

•••• Antipasti ••••

Minestrone di Verdure (V) traditional homemade vegetable soup	£4.95	Bruschetta ai Peperoni (V) ciabatta bread topped with mixed roasted peppers and goats cheese	£5.50	Coppa di Gamberetti atlantic prawns served in a marie rose sauce	£5.95
Pane Fresco (V) ciabatta bread served with extra virgin olive oil and balsamic vinegar or butter	£2.95	Bruschetta con Mozzarella (V) warm garlic ciabatta bread topped with mozzarella	£4.50	Funghi con Aglio (V) pan fried button mushrooms in garlic and white wine	£4.95
Pane con Aglio (V) warm garlic ciabatta bread	£3.95	Bianchetti whitebait, coated in breadcrumbs and deep fried, served with lemon	£5.50	Polpette meatballs in a napoletana sauce served with crostini	£5.50
Piadina (ideal to share) (V) warm italian flatbread topped with garlic and rosemary	£5.50	Salciccia con Spinaci pan fried pork sausage with spinach, garlic, fresh chilli and extra virgin olive oil	£5.95	Calamari Fritti squid, lightly coated in flour and deep fried, served with lemon	£6.50
Bruschetta Napoli (V) ciabatta bread topped with marinated tomatoes, sweet red onions and garlic	£4.50	Sardine Saltate in Padella pan fried sardines with sea salt, olive oil and lemon	£5.95	Insalata Mista / Verde (V) melody of mixed / green salad served with extra virgin olive oil and balsamic vinegar	£3.95
Fritelle di Pesce deep fried fishcakes, tartar sauce and lemon wedge	£5.95	Piadina Bellini (ideal to share) (V) warm italian flat bread topped with garlic, fresh chilli, black olives and tomato sauce	£6.95	Caprese (V) mozzarella and tomato with extra virgin olive oil	£5.95
Cozze mussels, sautéed in either a garlic and white wine sauce or a tomato, garlic, chilli and white wine sauce	£6.50	Piadina con Pomodoro (ideal to share) (V) warm italian flat bread topped with marinated tomatoes, sweet red onions and garlic	£6.50	Melanzane alla Parmigiana (V) baked aubergine with tomato, mozzarella and gran moravia cheese, served with crostini	£5.95
Gamberoni king prawns, garlic, fresh chilli, white wine and tomato sauce served with ciabatta bread	£7.95	Antipasto Misto selection of salami napoli, prosciutto crudo, roasted vegetables, italian flatbread, mozzarella, rocket leaves and olives	£7.95 / £12.50	Piadina con Pesto (ideal to share) (V) warm italian flat bread topped with tomato sauce and drizzled with green pesto	£6.50
Olive Verdi (V) green olives from the puglia region of italy	£3.95				

•••• Paste ••••

Spaghetti al Pomodoro (V) thin laces of pasta with basil, garlic, extra virgin olive oil and tomatoes	£11.95	Penne all'Arrabbiata (V) pasta quills with button mushrooms, chilli, basil and tomatoes	£11.95	Spaghetti all'Aglio (V) thin laces of pasta with black olives, garlic, chilli and extra virgin olive oil	£10.95
Penne all'Amatriciana pasta quills with smoked bacon, garlic, extra virgin olive oil, chilli and tomatoes	£13.95	Rigatoni al Pesto (G) gluten free pasta tubes with fresh pesto sauce and toasted pine nuts	£11.95	Spaghetti con Polpette thin laces of pasta with meatballs, garlic and tomato sauce	£13.95
Lasagna Tradizionale traditional homemade meat lasagne	£11.95	Risotto agli Spinaci (V) arborio rice with spinach, chilli and tomato sauce	£12.95	Spaghetti alla Bolognese thin laces of pasta in a bolognese sauce	£13.95
Risotto ai Gamberoni arborio rice, king prawns, garlic, chilli and napoletana sauce	£14.95	Spaghetti alla Carbonara thin laces of pasta, smoked bacon, cream, cracked black pepper, parmesan cheese and egg yolks	£13.95	Penne alla Sorrentina pasta quills with chicken pieces, garlic and tomato sauce	£13.95
Spaghetti alla Marinara thin laces of pasta, calamari, prawns, mussels, cockles, garlic, white wine and a touch of chilli	£14.95	Tagliatelle con Spezzatino ribbons of pasta with slices of fillet steak, garlic, mushrooms, a touch of chilli and tomato sauce	£14.95	Spaghetti alle Cozze thin laces of pasta with mussels, tomato, chilli, garlic and parsley	£12.95
Ravioli Giganti con Salmone e Gamberetti pasta parcels filled with fresh salmon and served with a creamy prawn sauce	£14.95	Spaghetti alla Sophia Loren thin laces of pasta with ham, mushrooms, onions, tomatoes and cream	£13.95	Spaghetti con Gamberoni e Zucchine thin laces of pasta with king prawns, smoked bacon, courgettes and cherry tomatoes	£14.95
Spaghetti all'Ortolana (V) thin laces of pasta with cauliflower, broccoli, red onions, baby sweetcorn, garlic, tomatoes and green beans	£12.95			Ravioli Giganti con Spinaci (V) pasta parcels filled with spinach and ricotta cheese with a choice of butter and gran moravia cheese or napoletana sauce	£13.95

