



## RISTORANTE ITALIANO

We cannot guarantee the absence of **cross-contamination**. Some dishes may contain or come into contact with **nuts and other allergens**—please inform our team of any dietary or allergy concerns.

🌱 Vegetarian

### *Antipasti Freddi* (COLD STARTERS)

#### **Frullato di Fegato £8.50**

Chicken liver pâté served with hot toast

#### **Rosa di Gamberi con Salmone Affumicato £11.20**

Norwegian prawns & smoked salmon cornets with a Marie Rose sauce

#### **Gamberetti Bianca Neve £10.70**

Prawn cocktail

### *Antipasti Caldi* (HOT STARTERS)

#### **Costine Stufate £11.00**

Spare ribs in chef's special sauce

#### **La Parmigiana £9.70** 🌱

Aubergines oven-baked in a tomato, basil & Parmesan sauce, topped with mozzarella

#### **Crocket di Mozzarella £9.50** 🌱

Deep-fried buffalo mozzarella in breadcrumbs, served with a tomato sauce

#### **Funghi Lorena £8.70** 🌱

Mushrooms in a creamy white wine & garlic sauce, topped with mozzarella

#### **Gamberoni al Re £11.50**

Tiger prawns pan-fried with garlic & a hint of chilli in a white wine & tomato sauce

#### **Gratinata di Cozze £10.50**

New Zealand mussels topped with breadcrumbs, garlic, white wine, cheese & parsley, oven-baked

#### **Zuppa del Giorno £7.50** 🌱

Minestrone soup

### *Pane* (BREAD SELECTION)

#### **Bread Basket £3.50** 🌱

#### **Bruschetta £5.90** 🌱

Homemade bread topped with garlic, basil, fresh tomatoes & olive oil

#### **Garlic Bread (PLN £6.00 | C/T £6.60 | BTH £7.00)** 🌱

Served either plain, with cheese, with tomato or with both cheese & tomato

For vegans, we recommend our Verdure pizza without cheese, or pasta with tomato Napoli sauce & a selection of vegetables.

For coeliacs, we recommend GF pasta, meat dishes served in tomato sauces, pork loin with plums, braised lamb & all fish except sea bass.



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### *Al Pizzaiolo* (PIZZA SELECTION)

**Margherita £10.90** 

Mozzarella cheese, tomato & oregano

**Marinara £15.90**

Mixed seafood, mozzarella cheese, tomato & hint of chilli

**La Moderna £15.50**

Mozzarella cheese, tomato, rocket, prosciutto & Parmesan shavings

**Speciale Misto Vivo £15.50**

House special mix – includes a mix of everything except seafood

**Pizza Verdure £11.50** 

Mozzarella cheese, tomato, sliced grilled vegetables & hint of olive oil

**Pizza Diavola £14.50**

Mozzarella cheese, tomato, pepperoni, chicken & chilli oil

**Calzone £14.50**

Mozzarella cheese, Parmesan cheese & Bolognese filling, topped with olive oil & pesto sauce

### *Le Pasta* (THE PASTA DISHES) > GF SPAGHETTI & PENNE SUBJECT TO AVAILABILITY

**Polpette della Casa £14.50**

Homemade beef & pork meatballs, served on a bed of spaghetti, cooked in a tomato sauce (sauce contains eggs, carrots & Parmesan cheese)

**Penne Ciociara £14.50**

Penne pasta served with pancetta, onion, cheese, egg & black pepper, in a rich creamy sauce

**Spaghetti Marinara £15.90**

Spaghetti with mixed seafood in a white wine, garlic, chilli & tomato sauce

**Spaghetti Bolognese £14.00**

Spaghetti served with traditional homemade beef bolognaise sauce: a rich tomato sauce with red wine, carrots, celery & garlic

**Risotto al Verde £13.50** 

Rice with onions, garlic & mixed vegetables, served in a tomato sauce with pesto

**Risotto della Casa £15.50**

Rice with chicken, prawns, mushrooms, pepperoni, onions, a hint of tomato & a touch of cream

