



antipasti

panzanelle £5.10

deep fried pizza dough slices served with choice of garlic, marie rose or
spicy tomato dip

gamberoni all aglio £7.50

butterflied fresh king prawns sautéed in garlic butter

calamari fritti £6.10

battered squid rings deep fried served with tartare sauce

insalata caprese £5.60

slices of fresh mozzarella and vine tomatoes dressed with basil olive oil and
balsamic glaze

scampí £6.10

deep fried breaded scampí served with tartare sauce and salad

olive assortite £5.30

marinated black and green olives served on bed of a green leaves

garlic focaccia £5.10

garlic focaccia with cheese £5.70

bruschetta £5.10

toasted bread topped with vine tomatoes, olive oil, garlic and basil

zuppa del giorno £5.10

soup of the day

crostini al funghi £5.10

toasted bread slice topped with creamy garlic mushrooms

happy hour menu

12.50 for a two course *

starters

bruschetta

toasted bread topped with vine tomatoes, olive oil, garlic and basil

crostini al funghi

toasted bread slice topped with creamy garlic mushrooms

garlic focaccia

scampi

deep fried breaded scampi served with tartare sauce and salad

garlic focaccia with cheese

zuppa del giorno

soup of the day

panzanelle

deep fried pizza dough slices served with choice of garlic, marie rose or spicy tomato dip

calamari fritti

battered squid rings deep fried served with tartare sauce

main

spaghetti carbonara

garlic, bacon and cream

spaghetti bolognese

with traditional sauce bolognese

penne primavera

penne pasta in mushroom, onion peppers and tomato sauce, with hint of chillies

lasagne al forno

oven baked home made lasagne served with french fries

penne mamma mia

bacon, mushroom and peas with creamy tomato sauce

margherita pizza

tomato and mozzarella

pepperoni pizza

tomato, mozzarella and pepperoni

capricciosa pizza

tomato, mozzarella, ham, mushroom, artichokes and olives

regina pizza

tomatoes, baby mozzarella and basil

Wed-Thurs 5-7, Fri-Sun 5-6.30 * available only for sitting in customers *



pizza

margherita pizza £9.00

tomato and mozzarella

prosciutto cotto e funghi pizza £10.00

tomato, mozzarella, ham and mushroom

tropical pizza £10.00

tomato, mozzarella, ham and pineapple

regina pizza £10.50

tomatoes, baby mozzarella and basil

vegeteriana pizza £10.50

tomato, mozzarella, onion, mushrooms, peppers, sweet corn

americana pizza £10.50

tomato, mozzarella, pepperoni, salami, peppers

pepperoni and sweet corn £10.50

tomato, mozzarella, pepperoni and sweetcorn

pollo piccante pizza £10.50

tomato, mozzarella, diced chicken, chilli and garlic

seafood pizza £12.20

tomato mozzarella, fish chunks, mussels, prawns

pizza di Luigi £11.00

tomato, mozzarella, mushrooms, peppers, pepperoni, olives and chillies

capricciosa pizza £10.50

tomato, mozzarella, ham, mushroom, artichokes and olives

calzone £11.00

folded pizza with tomato, mozzarella, ham and mushrooms

italiana £11.00

tomato baby mozzarella, parma ham and rocket

prawns and chillies £11.90

tomato, mozzarella, prawns and chillies



pasta e risotto

spaghetti bolognese £9.00

with traditional sauce bolognese

spaghetti carbonara £9.00

garlic,bacon and cream

penne mamma mia £9.70

bacon, mushroom and peas with creamy tomato sauce

penne piccante £9.70

penne pasta with pepperoni sausage and creamy tomato sauce

penne primavera £9.00

penne pasta in mushroom, onion peppers and tomato sauce, with hint of chillies

spagheti al frutti di mare £12.00

mixed fresh seafood in creamy garlic and white wine sauce

penne all funghi e pollo £10.10

penne pasta with diced chicken breast, mushrooms and cream tomato sauce

lasagne al forno £11.00

oven baked home made lasagne served with french fries

seafood risotto £12.00

chefs seafood selection cooked with white wine, arborio rice and touch of cream

chicken and chorizo risotto £12.00

vegetable risotto £11.00

with peas, sweetcorn, mushrooms, pepper, onion, white wine and cream

A decorative border of colorful flowers and greenery surrounds the menu items.

