

Antipasti

Antipasto Misto	1 person	£7.95
A mixed selection of Italian delicacies served on wooden taglier with grissini sticks.	2 people	£13.95
	3 people	£18.95
	4 people	£24.95
Garlic bread		£5.25
Garlic bread with tomato & fresh chili		£5.75
Garlic bread with tomato & our own fresh pesto		£5.95
Zuppa di Pomodoro e Basilico		£5.25
Tomato & basil soup, cream, toasted Pugliese bread.		
Bruschetta ai Funghi Misti		£6.95
Toasted Pugliese bread, sautéed wild mushrooms, parmesan shavings, extra virgin olive oil.		
Bruschetta		£6.25
Toasted Pugliese bread, fresh diced tomatoes, garlic, basil, extra virgin olive oil.		
Funghi alla Toscana		£6.25
Button mushrooms, fresh garlic, parsley, white wine, cream, tomato.		
Salmone Affumicato con Gamberetti		£7.25
Smoked salmon, best luxury prawns, salsa-rosa.		
Mozzarella Caprese		£7.25
Fresh artisan fior di latte mozzarella, sliced tomatoes, basil, extra virgin olive oil.		
Frittura Mista di Paranza		£8.95
Fresh squid, prawns, whitebait, whole baby mullet and sole lightly floured, fried, salsa tartara.		
Pâté di Fegato		£6.25
Chefs chicken liver pate, thinly sliced home baked toasted bread.		
Peperone Farcito		£6.95
Peppers filled with bolognese, spinach, nutmeg, parmesan, mozzarella, oven baked.		
Calamari Fritti con Salsa Tartara		£7.95
Fresh squid lightly floured, fried until crisp, salsa tartara.		
Gamberoni all'Aglio e Peperoncino		£7.95
Whole crevettes, fresh garlic, fresh chili, white wine, bed of tagliatelle.		
Mezza Pasta		£7.95
Any standard pasta dish served as a half portion, typical Italian first course. Lasagne based on 2 people sharing.		

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Pizza

Our pizzas are made from fresh ingredients using my father's traditional Italian recipe. All pizzas are stone baked and topped with imported Italian produce using artisan fior di latte mozzarella cheese.

Margherita Classica Tomato, mozzarella, fresh basil.	£8.95
Montanara Tomato, mozzarella, fresh Tuscan sausage, radicchio, gorgonzola cheese.	£10.75
Vegetariana Tomato, mozzarella, fresh mixed seasonal vegetables.	£9.75
Tartufata Tomato, mozzarella, wild mushrooms, truffle oil & parmesan shavings.	£10.75
Salmone Tomato, mozzarella, smoked salmon, spinach, ricotta cheese.	£10.75
Gusto Tomato, mozzarella, friarielli broccoli, fresh Tuscan sausage smoked artisan provola cheese.	£10.75
Tirolese Tomato, mozzarella, speck (smoke cured ham) gorgonzola cheese, rocket salad.	£10.75
Quattro Formaggi Bianca Mozzarella, gorgonzola, ricotta, parmesan.	£9.75
Capricciosa Tomato, mozzarella, Italian grilled ham, mushrooms, artichoke, olives.	£9.75
Calzone Folded pizza, mozzarella, ham, mushrooms, salami, spinach ricotta cheese (also available Vegetarian)	£9.95
Mare Tomato, mozzarella, fresh squid, mussels, crevettes, clams (seasonal)	£11.95
Calabrese Tomato, mozzarella, salami, n'duja spicy salami, fresh chili.	£9.75
Fiorentina Tomato, mozzarella, spinach, nutmeg, garlic, parmesan, egg.	£9.75



Pasta

Our Gragnano pasta is celebrated for being air dried and extracted through bronze dies which roughens the surface to hold more sauce and gives more of an al'dente texture.

