

## vini della casa (house wine)

**Bianco Sicilia IGT - bottle... £14.95 125ml.. £3.00 / 175ml .. £4.85**

Grapes: Inzolia & Catarratto

Tasting Notes: Light straw yellow colour. Delightful undertones of peach on the palate.

**Rosso puglia IGT - bottle... £14.95 125ml.. £3.00 / 175ml .. £4.85**

Grapes: Sangiovese, Nero d'Avola and Merlot

Tasting Notes: Deep ruby red. Fruity fragrance of mulberry and plum.

**Rosato puglia IGT - bottle... £14.95 125ml.. £3.00 / 175ml .. £4.85**

Grapes: Sangiovese & Nero d'Avola

Tasting Notes: Coral pink in colour with a floral & fruity bouquet. Fresh and crisp taste.

## selection of wines by the glass 125ml / 175ml

<b>orvietto amabile</b>	<b>£3.45 / £4.95</b>	<b>merlot</b>	<b>£3.85 / £5.15</b>
<b>sauvignon (chile)</b>	<b>£3.80 / £5.10</b>	<b>valpolicella</b>	<b>£3.90 / £5.70</b>
<b>chardonnay</b>	<b>£3.85 / £5.40</b>	<b>cannonau</b>	<b>£3.95 / £5.75</b>
<b>pinot blush</b>	<b>£3.75 / £5.35</b>	<b>chianti</b>	<b>£4.20 / £5.95</b>
<b>pinot grigio</b>	<b>£3.85 / £5.50</b>	<b>ripasso</b>	<b>£4.85 / £6.75</b>
<b>prosecco</b>	<b>£4.95</b>	<b>cuvee brut rose</b>	<b>£4.95</b>

## vini bianchi

**Verdicchio Dei Castelli Di Jesi Classico** **£17.65**

A delicate, citrusy nose with hints of wild flowers leads to a lively, elegant palate that combines citrus zest and almond. Crisp, dry and satisfying.

**Frascati DOC Superior (Lazio)** **£17.95**

Fresh, lively nose with notes of grapes and nuts; delicate, well-balanced palate with a good persistent finish.

**Malvasia Chardonnay IGT (Puglia)** **£18.45**

Grapes: Malvasia Bianca & Chardonnay  
A light straw yellow colour with a youthful, delicate fragrance.

**Sauvignon Blanc 1/2 Caraffe 500ml (Siete Soles, Chile)** **£18.50**  
**£13.25**

This crisp Sauvignon Blanc offers aromas of gooseberry and elder flower, leading to a refreshing medium-bodied palate with green apple fruit flavours and a citrus kick on the finish.

**Pinot Grigio IGT 'Blush'** **£18.95**

Grapes: Pinot Grigio 100%  
Fresh delicate aromas that open up in the glass and an excellent balance.

**Chardonnay Terre Del Noce Vigneti Delle Dolomiti JGT, Italy** **£18.95**

Crisp, fruity Chardonnay with flavours of melon and white peach; harmonious and easy drinking.

**Pinot Grigio Terre Del Noce Vigneti Delle Dolomiti IGT, Italy** **£18.95**

Elegant, dry Pinot Grigio with apple and banana aromas, oral lift in the mouth, and a clean, crisp finish.

**Vermentino (Sardinia) DOC** **£19.95**

Late-picked but fermented dry. This vermentino is rich and concentrated, with pink grapefruit and melon.

**Friulano Friuli grave D.O.C Borgo magredo (Friuli)** **£23.50**

Grapes: 100% tacai friulano  
Made with native vines par excellence, this wine boasts a characteristic sensation of almond flanked by delicate nuances of wild flowers, bolstered by a pleasant affertaste that recalls aromatic herbs.

**S'elegas nuragus di cagliari (Sardinia) D.O.C** **£23.50**

Grapes: nuragus  
Made from sardinia's native nuragus grape, s'elegas offers an enticing fragrance of yellow flowers, stone fruit and citrus. The delicious palate, this wine has received more awards than any other from the region.

**Pinot nero rosato IGT (Lombardia)** **£24.95**

Grapes: 100% pinot nero  
A natural sparkling wine with intense pink, bright reflection to the nose pleasant and fruity, to the palate fresh and smooth.

**Sauvignon blanc D.O.C Castel firmian mezzacorona** **£26.95**

grapes: sauvignon bianco 100%, a fresh, invigorating nose of cut grass, dirofilaria and currant leaf leads to a dry, citrusy taste. This roundness alongside a delicately mineral finish is typical trentino.

