped with butter, Parma ham and Parmesan cheese.		Deep fried squid, served with a salad and tartare sauce.	
<b>Olives &amp; Bread</b>	<b>£9.00</b>			<b>Bruschetta</b>	<b>For One £9.00 For Two £15.00</b>
Home made bread, Italian olives, with olive oil and balsamic vinegar.		<b>Avocado Al Forno</b>	<b>£10.95</b>	Homemade Bread, topped with freshly chopped tomatoes, red onions, garlic, Mozzarella cheese, salad and olive oil.	
<b>Garlic Bread</b>	<b>£9.00</b>	Oven baked avocado, with a tomato & besciamella sauce, Parmesan and Mozzarella cheese.		<b>Antipasto Della Casa</b>	<b>For One £10.95 For Two £18.95</b>
Garlic butter and pizza bread		<b>Mozzarella with Parma Ham</b>	<b>£10.95</b>	Mixed Italian salami, cheese, tomatoes, artichokes, olives and bread.	
<b>Garlic Bread with cheese</b>	<b>£9.95</b>	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.			
Mozzarella and garlic butter pizza bread		<b>Crespelle</b>	<b>£10.50</b>		
<b>Insalata Tricolore</b>	<b>£10.50</b>	Oven baked pancakes, filled with spinach, mushrooms and ricotta cheese, topped with a butter and Parmesan cheese.			
Avocado, fresh tomatoes and Mozzarella cheese, with extra virgin olive oil.					

## Pasta Della Casa

<b>Linguine Carbonara</b>	<b>£16.95</b>
Bacon, egg yolk, cream sauce and black pepper.	
<b>Linguine Alla Bolognese</b>	<b>£16.95</b>
Minced beef and tomato sauce.	
<b>Linguine Al Salmone</b>	<b>£17.95</b>
Smoked salmon, peppercorns, white pepper, cream sauce and fresh dill.	
<b>Linguine Ai Capperi</b>	<b>£18.95</b>
Mixed seafood, bacon, capers, cream, garlic, onions and parsley.	
<b>Linguine Primavera</b>	<b>£18.95</b>
Mixed seafood, garlic, chilli, cherry tomatoes and touch of tomato sauce.	
<b>Penne Amatriciana</b>	<b>£16.95</b>
Bacon, onions, chilli, black pepper, tomato sauce, parsley and basil.	
<b>Penne Al Pollo</b>	<b>£17.95</b>
Chicken, mushrooms, asparagus, garlic, onions and cream.	
<b>Penne Alla Sarda</b>	<b>£17.95</b>
Pepperoni, black olives, sun-dried tomatoes, peppers, garlic, onions, mushrooms and tomato sauce.	
<b>Penne Ai Gamberoni</b>	<b>£17.95</b>
Prawns, black pepper, cream and tomato sauce.	

## Traditional Italian Pizzas

<b>Pizza Tartufata</b>	<b>£15.95</b>
Tomato, mozzarella, mushrooms, truffle oil and Parmesan cheese	
<b>Pizza Capricciosa</b>	<b>£16.95</b>
Tomato, mozzarella, artichokes, ham & mushroom.	
<b>Pizza Campagnola</b>	<b>£16.95</b>
Tomato, mozzarella, pepperoni salami, olives & artichoke.	
<b>Pizza Vegetariana</b>	<b>£16.95</b>
Tomato, mozzarella, artichoke, aubergine, olives & mushrooms.	
<b>Pizza Salmone</b>	<b>£17.50</b>
Tomato, mozzarella, smoked salmon, capers and black olives	
<b>Pizza Quattro Formaggi</b>	<b>£17.50</b>
Tomato base pizza with four different cheeses.	
<b>Pizza Quattro Stagioni</b>	<b>£17.50</b>
Tomato, mozzarella, mushrooms, ham, pepperoni & olives.	
<b>Pizza Parma</b>	<b>£17.50</b>
Tomato, mozzarella, Parma ham & Parmesan cheese	