**Gnocchi Campidanese £14.50**

Italian dumplings with pepperoni, onion, garlic & mushrooms in a tomato & Parmesan sauce

**Lasagne £14.50**

Layers of pasta with Bolognese, béchamel & tomato sauce, topped with mozzarella cheese

**Cannelloni £14.00**

Pasta tubes filled with Bolognese, topped with tomato Napoli sauce & mozzarella cheese



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### *Bistecche & Filetti* (MAIN COURSE)

#### **Filetto Due Piani £28.40**

Medallions of fillet steak, pan-fried with mushrooms & onions, served in a red wine & tomato sauce

#### **Filetto Pepe £28.40**

Fillet of beef served in a creamy peppercorn sauce with brandy & a hint of garlic

#### **Filetto Ferri £26.50**

Grilled fillet of beef served with roast tomato & mushrooms

#### **Filetto Rossini £28.40**

Fillet of beef served in a cream sauce with pâté & toast

#### **Lombata Ferri £24.50**

Grilled sirloin steak served with roast tomato & mushrooms

#### **Lombata Dolce Casa £25.50**

Sirloin steak cooked with mushrooms, black pepper, Dolcelatte cheese, brandy & cream

#### **Lombata Diana £25.50**

Grilled flattened sirloin steak with mushrooms, onion & French mustard, in a brandy & cream sauce

#### **Mediovale £23.50**

Braised lamb with mint, mushrooms, peppers, onions & garlic in a demi-glace & red wine sauce

#### **Suino Livornese £18.70**

Pork loin coated in breadcrumbs & pan-fried with lemon juice & garlic

#### **Suino Con Prugne £19.90**

Flattened pork, pan-fried with plums & red wine, served in a homemade gravy with a hint of cream

#### **Pollo alla Romana £17.00**

Flattened fillet of chicken, wrapped with Parma ham & sage, pan-fried with white wine & a hint of tomato

#### **Pollo Dolcelatte £17.00**

Flattened chicken breast, pan-fried with mushrooms, white wine & served in a creamy dolcelatte cheese sauce

#### **Pollo Imperatore £17.00**

Flattened chicken breast with peppers, garlic, chilli, onions & mushrooms, served in a tomato Napoli & white wine sauce

All of our meat & fish dishes are served with roast potatoes & roast vegetables topped with a béchamel sauce.



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### *Al Pescatore* (FISH COURSE)

#### **Re Di Mare £23.50**

King prawns oven-baked in garlic, with rosemary & white wine. \*Served shelled\*

#### **Halibut Caprese £28.00**

Grilled halibut topped with mozzarella, Parma ham & basil. \*Subject to availability\*

#### **Pesce Monaco £27.50**

Monkfish wrapped in Parma ham & pan-fried with diced tomatoes, garlic, lemon & white wine. \*Subject to availability\*

#### **Filettato Di Branzina £22.50**

Fillet of sea bass pan-fried in flour with mushrooms, prawns, white wine & a hint of cream

#### **Cartoccio Di Salmone £20.50**

Salmon wrapped in foil with diced tomato, pesto, white wine & garlic

Every care is taken to ensure bones are removed during preparation, however, some may remain.

### *Contorini* (SIDE DISHES)

#### **Patatine Fritte £3.50**

Chips

#### **Insalata Basiliana con Pomodoro £4.00**

Fresh tomato, onion & basil salad

#### **Insalata Italiana £5.50**

Mixed salad with mozzarella cheese, olives & pepperoni

#### **Insalata Mista £4.60**

Mixed salad

#### **Funghi del Giorno £4.10**

Sautéed Mushrooms

#### **Ciotola di Olive £5.50**

Bowl of olives

#### **Verdure £4.50**

Seasonal vegetables

We welcome those with special dietary requirements to make up their own dish provided we have the ingredients available!

For vegans, we recommend our Verdure pizza without cheese, or pasta with tomato Napoli sauce & a selection of vegetables.

For coeliacs, we recommend GF pasta, meat dishes served in tomato sauces, pork loin with plums, braised lamb & all fish except sea bass.