**Gavi Di Gavi D.O.C.G (Piedmont)** **£27.50**

Grapes: cortese di gavi  
An exquisite, smart, dry white. Fresh, crisp and fruity on the nose and palate.

**Orvietto classic san giovani della sala** **£35.50**

Marchesi antinori italy  
Classy orvietto from top notch producers. Award winning wine, elegant, refined and complex. A must try!!

**Vermentino di bolgheri** **£38.50**

Guado al Tasso, famiglia antinori, bolgheri DOC, italy this shows combination of crispness and breadth that marks vermintino. with engaging citrus flavours and a long mineral finish.

## champagne e spumanti

<b>Asti D.O.C</b>	<b>£19.95</b>	<b>Veuve Clicquot brut</b>	<b>£54.50</b>
<b>Prosecco D.O.C</b>	<b>£22.95</b>	<b>Perrier jouet grand brut</b>	<b>£55.50</b>
<b>Cuvee brut rose</b>	<b>£23.95</b>	<b>Laurent perrier cuvee rose</b>	<b>£78.00</b>
<b>Bartolomio prosecco</b>	<b>£29.50</b>	<b>Dom perignon vintage</b>	<b>£145.00</b>
<b>Berlucchi brut or rose</b>	<b>£36.00</b>	<b>Belle epoque</b>	<b>£195.00</b>
<b>Ferrari brut or rose D.O.C</b>	<b>£50.50</b>	<b>Cristal louis roederer</b>	<b>£260.00</b>

## vini rossi

**Sangiovese IGT (Sicilia)** **£16.95**

Grapes: 100% Sangiovese

Delicate undertones of cherry, soft spice & subtle flavours of tomato leaf

**Negroamaro Primitivo I.G.T (Puglia)** **£17.50**

Grapes: Negroamaro & Primitivo

Deep ruby red in colour with a full aroma of ripe blackberries.

**Nero d'Avola I.G.T (Sicily)** **£17.95**

Grapes: 100% Nero d'Avola

Spicy berry undertones with complex, natural aromas and flavours inherent to the Nero d'Avola grape variety.

**Merlot Terre del Noce** **£18.95**

**1/2 caraffe 500ml** **£13.30**

Mezzacorona, Vigneti delle Dolomiti IGT, Italy  
Smooth, easy-drinking Merlot with plum and red cherry, and a hint of dark chocolate on the finish.

**Valpolicella D.O.C (Tuscany)** **£18.95**

Grapes: Corvina , Malinara Rondinella  
The fragrance is winey, with a pleasing, delicate and characteristic perfume.

**Cannonau D.O.C (Sardinia)** **£20.50**

Grapes: Cannonau  
Deep garnet in colour with an earthy aroma and distinct bouquets of scented violets veined with subtle hints of oak.

**Chianti D.O.C.G (Tuscany)** **£21.50**

Grapes: Sangiovese, Canaiolo & Merlot.  
Lively ruby red with violet reflections and fruity aromas of ripe red fruits on the nose.

**Silenzi Rosso** **£24.50**

**(Carignano/Monica/ Sangiovese)**

**Pala, Isola dei Nuraghi IGT, Italy**

Intense, Persistent aromas dominated by red fruit notes. Well-structured with a soft, plummy palate.

**Ripasso D.O.C (Veneto)** **£25.50**

Grapes: Corvina

The bouquet is elegant and complex with aromas of roasted hazelnuts & tobacco notes followed by juicy cherry jam notes and lingering vanilla spices.

**Barbera D'Asti** **£27.50**

**Alfredo Prunotto, Piedemont, Italy**

Fragrant on the nose with hints of plum and cherry. On the palate it is well structured and soft, showing the typical red fruit and bright character of the Barbera variety.

**Peppoli Chianti Classico** **£28.00**

**(single estate)**

**Marchesi antinori, Tuscani, Italy**

Intense red fruit aromas are offset by delicate notes of vanilla and chocolate. Pleasantly lingering with a fresh vibrant feel in the mouth.

**Perdera monica di sardegna D.O.C** **£28.50**

Grapes: monica, carignano & bovale sardo

Aromatic floral fruity nose that emanates the monica grape from sardegna. With loads of fruit nuances and less in the way of structure or tannins.

