

# AntiPasti

Garlic Mozzarella Bread(V)  
Garlic Mozzarella Bread(v) (to share)  
Schiacciata Rossa (v) (to share)  
Pizza bread served with tomato, Garlic and origano  
Bruschetta (v)  
Freshly chopped Basil, Cherry tomato and garlic  
Bruschetta (v) (to share)  
Tiger Prawns  
Served with chilli, garlic and fresh coriander  
Grilled Goat's Cheese  
With grilled vegetables  
Grilled Halloumi Cheese (v)  
With cherry tomato, marinated vegetables and salad leaves  
Calamari Fritti  
Deep fried squid served with tartar sauce  
Cozze Alla Provincial  
Fresh mussels in tomato sauce, chilli, garlic and fresh parsley  
Bresaola Alla Valtellina  
Air dried salted beef with rocket salad, shredded parmesan and touch of balsamic vinegar  
Antipasto Misto  
Bresaola, parma ham, napoli salami, ham, buffalo mozzarella, semi dried tomatoes, artichoke, olives and home made bread  
Mixed Antipasto(to share)  
Bresaola, parma ham, napoli salami, Fresh anchovies fillet, smoked ham, buffalo mozzarella, semi dried tomatoes, artichoke, olives and homemade bread  
Marco Polo  
Deep fried prawns served with tartar sauce  
Frutti di Mare  
Italian mix seafood salad  
Burratina (v) (N)  
Burrata cheese served with pesto dressing & cherry tomato

# Soup of the Day

Homemade Soup (v)  
Served with focaccia bread

# Side Order

Rocket Salad (v)  
Fresh rocket leaves, cherry tomato and grated parmesan cheese  
Mixed Green Salad (v)  
Portion of Chips(v)  
Bread Roll (v)  
Marinated Olive(v)

# Fresh Salads

Feta Salad (V)  
Feta cheese, cherry tomato, cucumber red pepper, red onion, olives and salad leaves  
Classic Chicken Caesar Salad  
Grilled chicken breast, splashed tomato parmesan cheese and tossed lettuce  
Primitivo Salad  
Smoked salmon, boiled egg, avocado salad leaves and cherry tomato  
Romana Salad  
Artichokes, mozzarella, anchovies, olives salad leaves and cherry tomato  
Tuna Salad  
Tuna, cherry tomato, Rocket, boiled egg and salad leaves  
Trecolori Salad(v)  
Buffalo mozzarella, avocado and tomato

# Special Toasties

Ciabatta or baguette meal served with salad & chips

Mozzarella, Avocado, Tomato (v)  
Gruyere Cheese, Rocket, Mushroom (v)  
Ham and Cheese  
Smoked Salmon, Cream Cheese  
Chicken Breast, Fresh Tomato, Garlic Sauce  
Tuna Melt  
Mozzarella, Pesto, Sun-dried tomato (N)  
Salami, Mozzarella, Tomato  
Parma Ham, Mozzarella, Tomato

# Kids Menu

Margherita (v)  
Mozzarella cheese, tomato and fresh basil  
Penne Pomodoro (v)  
Tomato sauce, garlic and fresh basil  
Spaghetti Bolognese  
Minced beef cooked in tomato sauce  
Cheese Burger  
Served with French fries and salad  
Chicken Burger  
Served with Chips  
Spaghetti Genovese (v) (N)  
With Basil pesto  
Macaroni Cheese (v)

# Main Courses

## Freshly Made Pasta

Gluten-free pasta is available. Please ask your waiter

### Penne Arrabiata (v)

Tomato sauce, garlic and chilli

### Penne Siciliana (v)

Aubergine, mozzarella and red onion in tomato sauce

### Penne Capri

With chicken, mushroom, spinach finished with lemon, garlic, olive oil and parmesan cheese in pink sauce

### Spaghetti Bolognese

Minced beef cooked in tomato sauce

### Spaghetti Carbonara

Smoked pancetta, free range egg and parmesan

### Spaghetti Puttanesca

With anchovies, olives, chilli in tomato sauce

### Spaghetti Alla Marinara

With mixed seafood, garlic tomato and touch of chilli

### Linguine Polpette

Linguine with meatballs in a rich tomato, garlic herbs sauce with a hint of chilli

### Linguine Cozze

Linguine cooked in fresh homemade tomato sauce and fresh mussels with italian spices

### Linguine Gamberi & Zucchini

Fresh linguine cooked in olive oil, white wine parsley sauce with prawns and courgettes

