



## ITALIAN RESTAURANT

### À LA CARTE MENU

#### ALLERGENS GUIDE

<b>1</b>	CELERY	<b>8</b>	MOLLUSCS
<b>2</b>	CEREALS CONTAINING	<b>9</b>	MUSTARD
<b>3</b>	CRUSTACEANS	<b>10</b>	NUTS
<b>4</b>	EGGS	<b>11</b>	PEANUTS
<b>5</b>	FISH	<b>12</b>	SEASAME SEEDS
<b>6</b>	LUPIN	<b>13</b>	SOYA
<b>7</b>	MILK	<b>14</b>	SULPHUR DIOXIDE

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INFORMATION

## ANTIPASTI

(STARTERS)

OLIVE MARINATE 🌱 (13)	4.00
Queen olives marinated in garlic & chilli.	
CIABATTA 🌱 (2)	4.00
Italian bread baked and served with extra virgin olive oil & balsamic vinegar.	
PANE ALL' AGLIO 🌱 (2)(7)	4.00
Garlic bread, made with ciabatta bread, butter, garlic & parsley. Add cheese £1	
BRUSCHETTA 🌱 (2)	5.00
Toasted ciabatta bread served with freshly chopped tomato, garlic, olive oil, balsamic vinegar & mixed herbs finished with a balsamic glaze.	
MINISTRONE 🌱 (1) (2)	5.50
Homemade Italian style vegetable soup served with bread.	
INSALATA DI GAMBERETTI (3) (14)	7.00
Prawn salad topped with Maria Rose sauce, a sprinkle of paprika. Add avocado £1	
MOZZARELLA IN CARROZZA 🌱 (1) (2) (4) (7) (13)	6.00
Mozzarella coated with breadcrumbs, deep-fried with salad garnish, balsamic vinegar & Italian style coleslaw.	
PATÉ DI FEGATO (1)(2)(7)(14)	6.00
Homemade liver paté with ciabatta bread served with salad garnish & caramelised onions.	
FUNGHI FRITTI 🌱 (2) (4) (7) (13)	6.00
Mushrooms in breadcrumbs, deep-fried & served with salad garnish & Garlic mayonnaise.	
CALAMARI FRITTI (1) (2) (13)	8.00
Calamari squid coated in semolina flour, deep-fried, served with salad garnish & garlic mayonnaise.	
INSALATA DI MOZZARELLA E POMODORI 🌱 (7)	6.00
Fresh Mozzarella cheese, fresh sliced tomatoes dressed with extra virgin olive oil, basil & a balsamic reduction. Add avocado & rocket £2	
PESCIOLINI FRITTI (2) (4) (5) (7) (13)	6.50
Whitebait coated with breadcrumbs, deep-fried served with salad garnish & garlic mayonnaise.	
SARDINE GRIGLIATE ALL' AGLIO (5) (7) (13) (14)	7.00
Filleted sardines grilled in garlic butter, parsley & a touch of white wine.	
ANTIPASTO ITALIANO (2) (7)	9.00
A selection of Italian salami with cheese & olives.	
INSALATA DI MARE (1) (3) (5) (13)	9.00
Homemade seafood salad with calamari, cuttlefish, prawns, cockles, crab, marinated with oil, fresh peppers, carrots, celery & garlic.	
TRIO FRITTO (2) (3) (5) (7) (13)	9.00
A trio of king prawns, calamari & whitebait, all breaded & deep fried, served with garlic mayonnaise & salad garnish.	
GAMBERONI (3) (7)	9.00
Off the shell tiger prawns with garlic butter, lemon & paprika in a white wine sauce served with bread.	

## PASTA VEGETARIANA

(VEGETARIAN PASTA)

AVAILABLE AS A STARTER £6.00

FETTUCCINE ALL'ORTOLANA 🌱 (2) (4) (7)	11.00
Flat spaghetti cooked with fresh peppers, mushrooms, olives, garlic, courgettes in a cream & tomato sauce.	
PENNE AL ZOLA 🌱 (2) (7)	11.00
Tube pasta with blue cheese, spinach & a touch of garlic cream.	

TORTELLONI AGLI SPINACI 🌱 (2) (4) (7) \_\_\_\_\_ 11.00  
Pasta filled with ricotta & spinach cooked in a creamy garlic sauce.

