

### **Before Meal**

Bruschetta Classica	<b>£6.95</b>
Bread, Olives & Dipping	<b>£6.95</b>
Garlic Bread	<b>£4.95</b>

### ***Starters***

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#### ***Salsicce e Funghi (gluten free)*** **£7.99**

Italian Sausages cooked in mushroom, roasted peppers and tomato sauce.

#### ***Involtini di Melanzane (V) (gluten free)*** **£7.99**

Sliced grilled aubergines filled with goat cheese, topped with tomato, basil and parmesan cheese, then oven baked.

#### ***Calamari (gluten free)*** **£7.99**

Slow cooked squid in a white wine roasted peppers, olives, fresh Chilli, cherry tomatoes and parsley sauce.

#### ***Sardine alla Griglia (gluten free)*** **£7.99**

Grilled sardines dressed with olive oil and lemon, garnished with a crispy salad.

#### ***Bruschetta di Gamberoni*** **£9.99**

King prawns cooked in olive oil, garlic, white wine, spicy red peppers and samphire, served on toasted garlic bread.

#### ***Frittelle di Mare*** **£7.99**

Homemade fish cakes with cod, salmon, smoked haddock & prawns, served with garnished salad.

### **Food Allergy Notice**

If you have a food allergy or a special dietary requirement please inform a member of staff.

## *Pasta & Risotto*

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***Rigatoni al Salsicce e Funghi*** **£13.99**

Tubular pasta cooked with Italian sausages in mushroom, roasted peppers and tomato sauce.

***Rigatoni al Ragù di Manzo*** **£14.99**

Tubular pasta in a rich beef stew, topped with parmesan shavings.

***Linguine alla Siciliana (V)*** **£12.95**

Linguine pasta cooked in tomato, aubergines, courgettes and roasted peppers sauce.

***Tagliatelle alla Amore*** **£15.95**

Tagliatelle pasta cooked with chicken, porcini mushrooms, roasted peppers & spinach in a creamy white wine sauce.

***Linguine ai Frutti di Mare*** **£17.95**

Flat spaghetti with squid, mussels, clams, king prawns, garlic, parsley & tomatoes.

***Linguine ai Gamberoni e Alghe del Gargano*** **£15.95**

A speciality dish from Gargano in Apulia of flat spaghetti cooked in tomato sauce with chilli, roasted peppers, king prawns and samphire.

***Risotto con Porcini e Tartufo (V)*** **£14.50**

Arborio rice with porcini mushrooms, finished with butter, truffle oil and parmesan cheese.

***Risotto Primavera (V)*** **£14.50**

Arborio rice tossed with asparagus, peas, cherry tomatoes, aubergines, shallots, broccoli and saffron finished with butter and freshly grated parmesan cheese.

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## *Fish*

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### *Cacciucco di Pesce*

**£24.95**

A combination of king prawns, salmon, squid, mussels and clams, sautéed in white wine, tomatoes, chilli garlic served with garlic bread.

### *Grigliata Mista di Pesce*

**£25.95**

A platter of grilled fish comprising of sea bass, king prawns and salmon marinated in olive oil, garlic and parsley, served on a bed of crispy salad.

### *Branzino ai Semi di Finocchio*

**£20.95**

Pan fried seabass filets in olive oil and fennel seeds, finished with fresh parsley in white wine sauce and served with mixed vegetables and sauté potatoes.

### *Merluzzo alla Gastronomica*

**£21.95**

Pan-fried cod fillet wrapped in parma ham and cooked in olive oil, spring onions, parsley, white wine and a touch of cream, served with mixed vegetable and sauté potatoes.

### *Duetto di Salmone e Gamberi*

**£22.95**

Pan fried fillet of salmon and prawns in white wine creamy and saffron sauce, served with vegetables and sauté potatoes.

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## *Meat*

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### *Pollo alla Crema di Tartufo*

**£16.95**

Pan fried chicken breast cooked with mushrooms in creamy white truffle sauce, served with vegetables and sauté potatoes.

### *Agnello al Forno*

**£20.95**

Slow-cooked boneless lamb in a red wine, peppers and mushrooms sauce, served with mixed vegetables and sauté potatoes.

### *Filetto di Carne (tagliata di filetto)*

**£32.95**

Grilled filet of beef sliced and served in bed of fresh rocket salad and shaved parmesan cheese, dressed with balsamic vinegar and olive oil, served with a side of sauté potatoes.