### Linguine lobster (N)

Linguine served with lobster meat and

Home made pesto sauce

### Tagliatelle Salmone (Smoked)

With fresh creamy sauce

### Ravioli (v)

Spinach and ricotta cheese in rich tomato sauce=

### Fettuccine Alfredo

Fettuccine pasta with chicken, mushrooms, onion and white creamy sauce

### Spaghetti Vongole

Spaghetti clams Served with white wine sauce

## Lasagne

### Traditional Lasagne

Vegetarian or meat

### Gnocchi

Served with garlic and mushroom sauce

## Freshly Made Pizza

Gluten-free pizza is available. Please ask your waiter

Gluten free extra charge 

Vegan pizza available - Please ask your waiter

### Margherita (v)

Mozzarella cheese, tomato, fresh basil

### Funghi (v)

Mozzarella cheese, mushrooms

### Americana Hot

Salami, mozzarella cheese and chili

### Vegetarian (v)

Mozzarella cheese, mixed vegetables

### Quattro Formaggi (Four Cheese) (v)

Mozzarella, gorgonzola, gruyere and grana padano

### Quattro Stagioni

Mozzarella cheese, mushrooms, olives, artichoke,ham

### Primavera Parma

Mozzarella cheese, parma ham and rocket

### Pizza Alla Marinara

Mixed seafood and mozzarella cheese

### Primitivo Pizza

Mozzarella cheese, anchovies, ham capers, chili and black olives

### Tonno Cipolle

Mozzarella cheese, tuna, red onion, rocket

### Fiorentina

Free range egg, spinach and ricotta and mozzarella cheese

### Montanara

Mozzarella, bresaola, mushrooms and rocket

### Rustica

Mozzarella, new potato, italian sausage and mushrooms

### Primitivo Calzone

Ham, roasted red onion, mushrooms, grana padano with mozzarella and parmesan cheese

### Saint Marco Calzone

Chicken, mushrooms, spinach mozzarella and parmesan cheese

### Calzone Melanzan(v)

Mozzarella, aubergine, cherry tomato, fresh basil, chilli, and parmesan cheese

### Hawaiian pizza

Served with ham and pineapple

### Bufala (v)

Buffalo mozzarella, tomato, basil

Please notify your waiter if you suffer from a food allergy or intolerance

Service Charge of £12.50 will be added to your bill

# Burger Specialty

Our homemade juicy hamburgers are made from 100% fresh ground beef served with French fries and salad

Cheese Burger

Bacon Cheese Burger

Chicken Fillet Burger

## Fish

Traditional fish and chips

**Large Cod and Chips**

Buttered cod served with chips

**Tiger Prawns**

Sautéed king prawns with garlic and coriander, olive oil and butter sauce

**Grilled Fillet of Salmon**

Served with ratatouille vegetables and new potato

**Sea Bass Fish**

Marinated grilled seabass served with ratatouille vegetables and new potato

## Chicken

**Grilled Chicken Breast**

Served with chips

**Scallopini milanese**

Breaded chicken shallow fried served with spaghetti tomato sauce

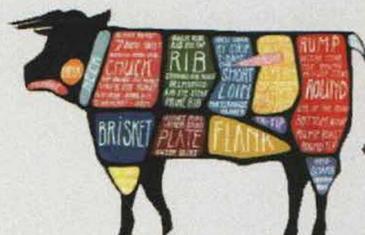
**Primitivo Chicken**

Marinated chicken breast in white wine, mushroom sauce and chips

**Roasted and Spicy Breast of Chicken** 

With mozzarella and spicy potatoes

## Beef



**Rib Eye Steak**

Grilled rib eye steak served with chips

**Sirloin Steak**

Grilled sirloin steak served with chips

**T-Bone steak 16 oz** Served with chips

Add £3.00

Choose from (cream mushroom sauce, pepper corn sauce, garlic butter sauce)

## Risotto

**Risotto Verdure (v)**

Creamy risotto with freshly grilled vegetables topped with parmesan cheese and spinach

**Risotto Funghi (v)**

Creamy risotto with mushrooms topped with fresh parsley

**Risotto ai Frutti di Mare**

Classic southern Italian risotto with mixed seafood in tomato sauce, garlic and extra virgin olive oil

Please notify your waiter if you suffer from a food allergy or intolerance

# Affogato £9.90 Desserts Menu

## COPPA CIOCCOLATO

Vanilla and chocolate ice cream topped with chocolate flakes.

## COPPA CAFFE

Vanilla ice cream rippled with coffee sauce, topped with chocolate coffee beans.