PENNE ALL' ARRABBIATA 🌱 (1) (2) \_\_\_\_\_ 11.00  
Small tubes of pasta cooked with tomato, garlic & chilli sauce.

LASAGNA VEGETARIANA 🌱 (1) (2) (4) \_\_\_\_\_ 11.00  
Layers of lasagna sheets in tomato, bechamel & cheese sauce with fresh vegetables.

PENNE CON ASPARAGI PISELLI E FUNGHI 🌱 (2) (7) (14) \_\_\_\_\_ 11.00  
Tubes of pasta in a creamy asparagus sauce, porcini & champignon mushrooms, peas, cream & garlic.

RISO ASPARAGIE FUNGHI 🌱 (7) (14) \_\_\_\_\_ 11.00  
Arborio rice cooked with asparagus, porcini & champignon mushrooms, peas, onions, cream, garlic.

## PASTA

(PASTA DISHES)

AVAILABLE AS A STARTER £6.00

SPAGHETTI ALLA CARBONARA (2) (4) (7) \_\_\_\_\_ 11.00  
Spaghetti cooked with bacon, Parmesan cheese & a touch of cream & egg yolk.

SPAGHETTI ALLA BOLOGNESE (1) (2) (14) \_\_\_\_\_ 11.00  
Spaghetti served with a rich mincemeat & tomato & onion sauce.

SPAGHETTI DEL PESCATORE (1) (2) (3) (5) (8) (14) \_\_\_\_\_ 12.00  
Spaghetti cooked with seafood in a tomato sauce with a touch of white wine & garlic.

RAVIOLI DI PESCE (1) (2) (4) (5) (7) (14) \_\_\_\_\_ 12.00  
Square shaped pasta filled with salmon & cooked with smoked salmon & small prawns in a creamy garlic sauce.

PENNE ALLA GIANNI (1) (2) (7) (14) \_\_\_\_\_ 11.00  
Tube pasta with chicken, mushrooms, onions, mozzarella & finished in a cream & tomato sauce.

LASAGNA AL FORNO (1) (2) (4) (7) (14) \_\_\_\_\_ 11.00  
Layers of lasagna sheets of pasta cooked with tomato sauce, Bolognese sauce & bechamel with mozzarella & Parmesan cheese melted on top.

CANNELLONI ALLA NAPOLETANA (1) (2) (4) (7) \_\_\_\_\_ 11.00  
Rolled pasta filled with mincemeat & spinach, baked with tomato sauce, garlic, bechamel & cheese melted on top.

PENNE AL GORGONZOLA (2) (7) \_\_\_\_\_ 11.00  
Small tubes of pasta with strong Italian blue cheese, bacon & a rich cream sauce.

RISO DELLA CASA (1) (3) (7) (8) (14) \_\_\_\_\_ 11.00  
Arborio rice with saffron, peas, prawns, courgettes, and a touch of cream.

RISO DEL PESCATORE (1) (3) (5) (8) (14) \_\_\_\_\_ 12.00  
Arborio rice cooked with seafood in a tomato sauce with a touch of white wine & garlic.

FETTUCCINE AL SALMONE (2) (3) (4) (5) (7) (14) \_\_\_\_\_ 12.00  
Flat spaghetti cooked with fresh salmon & small peeled prawns in a cream sauce with a touch of paprika.

PENNE AL BUONGUSTAIO (1) (2) (6) (14) \_\_\_\_\_ 12.00  
Tubes of pasta cooked with strips of fillet steak of beef with onion, sun-dried tomatoes, mushroom tomato & red wine demi-glaze.

## PESCE

(FISH)

- SCAMPI ALLA PROVENCIALE (1) (3) (7) (14) \_\_\_\_\_ 20.00  
Scampi, a touch of garlic, white wine, cream & tomato sauce with rice
- SCAMPI FRITTI (2) (3) (4) (7) (13) \_\_\_\_\_ 18.00  
Scampi coated with breadcrumbs deep-fried with salad garnish

**MORE FRESH FISH AVAILABLE FROM THE CHEF'S SPECIALS**

## POLLO

(CHICKEN)

