



ANTIPASTI (APPETIZERS)

Marinato D'Olive (V) 5.50 Marinated olives	Pane All' Aglio (V) 7.45 Fresh homemade garlic bread
Bruschetta Alla Romana (V) 7.95 Toasted bread with tomato, basil, garlic and olive oil	Formaggi Di Capra (V) 8.95 Honey-glazed baked goat cheese with walnuts, beetroot and rocket
Calamari Fritti 9.95 Deep-fried squid served with garnish and tartare sauce	Gamberoni Al Vino Bianco 9.95 Pan-fried king prawns with garlic, tomato, fresh lemon juice and white wine
	Porcini Arancini (V) 9.00 Mozzarella and mixed mushroom risotto balls

INSALATE (SALADS) - AS A MAIN COURSE

Insalata Di Pollo Caesar 19.45 Salad leaves served with chicken breast, croutons, parmesan and Caesar dressing	Caprese e Avocado (V) 17.95 Fresh buffalo mozzarella, tomato, avocado, mixed leaves salad, basil and balsamic dressing
Insalata Di Pollo e Pancetta 19.95 Warm chicken breast, crispy bacon, mixed lettuce, tomato, cucumber, rockets and house dressing	Insalata Di Salmone 19.95 Pan-fried salmon, mixed leaves, fresh red onions, tomato, cucumber and homemade dressing

SECONDI PIATTI (MAIN COURSES)

CARNE MEAT

Beef Burger 17.95 Beef Burger layered with tomato, lettuce, gherkins, red onion and served with chips (Add Cheddar Cheese or Bacon for 1.5)	Rib-Eye Steak 38.95 Served with thick cut chips, grilled wine tomato, mushroom and peppercorn sauce
Chicken Burger 16.95 Chicken Burger layered with tomato, lettuce, gherkins, red onion and served with chips (Add Cheddar Cheese or Bacon for 1.5)	



PESCE (FISH)

Salmone Al Funghi 20.95 Grilled salmon served with mushrooms and new potato in a creamy sauce	Mixed seafood stew 20.95 Calamari, prawns, salmon cooked in a rich tomato sauce with white wine
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CHEF SPECIALE

Costolette D'Agnello Al Forno 23.50 Roasted lamb chops in oven served with mashed potato, homemade gravy and mixed salad	Petto Di Pollo Al Funghi 20.95 Grilled chicken breast with mushroom sauce and mixed salad
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VEGAN

Chicken Caesar Salad  19.95 With our plain or Lemon + Herb chicken	Pizza  19.95 Topped with BBQ pulled meat or Lemon + Herb chicken
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PIZZA 12"

(Daily prepared homemade)

Margherita (V) 17.95 Mozzarella, tomato and basil (Add toppings vegetable 1.5, meat & chicken 2.5)	Pollo 20.45 Tomato, mozzarella, roasted chicken, roasted vegetables
Quattro formaggi (V) 19.45 Tomato, mozzarella, goat cheese, parmesan and gorgonzola	Quattro Stagioni 20.45 Tomato, mozzarella, ham, olives, pepperoni and mushroom
Vegetariana (V) 18.95 Tomato, mozzarella and roast vegetables	La Cucina Speciale (V) 19.45 Tomato, parmesan, olive oil topped with fresh buffalo mozzarella and wild rocket
Piccante 19.45 Tomato, mozzarella, spicy pepperoni and fresh chilli	Calzone Verdure (V) 19.95 Folded pizza with tomato, mozzarella, roasted mixed vegetables, garlic, parmesan and olive oil served with Arrabbiata sauce
Prosciutto e funghi 20.45 Tomato, mozzarella, ham, mushrooms	

PASTA

Penne Al Pomodoro (V) 18.95 Tomato sauce and fresh basil.	Amatriciana 20.95 Penne with bacon, tomato, chilli, onion and garlic
Spaghetti Carbonara 20.75 With bacon, egg yolk, wine, parmesan cheese and cream sauce	Penne Al Pollo 20.75 Penne with chicken & mushroom, garlic in tomato and cream sauce
Spaghetti Bolognese 20.95 In a rich meat sauce, slow cooked with vegetables, herbs	Linguine Di Gamberetti Piccanti 21.95 King prawns, chilli, garlic, and tomato sauce with white wine
Pasta Arrabbiata (V) 18.95 Penne with tomato, red chilli, garlic and olive oil	Ravioli (V) 19.95 Filled with spinach and ricotta served with butter and Napoli sauce
Linguine Al Salmone 22.95 Creamy sauce, garlic, salmon, cherry tomatoes with white wine	

RISOTTO

Risotto Alla Pescatore 21.95 Squid, prawns, tomatoes and garlic with white wine	Risotto Ai Funghi (V) 20.95 Mushroom sauce, baby potato, garlic, parmesan cheese and parsley
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LASAGNE

Lasagna Di Carne 20.95 Meat lasagne with beef and seasonal vegetables with bechamel sauce served with salad

SIDES 4.50

Chips

**Mashed potato
Mixed leaf salad**

 Vegan (V) Vegetarian. (N) Nuts.

