

vini della casa

house wine

gaio white, red or rosé bottle (sicily) – £14.50

selection of wines by the glass 175ml or 250ml

gaio white / red / rosé – £3.65 / £4.85 merlot – £4.65 / £6.35

orvietto amabile – £4.25 / £5.60 valpolicella – £4.65 / £6.35

pinot grigio – £4.70 / £6.25 chianti – £5.45 / £6.95

chardonnay – £4.50 / £6.15 barbera d'alba - £6.95 / £9.25

sauvignon – £4.35 / £5.85 prosecco by 125ml – £3.95

pinot grigio blush – £4.50 / £6.15

champagne e spumanti

lambrusco rosso (emilia romagna) – £17.50

grape: 100% lambrusco the real lambrusco! delightfully amber red, softly sweet and deliciously fresh with a light sparkle.

asti spumante (piemonte) – £18.95

grape: moscato d'asti fermented slowly to achieve the perfect balance between alcohol and sugar, giving a light, fully sparkling wine with a refreshing sweetness.

prosecco brut (veneto) d.o.c – £22.95 glass – £3.95

a brilliant pale colour with fine perlage, this is a very clean, fresh sparkling wine.

torbato brut sparkling (sardinia) – £26.50

grape: torbato 100%

prosecco rosé (veneto) – £23.95 glass – £3.95

rosé sparkling wine

fratelli berlucci (lombardia) brut or rosé – £35.00

grape: chardonnay, pinot bianco, pinot noir (champenois method) dry, white, high quality sparkling wine, straw yellow with greenish highlights full bodied.

ferrari brut (lombardia) – £42.50 (champenois method)

ferrari rosé – £44.50 (champenois method)

veuve clicquot – £52.00

laurent perrier rosé – £78.00

dom perignon – £125.00

cristal – £260.00

vini rossi

sangiovese rosso

(sicilia) i.g.t – £15.50

grape: sangiovese 100% fragrance and a fresh and delicate flavour.

negro amaro primitivo

(puglia) i.g.t – £15.95

grape: negro amaro, primitiva well balanced vinous taste, fresh and harmonious.

montoni rosso nero d'avola

(sicily) i.g.t – £17.55

grape: 100% nero d'avola vibrant ruby red hues, this wine has a complex bouquet of cherry, rose and layers of sweet spice. a fruity full bodied palate, velvety smooth mouth feel with well balanced tannins.

merlot (veneto) d.o.c – £17.95

grape: merlot 100% ruby red, with rich berry aromas and a delicate fruit finish.

cannonau (sardinia) d.o.c – £18.95

grape: cannonau bright cherry to ruby-red with purple reflections and a good degree of fluidity.

valpolicella (veneto) d.o.c – £18.95

grape: corvina veronese, rondinella, molinara aged in wood for 4-6 months, this medium bodied ruby red wine is pleasantly fruity and smooth.

chianti classic (tuscan) d.o.c – £20.50

grape: sangiovese 100% full bodied, well balanced with aromas of black cherries.

rosso salento (puglia) – £22.95

grape: negro amaro and primitivo remarkable for its long and velvety tannins, full body and good structure. matures 12 months in french oak barrels before it's bottled and aged for approximately 6 months before release

terre rare (sardinia) d.o.c – £29.50

grape: 100% carignano intense ruby with purple tones. full fruit aromas with spicy and floral notes against a slightly oak background.

barbera d'alba (piemonte) d.o.c.g – £27.50

grape: barbera d'alba 100% a surprisingly supple, round and soft wine, fond in colour, aged 16 months in small french oak barrels.

tanca ferra (sardinia) d.o.c – £29.50

grape: cannonau, cabernet sauvignon ruby red with garnet red tinges. ethereal, strong with characteristic herbal flavour. full bodied, dry.

rocca sveva (veneto) valpolicella

superiore ripasso d.o.c – £32.50

grape: corvina, rondinella, molinara a much acclaimed wine that is produced by an ancient technique to give more body and character to valpolicella wine by running the wine over the dried skins used in the production of amaroni. this unique technique known as "ripasso" greatly enhances the colour.

chianti riserva (tuscan) d.o.c.g – £29.50

grape: sangiovese 100% an elegant, classy, full bodied and balanced chianti riserva with aromas of black cherry and hints of vanilla.

amarone della valpolicella (veneto) d.o.c – £49.50

grape: corvina, rondinella, corvinone the bouquet is strong and persistent, ethereal and fruity bouquet with hint of black cherries and dry prunes.

