

•		
	Focaccia:	7.99
	Flatbread with oregano, rosemary, and fine sea salt	
	Garlic Bread:	7,99
	Garlic Bread and Cheese:	8,50
	Garlic Bread Tomato:	8,50
	Marinated Olives:	4,29
		٠
	\diamond Starter	} ≎

Antipasto all' Italiana:

Assorted Italian cured meat, soft leaves, focaccia croutons, olives, sundried tomato Minestrone Soup (V): 7,50

9,95

A hearty blend of mixed vegetables and Italian ciabatta croutons

6,95 Bruschetta (V): Toasted bread with fresh tomato, garlic, basil, and olive oil

Caprese Salad (V): 8,50 Fresh mozzarella, tomato, basil, and a drizzle of

balsamic glaze Scallops Provençal: 12,99

Scallops sautéed in garlic, lemon butter, and white wine sauce, served with steamed courgettes. Mussels: 10,20

Fresh mussels sautéed in a white wine, garlic, lemon sauce, served with toasted bread Or Tomato sauce, mild chili, and white wine garnished with thyme

9,95 Gamberoni:

Butterfly tiger prawns served in a garlic, chili-infused Napoli sauce.

Calamari Fritti with Prawns: 10,95

Italian-style deep-fried seafood served and basil dressing.

Funghi in Terrina (V):

Fresh mushrooms baked with garlic, white wine, topped with melted mozzarella cheese.

Polpette alla Romana: 9,95 Homemade beef and lamb meatballs served in a

rich tomato sauce. Classic Prawn Cocktail:

Baby prawns, lettuce, spring onion, fresh chives, and Marie Rose sauce.



Grilled Swordfish: 21.49

Swordfish served with capers, olives, cherry tomatoes, and a hint of chili.

Steamed Sea bass:

Sea bass, prawns, and garlic simmered in a lemon butter sauce, served on a bed of fennel, salsa verde, dill, and oregano, with spinach and rosemary.

Grilled Salmon: 18.49

Salmon marinated in lemon and herbs, served with grilled courgette and asparagus.

Pan-Fried Seabass: 19.49

Pan-fried seabass with calamari, garlic, and calamari in a rich tomato sauce.

Tuscan Salmon: 19.49 Salmon fillet, simmered in a rich, creamy lemon

and dill sauce with a touch of white wine.

Chili Tiger Prawns:

Pan-fried tiger prawns simmered with garlic, onion, white wine, and tomato sauce, finished with baby spinach and a hint of chili.



Main Courses

Pollo Parmigiana: 16.50

Classic Italian comfort food. Chicken with napoli sauce melted mozzarella.

18.95 Pollo Royal:

A luxurious, creamy dish with saffron, chicken, prawns, fresh spinach, and sun-dried tomatoes. Pollo alla Pizzaiola:

Chicken cooked with Mediterranean peppers, olives, melted cheese, and Parma ham, creating a savory and slightly spicy blend of flavors.

17.50 Pollo alla Crema: Chicken breasts and mushrooms simmered in a

creamy white wine sauce, finished with fresh parsley.

17.50 Pollo Diavola:

Chicken breast with pepperoni sausage, Italian sausage, olives, bell peppers, and Napoli sauce. 25.95

Beef Stroganoff: A rich, creamy dish with steak, shallots, and mushrooms.

Slow Cooked Lamb Shanks in Red Wine Sauce: 29.95 A tender and flavorful dish featuring lamb shanks slow-cooked in a rich red wine sauce, Served with a side of mashed potatoes

Grilled Cuts

Tagliata di Manzo: 25.99

Sliced ribeye steak, seasoned with rosemary and sea salt, served with rocket salad and drizzled with balsamic vinegar and thyme.

28.99 Filet Steak (8 oz):

The most tender cut, perfect for those who enjoy a lean, melt-in-your-mouth texture.

23.99 Ribeye (12 oz): A rich and juicy cut with abundant marbling,

offering exceptional flavor and tenderness. Lamb Cutlet:

24.99 Grilled tender lamb chops

+Add Red Wine & Mushroom Sauce 3.50 +Add Garlic Butter & Rosemary Sauce 3.50



Peppercorn Sauce: 3.50

Creamy and peppery with a bold kick from black peppercorns and a hint of tang from brandy or

Garlic Herb Butter & Mushrooms: 3.50 Buttery with fresh garlic, parsley, thyme, pan-fried

mushrooms, and a splash of white wine. Dolcelatte Mushroom Cheese Sauce: 3.50

Creamy mushroom and rich with a subtle sweetness from Dolcelatte cheese, finished with cream and butter for a velvety texture.



Pizza

Margherita(V): 10.95

Classic tomato sauce, mozzarella a drizzle of olive oil. Pepperoni:

Tomato sauce topped with mozzarella cheese and spicy pepperoni slices.

12.95 Napolitana:

Tomato sauce mozzarella,, olives, capers, and anchovies.

Primavera: 14.95

Tomato sauce, mozzarella, cherry tomatoes, rocket, olives, Parma ham, and parmesan.

14.95

Tomato sauce mozzarella, artichokes, mushrooms, olives, ham, san dry tomato.

Calzone Meat: 12.99

Tomato sauce, mozzarella, pepperoni, salami, and prosciutto ham.

Quattro Formaggi (V): Tomato sauce, mozzarella, goat cheese, gorgonzola

& parmesan cheese

Vegetarian Hot (V): Tomato sauce, mozzarella, roasted red onion, chilli,

roasted mixed peppers & jalapeno, roasted mushroom



Risotto Contadina: 14.95

Arborio rice with chicken, mushrooms, and asparagus, finished with Napoli sauce.

Risotto Pescatora: 17.20

Arborio rice with seafood, garlic, chili, and Napoli sauce.

Risotto Saffrono: 17,50

Creamy saffron risotto with sautéed shrimp, saffron, chilli and courgette.



15,20 Spaghetti bolognese: Slow-Cooked Beef Ragù

Tagliatelle al Pollo: 14.95

Pasta strips with chicken breast and courgette cooked in tomato and creamy sauce.

14.95 Lasagna al Forno: Layers of pasta, béchamel, ragù, and melted cheese

baked to perfection. 13.50

Rigatoni Arrabiata(V): Pasta tubes in a spicy tomato sauce with garlic,

chili, and Parmesan shavings.

13.95 Linguini Puttanesca: Thin flat pasta with tomato, anchovies, capers,

olives, and tomato. Linguine al Basilico: 21.95

Thin flat pasta strips with tiger prawns, scallops, calamari, mussels, garlic, and white wine, with a

touch of Napoli sauce. Tortelli Ricotta e Spinaci: 14.20

Filled pasta parcel with Italian ricotta cheese and a delicate cream sauce.

Tagliatelle verdi (V): 14.20 Fresh spinach tagliatelle with sautéed artichokes, zucchini, garlic, and basil, tossed in a light cream

sauce and finished with pesto. Garnished with sun-dried tomatoes.





