

Antipasti ~ Starters

Olives (V) £4.95

Bruschetta (V) (G) £7.50

Home-made bread, topped with fresh tomatoes, mozzarella, olive oil, garlic, balsamic vinegar and salad leaves .

Asparagi Al Forno (GF) £8.95

Oven baked asparagus with butter and parmesan cheese.

Bread (V) (G) £4.95

Home-made bread served with balsamic vinegar and olive oil.

Antipasto Della Casa(G) £9.94

Mixed Italian salami, sun dried tomatoes, fresh tomatoes, olives and mozzarella, all served on a bed of salad and garlic bread.

Bianchetti Fritti (F) (G) £9.50

Fried white bait served on a bed of salad and home-made tartare sauce.

Insalata Tricolore (V) £8.95

Basil, Sliced tomatoes, Mozzarella and extra-virgin olive oil.

Risotti

Saffron Risotto (F) (G) £16.50

Italian rice cooked with asparagus , bacon, prawns, cream, nutmeg and saffron.

Risotto Casa (GF) £16.95

Italian rice cooked with chicken, mixed peppers, mushrooms , sun-dried tomatoes, white wine, tomato sauce and mixed herbs.

Risotto Di Mare (F) (GF) £17.50

Italian rice cooked with mixed seafood, white wine, garlic tomato sauce and basil.

Risotto Veg (V) (GF) £15.95

Italian rice cooked with mushrooms, peppers, garlic, tomato sauce, onions, wine and oregano.

Risotto Salmone (F) (D) £17.50

Italian rice cooked with smoked salmon, onion, garlic , asparagus, tomato, cream and nutmeg.

Pesce ~ Fish

Zuppa di pesce Fish soup (F) £19.95

Mixed seafood, onions and tomato sauce

Carni ~ Meat

Pollo Alpacino (M) (D) £18.95

Chicken breast fillet cooked with cream, mustard , sliced bacon and topped with mozzarella cheese .

Pollo Valdostana(GF) £19.95

Chicken breast fillet topped with fresh tomato and mozzarella cheese, cooked in garlic, oregano and parsley with white wine and onions.

Pollo Boscaiola (G) £19.50

Pan fried chicken breast cooked with red peppers, onions, chopped tomatoes, mozzarella and paprika.

Pollo Prosciutto (G) (N) (D) £18.95

Pan fried chicken breast topped with ham and mozzarella, oven baked in a cream and pesto sauce.

Pollo Cremoso (G) (D) £19.50

Chicken breast fillet, cooked with mushrooms, onions, garlic, nutmeg , demi-glace, cream and mozzarella.

Vitello Alla Nostra (G) (D) £19.95

Escalopes of veal, onions, mushrooms , cream white wine, parsley and black pepper.

Bistecca Pizzaiola (GF) £24.95

Grilled sirloin steak, cooked with garlic, olive oil, oregano and fresh chopped tomatoes.

Bistecca Funghetto(G) (D) £24.95

Grilled sirloin steak, served in a creamy sauce with assorted mushrooms.

Side Orders

Garlic Bread With Cheese £4.95

Garlic Bread £4.75

Bread £4.95

Mixed Vegetables £4.50

Sauteed Rosemary Potatoes £4.95

Salad

Insalata Pomodoro £6.95

Fresh tomatoes, oregano, olives and olive oil.

Insalata Verde £5.50

Green salad, celery, green leaves, apple, cucumber and Italian dressing.

Insalata Mista £5.95

Mixed salad tomatoes, cucumber onions, olives and Italian dressing.

Olives may contain stones. Shellfish dishes may contain shells. All dishes may contain traces of nuts. Due to the nature of our kitchen it is with regret, not possible to give a complete 100% guarantee of any particular allergies or food intolerances including celiac allergy. We however will provide as much information as possible. A 10% service charge will be added to parties of five or more.

Oven Baked

Lasagna(E) (G) (D) £14.95

Layers of egg pasta, baked with Bolognese, tomato and besciamella sauce topped with mozzarella cheese.

Crespelle Al Pollo (E) (G) £15.95

(Available without chicken)

Rolled pancakes filled with chicken, spinach, mushrooms, baked in a tomato and besciamella sauce, topped with mozzarella, parmesan, soft cheese and nutmeg.

Cannelloni (G) (D) (E) £15.50

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

Melanzane Al Forno (GF) (V) £14.50

Layers of aubergines baked with tomato sauce, oregano and topped with mozzarella cheese.

Pasta

Penne Picante (C) (G) £11.95

Tomato sauce, garlic, basil, chillies (optional)

Spaghetti Bolognese (G) £13.95

Minced beef, tomato sauce, and oregano.

Spaghetti Carbonara (E) (D) (G) £13.95

Crispy bacon, butter, egg yolks, white sauce, black pepper and nutmeg.

Spaghetti Marinara (F) (G) £16.95

Mixed seafood, white wine, garlic, tomato sauce and italian herbs.

Linguine Ai Funghi (E) (G) £14.95

Mixed fresh mushrooms, cream, pesto, nutmeg and white wine.