## Chef's Specials

Please check our Chef's Special Board

## Al Forno - Oven Baked

<b>Lasagna</b>	<b>£16.95</b>
Layers of egg pasta, oven baked with a Bolognese and besciamella sauce, topped with Mozzarella cheese.	
<b>Melanzane Al Forno</b>	<b>£16.95</b>
Layers of aubergines, capers, egg, Parmesan, tomato sauce, oregano, topped with Mozzarella cheese.	
<b>Cannelloni Veg</b>	<b>£16.95</b>
Egg pasta stuffed with ricotta cheese and spinach, topped with a tomato & besciamella sauce, Parmesan and Mozzarella cheese.	
<b>Crespelle Al Pollo</b>	<b>£17.95</b>
Rolled pancakes filled with chicken, spinach, ricotta cheese, mushrooms, topped with a tomato & besciamella sauce, Mozzarella and Parmesan cheese	
<b>Michael Speciality</b>	<b>£17.95</b>
Sliced potatoes, chicken, onions, a garlic creamy sauce, topped with a Mozzarella cheese.	

## Gnocchi

<b>Gnocchi Gratinati</b>	<b>£16.95</b>
Oven baked g nocchi with Bolognese and cream sauce, topped with Mozzarella cheese.	
<b>Gnocchi Alla Romana</b>	<b>£17.50</b>
Bacon, onions, garlic, chilli, capers, tomato sauce, parsley and basil.	
<b>Gnocchi Quattro Formaggi</b>	<b>£17.50</b>
Rich creamy sauce with four different cheeses.	
<b>Gnocchi Al Salmone</b>	<b>£17.95</b>
Smoked salmon, courgette, onions, garlic, cream, white pepper and fresh dill.	
<b>Gnocchi Alla Provenzale</b>	<b>£17.95</b>
Pepperoni, onions, garlic, black olives, capers, sun-dried tomatoes, Gorgonzola cheese and cream.	

## Risotti

<b>Risotto Zafferano</b>	<b>£18.95</b>
Italian rice cooked with button mushrooms, onions, asparagus, cream, truffle oil and saffron sauce.	
<b>Risotto Al Pollo</b>	<b>£19.95</b>
Italian rice cooked with chicken, mushrooms, sun-dried tomatoes, onions, garlic, peppers, tomato sauce, black pepper and oregano.	
<b>Risotto Casa</b>	<b>£19.95</b>
Italian rice cooked with pepperoni, mixed seafood, cherry tomatoes, touch of tomato sauce, onions and garlic.	
<b>Risotto Di Mare</b>	<b>£19.95</b>
Italian rice cooked with mixed seafood, garlic, onions and tomato sauce.	
<b>Risotto Gamberetti</b>	<b>£19.95</b>
Italian rice cooked with prawns, bacon, asparagus, garlic and onions, in a creamy tomato sauce.	

## Pollo - Chicken

<b>Pollo Alla Mostarda</b>	<b>£21.95</b>
Grilled chicken breast, topped with sliced ham and Mozzarella cheese. Served on a creamy onions, garlic and French mustard sauce.	
<b>Pollo Alla Valdostana</b>	<b>£21.95</b>
Grilled chicken breast, ham and Mozzarella cheese. Served on a tomato sauce, black pepper, garlic and oregano.	
<b>Pollo Alla Gorgonzola</b>	<b>£21.95</b>
Grilled chicken breast, topped with ham and Mozzarella cheese. Served with a creamy Gorgonzola sauce, cooked with onions and garlic.	
<b>Pollo Al Prosciutto</b>	<b>£21.95</b>
Grilled chicken breast topped with ham and Mozzarella. Served with a creamy paprika sauce, cooked with onions and garlic.	