(G) Other gluten free dishes are available, please ask your server for details

•••• Secondi ••••

*All marked main courses are served with pan fried courgettes and potatoes

Pollo alla Crema* breast of chicken, button mushrooms, onions, white wine and cream	£15.95	Vitello Saltimbocca* escalopes of veal topped with prosciutto di crudo, sage and white wine	£16.95	Pollo Limone* breast of chicken cooked in lemon, butter and cream	£14.95
Pollo alla Toscano chargrilled breast of chicken served with pan fried spinach, wild mushrooms and fries	£15.95	Pollo Nero* breast of chicken, black pepper, red wine, brandy, french mustard and a touch of cream	£15.95	Vitello alla Milanese pan fried veal escalopes covered in breadcrumbs, served with spaghetti in a napoletana sauce	£16.95
Pollo alla Cacciatore* breast of chicken, button mushrooms, onions, herbs, red wine and plum tomatoes	£15.95	Controfiletto alla Griglia Chargrilled 283g british sirloin steak served with flat mushroom, vine tomatoes and pan fried potatoes	£21.95	Filetto Grigliato chargrilled 224g british fillet steak served with flat mushroom, vine tomatoes and pan fried potatoes	£26.95
Salmone salmon wrapped in prosciutto di crudo, served with lentils, green beans and pan fried potatoes	£16.95	Brodetto di Pesce fresh fish stew of sea bass, salmon, mussels, prawns, and calamari in garlic, fresh chilli, cherry tomatoes, white wine and parsley served with ciabatta bread	£16.95	Branzino pan fried sea bass served with tenderstem broccoli, mussels, cherry tomatoes and pan fried potatoes	£16.95
Vitello al Limone* escalopes of veal cooked in lemon, butter and cream	£16.95				

•••• Salse per le Carni ••••

Nero £1.95
black pepper, red wine, brandy, mustard and cream

Peperonata £1.95
mixed roasted peppers, mushrooms, onions and tomatoes

Crema £1.95
mushroom, onions, white wine and cream

•••• Pizze ••••

Our traditional light crispy pizza's are hand stretched and oven baked to order

Margherita (V) tomato, mozzarella	£10.95	Roma (V) fresh tomatoes, onions and mushrooms	£12.95	Fiorentina (V) spinach, garlic, egg and mozzarella	£12.95
Veneziana salami, pepperoni sausage, ham and black olives	£13.95	Diavola pepperoni sausage, garlic and chillies	£12.95	Quattro Stagioni ham, mushrooms, peppers and black olives	£12.95
Bellini's ham, mushrooms and onions	£12.95	Parma prosciutto di crudo, rocket leaves	£12.95	Americana pepperoni sausage, pineapple and onions	£12.95
Napoli (V) peppers, mushrooms and onions	£12.95	Italia prosciutto di crudo, mushrooms and garlic	£13.95	Pescatore tuna, anchovies, prawns and onions	£13.95
Messicana chicken pieces, peppers and chilli mozzarella and tomato sauce	£13.95	Calzone Spinaci folded pizza filled with pepperoni sausage, spinach, and tomato sauce, served with mixed leaf salad	£13.95	Calzone Kiev folded pizza filled with chicken, spinach, garlic served with mixed leaf salad	£13.95

•••• Extra Toppings £1.50 each ••••

ham mushrooms pepperoni sausage black olives pineapple onions garlic chilli tomatoes spinach rocket leaves sweetcorn salami egg mozzarella peppers

•••• Contorni ••••

Insalata Mista (V) mixed leaves, red onion, olive oil and balsamic vinegar	£3.50	Patatine Fritte (V) fries	£3.50	Insalata Calabrese (V) tomato and red onion salad	£3.50
Spinaci Saltati in Padella (V) pan fried spinach with garlic and fresh chilli	£4.95	Cavolfiori al Formaggio (V) cauliflower cheese	£4.95	Funghi Saltati in Padella (V) pan fried mushrooms, onions, garlic and parsley	£4.95
		Broccoli Affogati (V) pan fried tenderstem broccoli, fresh chilli, garlic and olive oil	£4.95		