- POLLO ALLA MILANESE (1) (2) (4) (7) (13) \_\_\_\_\_ 15.00  
Breast of chicken fried in golden breadcrumbs served with spaghetti in tomato sauce instead of vegetables & potatoes
- POLLO ALL 'ARRABBIATA (1) (2) (13) (14) \_\_\_\_\_ 15.00  
Breast of chicken cooked with garlic, chilli & tomato sauce (can be very hot)
- POLLO ALLA CACCIATORA (1) (2) (13) (14) \_\_\_\_\_ 15.00  
Breast of chicken with mushrooms, onion, garlic in tomato sauce
- POLLO ALLA PRINCIPESSA (2) (7) (13) (14) \_\_\_\_\_ 15.00  
Breast of chicken with asparagus & mushrooms in onion & a rich cream sauce
- POLLO ALLA BOSCAIOLA (2) (6) (13) (14) \_\_\_\_\_ 15.00  
Breast of chicken cooked with onion mushroom in a red wine demi-glace

**ALL MAINS DISHES, EXCEPT PASTA ARE SERVED WITH A SELECTION OF VEGETABLES & POTATOES OR SALAD (2) (7) (13)**

## VITELLO

(VEAL)

- VITELLO ALLA PANNA (2) (7) (13) (14) \_\_\_\_\_ 17.00  
Escalope of veal cooked in a rich cream, onion & mushroom sauce
- VITELLO AL ROSMARINO (2) (13) (14) \_\_\_\_\_ 17.00  
Escalope of veal with garlic, rosemary, lemon juice & a white wine sauce
- VITELLO ALLA VALDOSTANA (1) (2) (4) (7) (13) \_\_\_\_\_ 17.00  
Escalope of veal in golden breadcrumbs & fried, served with Parma ham on top & melted Mozzarella cheese with a touch of tomato

**PLEASE ADVISE A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES. MOST OF OUR DISHES ARE COOKED WITH GARLIC, ONION AND FRESH HERBS EVEN THOUGH THEY MAY NOT BE DESCRIBED IN THE MENU.**

### ALLERGENS GUIDE

- |   |             |    |                 |
|---|-------------|----|-----------------|
| 1 | CELERY      | 8  | MOLLUSCS        |
| 2 | CEREALS     | 9  | MUSTARD         |
| 3 | CRUSTACEANS | 10 | NUTS            |
| 4 | EGGS        | 11 | PEANUTS         |
| 5 | FISH        | 12 | SEASAME SEEDS   |
| 6 | LUPIN       | 13 | SOYA            |
| 7 | MILK        | 14 | SULPHUR DIOXIDE |

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## MAIALE

(PORK)

- MAIALE ALLA PANNA (2) (7) (13) (14) \_\_\_\_\_ 16.00  
Fillet of pork cooked in rich cream, onion & mushroom sauce
- MAIALE ALLA CACCIATORA (1) (2) (13) (14) \_\_\_\_\_ 16.00  
Fillet of pork with mushrooms, onions & garlic in tomato sauce

## CARNE

(BEEF)

- BISTECCA ALLA GRIGLIA \_\_\_\_\_ 21.00  
Charcoal grilled sirloin steak of beef
- BISTECCA AL PEPE (6) (7) (14) \_\_\_\_\_ 21.00  
Sirloin steak with green peppercorns, beef stock, cream & brand demi-glace
- TAGLIATA DI MANZO (7) \_\_\_\_\_ 22.00  
Sliced chargrilled sirloin steak, served with rocket salad, balsamic glaze & parmesan shavings
- MEDAGLIONE AL PEPE (1) (6) (7) (14) \_\_\_\_\_ 21.00  
Medallions of fillet with green peppercorns, beef stock cream & brandy sauce
- MEDAGLIONE DIANA (6) (9) (14) \_\_\_\_\_ 21.00  
Medallions of beef fillet steak cooked in red wine, onion, French mustard & mushroom sauce
- FILETTO ALLA GRIGLIA \_\_\_\_\_ 26.00  
Charcoal-grilled fillet steak of beef
- FILETTO ROSSINI (1) (2) (6) (14) \_\_\_\_\_ 26.00  
Fillet steak cooked with pâté, rich Madeira red wine demi-glace on a bed of toasted bread
- FILETTO AL PEPE (1) (6) (7) (14) \_\_\_\_\_ 26.00  
Fillet steak in green peppercorn, beef stock, cream & brandy demi-glace
- FILETTO ALLA BOSCAIOLA (1)(6) (14) \_\_\_\_\_ 26.00  
Fillet steak in red wine, onions, beef stock & mushroom demi-glace
- FILETTO ALLA STROGONOFF (1) (6) (7) (14) \_\_\_\_\_ 20.00  
Strips of fillet cooked with paprika, mushrooms and a touch of cream demi-glace
- FILETTO ALLA GIANNI (7) (14) \_\_\_\_\_ 26.00  
Fillet steak butterfly opened, cooked with a slice of Parma ham, mozzarella cheese & finished in a smooth cream & brandy sauce
- FILETTO AL GORGONZOLA (7) (14) \_\_\_\_\_ 26.00  
Fillet of beef cooked in a rich cream sauce with Italian blue cheese
- ALL MAIN COURSE DISHES EXCEPT PASTA ARE SERVED WITH VEGETABLES & POTATOES OR SALAD (2) (7) (13)**