Linguine Al Salmone (F) £15.50

Smoked salmon , brandy, black pepper, cream, nutmeg and tomato sauce.

Linguine Mare (F) £15.95

Mussels, prawns, bacon, olive oil, white wine, cream and nutmeg.

Penne Ai Gamberoni (F) £15.95

Prawns, cognac, cream and tomato sauce, garlic, nutmeg and black pepper.

Penne Alla Toscana (V) (G) £14.50

Peppers, broccoli, garlic, oregano, wine and tomato sauce.

Penne Magnago (G) £15.95

Spicy salami, olives, sun-dried tomato, oregano, peppers, garlic, mushrooms, tomato sauce and parmesan.

Penne Pollo E Funghi (D) £15.95

(Available without chicken)

Chicken, mushrooms, asparagus, white sauce, nutmeg and parmesan.

Spaghetti Ai Gorgonzola(V)(G) £14.50

Gorgonzola sauce with onions, cream, spinach, nutmeg, fresh tomato and parsley.

(V) Vegetarian, (N) Contain Nuts (F) Fish Dish

(M) Contains Mustard (C) Contains Celery (D) Contains Dairy (E) Contains Eggs (G) Contains Gluten

ITALIA NOSTRA

Drinks

House Red 175ml £5.95
250ml £7.95

Bottle House £22.50

Rose Wine

Pinot Grigio Rose 12.5% abv £23.95
A dry rose wine. It has a floral aroma and intense bouquet.

House White

175ml £5.95
250ml £7.95

Bottle House £22.50

Beer/Cider

Peroni Nastro Azzuro £4.95
330ml 5.1% vol

Moretti 330ml 4.6% vol £4.95

Alcoholic Free Beer £4.95

Non Alcoholic Beer 275ml 0% vol

Magners Cider 500ml 4.5% vol £6.75

Soft Drinks

J20 £3.75

Sparkling Apple £3.95

Mineral Water 500l £3.95

Coca Cola £3.95

Lemonade £3.95

Apple Juice £3.95

Orange Juice £3.85

Diet Coca Cola £3.95

Cranberry Juice £3.95

Baby bottles (Tonic water) £2.25

Mixers (160ml) £2.25

Liqueurs / Spirits

25ml £4.95

50ml £7.95

Premium 25ml £5.95

Mixers (160ml) £2.25

Champagne & Prosecco

House Champagne £54.95

Moet & Chandon £79.95

Prosecco Spumante £34.95

White Wine

Chardonnay 12.5% £22.95

Pale straw yellow colour, with delicate fragrance hinting at wild flowers and ripe melon. An excellent accompaniment to appetisers.

Pinot Grigio 12% £23.95

Straw yellow in colour with hints of green. Fresh and delicate bouquet, dry and gentle flavour. It finishes on a refreshing fruity and crisp note.

Orvieto Classico 12% £25.95

Delightfully easy wine, pale straw yellow in colour, deliciously dry and fresh with a slight touch of bitter almonds in the finish.

Verdicchio Dei Castelli D'Jesi £26.50

Pale yellow in colour with a delicate and lingering aroma. Dry, fresh, nicely acidic with a good fruit and a subtle bitter after taste, which lasts pleasantly in the mouth (amphora) 12.5%

Frascati Superiore D.O.C 12% £23.95

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.

Gavi di Gavi 12.5% £35.95

An elegant, crisp, dry white wine. Pale yellow in colour.

Red Wines

Bardolino 12.5% £26.95

Light ruby red colour, vinous and delicate bouquet, dry and well balanced flavour. An all dinner wine.

Montepulciano D'Abruzzo 13% £24.95

Smooth with notable personality and outstanding presence. Broad bouquet with well-defined scents of bitter almonds against a faint background of wild berries.

Valpolicella Ripasso 13.5% £35.95

Intense ruby red colour with violaceous inflections. The perfume is fruity, with subtle nuances of viola, violet and black cherry harmonious, vinous and persistent in flavour.

Chianti Classico D.O.C.G 13% £32.99

Very pleasant, bright ruby wine, with aroma of mature fruits and medium, well balanced flavour.

Barolo D.O.C.G 14% £49.95

In the modern lighter style, Modern flavoured Brick red wine. Showing a little tannin and good level of acidity.

Brunello di Montalcino 13.5% £74.99

Ruby red in colour, complex and spicy aromas of vanilla, currants and blackberries. Elegant, pleasant and fresh aromas of herbs and cherry jams. Persistent aftertaste.

Amarone della Valpolicella 14.5% £59.95

Delicious, full bodied and powerful. Wonderfully smooth and unique. Lovely scent of raisins, rich flavour of ripe cherries with a slight hint of bitter almonds and a supple texture.

Cocktails

Americano £8.95

A blend of Campari, soda water, cranberry juice, slice of fresh orange and crushed ice.

Negroni £10.95

London Gin, Campari, Martini Rosso and crushed ice.

Mojito £8.95

Bacardi, lime wedge, soda water, sugar, fresh mint and crushed ice.