

## ANTIPASTI - STARTER

### **Mozzarella Di Buffala e Pomodoro (v)**

**£7.95**

Buffalo mozzarella and tomato, dribbled with fresh basil dressing and topped with rocket salad.

### **Prosciutto e Melone**

**£8.50**

Parma ham with melon.

### **Funghi Della Casa, Al Dolcelatte (v)**

**£7.25**

Stuffed field mushrooms, with spinach and dolcelatte cheese. Oven baked served with a red onion compote.

### **Salmone Affumicato Con Pepe Nero e Limone**

**£9.95**

Scotch smoked salmon with black pepper and lemon.

### **Insalata Di Fagiolini e Tonno**

**£8.50**

Salad of fresh beans, potatoes, black olives and tomatoes with tuna fish.

### **Gamberoni All'Aglio**

**£12.50**

King prawns, chilli, lemon and garlic sauce.

### **Bar-b-que Pork Spare Ribs**

**£8.75**

Half rack of ribs with a special Calabrian bar-b-que sauce.

### **Insalata Caesar**

**£6.95**

Romaine lettuce, caesar dressing, croutons, parmesan cheese and marinated anchovies.

### **Antipasto Misto**

**£9.95**

Selection of Italian hors d'oeuvres.

### **Avocado Gamberetti**

**£7.50**

Avocado served with gamberetti, oven baked with mozzarella, parmesan, basil sauce.

### **Melanzane Alla Parmigiana (v)**

**£7.95**

Layers of aubergine oven baked with parmesan and tomato.

### **Fish Cakes**

**£7.50**

Mixed fish and potato breaded and deep fried, served with a chilli dressing.

### **Polpette**

**£7.95**

Tender beef meat balls cooked in a light tomato sauce, topped with rocket and parmesan shaving.

### **Bianchetti**


**£6.95**

Deep fried whitebait served with tartar sauce.

### **Insalata Catalana Al Granchio**

**£8.50**

Fresh crab meat with rocket, shaved leeks, cherry plum tomato, served with a citronette dressing.





## BRUSCHETTE

<b>Marinated Olives and Crusty Bread</b>	<b>£4.50</b>
<b>Bruschetta Romana</b> Toasted bread with freshly chopped tomato, red onion and basil dressing.	<b>£4.95</b>
<b>Bruschetta Calabrese</b> Toasted bread with garlic, mozzarella and spicy Calabrian sausage.	<b>£4.95</b>
<b>Garlic Bread (v)</b> Pizza style garlic bread.	<b>£3.95</b>
<b>Garlic Bread with Tomato (v)</b>	<b>£4.70</b>
<b>Garlic Bread with Cheese (v)</b>	<b>£4.70</b>

## ZUPPE

<b>Minestrone</b> Classic Italian vegetable soup.	<b>£4.75</b>
<b>Pasta e Fagioli</b> Homemade soup made with borlotti beans and vegetables served with pasta.	<b>£6.95</b>

## INSALATE

	<b>Starter</b>	<b>Main</b>
<b>Insalata Caesar Con Pollo</b> Cos lettuce with Caesar dressing, chicken and parmesan.	<b>£6.95</b>	<b>£10.95</b>
<b>Insalata Catalana</b> Tiger prawns with cherry tomato, rocket salad, shaved leeks in a citronette dressing.	<b>£7.95</b>	<b>£10.95</b>
<b>La Nizzarda</b> <b>£10.95</b> Fresh beans, tomato, boiled egg, anchovies, tuna, onion, capers and olives.		<b>£6.95</b>