Spaghetti Carbonara Cured pork cheek, egg yolk, parmesan cheese, black pepper.	£9.75
Spaghetti al Tonno Tuna Maruzzella, onions, olives, capers, tomato, topped with rocket salad.	£10.25
Spaghetti Estivo Fresh cherry plum tomatoes, sun dried tomatoes, garlic, basil, oregano, fior di latte mozzarella.	£9.75
Spaghetti allo Scoglio Fresh seafood, squid, mussels, crevettes, clams (seasonal) garlic, chilli, tomato.	£12.95
Spaghetti Ragù My grandmas traditional recipe of bolognese sauce.	£9.75
Penne Salmone Smoked salmon, spinach, black pepper, cream and a dash of tomato.	£10.75
Penne Salsiccia Fresh Tuscan sausage, mushrooms, onions, peas, tomato and a dash of cream.	£10.25
Penne alla Norma Aubergine, garlic, chilli, fresh basil, tomato, ricotta cheese	£9.25
Penne Piccante Salami, Calabrian n'duja, roasted peppers, fresh chili, tomato.	£9.75
Tagliatelle Mare e Monti Best luxury prawns, mushrooms, courgette, garlic, black pepper, cream.	£10.75
Tagliatelle Frutti di Bosco Wild mushrooms, champignon mushrooms, garlic, parmesan, cream, dash of tomato.	£10.25
Tagliatelle Pollo e Pesto Fresh chicken, onions, mushrooms homemade pesto, cream.	£11.25

Gluten Free pasta is available and cooked to order (£1 supplement)



Altre Paste

Melanzane Parmigiana Fresh grilled aubergines, fresh basil, garlic, parmesan, tomato mozzarella oven baked.	£10.95
Lasagne Egg pasta, homemade bolognese, béchamel, parmesan mozzarella oven baked.	£11.95
Panciotti Capesante e Gamberi King pasta parcels filled with scallops and prawns, cream sauce, spinach, tomato, best luxury prawns.	£14.95
Tortellini Boscaiola Baby pasta filled with Parma ham in a sauce of mushroom, peas, bolognese, cream.	£10.95
Tortellini Panna Prosciutto Baby pasta filled with Parma ham in a sauce of peas, Italian grilled ham, cream.	£10.75

Risotti

Risotto Frutti di Mare Cannaroli rice, fresh seafood of squid, mussels, crevettes, clams (seasonal) garlic, chilli, tomato.	£13.95
Risotto Piemontese Cannaroli rice, Tuscan sausage, mushrooms, onions, rosemary, parmesan cheese.	£12.95
Risotto Vegetariana Cannaroli rice, fresh mixed vegetables, tomato, parmesan cheese.	£12.95



Polli

All dishes are served with a choice of vegetables or fried potatoes.

Pollo Affumicato Chicken breast, grilled aubergine, artisan smoked provola cheese, tomato, basil.	£15.95
Pollo alla Crema Chicken breast, onions, mushrooms, parsley, cream.	£15.95
Pollo Peperoni Chicken breast, salami, Calabrian n'duja, roast peppers, onions, fresh chili.	£15.95
Pollo al Limone Chicken breast, garlic, thyme, lemon, white wine.	£15.95
Pollo Cacciatora Chicken breast, black olives, smoked pancetta, fresh herbs, red wine, tomato.	£15.95
Pollo Impanato alle Erbe Chicken breast, mixed herb crumb, parmesan, garlic	£15.95
Pollo al Pesto Chicken breast, spinach, onions, fresh pesto, cream, parmesan.	£15.95
Pollo Spezzatino Strips of chicken breast, smoked paprika, mushrooms, onions, smoked pancetta, coarse grain mustard, cream.	£15.95



Filetto

All dishes are served with a choice of vegetables or fried potatoes.