**Torcicoda (Puglia)** **£35.00**

Grape 100% primitivo

Typical varietal aromas: rich, ripe red fruits alongside a light element of prune and some spice from the wood. Soft, round and full bodied on the palate.

**Barolo D.O.C.G (Piedmont)** **£42.50**

Grapes: nebbiolo

aged for a minimum of 2 years in wood. Full bodied red remarkably rich with deep warm, plummy wood smoked flavours.

**Korem I.G.T isola dei nuraghi** **£44.50**

Grapes: bovale sardo, carignano & cannonau

An intense ruby red colour, this beefy red is persistent on the nose with hints of plum, roast figs and dark berries. A rich and flavourful red with balance and finesse yet structured and beautiful, ultra fine tannins and a long, long finish.

**Costasera amarone** **£55.00**

**(Mesi, Veneto, Italy)**

**Valpolicella classico**

Bright and intense on the nose with aromas of preserved cherries and dried plums together with hints of fruits of the forest and cinnamon. Good weight from the alcohol and structured on the palate, opening out to attractive aromas of cherries and vanilla.

**Brunello di montalcino** **£68.00**

**pian delle vigne, famiglia antinori, tuscany italy**

Complex, generous nose with ripe aromas of cherries and raspberries, light tobacco notes and hints of coffee and cocoa powder. Multi-layered structure with a nicely rounded texture and elegant fruit leading to a very long.

**Barolo bussia** **£89.99**

**Alfredo prunotto, piedmont italy**

**100% nebbiolo**

Imposing single site barolo. On the nose an intense perfume of plum and ripe cherry with hints of flowers and spicy aromas. On the palate, concentrated and profound, with soft texture and a long finish.

Special selection of wines available from wine display cabinet

## antipasti freddi (cold starters)

<b>antipasto misto</b> <div>a selection of all the cold starters. (great to share)</div>	<b>£14.95</b>
<b>antipasto sardo</b> <div>a selection of sardinian sausage and cured ham served with spicy soff pecorino cheese, mature pecorino cheese, marinated olives, artichokes and mixed peppers on sardinian crisp bread</div>	<b>£10.95</b>
<b>prosciutto caprese</b> <div>cured italian ham with bufala mozzarella and basil oil</div>	<b>£6.95</b>
<b>fantasia di frutti</b> <div>melon filled with fresh fruit</div>	<b>£6.95</b>
<b>insalata di fagioli toscana</b> <div>tuscan bean salad with pancetta</div>	<b>£6.95</b>

**insalata di bottarga e carciofi**

marinated artichoke, radicchio and celery salad with shaved bottarga in an extra virgin olive oil, lemon and salt vinaigrette

**carpaccio di manzo**

wafer thin pieces of fillet steak with rocket salad and parmesan shavings

**insalata frutti di mare**

marinated mixed seafood salad

**insalata pomodoro e mozzarella di bufala**

tomato salad with bufala mozzarella cheese

**fegato di pollo**

chicken liver pate with red onion marmalade

**cocktail di gamberetti**

greenland prawns with homemade marie rose sauce

## antipasti caldi (hot starters)

<b>fritto misto</b> <div>platter of tempura king prawns, spicy prawns, whitebait, sea bass and calamari (great to share)</div>	<b>£16.50</b>
<b>zuppa del giorno</b> <div>soup of the day served with rustic bread</div>	<b>£4.50</b>
<b>cozze arrabiata / marinara</b> <div>- mussels in a spicy tomato sauce - mussels in a white wine, cream and parsley sauce</div>	<b>£6.95</b>
<b>funghi all'aglio</b> <div>mushrooms in garlic and parsley butter sauce served with toasted homemade bread</div>	<b>£5.75</b>

**bucce di patate**

golden fried potato skins served with garlic mayo and bbq dip

**gamberoni**

- tempura king prawns with sweet chilli dipping sauce  
- king prawns in parsley, garlic and chilli  
- king prawns in tomato, red onion and chilli

**calamari fritti**

salt and pepper squid with garlic mayonnaise

**pane frattau**

layers of Sardinian bread (lasagne style) with fresh tomatoes and pecorino cheese

**capesante di mare**

pan seared scallops with buttered spinach, sauteed chickpeas, Italian spicy sausage and paprika oil