Traces of nuts may be found in all of our dishes. Should you have any special dietary requirements, please inform our staff. A discretionary service charge of 13.5 % will be added to all bills. Detailed Allergen Matrix is available please ask. This menu is printed by Mail Boxes Etc on antimicrobial paper and it is disinfected after each use with Dettol.



KIDS MENU 9.95

Pomodoro (V)

Penne with tomato sauce

Plain Pasta

Penne or Spaghetti

Bolognese

Spaghetti in a rich meat sauce, slowly cooked with vegetables and herbs

Chicken Nuggets

Served with chips

Kids Ice Cream

9.95

Fish Fingers

Served with chips

Kids Burger

Served with chips and slice of cheese

Chicken Breast

Served with chips, tomato and cucumber

Kids brownie

5.95

9.95

9.95

9.95

5.95



HOT DRINKS

Espresso

Single 3.15

Double 3.65

Hot Water & Lemon

2.65

Americano

3.65

Breakfast/Earl Grey Tea

3.35

Cappuccino

3.95

Herbal Tea

Peppermint, Camomile, Apple, Green Tea

3.45

Caffe Latte

4.20

Hot Chocolate

4.20



WHITE WINES

House Fontana Trebbiano, Italy

Light melon and lemon peel

175ml

Bottle

7.95

29.50

Petirrojo Sauvignon Blanc Reserva, Chile

Intense grapefruit and lemongrass

7.95

29.95

Gabbiano Pinot Grigio, Italy

Delightful notes of fresh citrus, green apple and orange blossom.

32.50

La Luciana Gavi, Italy

Elegant, soft and tangy

33.95

Fertuna Vermentino Marco, Italy

Citrus, green apple, herbal, bright and fresh

35.50



CHAMPAGNE & SPARKLING WINES

Vivoli Prosecco Extra Dry, Veneto, Italy

Lively and crisp with a little touch of fruit sweetness, this is a great example of Prosecco's appeal and adaptability

175ml

Bottle

9.25

32.95

Laurent Perrier Brut Nv, Champagne, France

Intense grapefruit and lemongrass

59.95



BEER & CIDERS

Cider 4.5%

4.95

Cobra 4.3%

Half Pint 4.25

Pint 7.25

Peroni 4.7%

4.95

Sharps Atlantic Pale Ale 4.8%

Half Pint 4.25

Pint 7.25



PORT & SHERRY

Harveys Sherry

Abv

50ml

17.5%

4.95

Taylor's Fine Port

20%

6.95



LIQUEURS

Disaronno Amaretto

Abv

25ml

25ml

28%

4.95

7.45

Baileys Original

17%

4.95

7.45

Drambuie

40%

4.95

7.45



DESSERTS

Tiramisu

Homemade

8.25

Cheesecake

A digestive biscuit base filled with a thick creamy baked cheese

7.95

Chocolate Brownie

Homemade served warm with ice cream

7.95

Ice cream

3 Scoops
(Vanilla, Chocolate or Strawberry)

7.95



SOFT DRINKS

Water

Still/ Sparkling 70Cl

4.55

Lime & Soda

3.95

Coke / Diet Coke (glass bottle)

3.95

Lipton Ice Tea

3.95

Sprite

3.95

Juices

Apple, Cranberry or Orange

3.95

Fanta (glass bottle)

3.95



RED WINES

House Fontana Sangiovese, Italy

Light, juicy and vibrant

175ml

Bottle

7.95

29.95

Petirrojo Merlot Reserva, Chile

Fruity aromas, red berries and elegant finishing with cinnamon

7.50

29.95

Ca Del Lago, Italy

Intense blackberry and cherry fruit, good structure with spicy, plummy fruit backed by ripe well integrated tannins.

31.50

Finca Flichman Malbec, Argentina

Blackberries, spice and cocoa

34.95

Gabbiano Chianti, Italy

Ruby red with a floral bouquet and a dry and mellow taste with a sweet finish

37.50



ROSE WINES

Fontana Rosato, Puglia, Italy

Light, juicy and vibrant

175ml

Bottle

6.95

29.50



SPIRITS

Whyte & Mackay

Abv

25ml

50ml

40%

4.95

7.45

Johnnie Walker Black Label 12 Yr

40%

4.95

7.45

Jack Daniel's

40%

4.95

7.45

Jameson

40%

4.95

7.45

Smirnoff Red Label Vodka

37.5%

4.95

7.45

Gordon's Gin

37.5%

4.95

7.45

Bacardi Superior Rum

37.5%

4.95

7.45

Jose Cuervo Tequila Gold

38%

4.95

7.45

Mixers

1.50



LIQUEUR COFFEES

Italian Amaretto

25ml

50 ml

5.95

7.45

Irish Coffee (Jameson)

5.95

7.45

Irish Cream (Baileys)

5.95

7.45