## FARINACEI – PASTA

	<b>Starter</b>	<b>Main</b>
<b>Spaghetti Al Pomodoro e Basilico (v)</b> Spaghetti with fresh cherry tomato, garlic and basil.	<b>£7.95</b>	<b>£8.50</b>
<b>Spaghetti Bolognese</b> Spaghetti with mince beef and a tomato ragú.	<b>£7.95</b>	<b>£9.50</b>
<b>Spaghetti Carbonara</b> Spaghetti with bacon, egg yolk, parmesan cheese and cream.	<b>£7.95</b>	<b>£10.50</b>
<b>Penne Dello Chef</b> Pasta tubes with steak pieces, courgettes in a tomato sauce.	<b>£7.95</b>	<b>£13.95</b>
<b>Penne All'Arrabbiata</b> Pasta with an Italian bite, chilli and tomato.	<b>£7.95</b>	<b>£9.50</b>
<b>Gnocchi Alla Sorrentina (v)</b> Potato dumplings with tomato and mozzarella and a touch of cream and parmesan.	<b>£7.95</b>	<b>£9.50</b>
<b>Tortellini Della Casa</b> Tortellini stuffed with spinach. Cooked with mushroom and parmesan cheese sauce.	<b>£7.95</b>	<b>£10.50</b>
<b>Tortellini Al Prosciutto</b> Tortellini filled with ham, cooked with garlic, tomato sauce and chilli topped with rocket.	<b>£7.75</b>	<b>£10.50</b>
<b>Tagliatelle Alla Papa Luigi (v)</b> Tagliatelle with red onions, red peppers and broccoli in a light tomato sauce.	<b>£7.95</b>	<b>£10.95</b>
<b>Tagliatelle Alfredo</b> <b>£10.95</b> Tagliatelle pasta with sliced mushrooms and a light cream sauce topped with parmesan.	<b>£7.95</b>	
<b>Troffiette (n)</b> Troffiette pasta with chicken, asparagus, light tomato sauce and topped with pine nuts.	<b>£7.95</b>	<b>£11.50</b>
<b>Linguine Alle Vongole Veraci</b> Linguine pasta with baby clams, cherry tomato and garlic sauce.	<b>£7.95</b>	<b>£12.50</b>
<b>Linguine Alla Puttanesca</b> <b>£11.95</b> Linguine pasta with tuna, capers, black olives in a tomato sauce.	<b>£7.95</b>	
<b>Cannelloni Di Manzo</b>	<b>£7.95</b>	<b>£10.75</b>



Egg pasta filled with spinach and mince meat, topped with tomato and baked mozzarella and parmesan cheese.

## FARINACEI – PASTA (CONT.)


	<b>Starter</b>	<b>Main</b>
<b>Cannelloni Di Spinaci (v)</b> <b>£10.75</b> Egg pasta filled with spinach and ricotta, topped with tomato and baked mozzarella and parmesan cheese.		<b>£7.95</b>
<b>Lasagne Al Ragú</b> Layers of pasta with béchamel and bolognese sauce baked with mozzarella and parmesan sauce.	<b>£7.95</b>	<b>£10.75</b>
<b>Fio'chetti Di Pere e Formaggi</b> Pasta filled parcels with pear and cheese in a creamy sauce with walnuts.	<b>£7.95</b>	<b>£12.95</b>
<b>Agnolotti Aragosta</b> <b>£13.95</b> Round pasta parcels filled with lobster.		<b>£7.95</b>
<b>Trio Di Pasta Via Qua'</b> A composition of three different pasta dishes. La Famiglia Special (minimum 2 people and above)		<b>£12.50 per person</b>

## RISOTTO

<b>Risotto Famiglia</b> Asparagus and Salmon.	<b>£12.95</b>
<b>Risotto ai Funghi</b> With mushroom and Truffle sauce.	<b>£12.95</b>
<b>Risotto ai Frutti di Mare</b> <b>£12.95</b> Seafood Risotto.	

*(n) Due to the presence of nuts in some products,  
there is a small possibility that nut traces may be found in any of our items.*





(v) Denotes dishes which are vegetarian.