## Vitello - Veal

<b>Vitello Ai Funghi</b>	<b>£23.95</b>
Grilled escalopes of veal, served with a sauce cooked with onions, garlic, cream, mushrooms, black pepper and parsley.	
<b>Vitello in Carrozza</b>	<b>£23.95</b>
Grilled escalopes of veal, topped with fried aubergines, oregano and Mozzarella cheese. Served with a tomato sauce.	
<b>Vitello Alla Gorgonzola</b>	<b>£24.95</b>
Grilled escalopes of veal, served on a bed of sliced fried potatoes, with a creamy Gorgonzola cheese sauce, cooked with garlic and onions.	

## Side Orders

<b>Sautéed Rosemary Potatoes</b>	<b>£5.50</b>
<b>Seasonal Vegetables</b>	<b>£5.00</b>
<b>Chips</b>	<b>£5.95</b>
<b>Bread</b>	<b>£4.95</b>

## Insalate - Salads

<b>Insalata Di Pomodoro E Cipolla</b>	<b>£6.95</b>
Tomato and red onions salad, dressed with olive oil.	
<b>Insalata Mista</b>	<b>£7.50</b>
Mixed salad, tomatoes, cucumber, red onions, olives, olive oil and balsamic vinegar.	
<b>Avocado Salad</b>	<b>£17.95</b>
Mixed salad, avocado, tomato, cucumber, olives, egg and tartare dressing sauce on the side.	
<b>Chicken salad</b>	<b>£19.95</b>
Mixed salad, chicken breast, tomato, cucumber, olives, egg and tartare dressing sauce on the side.	

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 Red** 175ml glass **£7.50**  
Soft, plummy, damson nose.  
Spicy, herbal flavours.  
Sour cherry and mineral hints  
with firm dry tannins.

250ml glass **£9.50**  
Bottle **£24.95**

**Montepulciano d'Abruzzo** **£28.50**  
Aromatic nose with blackberries and spice and a well-rounded, fruit-driven finish on the palate.

**Nero D'Avola Sicilia** **£29.95**  
Ruby red with intense aromas of black berry fruits.  
Has loads of juicy dark fruit flavours and goes perfectly with grilled red meats, charcuterie and cheese.

**Valpolicella DOC** **£31.50**  
A terrific example of this North-East Italian red which is flavour-boosted by re-fermenting the wine on the skins of grapes used to make Amarone. Reminiscent of incense and the sweet-sour intensity of dried cherries.

**Sangiovese IGT** **£31.50**  
Bright ruby red with violet reflections. It has an intense and ample bouquet with hints of red fruits and floral notes of violets. Perfect with first courses of pasta and dishes based on red meats.

**Primitivo Masso Antico** **£32.50**  
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 DOC** **£33.95**  
Well balanced and ruby-red, with good structure and a velvety texture. Aromas of cherries, plums, and iris.

**Barolo DOCG** **£59.50**  
Red berry, dried rose, truffle and a hint of scorched earth aromas come together on this solid Barolo. Delivers wild cherry, ripe strawberry alongside firm ripe and fresh acidity.

**Amarone Della Valpolicella DOCG** **£74.95**  
Rich glossy, full bodied wine produced from dried-grapes; packed with flavours of raisins, black cherry and chocolate

## Soft Drinks

**Sparkling Apple (275ml)** **£4.95**  
**Sparkling Elderflower (275ml)** **£4.95**

**Italian Mineral Water Still/ Sparkling (500ml)** **£5.95**

**Coca-Cola / Coca-Cola Zero / Coca-Cola Diet / Diet Sprite / Fanta (330ml)** **£4.95**

**Orange / Apple Juice / Cranberry** **£4.95**

## White Wines

**House White** 175ml glass **£7.50**  
Lifted, brightly fruity aromas with tropical notes and citrus undertones. Fabulously fresh. Dry and refreshing with pink grapefruit, cut grass and passion fruit flavours.

250ml glass **£9.50**  
Bottle **£24.95**

**Pinot Grigio DOC** **£27.95**  
Delicately fruity, relatively full and ample with an ensemble of aromas and great finesse.