## LIMONCELLO FLUTE

Lemon gelato with swirls of limoncello sauce.

## COPPA FIORDILATIE

## FRAGOLE E CARAMELLO

Milk gelato with almond crunch, semi-candied strawberries, caramel and flaked almond topping



## Ice Cream

Your choice of 2 scoops vanilla, chocolate strawberry topped with cream and syrup



## Premium Torta Chocolate Fondant

A premium chocolate souffle with a liquid chocolate centre, served with ice cream



## Della Nonna

Torta Della Nonna - A soft flat cake made with custard and flavoured with pine nuts

## Torta Ricotta

RICOTTA & PEAR CAKE Ricotta cheese cream with pears between two soft hazelnut biscuits

## Tiramisu

Tiramisu is a popular Italian flavoured dessert made of lady biscuits dipped in coffee and layered with whipped cream and mascarpone cheese flavoured with cocoa

## Hot Drinks

Cafe latte/Cappuccino/Black Coffee

Hot Chocolate / Cafe Mocha

Espresso Single

Espresso Double

De-Caffeinated Coffee

Tea (Wide range of flavours available)

## Liqueur Caffee

Double shot coffee espresso topped with cream

Irish Coffee with Whiskey

Bailey's Coffee

Calypso Coffee with Tia Maria

Kahlua Coffee with Kahlua

## Milkshakes

Chocolate / Vanilla / Strawberry / Oreo

**Please notify your waiter if you suffer from a food allergy or intolerance**

Service Charge of 12.5% will be added to your bill

*Desserts Menu*

## *Luxury Gelato*

### *Affogato*

12.00

#### *Coppa Amarena*

Vanilla ice cream rippled with amarena cherry sauce



#### *Coppa Cioccolato*

Vanilla and chocolate ice cream topped with chocolate flakes.

#### *Coppa Caffe*

Vanilla ice cream rippled with coffee sauce, topped with chocolate coffee beans.

#### *Coppa Fiordilatte Fragole E Caramello*

Milk gelato with almond crunch, semi-candied strawberries, caramel and flaked almond topping

#### *Coppa Pistacchio E Crema*

Custard gelato swirled with chocolate and pistachio gelato, topped with praline pistachios

#### *Limoncello Flute*

Lemon gelato with swirls of limoncello sauce.

## *Ice Cream*

17.90

Your choice of 2 scoops vanilla, chocolate strawberry topped with cream and syrup



## *Tiramisu*

£7.50

Tiramisu is a popular Italian flavoured dessert made of lady biscuits dipped in coffee and layered with whipped cream and mascarpone cheese, flavoured with cocoa



## *Torta*

£7.50

## *Della Nonna*

Torta Della Nonna-A soft flat cake made with custard and flavoured with pine nuts



## *Torta Ricotta*

£7.50

RICOTIA & PEAR CAKE Ricotta cheese cream with pears between two soft hazelnut biscuits



## *Premium*

£9.95

## *Chocolate Fondant*

A premium chocolate souffle with a liquid chocolate centre, served with icecream



## *Hot Drink*

Cafe latte/ Cappuccino/ Black Coffee	£5.50
Hot Chocolate / Cafe Mocha	£5.50
Espresso Single	£3.50
Espresso Double	£5.50
De-caffeinated Coffee	£5.50
Tea (Wide range of flavours available)	£4.50

