

Antipasti ~ Starters

Olives (V) £5.95
Bruschetta (V) (G) £8.95
Home-made bread, topped with fresh tomatoes, mozzarella, olive oil, garlic, balsamic vinegar and salad leaves .

Asparagi Al Forno (GF) £10.50
Oven baked asparagus with butter and parmesan cheese.

Bread (V) (G) £5.95
Home-made bread served with balsamic vinegar and olive oil.

Antipasto (G) (D) £10.95 For 2 £18.95
Mixed Italian salami, sun dried tomatoes, fresh tomatoes, olives and mozzarella, all served on a bed of salad and bread.

Bianchetti Fritti (F) (G) £10.95
Fried white bait served on a bed of salad and home-made tartare sauce.

Insalata Tricolore (V) £10.50
Basil, Sliced tomatoes, Mozzarella and extra-virgin olive oil.

Risotti

Risotto Funghi (G) (D) £18.50
Italian rice cooked with fresh mushrooms, butter, nutmeg and cream sauce.

Risotto Casa (GF) £18.95
Italian rice cooked with chicken, mixed peppers, mushrooms , sun-dried tomatoes, white wine, tomato sauce and mixed herbs.

Risotto Di Mare (F) (GF) £19.95
Italian rice cooked with mixed seafood, white wine, garlic tomato sauce and basil.

Risotto Veg (V) (GF) £18.50
Italian rice cooked with mushrooms, peppers, garlic, tomato sauce, onions, wine and oregano.

Risotto Salmone (F) (D) £18.95
Italian rice cooked with smoked salmon, onion, garlic , asparagus, tomato, cream and nutmeg.

Pesce ~ Fish

Zuppa di pesce Fish soup (F) £22.95
Mixed seafood, onions and tomato sauce

Carni ~ Meat

Pollo Al Pacino (M) (D) £20.95
Chicken breast fillet cooked with cream, mustard , sliced bacon and topped with mozzarella cheese .

Pollo Valdostana(GF) £21.50
Chicken breast fillet topped with fresh tomato and mozzarella cheese, cooked in garlic, oregano and parsley with white wine and onions.

Pollo Boscaiola (G) £21.50
Pan fried chicken breast cooked with red peppers, onions, chopped tomatoes, mozzarella and paprika.

Pollo Prosciutto (G) (N) (D) £20.95
Pan fried chicken breast topped with ham and mozzarella, oven baked in a cream and pesto sauce.

Pollo Cremoso (G) (D) £21.95
Chicken breast fillet, cooked with mushrooms, onions, garlic, nutmeg, cream and mozzarella.

Vitello Alla Nostra (G) (D) £24.95
Escalopes of veal, onions, mushrooms , cream white wine, parsley and black pepper. (Subject to availability)

Bistecca Pizzaiola (GF) £28.95
Grilled sirloin steak, cooked with garlic, olive oil, oregano and fresh chopped tomatoes.

Bistecca Funghetto(G) (D) £29.50
Grilled sirloin steak, served in a creamy sauce with assorted mushrooms.

Side Orders

Garlic Bread With Cheese £6.50

Garlic Bread £5.95

Bread £5.95

Mixed Vegetables £5.95

Sauteed Rosemary Potatoes £6.25

Salad

Insalata Pomodoro £7.50
Fresh tomatoes, oregano, olives and olive oil.

Insalata Verde £6.50
Green salad, celery, green leaves, apple, cucumber and Italian dressing.

Insalata Mista £6.95
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) £16.50
Layers of egg pasta, baked with Bolognese, tomato and besciamella sauce topped with mozzarella cheese.

Crespelle Al Pollo (E) (G) £17.50
(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) £16.95
Egg pasta stuffed with soft cheese, nutmeg, spinach, baked in tomato besciamella sauce, topped with parmesan and mozzarella cheese.

Melanzane Al Forno (GF) (V) £16.50
Layers of aubergines baked with tomato sauce, oregano and topped with mozzarella cheese.

Pasta

Penne Picante (C) (G) (V) £14.50
Tomato sauce, garlic, basil, chillies (optional)

Spaghetti Bolognese (G) £16.50
Minced beef, tomato sauce, and oregano.

Spaghetti Carbonara (E) (D) (G) £16.50
Crispy bacon, butter, egg yolks, white sauce, black pepper and nutmeg.

Spaghetti Marinara (F) (G) £19.50
Mixed seafood, white wine, garlic, tomato sauce and italian herbs.

Linguine Ai Funghi (E) (G) £16.95
Mixed fresh mushrooms, cream, pesto, nutmeg and white wine.

Linguine Al Salmone (F) £17.50
Smoked salmon , brandy, black pepper, cream, nutmeg and tomato sauce.

Linguine Mare (F) £18.95
Mussels, prawns, bacon, olive oil, white wine, cream and nutmeg.

Penne Ai Gamberoni (F) £17.50
Prawns, cognac, cream and tomato sauce, garlic, nutmeg and black pepper.

Penne Alla Toscana (V) (G) £16.95
Peppers, broccoli, garlic, oregano, wine and tomato sauce.

Penne Magnago (G) £17.95
Spicy salami, olives, sun-dried tomato, oregano, peppers, garlic, mushrooms, tomato sauce and parmesan.

Penne Pollo E Funghi (D) £17.50
(Can be made without chicken)
Chicken, mushrooms, asparagus, white sauce, nutmeg and parmesan.

Spaghetti Al Gorgonzola(V)(G) £15.95
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
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Drinks

House Red 175ml £7.50
250ml £9.50

Bottle House £24.95

Rose Wine

Pinot Blush 12.5% abv £25.95
A dry rose wine. It has a floral
aroma and intense bouquet.

House White

175ml £7.50
250ml £9.50

Bottle House £24.95

Beer/Cider

Peroni Nastro Azzuro £5.50
330ml 5.1% vol

Moretti 330ml 4.6% vol £5.50

Alcoholic Free Beer £5.25

Non Alcoholic Beer 275ml 0% vol

Magners Cider 500ml 4.5% vol £7.95

Soft Drinks

J20 £4.25

Sparkling Apple £4.50

Mineral Water 500l £4.95

Coca Cola £4.95

Lemonade £4.95

Apple Juice £4.50

Orange Juice £3.95

Diet Coca Cola £4.95

Cranberry Juice £4.50

Baby bottles (Tonic water) £2.25

Mixers (160ml) £2.25

Liqueurs / Spirits

25ml £5.95

50ml £8.95

Premium 25ml £6.95

Mixers (160ml) £2.25

Champagne & Prosecco

House Champagne £54.95

Moet & Chandon £79.95

Prosecco Spumante £34.95

White Wines

Chardonnay 12.5% £25.95

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

Pinot Grigio 12% £27.50

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% £28.95

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 £29.95

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 12% £26.50

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% £44.95

An elegant, crisp, dry white wine. Pale yellow
in colour. Aromatic floral palette with a nicely
balanced structure.

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% £25.95

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% £39.95

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 DOCG 13% £35.99

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

Barolo DOCG 14% £59.50

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

Brunello di Montalcino 13.5% £89.99

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%£74.95

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 £9.95

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

Negroni £11.95

London Gin, Campari, Martini Rosso and
crushed ice.

Mojito £9.95

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