### *Filetto al Barolo*

**£36.95**

Filet of beef cooked in mushrooms and Barolo wine, served with a selection of mixed vegetables and sauté potatoes.

### *Bocconcini al Pepe Verde*

**£29.95**

Medallions of beef in brandy and green peppercorn sauce, served with a selection of vegetables and sauté potatoes.

### *Fegato, Burro e Salvia*

**£20.95**

Calves Liver pan-fried in a butter, sage and white wine sauce, served with mixed vegetable and sauté potatoes.

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## *Red Wine*

*125ml 175ml Bottle*

- 1. Sangiovese, Italy** £4.99 £5.99 £22.95  
*Smooth with juicy redcurrant and raspberry fruit with a fresh finish.*
- 2. Montepulciano d'Abruzzo, Italy** £25.95  
*Full-flavoured, pleasantly dry with a hint of liquorice and a bouquet reminiscent of fruits of the forest and cherries with a slight spiciness.*
- 3. Merlot, Chile** £5.50 £6.99 £26.95  
*Rich aromas of coffee and chocolate combined with a smooth and spicy finish.*
- 4. Malbec Private Selection, Argentina** £5.50 £6.99 £27.95  
*Medium bodied spicy Malbec style showing ripe plum fruit and a smooth finish.*
- 5. Primitivo, Italy** £5.50 £7.50 £29.95  
*A full-flavoured wine, soft and balanced.*
- 6. Shiraz, Australia** £28.95  
*An espresso of a wine! Strong, purple black and intense.*
- 7. Rioja, Spain** £31.95  
*Raspberries and warm earthy tones on the palate followed by a touch of oak on the finish.*
- 8. Chianti Classico, Italy** £33.95  
*This wine has an intense and enfolding bouquet and a warm, full and aromatic flavour of ripe cherries with coffee hints.*
- 9. Barolo, Italy** £51.95  
*Spices and dried flowers on the nose; smooth and mouth-filling with firm but integrated tannins.*
- 10. Amarone, Italy** £59.95  
*An intense wine with blackberries, cherries aromas and hint of spices.*

## *Bar Menu*

<i>Coca Cola/Lemonade</i>	<i>£2.95</i>
<i>Fruit Juices (Orange and Apple Juice)</i>	<i>£2.95</i>
<i>Mineral Water Still/Sparkling (500ml)</i>	<i>£3.00</i>
<i>Beer Peroni (bottle, 33cl)</i>	<i>£4.95</i>
<i>Spirits (25ml)</i>	<i>£4.95</i>

*A selection of Liqueurs and Spirits available upon request.*

## *White Wine*

*125ml 175ml Bottle*

- 11. Pinot Grigio, Italy** £4.99 £5.99 £22.95  
*Intense straw colour and the ample fruity bouquet so typical of Pinot Grigio. Dry, soft and well balanced palate.*
- 12. Soave, Italy** £24.95  
*A fine aroma, delicate and fruity with floral and citrus nuances.*
- 13. Sauvignon Blanc, New Zealand** £5.99 £6.99 £27.95  
*Crisp and refreshing Kiwi Sauvignon, citrus notes with grassy undertones and a lingering finish.*
- 14. Albente Falanghina, Italy** £33.95  
*A richly flavoured and creamy wine with notes of ripe pears and spice with a touch of bitter lemon on the finish.*
- 15. Sella & Mosca Vermentino di Sardegna DOC, Italy** £35.95  
*Fragrant and Harmonious with a beautiful lemony aroma giving way a fabulous taste on the palate.*

## *Rose Wine*

*125ml 175ml Bottle*

- 16. Pinot Grigio Blush, Italy** £4.99 £5.99 £22.95  
*Dry Italian style, being light in style with a crisp refreshing palate.*
- 17. Zinfandel Rose, USA** £4.99 £6.95 £25.95  
*Coral pink with delicate and refreshing soft fruit flavours of strawberry and peaches.*

## *Sparkling Wine & Champagne*

*125ml Bottle*

- 18. Prosecco Spumante, Italy** £6.99 £28.95  
*A fresh and fruity sparkling Prosecco with fine bubbles.*
- 19. Jules Feraud Brut NV, France** £46.95  
*Excellent fine mousse of tiny bubbles and generous apple fruit & yeasty flavours on the palate.*
- 20. Moet & Chandon Brut Imperial, France** £69.95  
*Delightfully soft and creamy Champagne with a light, floral delicacy*