

# ~ Starters ~

See also today's Specials Board

## Garlic Bread Pizza with : (v)

<b>garlic, cheese and oregano</b>	7.50
<b>tomato, garlic and oregano</b>	5.95
<b>tomato, garlic, chilli and parsley</b>	5.95
<b>tomato, garlic, cheese and oregano</b>	7.95

## Mozzarella in Carrozza (v) 6.50

deep fried mozzarella cheese in home-made breadcrumbs on warm tomato sauce and drizzled with Chef's basil sauce

## Crespelle 6.95

home-made crêpe filled with chicken and mushrooms. Topped with béchamel and tomato sauce and oven baked with mozzarella cheese

## Calamari Fritti 7.50

deep fried squid served with garlic mayonnaise and side garnish

## Minestrone Soup (v) 4.50

home-made soup from seasonal vegetables

## Pâté 6.95

served with toast and house garnish

## Home-made bread (v) 0.90

first bread bowl per table is complimentary

## Olive Bowl (v) 2.95

## BBQ Chicken Wings 6.95

grilled chicken wings in chefs bbq sauce, five pieces

## King Prawns Inferno 9.95

deep fried breaded king prawns served with side garnish and sweet chilli dip

## Funghi Aglio (v) 6.50

garlic mushrooms in a creamy sauce

## Tomato Bruchetta (v) 5.25

toasted bread slices topped with marinated fresh tomatoes in garlic and drizzled with Chef's home-made basil oil

## Cocktail di Gamberetti (v) 9.50

fresh water prawns served on a bed of lettuce with home-made Marie-rose sauce and fresh lemon wedge

## Mozzarella Caprese (v) 6.95

fresh tomato slices and fresh mozzarella cheese, drizzles with chef's homemade basil sauce

\*Please be aware that any of our dishes may contain traces of nuts or nut derivatives and/or other allergens. Diners who suffer from any food allergies are kindly advised to ask for advice before placing their food order.

# Pasta

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## **Lobster Ravioli** 12.90

lobster filled parcels in a sauce of cream, tomato, prawns, crab and vodka

## **Tagliatelle al Tartufo (v)** 9.00

tagliatelle pasta cooked with black truffle paste, chestnut mushrooms and cream

## **Spaghetti Scoglio** 12.90

spaghetti pasta cooked with a mixture of various seafood including calamari and mussels. tomato, garlic, white wine and parsley

## **Farfalle al Salmone** 9.90

bow-tie pasta cooked with smoked salmon, white wine, tomato, cream and fresh parsley

## **Farfalle al Pollo e Pesto (n)** 8.90

bow-tie pasta. Grilled chicken, home-made basil pesto and fresh cream. contains nuts.

## **Beef Puglia** 17.90

The dish of our Puglia region in Italia! Paillards of beef filled with chilli, fresh parsley, garlic and fresh parmesan cheese. Pan-fried, then very slow cooked in tomato sauce. Served on a bed of tagliatelle pasta

## **Cannelloni** 10.90

Home-made, tube pasta filled with chef's beef and spinach recipe with tomato and bechamel. Oven baked mozzarella cheese until golden brown.

## **Penne all'Arrabbiatta (v)** 8.90

penne pasta cooked with tomato, garlic, chilli and fresh parsley. Spicy favourite!

## **Lasagne Classica** 9.90

layers of pasta and beef bolognese, tomato and béchamel sauce. topped with mozzarella cheese and oven baked until golden brown

## **Rotella Vegetariana (v)** 9.50

fresh pasta rolled in spinach and ricotta cheese, oven baked with tomato and mozzarella cheese

## **Risotto al Forno** 8.90

oven baked rice in a rich Bolognese and béchamel sauce topped with mozzarella cheese and oven baked until golden brown

## **Spaghetti Carbonara** 8.90

spaghetti pasta cooked with bacon, parmesan cheese, cream and black pepper

## **Spaghetti Bolognese** 8.90

spaghetti pasta cooked in our traditional beef Bolognese sauce

## **Penne al Forno** 10.90

penne pasta with spinach, ham, pepperoni, beef bolognese and mushrooms, topped with mozzarella cheese and baked until golden brown.

