



## 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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## ANTIPASTI

(FIRST COURSE)

OLIVE MARINATE (V) (2)	3.50
Queen olives marinated in garlic & chilli	
CIABATTA (V) (2)	3.00
Italian bread baked and served with extra virgin olive oil & balsamic vinegar	
PANE ALL' AGLIO (V) (2) (7)	3.00
Garlic bread, made with ciabatta bread, butter, garlic & parsley	
BRUSCHETTA (V) (2)	5.00
Toasted ciabatta bread served with freshly chopped tomato, garlic, olive oil, balsamic vinegar & mixed herbs finished with a balsamic glaze	
MINISTRONE (V) (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 (V) (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) (14)	6.00
Homemade liver paté with ciabatta bread served with salad garnish & caramelised onions	
FUNGHI FRITTI (V) (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 (V) (7)	6.00
Fresh Mozzarella cheese, fresh sliced tomatoes dressed with extra virgin olive oil, basil & a balsamic reduction	
Add avocado & rocket £2	
TONNO CON FAGIOLI (5)	6.00
Traditional Tuscan salad of cannellini beans, tuna & red onion dressed with extra virgin olive oil	
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)	8.50
Homemade seafood salad with calamari, cuttlefish, prawns, cockles, crab, marinated with oil, fresh peppers carrots, celery & garlic	
TRIO FRITTO (2) (3) (5) (7) (13)	8.50
Trio of king prawns, calamari & whitebait, all breaded & deep fried, served with garlic mayonnaise & salad garnish	
GAMBERONI (3) (7)	8.50
Shelled 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 (V) (2) (4) (5) (7)	10.00
Flat spaghetti cooked with fresh peppers, mushrooms, olives, garlic, courgettes in a cream & tomato sauce	
PENNE AL ZOLA (V) (2) (7)	9.50
Tube pasta with blue cheese, spinach & a touch of garlic cream	

TORTELLONI AGLI SPINACI (V) (2) (4) (7)	9.50
Pasta filled with ricotta & spinach cooked in a cream garlic sauce	
FRESH PASTA (V)	9.50
Ask your waiter for the availability of fresh pasta	
PENNE ALL' ARRABBIATA (V) (1) (2)	9.50
Small tubes of pasta cooked with tomato, garlic & chilli sauce	
LASAGNA VEGETARIANA (V) (1) (2) (4) (7)	9.50
Layers of lasagna sheets in tomato, bechamel & cheese sauce with fresh vegetables	
PENNE CON ASPARAGI PISELLI E FUNGHI (V) (2) (7) (14)	10.00
Tubes of pasta in a creamy asparagus sauce, porcini mushrooms, peas, a touch of white wine, cream & garlic	
RISO ASPARAGIE FUNGHI (V) (7) (14)	10.00
Arborio rice cooked with asparagus, porcini mushrooms, onions, cream, garlic and a touch of white wine	

## PASTA

(PASTA DISHES)

AVAILABLE AS A STARTER £6.00

SPAGHETTI ALLA CARBONARA (2) (4) (7)	10.00
Spaghetti cooked with bacon, Parmesan cheese & a touch of cream & egg yolk	
SPAGHETTI ALLA BOLOGNESE (1) (2) (14)	9.50
Spaghetti served with a rich mincemeat & tomato & onion sauce	
SPAGHETTI DEL PESCATORE (1) (2) (3) (5) (14)	11.00
Spaghetti cooked with seafood in a tomato sauce with a touch of white wine & garlic	
RAVIOLI DI PESCE (1) (2) (4) (5) (7) (14)	11.00
Square shaped pasta filled with salmon & cooked with smoked salmon & prawns in a cream garlic sauce	
PENNE ALLA GIANNI (1) (2) (7) (14)	10.00
Tube pasta with chicken, mushrooms, onions, mozzarella & finished in a cream & tomato sauce	
LASAGNA AL FORNO (1) (2) (4) (7) (14)	9.50
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)	9.50
Rolled pasta filled with mincemeat & spinach, baked with tomato sauce, garlic, bechamel & cheese melted on top	
PENNE AL GORGONZOLA (2) (7)	9.50
Small tubes of pasta with strong Italian blue cheese, bacon & a rich cream sauce	
RISO DELLA CASA (1) (3) (7) (14)	10.00
Arborio rice with saffron, peas, prawns, courgettes and a touch of cream	
RISO DEL PESCATORE (1) (3) (5) (14)	11.00
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)	11.00
Flat spaghetti cooked with fresh salmon & 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-glace	

## 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 CHEFS SPECIALS**

## POLLO

(CHICKEN)

POLLO ALLA MILANESE (1) (2) (4) (7) (13) \_\_\_\_\_ 13.00

Breast of chicken fried in golden breadcrumbs served with spaghetti in tomato sauce instead of vegetables & potatoes

POLLO ALL 'ARRABBIATA (1) (2) (13) (14) \_\_\_\_\_ 13.00

Breast of chicken cooked with garlic, chilli & tomato sauce (can be very hot)