## stuzzichini (ideal for sharing or as a starter)

<b>selection of bread</b> <div>served with extra virgin olive oil and balsamic vinegar</div>	<b>£1.50</b>	<b>zucchine fritte</b> <div>battered courgettes with garlic mayo</div>	<b>£3.75</b>
<b>bruschetta calabrese</b> <div>topped with spreadable spicy salami</div>	<b>£5.75</b>	<b>marinated olives</b> <div>in olive oil or chilli oil. (may contain stones)</div>	<b>£2.75</b>
<b>bruschetta classica</b> <div>topped with fresh chopped tomato, basil and garlic</div>	<b>£5.35</b>	<b>focaccia</b> <div>pizza bread topped with extra virgin olive oil, salt and rosemary</div>	<b>£5.45</b>
<b>bruschetta sarda</b> <div>topped with sardinian spicy pecorino cheese</div>	<b>£5.75</b>	<b>pizza garlic bread</b>	<b>£5.25</b>
<b>bruschetta alle olive</b> <div>topped with black olive pate</div>	<b>£5.00</b>	<b>pizza garlic bread with cheese or tomato</b>	<b>£5.85</b>

## pizze

<b>margherita</b> <div>tomato and mozzarella</div>	<b>£7.95</b>
<b>veneziana</b> <div>tomato, mozzarella, ham and mushrooms</div>	<b>£8.95</b>
<b>quatro stagioni</b> <div>tomato, mozzarella, ham, peppers, artichoke and pepperoni</div>	<b>£8.95</b>
<b>romana</b> <div>tomato, mozzarella, ham, spicy sausage and chicken</div>	<b>£8.95</b>
<b>kiev</b> <div>tomato, mozzarella, chicken, mushroom and garlic</div>	<b>£8.95</b>
<b>hawaii</b> <div>tomato, mozzarella, ham, pineapple and sweetcorn</div>	<b>£8.95</b>

**napoletana**

tomato, mozzarella, capers, anchovies and olives

**sarda**

tomato, mozzarella and spicy sausage

**vegetariana**

tomato, mozzarella, red onion, peppers, mushrooms and spinach

**gonnese**

black olive pate base, mozzarella, cherry tomatoes, capers and anchovies

**americana (hot!)**

tomato, mozzarella, peppers, spicy sausage, red onions, and fresh chillies

**pastore**

tomato, mozzarella, baby mozzarella, fresh basil and cherry tomato

**extra toppings** £1.00 each

mushrooms, peppers, red onions, courgettes, sweetcorn, pineapple, ham, chicken, spicy sausage, anchovies, spinach, dolcelatte, pine nuts

**extra toppings** £1.95 each

italian cured ham, bufala mozzarella, tiger prawns, smoked salmon, mascarpone, goat's cheese

## special pizze

<b>calzone classico</b> <div>half moon pizza filled with tomato, mozzarella, ham and mushrooms</div>	<b>£10.95</b>
<b>calzone rusticano</b> <div>half moon pizza filled with tomato, mozzarella, salami, spicy sausage and ham</div>	<b>£11.95</b>
<b>calabrese (hot!)</b> <div>tomato, mozzarella, spicy salami paste and courgette</div>	<b>£12.50</b>

**pesce**

tomato, mozzarella, calamari, mussel meat and grated mullet roe

**bianca**

mozzarella, broccoli, dolcelatte and cured ham (no tomato!)

<b>zucchine fritte</b> <div>battered courgettes with garlic mayo</div>	<b>£3.75</b>
<b>marinated olives</b> <div>in olive oil or chilli oil. (may contain stones)</div>	<b>£2.75</b>
<b>focaccia</b> <div>pizza bread topped with extra virgin olive oil, salt and rosemary</div>	<b>£5.45</b>
<b>pizza garlic bread</b>	<b>£5.25</b>
<b>pizza garlic bread with cheese or tomato</b>	<b>£5.85</b>

## paste

<b>tagliatelle al pollo alfredo</b> <div>chicken and mushrooms in a creamy parmesan sauce</div>	<b>£8.95</b>
<b>spaghetti bolognese</b> <div>traditionally made Italian sauce with pork and beef mince</div>	<b>£9.15</b>

