

# Starters

Gamberoni Roiali £10.50

King Prawns in Garlic Butter

Cozze Napoli £7.95

Mussels in Tomato, Wine & Garlic

Cozze Marinara £7.95

Mussels in Wine, Lemon & Garlic

Cocktail Di Gamberetti £6.50

Prawn Cocktail

Avocado con Gamberetti £7.50

Avocado with Prawns

Sardine £5.50

Fresh Grilled Sardines

Melone Di Stagione £4.50

Fresh Seasonal Melon

Prosciutto E Melone £7.50

Parma Ham & Melon

Zuppa Giardiniera £5.50

A Vegetarian Soup

Salmone Coletta £10.50

Rolls of Smoked Salmon with a filling of Prawns, Rosemary sauce & Avocado.

Patè Di Fegatini Pollo £5.50

HomeMade Chicken Liver Pate

Calamari Fritti £7.95

Deep Fried Squid served with tartar Sauce

Bianchetti £5.50

Whitebait

Crocchette Di Pollo £6.95

Homemade Chicken Nuggets served with

French Fries

Salmone Fantasia £7.50

Rolled Smoked Salmon filled with Prawns,

Tuna, Sweet Corn & Mayonnaise

Capasanta E Gamberetto £10.50

Scallops, Prawns and Asparagus in White Wine

& Chilli.

Costolette Di Maiale salsa BBQ £6.95

Spare Ribs in a Barbecue Sauce

Garlic Bread £2.50

Bruschetta £3.50

# Pasta Specialita

#### Linguine Aragosta £15.95

Pasta Noodles in a Creamy Sauce with Herbs, Tomatoes, Garlic & Lobster Claw.

Penne Amatriciana £9.50

Pasta Quills in Tomato, Bacon, Mushrooms & Herbs.

#### Spaghetti Bolognese £9.50

Pasta Noodle in a Tomato & Ground beef.

Lasagne £9.50

Tortelloni Della Nonna £9.50

Freshly made Pasta filled with Cheese & Spinach, in a Cream, Tomato & Mushroom Sauce.

## Pollami

#### Pollo Stroganoff Smitane £11.50

Strips of Chicken in Brandy, Sour Cream, Onions & Mushrooms, served with Rice or Pasta.

1/2 Corn Fed Chicken in White Wine, Garlic & Lemon or Piri-Piri £12.50

### Pollo Crema e Funghi £13.50

Breast of Chicken in Cream, White Wine, Mushroom and Brandy Sauce.

## Vitello

### Scallopine Marsala £14.50

Veal Escalope in Cream, Mushrooms & Marsala Wine

### Fegato Di Vitello £14.50

Calves Liver in Butter & Sage

#### Scallopine Milanese £13.95

Veal Escalope in Breadcrumbs, served with Spaghetti Napoli or Bolognese.

# Specialita Pesce

#### Luccio Di Mare £17.50

Grilled Sea Bass in Wine & Lemon

**Razza** £17.50

Skate in Black Butter and Capers, Grilled or Meunier

#### Nasello £17.50

Steak of Halibut in a Butter, Lemon & Parsley Sauce

#### Scampi Maria Luisa £15.95

Scampi with Prawns & Asparagus in a Brandy, Bechamel White Wine, Cream, Tomato, Onion & Mushroom Sauce, Served with Rice.

## Manzo

#### **Boeuf Stroganoff Smitane £14.50**

Strips os Scotch Fillet Steak in Brandy, Sour Cream, Onions & Mushrooms, served with rice or Pasta

#### Filetto Alla Griglia £20.50

Scotch Fillet Steak & Garnish

Extra Sauces £2.50

Peppered, Diane, Mushroom Sauce.

### Sunday Roast £13.50

## Selection of Wines

White Wines: House Wine £12.50

Sauvignon Blanc £16.50 Pinot Grigio £16.50

Red Wines: House Red £12.50

Merlot £16.50

Chianti Classico £20.50

#### Bistecca Al Ferri £17.50

Scotch Sirloin Steak & Garnish

#### Medaglioni Diane £21.50

Callops of Scotch Fillet Beef in a Brandy, Dijon Mustard, Onion and Cream.

All the main courses are served with Saute Potatoes, Carrot & Broccoli.

#### Extra Vegetables £2.50

Spinach

Courgettes

Cauliflower Cheese

French Fries

Peas

Side of Salad £3.50

# Opening Hours:

**Tuesday To Saturday**: 4:30pm to 9pm **Sunday**: 12noon to 7pm