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# ~ House Specialities ~

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## **Hand cut Beef off the Grill :**

*Steak sauces: 2.50*

### **9-10oz grilled Sirloin Steak 19.90**

*Peppercorn - brandy, peppercorns and cream*

*Pizzaiola - tomato, garlic and oragano*

*Burro Aglio - garlic, butter & parsley*

### **Beef Puglia 17.90**

*The dish of our Puglia region in Italia! Paillards of beef filled with chilli, fresh parsley, garlic and fresh parmesan cheese. Pan-fried, then very slow cooked in tomato sauce. Served on a bed of tagliatelle pasta*

### **Beef Stroganoff Diana 16.95**

*strips of beef cooked in French mustard, brandy, red wine, onions, mushrooms and a touch of tomato. Served with rice*

### **Duck al'Orange 19.90**

*oven roast duck cooked in fresh orange and Grand Marnier sauce. Complimented with a side order of rice or chips or roast potatoes*

### **Pollo alla Cacciatora 14.90**

*pan-fried chicken breast with mushrooms, peppers, onions, tomato and garlic complimented with a side order of roast potatoes or chips or rice.*

### **Pollo alla Diavola 14.90**

*pan-fried chicken breast in a sauce of garlic, chilli, tomato and fresh parsley complimented with a side order of roast potatoes or chips or rice.*

### **Pollo alla Milanese 14.90**

*fried chicken breast in home-made breadcrumbs with side garnish and garlic mayonnaise complimented with a side order of roast potatoes or chips or rice.*

### **Pollo alla Crema 14.90**

*chicken breast, pan-fried in a creamy white wine and mushrooms sauce complimented with a side order of roast potatoes or chips or rice.*

### **Sea-bass Meunière 15.90**

*grilled fillets of sea bass cooked in a sauce of white wine, butter, lemon and fresh parsley complimented with a side order of roast potatoes or chips or rice.*

### **Salmon Monte Carlo 15.90**

*grilled salmon steak cooked with tomato, cream, mussels, prawns, Martini and fresh parsley complimented with a side order of roast potatoes or chips or rice.*

### **King Prawns Inferno 17.95**

*deep fried breaded king prawns served with side garnish and sweet chilli dip complimented with a side order of roast potatoes or chips or rice.*

# ~ Pizna ~

All our Pizzas are 12" and made from home-made dough

## **Margharita (v)** 8.00

tomato, mozzarella cheese and oregano

## **Tartufo (v)** 9.50

black truffle paste, chestnut mushrooms and mozzarella

## **Pugliese** 9.50

Italian sausage and onions with tomato, mozzarella cheese and oregano

## **Meat Feast** 9.50

freshly grilled chicken with ham and pepperoni slices. Tomato, mozzarella cheese and oregano

## **Bolognese** 9.50

Chef's beef Bolognese on tomato, mozzarella cheese and oregano

## **Toscana (v)** 8.95

fresh peppers, mushrooms and onions with tomato, mozzarella cheese and oregano

## **Pepperoni** 8.95

pepperoni, tomato, mozzarella cheese and oregano

## **Funghi (v)** 8.95

freshly sliced mushrooms, tomato, mozzarella, cheese and oregano

## **Calzone Kiev** 9.50

half moon pizza filled with mozzarella, chicken and garlic. Served a side with hot Napolitano sauce.

## **Calzone Meat Feast** 9.50

half moon pizza filled with mozzarella, tomato, ham, pepperoni chicken. Served a side with hot Napolitano sauce.

## **Caprina (v)** 9.50

goats' cheese, caramelised red onions, freshly chopped cherry tomatoes and mozzarella cheese

## **Diavola** 9.50

pepperoni, fresh peppers and chilli. Tomato, mozzarella cheese and oregano

## **Proscuito e Funghi** 8.95

ham and mushrooms, tomato, mozzarella cheese and oregano

## **Capriciosa** 8.95

olives, mushrooms, ham and pepperoni. Tomato, mozzarella cheese and oregano

## **Tropicana** 8.95

ham, pineapple slices, tomato and mozzarella cheese

### Additional Toppings

Vegetables	1.00
Meat	2.00
Mozzarella Cheese	1.50

## *~ Sides ~*

**Sautéed Spinach in Garlic 3.50**

**Sautéed Peas and Onions 2.90**

**Tomato and Onions salad 2.90**

**Seasonal Vegetables 3.50**

**Roast Potatoes 2.90**

**Mixed Salad 2.90**

**Chips 2.90**