Manzo al Pepe Fillet of British beef strips, peppercorn, French mustard, brandy, cream.	£21.95
Manzo Stroganoff Fillet of British beef strips, onions, mushrooms, smoked paprika French mustard, brandy, cream.	£21.95
Medaglioni alla Pizzaiola Medaglions of British beef fillet, oregano, capers, anchovy, tomato.	£21.95
Medaglioni salsa Piccante Medaglions of British beef fillet, salami, fresh garlic, chilli, tomato.	£21.95
Medaglioni Gorgonzola Medaglions of British beef fillet, gorgonzola cheese, cream.	£21.95
Tagliata di Manzo Fillet of British beef grilled until rare, sliced over rocket leaves topped with parmesan shavings, salsa verde.	£21.95

Contorni

Insalata Mista Mixed side salad, extra virgin olive oil.	£4.95
Insalata di Rucola e Parmigiano Fresh rocket leaves, parmesan shavings, extra virgin olive oil.	£4.75
Insalata di Pomodoro e Cipolla Fresh tomato, onion, extra virgin olive oil.	£4.25
Patate Fritte Gustos fried potatoes.	£3.95
Verdura Mista Mixed vegetables lightly sautéed then oven roasted.	£4.25
Spinaci Saltati con Aglio e Parmigiano Sautéed spinach, fresh garlic, nutmeg, parmesan cheese.	£5.25

As all our dishes are prepared fresh to order, any adjustments may be made please don't hesitate to ask a member of staff.

Food allergies and intolerance. The dishes on our menu may contain nuts or other products or traces of products that could affect people who suffer with food allergies or intolerances. Under the circumstances please ask a member of staff who will advise on the contents of our dishes.



Vini Bianchi

- 1. 'Fiano' Beneventano Piantaferro IGT** £15.95
Well structured, good acidity, pleasing and lasting aftertaste of exotic fruits
- 2. Tinazzi 'Soave' Ca'de'Rocchi DOP** £17.95
Delicate fresh fragrance, harmonious, dry taste, typical almond aftertaste
- 3. Villa Angela 'Pecorino' DOC** £18.95
Freshness on the palate, hints of exotic and citrus fruits, acacia and jasmine flowers
- 4. 'Sauvignon' Friuli Grave DOC Borgo Magredo** £19.95
Delicate hints of elderberry, nettle and black currents, appreciated lengthy finish
- 5. 'Pinot Grigio' Torre Rosazza** £25.95
Light elderflower and zesty lift on the palate, superbly elegant with a long finish
- 6. 'Gavi di Gavi' Villa Sparina DOCG** £28.95
Aromatic bouquet of floral notes, fruit tones, delicate flavours, superb structure

Vini Rossi

- 7. 'Primitivo' Puglia Piantaferro IGT** £15.95
Ripe fruits of plumb, black current, notes of black pepper, rosemary, full bodied
- 8. Tombacco 'Aglianico' del Beneventano IGT** £18.95
Hints of cherry, red berry, vanilla spice, full bodied, persistent and soft finish
- 9. 'Lacrima di Morro' d'Alba Querciantica DOC** £19.95
Pleasantly rich and intense, hints of strawberry, cherry, almond and soft finish
- 10. 'Merlot' Friuli Grave Antonutti DOC** £24.95
Elegant aromas, delicately fruity, rich spice, well balanced, vivacious personality
- 11. Susumaniello Salento 'Serre' IGT** £26.95
Deep ruby red, intense aromas of blueberry, rounded and full-bodied
- 12. Rocca Sveva 'Ripasso della Valpolicella' Superiore DOC** £29.95
A much acclaimed wine passed through dried Amarone skins
'Ripasso' - **Winner of the international wine challenge 2015**



Vino Rosato

13. **Campo delle Rose 'Bardolino' Charetto DOC**
Fruity and elegant fragrance, hints of rose, delicate
and smooth flavour

£17.95

Vino Spumante

14. **'Prosecco di Valdobbiadene' Superiore Casa Gheller DOCG**
Intensely fruity aroma, golden apple, elegant floral sensation,
fresh, slightly sweet

£15.95