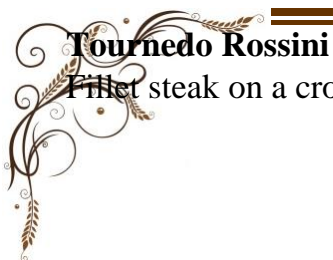
*Our dishes are freshly prepared. Your patience is appreciated.*

*12½% service charge will be added for parties of 6 or more.*

## SECONDI PIATTI

<b>Vitello Alla Milanese</b>	<b>£17.50</b>
Breadcrumbsed veal with spaghetti Pomodoro.	
<b>Piccatina Al Limone</b>	<b>£17.50</b>
Pan fried veal escalopes with lemon.	
<b>Saltimbocca Alla Romana</b>	<b>£17.95</b>
Veal escalopes topped with parma ham and cooked in a light white wine sauce with sage.	
<b>Vitello Silano</b>	<b>£17.95</b>
Medallions of veal layered with spinach and shallots in a madeira jus.	
<b>Petto Di Pollo Con Porcini</b>	<b>£16.50</b>
Pan fried chicken breast with white wine, porcini mushrooms and cream.	
<b>Pollo Marinato Picione Favoured Chicken</b>	<b>£15.95</b>
Half chicken grilled, marinated with olive oil, garlic, lemon and chilli.	
<b>Costolette Di Agnello</b>	<b>£23.00</b>
Lamb rack grilled in a red wine sauce with dauphinoise potatoes.	
<b>Salmone Mare e Monti</b>	<b>£18.50</b>
Salmon with mushroom and leeks in a creamy white sauce.	
<b>Branzino Alla Griglia</b>	<b>£20.95</b>
Seabass fillets with white wine, lemongrass and cherry tomatoes.	
<b>Merluzzo</b>	<b>£18.50</b>
Roast cod on a mixed courgettes with tomato and basil dressing.	
<b>Medaglione Alla Crema Di Tartufo</b>	<b>£23.95</b>
Beef medallion with wild mushrooms and truffle sauce.	
<b>Filetto Al Pepe</b>	<b>£24.50</b>
Fillet steak served with a creamy green peppercorn sauce.	
<b>Filetto Al Dolcelatte</b>	<b>£24.50</b>
Fillet steak in a creamy blue cheese sauce.	





## **Tournedo Rossini**

**£24.95**

Fillet steak on a crouton base, topped with paté and madeira jus.

## CHAR-GRILLED DISHES

### **Paillard Di Pollo**

**£12.95**

Flattened chicken breast served on a bed of rocket salad with dressing.

### **Paillard Di Vitello**

**£14.95**

Flattened escalope of veal served on a bed of rocket salad with dressing.

### **Bistecca Alla Griglia** (extra mature)

**£19.95**

Char-grilled sirloin steak with tomato and mushroom.

### **Filetto Di Manzo Alla Griglia** (extra mature)

**£24.00**

Char-grilled fillet steak with tomato and mushroom.

### **Tagliata Di Manzo**

**£24.50**

Sliced prime sirloin steak char-grilled, served with rocket, cherry plum tomato, topped with shaved parmesan.

## VEGETALI E INSALATE

**Verdure Di Stagione** Seasonal Vegetables.

**£3.35**

**Sauté Potatoes**

**£3.60**

**Patate Fritte** French Fries.

**£3.50**

**Zucchini Fritte** Fried Courgette Sticks in Cornflour.

**£4.50**

**Spinach** sauted with garlic, nutmeg and red wine.

**£4.50**

**Fagiolini** French Beans Served with Olive Oil and Lemon.

**£4.50**

**Petit Pois** With Onions and Bacon.

**£4.25**



<b>Insalata Mista</b> Italian mixed leaves salad	<b>£4.50</b>
<b>Pomodoro, Cipolla e Olive</b> Tomato, Red Onion and Olive Salad.	<b>£4.50</b>
<b>Insalata Di Rucola e Parmiggiano</b>	<b>£4.50</b>
Roquette Salad with Shaved Parmesan and Balsamic Vinaigrette.	