barolo (piemonte) d.o.c.g – £39.95

grape: nebbiolo aged for a minimum of 2 years in wood, full-bodied red, remarkably rich with deep, warm, plumy wood smoked flavours.

villa marina (sardinia) d.o.c – £49.50

grape: cabernet sauvignon 100% the tenuta i piani. is a contemporary legend despite limited production and the recent launch.

brunello di montalcino (tuscan) – £52.95

grape: sangiovese grosso elegant and harmonious. on the palate, the pronounced and at the same time ripe tannins, combine with complex mature fruit flavours in a memorable long finish.

barbaresco (piemonte) d.o.c.g – £54.50

grape: nebbiolo matured in wood for a year. big, rasty and tannic, edged with hints of smoke, herbs and pine.

barolo (piemonte) d.o.c.g – £89.00

grape: nebbiolo (won gold medal from wine spectator) prestigious wine with character and structure. intensely red in colour, dog rose and ripe fruit bouquet with hints of green pepper, nutmeg and vanilla.

sommelier special selection of wines from wine display cabinet

vini bianchi

catarratto (sicily) – £15.50

grape: 100% catarratto pale straw yellow, crisp, fresh palate with an excellent lingering finish.

malvasia sole (puglia) – £15.95

grape: malvasia, chardonnay a fresh and delicate taste which goes well with white meats and soft cheeses.

orvietto amabile

d.o.c (umbria) – £16.50

grape: verdello, trebbiano, malvasia softly sweet, attractive grapey and nutty flavoured.

frascati (lazio) d.o.c – £16.75

grape: malvasia, trebbiano candied fruit aromas with a hint of honey characterise this wine.

verdicchio (lazio) d.o.c – £16.95

grape: verdicchio 100% (grown in a single vineyard) complex, headily elegant bouquet and a palate with juicy fruit and vanilla.

vermentino (sardinia) d.o.c.g - £17.95

grape: vermentino 100% a light structure, fruity and mellow, harmoniously soft.

pinot grigio blush (veneto) – £17.95

grape: pinot grigio 100% fresh delicate aromas that open up in the glass and an excellent balance.

chardonnay (veneto) d.o.c – £17.95

grape: chardonnay 100% has an intense fruity varieties character with hints of apple and pear.

pinot grigio (friuli) d.o.c – £18.50

grape: pinot grigio 100% dry, full bodied but crisp and firm in structure, with an intense and typical aroma.

oleandro rosé (sardinia) d.o.c – £19.95

grape: cabernet sauvignon, cannonau brilliant rose' in colour. flowery, fresh and graceful.

sauvignon (friuli) d.o.c – £18.95

grape: sauvignon bianco 100% this sauvignon shows an aromatic and delicate nose, with scents of yellow pepper, peach and sage and an elegant and velvety flavour in the mouth.

nuragus (sardinia) d.o.c – £19.95

grape: nuragus 100% full bodied dry white fruit and slightly lemony.

terre bianche (sardinia) d.o.c – £21.95

grape: torbato 100% fragrant, it has exceptional balance of fruit acidity, crisp with clean finish

pinot nero rosato (lombardia) d.o.c – £22.95

grape: 100% pinot nero a natural sparkling wine with a intense pink, bright reflection, to the nose present and fruity, to the palate fresh and smooth.

lugana (garda) (veneto) d.o.c – £24.95

grape: lugana, trebbiano superb white wine, with a characteristic straw yellow colour and delicate bouquet of fruit and almonds

gavi di gavi (piemonte) d.o.c.g – £25.95

grape: cortese di gavi exquisite smart dry white. fresh, crisp and fruity on the nose and palate.

Is Argiolas d.o.c (sardinia) – £29.95

grape: 100% vermentino gold medal 2011 the most popular white wine in sardinia, a powerful wine, rich on the nose, freshy stone fruit and herbal notes, very well balanced on the palate.

massaccio d.o.c (marche) – £35.50

grape: verdicchio classico superiore a world class wine that demonstrates great richness with a depth above the norm.

cold starters

antipasto misto – £13.50

a selection of all the cold starters. (great to share)

antipasto sardo – £8.25

a selection of sardinian sausage and cured ham served with spicy soft pecorino cheese, mature pecorino cheese, marinated olives, artichokes and mixed peppers on sardinian crisp bread.

prosciutto caprese – £6.95

cured italian ham with bufala mozzarella and basil oil.

fantasia di frutta – £5.50

melon and fresh fruit salad.