## CONTORNI

(SIDE DISHES)

- INSALATA VERDE (Green salad) \_\_\_\_\_ 4.00
- INSALATA MISTA (Mixed salad) \_\_\_\_\_ 4.00
- INSALATA DI POMODORI (Tomato & red onion salad) \_\_\_\_\_ 4.00
- PATATINE FRITTE (Chipped potatoes) (13) \_\_\_\_\_ 4.00
- SPINACI (Spinach with cream & garlic) (7) \_\_\_\_\_ 4.00
- FUNGHI ALL'AGLIO (Mushrooms in garlic & cream) (7) \_\_\_\_\_ 6.00
- ROCKET SALAD (Parmesan shavings & Cherry Tomatoes) (7) \_\_\_\_\_ 5.00

## CHEF'S SPECIALS

### STARTERS

- PEPERONE RIPIENO (1) (2) (4) (7) \_\_\_\_\_ 9.00  
Stuffed pepper with mincemeat, eggs, a pinch of parmesan cheese finished in a tomato sauce & melted cheese on top
- PROSCIUTTO E MELONE (14) \_\_\_\_\_ 9.00  
Italian cured ham served on top of melon of the season
- GAMBERONI FRITTI (2) (3) (4) (7) (13) \_\_\_\_\_ 9.00  
Butterfly king prawns with breadcrumbs, deep-fried, served with salad garnish & garlic mayonnaise
- COZZE (1) (7) (8) (14) \_\_\_\_\_ 9.00  
Shell on mussels either in garlic, cream, onion & white wine sauce or a tomato, garlic & white wine sauce
- MELANZANE ALLA PARMIGIANA 🌱 (1) (7) (13) \_\_\_\_\_ 9.00  
Sliced aubergine baked in layers of tomato, mozzarella, and Parmesan cheese

### MEAT MAIN COURSE

- ANATRA ALLE CILIEGIE (1) (2) (6) (14) \_\_\_\_\_ 19.00  
Breast of duck cooked in cherries & port sauce
- FEGATO ALLA VENEZIANA (1) (2) (6) (14) \_\_\_\_\_ 19.00  
Calves liver cooked with julienne chopped onions in a white wine and demi-glace sauce

### FISH MAIN COURSE

- SALMONE ALL' ARLECCHINO (3) (13) (14) \_\_\_\_\_ 20.00  
Fillet of salmon with mixed peppers, garlic, butter, and olive oil on a bed of baby spinach leaves with a drizzle of balsamic vinegar reduction
- FILLETTO DI CODA ROSPO (5) (6) (7) \_\_\_\_\_ 22.00  
Fillet of monkfish wrapped with Parma ham, cooked with a touch of garlic butter & olive oil on a bed of baby spinach leaves
- ORATA IN BELLAVISTA (1) (5) (7) (8) (14) \_\_\_\_\_ 22.00  
Fillet of sea bream cooked with peeled prawns & mussels in a cream, tomato & white wine sauce
- CAPESANTE (8) \_\_\_\_\_ 22.00  
Scallops individually wrapped with Italian pancetta cooked with butter & garlic on a bed of rocket salad, olive oil & reduction of balsamic vinegar  
Also, as a starter \_\_\_\_\_ 10.00
- SPIGOLA (5) (14) \_\_\_\_\_ 22.00  
2 Fillet or a whole sea bass plain grilled with a drizzle of extra virgin olive oil or cooked in a meunière sauce with capers, white wine & lemon juice

**ALL MAIN COURSE DISHES EXCEPT PASTA ARE SERVED WITH VEGETABLES & POTATOES OR SALAD (2) (7) (13)**

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