## DAL FORNO DELLA PIZZA

ALL OUR PIZZAS ARE HAND MADE AND FRESHLY PREPARED ON THE PREMISES

<b>Margherita (v)</b>	<b>£8.95</b>
Tomato and mozzarella.	
<b>Verzinese (v)</b>	<b>£8.95</b>
Tomato, mozzarella and red Italian onions.	
<b>Funghi (v)</b>	<b>£8.95</b>
Tomato, mozzarella, sliced mushrooms and oregano.	
<b>Contadina</b>	<b>£10.95</b>
Tomato, mozzarella, salami, chicken and garlic.	
<b>Capricciosa</b>	
<b>£10.95</b>	<b>£10.95</b>
Tomato, mozzarella, ham, anchovies, oregano and a free range egg.	
<b>Pizza La Famiglia (v)</b>	<b>£10.95</b>
Tomato, mozzarella, spinach, garlic, olives, parmesan and a free range egg.	
<b>Quattro Formaggi (v)</b>	<b>£11.50</b>
Tomato and a selection of four cheeses.	
<b>Toscana</b>	<b>£11.50</b>
Tomato, mozzarella, roquette, parmesan, Italian pepperoni sausage, anchovies and olives.	
<b>Hawaii</b>	<b>£10.50</b>
Tomato, mozzarella, ham, onions and pineapple.	
<b>Vegetariana (v)</b>	<b>£9.95</b>
Tomato, mozzarella, peppers, onions, mushrooms and artichoke.	
<b>Marinara</b>	<b>£11.50</b>
Tomato, mozzarella, and a mix of sea food spiced with fresh herbs.	
<b>O' Sole Mio</b>	
<b>£9.95</b>	<b>£9.95</b>
Tomato, mozzarella, spinach, ham, onions, black olives and oregano.	
<b>Calabrese</b>	<b>£9.95</b>
Tomato, mozzarella, Italian salami and chilli oil.	

<b>Quattro Stagioni</b>	<b>£11.50</b>
Tomato, mozzarella, artichokes, mushrooms, salami and Parma ham.	
<b>Calzone</b>	<b>£12.75</b>
Tomato, mozzarella, parmesan, ricotta cheese, ham and fresh basil folded.	
<b>Marco</b>	<b>£12.75</b>
Parma ham, rocket, shaved parmesan and cherry tomato.	
<b>Extra Toppings</b>	<b>£1.20</b>

## WHITE HOUSE WINE

### Bianco del Veneto

Dry, soft and medium bodied with vinouse aroma.

Half litre

£11.50

Bottle

£18.95

175ml Glass

£5.50

## RED HOUSE WINE

### Merlot del Veneto

Soft Merlot, slightly tannic, dry with good balance.

Half litre

£11.50

Bottle

£18.95

175ml Glass

£5.50

## WINE BY THE GLASS 175ml

Whites		Reds	
Frascati	£6.95	Barbera	£6.95
Pinot Grigio	£6.95	Chianti	£6.95
Sauvignon Blanc	£6.95	Valpolicella	£6.95





## QUALITY ROSÉ WINE

### **Bardolino Chiaretto.**

**£23.95**

Dry Rosé, excellent with pasta and light meals from Italy.

### **Pinot Grigio Blush I.G.T.**

**£23.95**

A classic Italian with hint of pink. Crisp, fresh with aromas of ripe berries.

## RED WINE

### **Barbera d'Asti, Il Pozzo**

**£23.95**

A classic dry red, rich in colour and body with a fine bouquet and flavour.

### **Bardolino**

**£23.95**

A medium-strong, ruby red, with a delicate fragrance of cherry and berries.

### **Montepulciano d'Abruzzo Epicuro**

**£26.95**

Intensive ruby red with garnet reflections, silky and brilliant.

### **Merlot**

**£19.95**

A bright red, softly intensely fruity wine.

### **Cabernet Sauvignon**

**£19.95**

A lush deep purple colour, ripe fruit flavours of black berries, soft and fruity.

### **Valpolicella Classico D.O.C.**

**£24.95**

Deepest ruby red, fully flavoured with a good plummy fruit and hint of spice.

### **Chianti D.O.C.G.**

**£20.95**

Excellent San Giovese grapes, soft berry, cherry flavours.

### **Nero D'Avola I.G.T. Epicuro Sicilia**

**£26.95**

Traditionally fermented and aged to produce a dry ruby red wine.

### **Chianti Classico Terre Del Civette**

**£27.95**

Ripe currant fruit, together with complex herb and dried herb suggestions.