•••• Vini Bianchi ••••

	175ml	250ml	75cl
Pieno Sud Bianco, IGT Sicilia	£5.50	£7.50	£19.95
Trebbiano, Poggio della Quercia, IGT, Rubicone Emilia Romagna	£5.50	£7.50	£19.95
Frascati Superiore, DOC, Monteporzio Catone Lazio			£23.95
Fiano, Mandrarossa, DOC Sicilia			£23.95
Orvieto Amabile, Classico, DOC, Santa Cristina Umbria	£6.25	£8.50	£23.95
Orvieto Secco, Classico, DOC, Santa Cristina Umbria			£23.95
Chardonnay, Castel Firmian, DOC, Mezzacorona Trentino			£24.95
Pinot Grigio, Castel Firmian, DOC, Mezzacorona Trentino	£6.50	£8.75	£24.95
Soave, Levari Classico, DOC, Masi Veneto			£24.95
Sauvignon Blanc, Castel Firmian, DOC, Mezzacorona Trentino	£6.50	£8.75	£24.95
Verdicchio dei Castelli di Jesi Classico Superiore, DOC, Vignamato Marche			£24.95
Gavi di Gavi, DOCG, Ascheri Piemonte			£32.95

•••• Vini Rosati ••••

	175ml	250ml	75cl
Pieno Sud Rosato, IGT Puglia	£5.50	£7.50	£19.95
Pinot Grigio Rosé, IGT, Mannara Veneto	£5.95	£8.25	£23.95
Zinfandel Rosé, IGT, Famiglia Corterio Puglia	£5.95	£7.95	£22.95

•••• Vini Rossi ••••

	175ml	250ml	75cl
Pieno SUD Rosso, IGT Sicilia	£5.50	£7.50	£19.95
Sangiovese, Poggio della Quercia, IGT, Rubicone Emilia Romagna	£5.50	£7.50	£19.95
Primitivo Salento, IGT, Boheme Puglia	£5.50	£7.95	£19.95
Montepulciano, DOC, Itynera Abruzzo			£22.95
Salice Saletino, DOC, Riserve Ducale Puglia			£23.95
Cabernet Sauvignon, Castel Firmian, DOC, Mezzacorona Trentino			£23.95
Merlot, Castel Firmian, DOC, Mezzacorona Trentino	£6.25	£8.50	£24.95
Bardolino Classico, Frescaripa, DOC, Masi Veneto			£25.95
Cannonau, I Fiori, DOC, Pala Sardegna			£27.95
Chianti Classico, DOCG, Rocca delle Macie Toscana			£29.95
Valpolicella Classico Superiore, Bonacosta, DOC, Masi Veneto			£29.95
Chianti Classico Riserva, DOCG, Rocca delle Macie Toscana			£34.95
Barolo Superiore, DOCG, Prunotto Piemonte			£49.95
Costasera Amarone della Valpolicella, Classico, DOCG, Masi Veneto			£59.95

There are classification levels for Italian wines, the rules of this classification relate to the origin of grapes, varieties, methods used, the maximum yield, the location and production methods.

DOCG - Denominazione di Origine Controllata e Garantita
DOC - Denominazione di Origine Controllata
IGT - Indicazione Geografica Tipica

125ml glasses available upon request on selected wines

•••• Aperitivi ••••

	125ml
Flute di Prosecco A flute of refreshing prosecco	£5.95
Bellini Italian classic, peach purée and prosecco	£5.95
Rossini Strawberry purée and prosecco	£5.95
Aperol Spritz Aperol, prosecco and soda	£7.95
Limoncello Spritzer Limoncello topped with prosecco and soda over ice	£7.95

•••• Vini Frizzanti e Champagne ••••

	BTL
Prosecco, Sartori Erfo	£32.95
Prosecco Rosato	£32.95

•••• Birra ••••

Peroni Nastro Azzurro (33cl)	£4.50
Orchard Gold Cider (50cl)	£4.80

As passionate wine enthusiasts,
we have had the pleasure of trying many different wines
and are pleased to have selected these exceptional wines
for you to enjoy.
Salute!

•••• Bibite ••••

Post Mixers	£0.95
Bottled Mixers	£1.50
Coca Cola / Diet Coca Cola / Lemonade (25cl)	£2.50
Fruit Juice (25cl)	£2.50
Acqua Frizzante, Surgiva (50cl)	£2.95
Acqua Naturale, Surgiva (50cl)	£2.95
San Pellegrino, Lemon, Orange, Blood Orange (33cl)	£2.95

•••• Alcolici ••••

	25ml
Vodka Smirnoff Red Label Smirnoff Black Label	£3.00 £3.50
Gin Gordons Tanqueray	£3.00 £3.50
Rum Bacardi Superiore	£3.00

•••• Brandy e Whiskey ••••

	25ml
Bell's	£3.00
Jack Daniels	£3.00
Johnnie Walker Black Label	£3.50
Glenmorangie	£3.50
Vecchia Romagna Black Label	£4.00
Courvoisier VS	£4.00
Remy Martin VSOP	£4.95
Remy Martin XO	£7.95