involtni di salmone – £6.25

smoked salmon, spinich and cream roulade with dill oil.

carpaccio di manzo – £6.95

wafer thin peices of fillet steak with rocket salad and parmesan shavings.

insalata pomodoro e mozzarella di bufala – £6.25

tomato salad with bufala mozzarella cheese.

fegato de pollo – £5.95

chicken liver pate with red onion marmalade.

cocktail di gamberetti – £6.95

small prawns with homemade marie rose sauce.

hot starters

fritto misto – £16.95

platter of tempura king prawns, sea bass and calamari.

zuppa del giorno – £4.50

soup of the day served with rustic bread.

cozze arrabiata / marinara – £6.95

mussels in a spicy tomato sauce or white wine, cream and parsley.

funghi al’aglio – £5.75

mushrooms in garlic and parsley butter.

bucce di patate – £4.95

golden fried potato skins served with garlic mayo and bbq dip.

tempura gamberoni – £7.95

king prawns cooked in peroni tempura batter with a sweet chilli dip.

gamberoni al’aglio – £8.50

king prawns cooked in parsley butter, garlic and chilli.

calamari fritti – £6.95

sait and pepper squid with garlic mayonnaise.

crocantini di maiale – £6.50

warm crispy pork salad with spicy thai style dressing.

capesante di mare – £8.95

pan fried black pearl scallops with mint pea puree, black pudding and pancetta crisps.

pepperoni ripieni – £6.75

roasted peppers stuffed with goats cheese, breadcrumbs and parmesan finished with balsamic glaze.

any half portion of pasta – £5.50

any half portion of special pasta – £7.50

stuzzichini (ideal for sharing or as a starter)

selection of bread – £1.00

zucchine – £4.25

breaded courgettes with garlic mayo

olives / chilli olives – £2.75

bowl of olives marinated in olive oil or chilli oil. (may contain stones)

bruschetta – £5.25

fresh ripe tomatoes with red onion , basil and extra virgin olive oil on toasted rustic bread rubbed with garlic.

pizza (happy hour - £6.50)

margherita – £7.95

tomato and mozzarella.

veneziana – £8.50

tomato, mozzarella, ham and mushrooms.

quattro formaggi – £8.75

tomato, mozzarella, dolcelatte, parmesan and goats cheese.

romana – £8.75

tomato, mozzarella, ham, spicy sausage and chicken.

kiev – £8.75

tomato, mozzarella, chicken, mushroom and garlic.

hawaii – £8.75

tomato, mozzarella, ham, pineapple and sweetcorn.

napoletana – £8.75

tomato, mozzarella, capers, anchovies and olives.

sarda – £8.75

tomato, mozzarella and spicy sausage.

di manzo – £8.95

tomato, mozzarella, spicy crispy beef, roasted peppers and onions

della nonna – £8.75

courgettes, aubergines, roasted peppers.

americana (hot!) – £8.75

tomato, mozzarella, peppers, pepperoni sausage, red onions, and fresh chillies.

fiorentina – £8.75

tomato, mozzarella, spinach, mascarpone, pinenuts and boiled egg.

extra toppings – £1.00 each

mushrooms, peppers, onions, tomatoes, courgettes, sweetcorn, pineapple, capers, ham, chicken, blue cheese, spicy sausage, anchovies, spinach, parmesan shavings, fresh chillies, dolcelatte, pine nuts, mascarpone, goats cheese, boiled egg.

extra toppings – £1.95 each

italian cured ham, bufala mozzarella, tiger prawns, smoked salmon, bolognese.

raccomandazione della casa (happy hour £7.95)

pescatora – £9.95

tomato, mozzarella, smoked salmon, tiger prawns, chilli and rocket pesto.

marinara – £9.95

tomato, mozzarella, mussels, tiger prawns and baby squid.

calzone classico – £9.95

tomato, mozzarella, ham and mushrooms. (folded)

calzone mexicano (hot!) – £9.95

tomato, mozzarella, cajun chicken, peppers and chilli. (folded)

di capra – £9.95

tomato, mozzarella, goats cheese, red onion, italian cured ham, rocket and balsamic glaze.

diavola – £9.95

tomato, mozzarella, salami, chilli, spinach, bufala mozzarella and extra virgin olive oil.

focaccia – £5.25

pizza bread topped with extra virgin olive oil, salt and rosemary.