### **Valpolicella Superiore Ripasso**

**£35.00**

Rich full bodied with an intense perfume of ripe red fruit. Supported by a creamy tannic structure.

### **Salice Del Salento**

**£26.95**



Red in colour. Complex and well balanced with a dry and broad palate while the bouquet is fruity and lingering.

**Chianti Riserva** **£39.00**

Made from 90% Sangiovese, this wine has hints of cherry, strawberry and plum.

**Barolo** **£39.95**

Powerful wine with flavours of plum, made from 100% *Nebbiolo* grape.

**Amarone Della Valpolicella** **£39.95**

Intense colour with black cherry and plum fruit made from semi-dried Valpolicella grapes *Rondinella, Corvina, Molinara* one of the best Italian reds.

**Amarone Montresor** **£65.00**

Deep ruby red colour with pomegranate reflections, it displays full body and smoothness.

## RED WINE (CONT.)

**Brunello di Montalcino** **£75.00**

A perfumed Sangiovese brimming with complex flavours of fruit and spice. A wine of distinguished quality and great renown.

**Tignanello** **£150.00**

Beautiful example of harmonic savoury wine with refined tannins and a long lingering with a hint of chocolate, coffee and marmalade in the after taste.

## WHITE WINE

**Orvieto Classico, Secco** **£23.00**

Fresh delicate crisp white wine from Umbria, Italy.

**Chardonnay Zonin**

**£23.00**

Elegant floral aroma complemented by a clean, fruity scent of golden apples. With balanced acidity and a fresh finish.

**Frascati D.O.C.**

**£23.00**

Refreshing crispness with ripe fruit from Rome, Italy.

**Sauvignon Blanc**

**£23.95**

Fresh, dry full bodied and slightly fruity from Chile.

**Verdicchio D.O.C.**  
~~£23.95~~  
Fresh and pleasant dry white with medium light body.

**Pinot Grigio Grave del Friuli D.O.C. 13%** **£25.95**  
A great wine maker produces this excellent dry but fruity wine from Friuli, Italy.

**Chablis Premier Cru** **£39.00**  
Made from Chardonnay grapes. This wine has a fresh and enticing bouquet of fresh and youthful flavour.

**Gavi Comune di Gavi D.O.C.G.**  
**£29.95**  
Made from the Cortese grape. This wine is subtle yet dry, full with a long finish.

**Gavi di Gavi Villa Sparina** **£39.00**  
Single Vineyard. Made from the Cortese grape.

### WHITE WINE (CONT.)

**Sancerre** **£29.95**  
Fragrant aromas of grapefruit and citrus with a waft of mineral pungency with further grapefruit and orange flavours but also has an almond nuttiness.

**Montagny 1<sup>er</sup> Cru** **£39.00**  
An excellent value, fullbodied and balanced with a good ageing.

**Chassagne Montrachet** **£75.00**  
An attractively perfumed, middleweight white Chassagne deliberately vinified for charm and immediate pleasure, fresh and appealing.

**Pouilly Fuisse** **£39.00**  
This notably concentrated Pouilly-Fuissé, with layers of complex minerality and rich fruit flavours, would be a perfect partner with fish.

### SPARKLING WINE & CHAMPAGNE

	GLASS 125ml	
<b>Prosecco D.O.C.</b>	<b>£7.50</b>	<b>£26.95</b>
Mouth watering, fresh and dry with a fine perlage.		





**House Champagne**

**£9.95**

~~£39.95~~

Light and fruity with a delightfully dry flavour.

**House Champagne Rosé**

**£49.95**

Light and crisp.

**Bollinger**

**£65.00**

**Lanson Black Label**

**£49.95**

**Veuve Clicquot Brut**

**£65.00**

**Lanson Rosé NV**

**£65.00**

**Laurent Perrier Rosé**

**£80.00**

**Dom Perignon Brut Vintage**

**£175.00**

Party Bookings

Our Restaurant is ideal for any occasion,  
we welcome parties and will be pleased to discuss  
with you any requirements you may have.

All major credit cards accepted.  
All prices include VAT at the current rate.  
12.5% service charge will be added  
for parties of 6 or more.