secondi

char grilled sirloin £20.90

10oz sirloin

char grilled fillet £22.50

10oz fillet

beef stroganoff £22.50

beef filet stripes, mushrooms, onion and cream, served with rice or chips

filetto della casa £20.50

6 oz fillet steak topped with char grilled haloumi cheese and chillies, prawns and garlic sauce

filetto al Porto £25.50

10oz fillet steak cooked with onions and mushrooms in port and cream sauce

filetto all Diana £25.50

10oz fillet steak cooked in mushroom, onion, red wine, french mustard and cream sauce

filetto Rossini £25.50

10oz beef fillet with pâté and creamy red wine sauce

pollo all funghi £13.90

chicken breast cooked with white wine, mushrooms and fresh cream

pollo cacciatora £13.90

chicken breast cooked with tomato, fresh peppers, onion, mushrooms and red wine

pollo Marsala £13.90

pan fried breast of chicken stuffed with mozzarella and wrapped in parma ham in rich creamy Marsala and onion sauce

pollo al pepe £13.90

breast of chicken in creamy peppercorn sauce

pork medallions £13.90

medallions of pork fillet in a creamy mushroom and herb sauce

all dishes served with chips or potato



pesce

salmone Romagna £14.50

poached salmon filet in an onion,white wine,prawn,tomato and cream
sauce

sea bass with lobster ravioli

£16.50

pan fried sea bass filet served on lobster ravioli in spicy creamy
tomatoes sauce

baccala alla marinara £15.50

cod fish cooked in tomato sauce,mussels and prawns

scampí £14.50

deep fried breaded scampi, tartare sauce

calamari fritti £15.50

deep fried battered squid rings, tartare sauce

all above dishes are served with chips or potatoes



sides

french fries £4.00

mushrooms £3.50

vegetables £4.00

side salad £4.00

baby new potatoes £3.80

onion rings £3.80

pepper/diane sauce

£3.50



dolce

vanilla ice cream £4.00

with chocolate or strawberry sauce

toffee and pecan roulade

£5.40

flute al limoncello £6.90

fresh lemon ice cream swirls of limoncello liqueur sauce

tiramisu £6.00

home made italian classic

chocolate profiteroles

£5.50

house wine

red, white and rose

house wine small glass 175ml £4.90

house wine large glass 250ml £5.90

house wine 1/2 lit carafe £9.00

house wine 1 lit carafe £17.00

house wine bottle 0.75lit £15.50

fortified wine glass 50 ml £4.10

Port, Sherry, Madeira, Marsala, Vermouth

red wine

Valpolicella Ripasso 0.75 lit (13%) £18.90

Warm, full bodied, elegant wine with lingering flavours of dark red and black fruits, soft tannins, complexity and depth.

Shiraz Lazio "Colletara" 0.75 lit (13%) £18.90

Brilliant rubby red with spicy aromas and subtle hints of leather and ripe wild berries. The palate is soft and fruity with a pleasant rounded finish.

Cabernet Sauvignon Lison Pramaggiore 0.75 lit (12.5%)

£18.90

Plentiful aromas and flavours of dark forest fruits. The wine's well balanced body is full, straight forward and generous.

Merlot Friuli Grave 0.75 lit (13.00%) £20.50

Ruby red in colour with deep purple highlights. Elegant aromas with a delicate fruit note, rich with spice. These sensations of fruits and spice are reaffirmed on the palate revealing a well balanced wine with a vivacious personality.

Rosso Gran Maestro Apassimento 0.75 lit (14.5%)

£20.00

Deep ruby red with rich brown tones. Ripe red fruits are evident on the nose with an intense and rich taste and soft, sweet tannins

Chianti Classico 0.75lit (13,5%) £23.70

Vibrant ruby red colour with a fruity nose producing hints of light spiciness released by the wood of the barrels. On the palate this wine is savoury and full bodied, with a good aromatic persistency and good structure.

Amarone della Valpolicella 0.75 lit (15.5%) £43.50

Intense and persistent, ethereal, fruity with hints of cherries and dried prunes, dried flowers and spices. Full bodied and very smooth, with beautifully balanced velvety tannins.

white wine

Sauvignon Blanc Il Salentino 0.75 lit (12%) £18.90

Straw yellow colour with a greenish highlights. Its herbaceous fragrance, which is reminiscent of elderflowers, is typical of the variety. Its good underlying freshness is matched by pleasingly soft rounded fruit

Pinot Grigio del Veneto 0.75 lit (12%) £18.90

Pale straw yellow in colour, dry, smooth and harmonious and fresh with characteristic and delicate fruity scent.

Orvieto Classico Amabile 0.75 lit (12%) £19.50

Produced in the classic, traditional area of Orvieto, brilliant straw yellow with a fruity and refined bouquet. The palate is medium dry and gently rounded.

Gavi di Gavi Conte di Alari 0.75 lit (12.5%) £22.00

Straw yellow in colour with subtle green reflection. A delicately aromatic and soft nose precedes a crisp and floral palate with peachy undertones and well balanced structure

sparkling

Prosecco 0.20 lit (11%) £7.20

Prosecco 0.75 lit (11%) £19.50

Cuvee Rose Heritage Spumante 0.75 lit
(12.5%) £21.50

from the finest pinot noir grapes, this wonderfully full bodied sparkling rose has a delicate and aromatic nose, whilst the palate is fresh, lively and has a long finish.

Veuve Lorinet Brut nv Champagne 0.75 lit
(12%) £43.50

on the palate dominant notes of apricots and citrus fruits gives way to spicy aromas of pepper and gingerbread and of butter, cream and tobacco