POLLO ALLA CACCIATORA (1) (2) (13) (14) \_\_\_\_\_ 13.00

Breast of chicken with mushrooms, onion, garlic in tomato sauce

POLLO ALLA PRINCIPESSA (2) (7) (13) (14) \_\_\_\_\_ 13.00

Breast of chicken with asparagus & mushrooms in onion & a rich cream sauce

POLLO ALLA BOSCAIOLA (2) (6) (13) (14) \_\_\_\_\_ 13.00

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) \_\_\_\_\_ 16.00

Escalope of veal cooked in a rich cream, onion & mushroom sauce

VITELLO AL ROSMARINO (2) (13) (14) \_\_\_\_\_ 16.00

Escalope of veal with garlic, rosemary, lemon juice & a white wine sauce

VITELLO ALLA VALDOSTANA (1) (2) (4) (7) (13) \_\_\_\_\_ 16.50

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.**

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## MAIALE

(PORK)

MAIALE ALLA PANNA (2) (7) (13) (14) \_\_\_\_\_ 15.00

Fillet of pork cooked in a rich cream, onion & mushroom sauce

MAIALE ALLA CACCIATORA (1) (2) (13) (14) \_\_\_\_\_ 15.00

Fillet of pork with mushrooms, onions & garlic in tomato sauce

## CARNE

(BEEF)

BISTECCA ALLA GRIGLIA \_\_\_\_\_ 20.00

Charcoal grilled sirloin steak of beef

BISTECCA AL PEPE (6) (7) (14) \_\_\_\_\_ 21.00

Sirloin steak with green peppercorns, beef stock, cream & brandy demi-glace

TAGLIATA DI MANZO \_\_\_\_\_ 21.00

Sliced chargrilled sirloin steak, served with rocket salad, balsamic glaze & parmesan shavings

MEDAGLIONE AL PEPE (6) (7) (14) \_\_\_\_\_ 20.00

Medallions of fillet with green peppercorns, beef stock cream & brandy sauce

MEDAGLIONE DIANA (6) (14) \_\_\_\_\_ 20.00

Medallions of beef fillet steak cooked in a red wine, onion, French mustard & mushroom sauce

FILETTO ALLA GRIGLIA \_\_\_\_\_ 23.00

Charcoal grilled fillet steak of beef

FILETTO ROSSINI (2) (6) (14) \_\_\_\_\_ 24.00

Fillet steak cooked with pâté, rich Madeira red wine demi-glace on a bed of toasted bread

FILETTO AL PEPE (6) (7) (14) \_\_\_\_\_ 24.00

Fillet steak in green peppercorn, beef stock, cream & brandy demi-glace

FILETTO ALLA BOSCAIOLA (6) (14) \_\_\_\_\_ 24.00

Fillet steak in red wine, onions, beef stock & mushroom demi-glace

FILETTO ALLA STROGONOFF (6) (7) (14) \_\_\_\_\_ 19.00

Strips of fillet cooked with paprika, mushrooms and a touch of cream demi-glace

FILETTO ALLA GIANNI (7) (14) \_\_\_\_\_ 24.00

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) \_\_\_\_\_ 24.00

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) \_\_\_\_\_ 3.50

SPINACI (Spinach with cream & garlic) (7) \_\_\_\_\_ 3.50

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) \_\_\_\_\_ 8.00  
Stuffed pepper with mincemeat, eggs, pinch of parmesan cheese finished in a tomato sauce & melted cheese on top

PROSCIUTTO E MELONE (14) \_\_\_\_\_ 8.00  
Italian cured ham served on top of melon of the season

GAMBERONI FRITTI (2) (3) (4) (7) (13) \_\_\_\_\_ 8.00  
Butterfly king prawns with breadcrumbs, deep fried, served with salad garnish & garlic mayonnaise

COZZE (1) (7) (8) (14) \_\_\_\_\_ 8.00  
Shell on mussels either in garlic, cream, onion & white wine sauce or a tomato, garlic & white wine sauce

MELANZANE ALLA PARMIGGIANA (1) (7) (13) \_\_\_\_\_ 8.00  
Sliced aubergine baked in layers of tomato, mozzarella and Parmesan cheese

### MEAT MAIN COURSE

ANATRA ALLE CILIEGIE (1) (2) (6) (14) \_\_\_\_\_ 18.00  
Breast of duck cooked in cherries & port sauce

FEGATO ALLA VENEZIANA (1) (2) (6) (14) \_\_\_\_\_ 18.00  
Calves liver cooked with julienne chopped onions in a white wine and demi-glace sauce

### FISH MAIN COURSE

SALMONE ALL' ARLECCHINO (3) (13) (14) \_\_\_\_\_ 19.00  
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) \_\_\_\_\_ 21.00  
Fillet of monk fish 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) \_\_\_\_\_ 20.00  
Fillet of sea bream cooked with peeled prawns & mussels in a cream, tomato & white wine sauce

CAPESANTE (8) \_\_\_\_\_ 20.00  
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) \_\_\_\_\_ 20.00  
Fillet or 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

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