## *Liqueur Coffee*

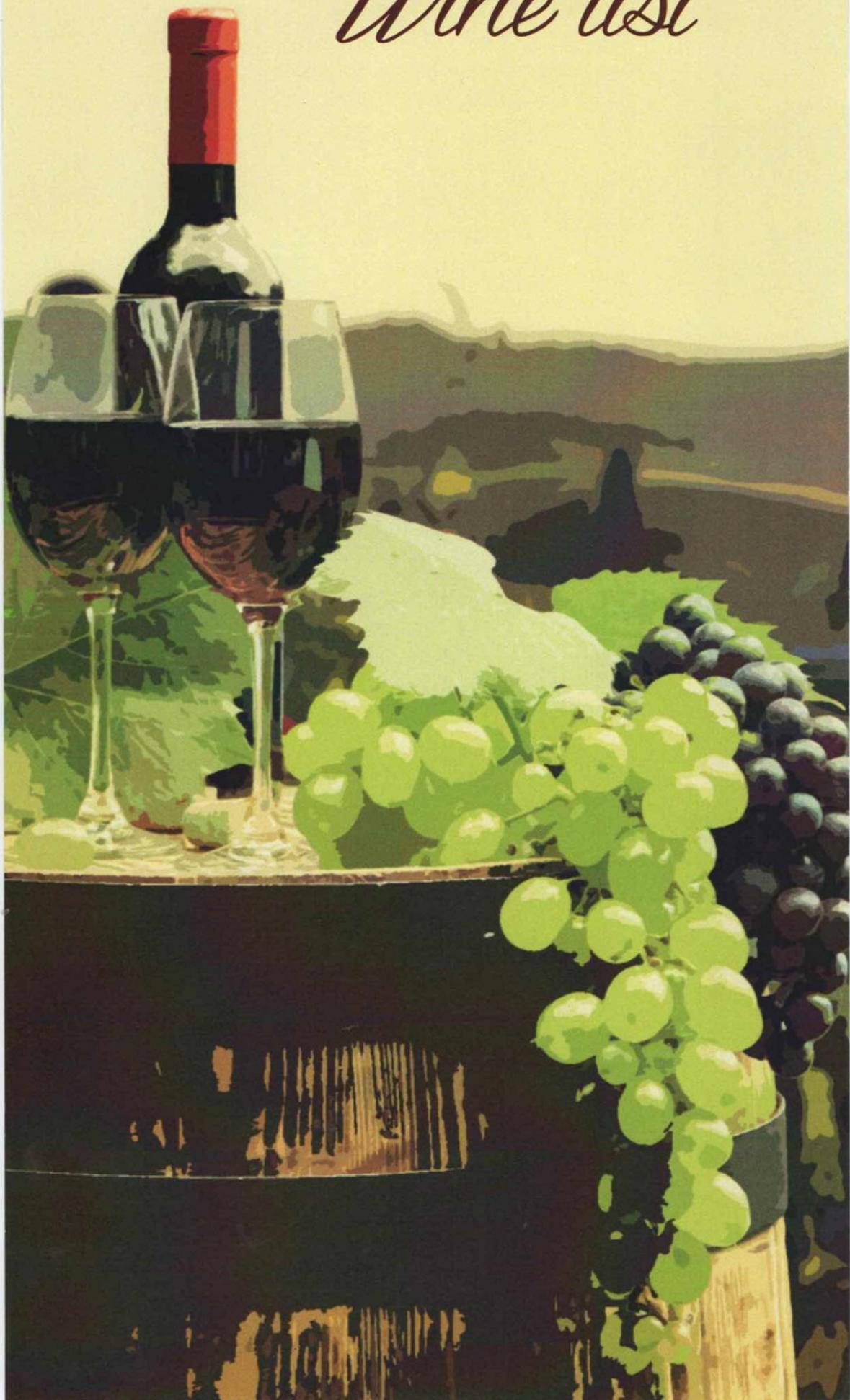
Double shot coffee espresso topped with cream

Irish Coffee with Whiskey	£4.50
Bailey's Coffee	£4.50
Calypso Coffee with Tia Maria	£4.50
Kahlua Coffee with Kahlua	£4.50

## *Milkshakes*

Chocolate / Vanilla / Strawberry / Oreo	£3.95
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# Wine list



## Sparkling Wine

200ml 750ml



### Prosecco, Atelie' (Veneto)

Straw yellow with greenish hints and limey gold robes. Nose of apple and green tea min, papaya and tropical stone fruits.

£14.95 £39.95



### Prosecco Rose' - Tosti (Veneto)

Fresh and fruity. the taste elegantly matches with raspberry, red berry and black cherry notes.

£14.95 £39.95



## White Wine

250ml 750ml



### House Wine (Sicily)

This wine has an intense golden colour and offers aromas of walnut, green pepper and erotic fruit. On the palate it is flavoursome and persistent. The finish is nicely bright and refreshing.

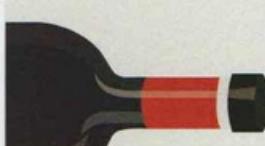
£10.95 £29.95



### Sauvignon Blanc (Veneto)

Yellow straw colour with golden flashes, Vinous bouquet, pleasant, dry and harmonious on the palate. Excellent with appetizers, light meals, seafood and white meats.

£12.50 £34.95



### Chardonnay (Piedmont)

Straw-Yellow colour with greenish highlights. Fragrant bouquet with fruit and flower notes. it's taste is young, soft with a crispy fresh finish.