pizza garlic bread – £5.25

pizza garlic bread with tomato – £ 5.75

pizza garlic bread with cheese – £ 5.75

pizza garlic bread with cheese and tomato – £6.25

add fresh chilli to any of the above – 0.50

pasta (happy hour - £6.50)

spaghetti napoli – £7.95

tomato and basil sauce.

spaghetti bolognese – £8.95

traditional made Italian sauce with pork and beef mince.

malloreddus sardi – £9.25

sardinian pasta shells, sardinian sausage, tomatoes, red onions and chilli.

spaghetti sorrentina – £9.75

spaghetti cooked with fresh tomatoes and basil with bufala mozzarella.

linguini con polpette – £9.95

spicy pork and beef meat balls in napoli sauce.

penne primavera – £8.75

courgettes, cherry tomatoes, garlic and basil.

penne fratelli – £9.75

chicken, basil, pesto, toasted pine nuts with mascarpone.

tagliatelle amatriciana – £8.75

pancetta, onions, chilli, garlic and tomato.

penne franco – £8.75

chicken, mushroom, garlic and creamy tomato sauce.

tagliatelle carbonara – £8.75

cream, parmesan and pancetta.

lasagna al forno – £8.75

traditionally made meat lasagne.

lasagna vegetariana – £8.75

lasagne made with mixed mushrooms, courgettes, peppers, aubergine and red onions.

cannelloni fiorentina – £8.75

pasta filled with spinach, riccotta cheese and minced beef and pork.

risotto in verde – £9.75

risotto rice with asparagus, mushrooms and spinach.

risotto pollo piccante – £9.75

risotto with cajun chicken, fresh tomatoes, onions and chilli.

raccomandazione della casa (happy hour £8.95)

risotto marinara – £12.95

saffron rice, mussels, scallop, king prawn and prawns.

linguine scoglio – £12.95

mussels, king prawns, tiger prawns, chilli and fresh tomatoes.

tagliatelle salmone – £10.95

smoked salmon, asparagus, tomato and cream.

saccottini – £10.95

fresh pasta parcels filled with gorgonzola and walnut, prosciutto crudo with cherry tomato and sage butter.

linguine con gamberetti – £12.95

linguini with king prawns, tiger prawns, brocccoli and cream.

specialita della casa

pollo crema – £12.95

chicken breast cooked in cream and mushroom sauce with steamed rice.

pollo kiev – £12.95

oven roasted chicken kiev served with spaghetti aglio, olio e pepperoncino and rocket.

pollo valdostana – £12.95

breaded chicken breast with parma ham, mozzarella cheese and napoli sauce with sautéed potatoes.

pollo arrabiata – £12.95

oven roasted chicken in a tomato, red onion and chilli sauce served with steamed rice.

pollo farcito – £12.95

chicken breast stuffed with bufala mozzarella and sage and wrapped in parma ham with mixed leaf and tomato salad.

vitello saltimbocca – £16.50

pan fried veal with italian cured ham and fresh sage with butter, white wine and parsley sauce served with risotto milanese.

stroganoff di manzo – £14.95

beef fillet tails in a paprika, mushroom and cream sauce with steamed rice.

salmone al burro – £14.95

seared salmon fillet with spinach, sautéed potatoes and chive butter.

maiale al pepe – £12.50

crispy belly pork served with peppercorn sauce, green beans and sautéed potatoes.

tempura spigola – £15.50

tempura sea bass served with homemade chips.

spigola alla genovese – £15.50

seabass fillets, sautéed potatoes, buttered spinach, confit tomato and rocket pesto.

gamberoni arrabiata / al aglio – £15.50

spicy tomato or white wine, garlic and chilli king prawns served with rice.

dalla griglia (from the grill)

10oz sirloin steak – £15.50

8oz fillet steak – £18.50

rib eye steak – £15.50

chicken – £11.50

salmon – £12.95

seabass – £13.50

with a choice of sauce – **£1.95**

al pepe peppercorn sauce

arriabiata red onion, tomato and chilli

dianna onions, mushrooms, brandy, cream and beef jus

crema cream and mushroom

al aglio garlic butter

dolcelatte italian blue cheese and cream sauce

side orders – £2.75 each

sautéed potatoes • **buttered spinach** • **fine green beans** •

sautéed mushrooms • **home cooked chips** • **skinny fries** •

steamed rice • **vegetables and potatoes** • **onion rings**

salads - £3.50 each

mixed salad • **green salad** • **tomato and onion salad** •

rocket, parmesan and cherry tomato salad

we use nuts in this kitchen. please let us know if you have any allergies and we will do our best to accommodate them. gluten free pasta available.