

Main Course



PASTA DISHES

SPAGHETTI BOLOGNESE

The classic Italian dish made with fresh Mince Beef & Chefs very own sauce
£13.95

SPAGHETTI CARBONAR

Smoked Pancetta, fresh Cream, Egg Yolk, Black Pepper, and Parmesan
£13.95

SPAGHETTI TERRA MARE

Italian Smoked Pancetta, Prawns, Chilli, Onion, Garlic, Rosemary, Parmesan Cheese, White Wine, and Butter Sauce
£14.95

PENNE ARRABBIATA V

Tomato Sauce, Basil, Garlic, and fresh Chilli
£12.95

PENNE ARIOLA

Pan-fried Chicken Breast cooked in Garlic, fresh Chilli, Olive Oil, Cherry Tomatoes, Spring Onion, Parmesan Cheese shavings and finished with wild Rocket
£14.95

TAGLIATELLE ALLA TRAPANESE V

Fresh Tomatoes, Garlic, Chilli, Basil, Almonds Nuts and Parmesan
£13.95

Food allergies & intolerance please refer to members of staff.

Thank you!



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PASTA DISHES & RISOTTO

TAGLIATELLE AL SALMONE

Smoked Salmon, Garlic, Onions, Vodka, Cream and Tomato Sauce
£15.95

TAGLIATELLE SCOGLIERA

Mixed Seafood with King Prawns, Garlic, White Wine, Basil, Tomato and Lobster Sauce
£19.95

TRADITIONAL ITALIAN HOMEMADE LASAGNA

Fresh pasta layered with Bolognese sauce
£14.95

HOMEMADE CANNELLONI V

Fresh Pasta filled with Ricotta Cheese, Spinach, baked in the oven and finished with Tomato Sauce
£13.95

RISOTTO VEGETARIANA V

Risotto cooked with mixed Vegetables in a Tomato Sauce
£13.95

RISOTTO DEL CONTADINO

Chicken, Pancetta, Peas, Mushrooms, Onion, Cream and finished with Parmesan shavings
£14.95

RISOTTO MARINARA

Seafood, Garlic, White Wine, Tomato Sauce and Parsley
£19.95

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PESCI - FISH

MERLUZZO DELLA CONTESSA

Oven baked Cod Steak served with saffron mashed potatoes, Broccoli and finished with white wine creamy prawn sauce
£23.95

BRANZINO ALLA SICILIANA

Bass pan-fried served with Garlic, Capers, Cherry Tomatoes, Spring Onion and sauté potatoes
£23.95

SALMONE AL CARTOCCIO

Salmon oven baked in foil, marinated with fresh Herbs, Garlic, Cherry Tomatoes and Spring Onions served with sauté potatoes
£23.95

GAMBERONI ALL'AGLIO

King Prawns pan fried in a Garlic and Butter Sauce served with rice
£28.95

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CARNE - MEATS

CHICKEN SIRENA

Served with saute potatoes , Pancetta, baby Prawns, Garlic and a hint of Tomato sauce
£19.95

POLLO MILANESE

Traditional Italian Chicken Breast coated in breadcrumbs, shallow fried and served with Spaghetti Bolognese
£18.95

SICILIAN CHICKEN SALAD

Grilled Chicken Breast served with mixed leafs, Olives, homemade Croutons, Parmesan shavings, Almonds and finished with Parmesan Garlic sauce
£17.95

VITELLO MILANESE

Veal escalope coated in breadcrumbs, pan fried and served with Spaghetti Bolognese
£23.95

VEAL MARSALA

Veal escalope pan fried with Mushrooms and served with sauté potatoes and finished with a Marsala Wine sauce
£23.95

ROASTED BELLY OF PORK

Slow roasted Pork Belly served with mashed potato, crispy Bacon and finished with Demi-glace
20.95

STINCO D'AGNELLO

Lamb Shank slow cooked served with mashed potato, Braised red cabbage and finished with Rosemary jus
£25.95

LAMB CUTLETS

Served with Fondant potato, pea puree and finished with Demi-glace
£27.95

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MEAT FILLETS

ALL OUR STEAKS ARE PROUDLY SOURCED FROM THE UK AND ARE MATURED FOR 28 DAYS

10OZ GRILLED SIRLOIN STEAK

Sirloin Steak Served with chunky Chips and grilled Tomato
£27.95

10OZ FILLET ALLA GRIGLIA

Fillet Steak, served with chunky Chips and grilled Tomato
£31.95

10OZ SIRLOIN TAGLIATA DI MANZO FIORENTINA

Sirloin Steak grilled and thinly sliced, served on a bed of Rocket, topped with Parmesan shavings, Balsamic and Olive Oil Dressing
£27.95

10OZ FILETTO ROSSINI

Pan-fried Fillet Steak, served on Crostini, topped with pate and finished with Madeira Wine and touch of Cream
£35.95

CHEFS SPECIALITY SAUCES

ALL OUR SPECIALITY GRILLS ARE SERVED WITH YOUR CHOICE OF SAUCE, OR SERVED PLAIN GRILLED TO YOUR LIKING

DIANE MUSHROOMS, RICH RED WINE, AND FRENCH MUSTARD, LACED WITH CREAM £4.50

PEPE VERDE BRANDY, BLACK PEPPERCORNS, DEMI-GLACE, AND CREAM £4.50

DOLCELATTE SAUCE ITALIAN BLUE CHEESE SAUCE £4.50

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Thank you!