£34.95



### Pinot Grigio (Verona)

Classical Pinot Grigio with a brilliant straw-yellow colour and a slight almond finish. its bouquet is intense and characteristic. it goes very well with delicate soups, poultry, hors d'oeuvres, lighter Fish and shellfish dishes.

£12.95 £35.95



### Gavi Nicolello (Piedmont)

Light, straw-yellow with greenish highlights. Characteristic, delicate, dry, fresh and harmonious. Fresh, zesty bouquet with hints of citrus. Balanced with a subtle finish.

£50.00



## Rose Wine

12.95 35.00

### Pinot Grigio Blush (Veneto)

Rose' in colour with a rich nose ranging from fruit (pear) to floral (acacia blossom) aromus. Dry on the palate, full and fresh.

## Red Wine

### House Wine (Sicily)

This medium bodied wine has a pleasant, fresh bouquet with a dark cherry and plum nose. Very easy on the palate with light tannins and a smooth finish. Ideal with pasta, grilled meats and hard cheeses.

250ml 750ml

£10.95 £29.95

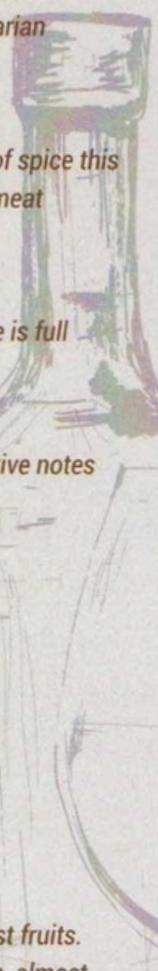
### Nero d'Avola Giacondi (Sicily)

A deep red colour with a hint of violets, this wine has a rich bouquet of red berries. It is sophisticated and intense on the palate offering significant cherry notes.

£13.95 £35.00

### Montepulciano D'Abruzzo Bisanzio (Abruzzo)

Lush-ruby with hints of purple. Lingering fruit aromas, dry well-balanced and delightfully tannic with concentrated berry flavours. A perfect accompaniment to grilled meats, rich pasta dishes and vegetarian entrees.



£13.95 £35.00

### Chianti Casa (Tuscany)

Dry ruby red colour, fruity and full-bodied with elegant notes of spice this wine goes well with Tuscan salami, mature pecorino and red meat dishes.

£40.00

### Brunello Di Montalcino (Tuscany)

It is one of Italy's best known and most expensive wines. Wine is full bodied.

£40.00

### Primitivo (Puglia)

This wine has a deep red colour verging on violet. The distinctive notes of dried figs can be found on both the nose and the palate. It is well structured, full bodied and persistent.

£38.00

## Fine Red Wines

### Barolo (Piedmont)

This wine has an intense nose with hints of mature black forest fruits. It is ruby-red with garnet highlights. On the palate it is smooth, almost velvety with a pleasant tinge that encompasses its bouquet and develops into a rich, long finish. Ideal with mature cheeses, game, red meals or just by itself.

£70.00

### Amarone (Verona)

Intense red colour with garnet flakes. Typical bouquet with hints of red fruit jam. Spicy finish and full, velvety body. Goes well with all rich styles of cuisine, strongly flavoured meats and aged cheeses.

£75.00



Ask your waiter for 125 ml



## Beer

	330ml
Peroni Nastro Azzuro (Italy)	£5.90
Moretti (Italy)	£5.90
San Miguel (Spain)	£5.90
Budweiser (United States)	£5.90
Stella Artois (Belgium)	£5.90
Corona (Mexico)	£5.90
Cider - Magners (United Kingdom)	£5.90

## Liqueurs & Liquors

Amarerto / Amaro / Aperol / Campari / Cinzano	£7.50
Grappa / Limoncello	£5.90
Rum / Tequila / Tia Maria / Vodka	£5.90
Gin / Jagermeister	£6.90
Martini / Sambuca	£6.90
Cognac / Brandy / Whiskey / Malibu	£7.90
Mixers	(Single) £8.95 (Double) £13.95
4 Shots	£20.00

## Soft Drinks

Iced Coffee	£7.50
Fruit Juice Orange / Apple / Pineapple / Cranberry	£5.50
Iced Tea - Peach - San Benedetto (Italy)	£5.50
Coke / Diet Coke / Coke Zero / Fanta / Sprite	£5.95
Appletizer	£5.50

## Mineral Water

Still - San Benedetto (Italy)	£4.95
Still - San Benedetto (Italy) (Large)	£7.90
Sparkling - San Benedetto (Italy)	£4.95
Sparkling - San Benedetto (Italy) (Large)	£7.90