**Soave DOC** **£27.95**  
Medium-sweet and warming with sustained but well-balanced acidity, pleasant aftertaste of almond Fresh flowery hint of white grape and elder flowers, with ripe pale white fruit such as apple and pear

**Grillo Sicilia DOC** **£28.50**  
Vibrant yellow with lively exotic and citrus fruit aromas. Fresh and crisp with pineapple and lemony flavour.

**Frascati** **£30.50**  
One of Rome's classics, a superb golden dry white wine with a fresh subtle aroma.

**Malborough Sauvignon Blanc, New Zealand** **£30.50**  
Fresh and intense, suggestions of elderflower and sage.

**Verdicchio dei Castelli** **£30.95**  
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.

**Gavi DOCG** **£38.50**  
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.

## Liquers & Spirits

**Single** **£5.95**  
**Double** **£8.95**  
**Premium Single** **£6.95**  
**Premium Double** **£9.50**

**Bottle Mixers** **£2.95**

## Rose Wine

**Pinot Grigio Blush Rosé** 175ml glass **£7.50**  
It is a fresh, clean and crisp wine with a touch of spice.  
A great match for light pasta, fish or seafood dishes.

250ml glass **£9.50**  
Bottle **£25.95**

## Champagne & Sparkling

**House Champagne** **£55.00**

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

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

**Rosé Prosecco DOC Brut** **£29.95**

## Beers

**Peroni Nastro Azzuro** 330ml, 5.1%vol **£5.95**

**Moretti** 330ml, 4.6%vol **£5.95**

**Corona Extra** 330ml, 4.6% vol **£5.95**

**Guest Ale** 500ml, 4.5% vol **£7.95**

**Guest Cider** 568ml, 4.5% vol **£7.95**

**Alcohol Free** 330ml, 0% vol **£5.00**

## Cocktails & Aperitifs

**Aperol Spritz / Campari Spritz / Limoncello Spritz \*** **£18.95**  
**\*any two**

50ml of Aperol, 35ml Campari or 35ml Limoncello, Prosecco, soda water on ice and fresh orange.

**Gin & Tonic** **£7.95**

**Alcohol Free Gin & Tonic** **£6.95**

**Premium or Flavoured Gin & Tonic** **£8.95**

**Campari & Soda** **£7.95**

**Archers Woo Woo** **£11.95**

25ml Archers, 25ml Vodka, cranberry juice and dash of lime.

**Espresso Martini** **£12.50**

Vodka 25ml, coffee liquor 25ml and freshly brewed espresso. Topped with coffee beans.

**Negroni** **£12.95**

London Gin 25ml, Campari 25ml, Martini Rosso 25ml, on ice and a slice of lemon.

## Lunch Menu

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

**Select any dish for just £14.50**

Served Monday - Friday, 12pm - 3pm

### Oven Baked

#### Lasagna

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

#### Melanzane Al Forno

Layers of aubergines, capers, egg, Parmesan, tomato sauce, oregano, topped with Mozzarella cheese.

#### Penne Gratiné

Oven baked penne pasta, with Bolognese and cream sauce, topped with mozzarella cheese.

### Pasta Della Casa

#### Linguine Bolognese

Mince beef, tomato sauce and oregano.

#### Linguine Carbonara

Bacon, egg yolk, cream sauce and black pepper.

#### Penne Al Pollo

Chicken, mushrooms, asparagus, garlic, onions and cream sauce

#### Penne Amatriciana

Bacon, onions, chilli, garlic, black pepper, tomato sauce, parsley and basil.

#### Penne Ragú

Bolognese sauce, ham and touch of cream.

### Pizzas

#### Pizza Margherita

Tomato, mozzarella and oregano.

#### Pizza Pepperoni

Tomato, mozzarella, and pepperoni.

#### Pizza Funghi

Tomato, mozzarella and mushrooms.

#### Pizza Venecia

Tomato, mozzarella, ham and mushrooms.

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