**malloreddus carlofortina**

tuna, cherry tomatoes, pesto and extra virgin olive oil

**malloreddus contadina**

baby mozzarella, cherry tomatoes, basil and butter

**linguini con polpette**

spicy pork and beef meat balls in napoli sauce

**penne primavera**

courgettes, cherry tomatoes, garlic and basil

**penne fratelli**

chicken, basil, pesto and toasted pine nuts with mascarpone

**malloreddus sardi**

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

**penne franco**

chicken, mushrooms and garlic in a tomato sauce with a touch of cream

**tagliatelle carbonara**

pancetta in a cream, parmesan and black pepper sauce

**lasagna al forno**

traditionally made meat lasagne

**lasagna vegetariana**

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

**cannelloni**

fresh pasta filled with spinach and ricotta cheese

**risotto porcini**

arborio rice cooked with mushrooms, topped with rocket and parmesan shavings

**risotto pollo e spinaci**

arborio rice cooked with chicken, chilli and spinach

<b>risotto pollo e spinaci</b> <div>arborio rice cooked with chicken, chilli and spinach</div>	<b>£9.95</b>
<b>cannelloni</b> <div>fresh pasta filled with spinach and ricotta cheese</div>	<b>£8.95</b>
<b>risotto porcini</b> <div>arborio rice cooked with mushrooms, topped with rocket and parmesan shavings</div>	<b>£9.95</b>
<b>linguine scoglio</b> <div>mussels, king prawns, tiger prawns, chilli and fresh tomatoes</div>	<b>£12.95</b>

**tagliatelle al ragu d'agnello**

minced lamb, onions and rosemary

**linguine con granchio**

with crab, lemon and chilli

**spaghetti bottarga e vongole**

one of the most popular sardinian dishes made with dried mullet roe, clams, garlic, parsley and extra virgin olive oil

## carni (meat)

**carre d'agnello**

Four bone rack of lamb served with sautéed potatoes, steamed green veg and mint jus

**maiale al pepe**

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

**maiale arrosto**

roast belly pork with mediterranean vegetables

**lombo di maiale alla milanese**

pork loin in breadcrumbs served with gem lettuce, pancetta crisp and a lemon, parsley and caper oil with home cooked chips

**bistecca di manzo**

seared rump steak with a blue cheese dressing, crispy gem lettuce and pickled onions with mediterranean vegetables

**pollo crema**

chicken breast cooked in cream and mushroom sauce, served with steamed rice

**pollo valdostana**

breaded chicken breast with cured ham, mozzarella cheese and napoli sauce served with home cooked chips

**pollo arrabiata**

chicken breast cooked in a tomato, red onion and chilli sauce served with steamed rice

### peschi (fish)

**salmon al burro**

seared salmon fillet with spinach, sautéed potatoes and chive butter

**orata all'algherese**

seabream with courgettes, fresh mint and rocket

**salmon al forno**

baked salmon fillet with olives, sundried tomatoes, baby prawns and capers on butter crushed potatoes

**spigola saltimbocca**

seabass wrapped in parma ham and sage served with saffron risotto

**spigola alla genovese**

seabass fillets with sautéed potatoes, buttered spinach, roast cherry tomato sauce and rocket pesto

**orata piccante**

seabream coated in smoked hot paprika and served with vegetables, potatoes and a pancetta and bean puree

**gamberoni arrabiata/all'aglio**

king prawns in a spicy tomato sauce or white wine, garlic and chilli sauce, served with rice

## dalla griglia (from the grill)

<b>10oz sirloin steak</b>	<b>£17.50</b>
<b>8oz fillet steak</b>	<b>£20.90</b>
<b>10oz rib eye steak</b>	<b>£16.90</b>
<b>chicken</b>	<b>£11.90</b>
<b>salmon</b>	<b>£12.95</b>
<b>seabass</b>	<b>£13.50</b>
<b>seabream</b>	<b>£13.50</b>

**al pepe** peppercorn sauce • **arriabiata** red onion, tomato and chilli • **dianna** onions, mushrooms, brandy, cream and beef jus • **crema** cream and mushroom • **all'aglio** garlic butter • **dolcelatte** italian blue cheese and cream sauce £1.95 each

## verdure e contorni (side orders)

**£2.95 each**

**sauteed potatoes** • **buttered spinach** • **fine green beans** • **sautéed mushrooms** • **home cooked chips** • **skinny fries** • **steamed rice** • **vegetables and potatoes** • **onion rings**

### insalate (side salads)

**£3.95 each**

**mixed salad** • **green salad** • **tomato and onion salad** • **rocket, parmesan and cherry tomato salad**

<sup>[1]</sup> Please Note: All dishes are prepared to order and therefore may take some time to cook

<sup>[2]</sup> If you have any allergy to particular ingredients, please let us know, (gluten free options are available upon request), however we are unable to guarantee the complete absence of allergens in our menu items