

APERITIVO

An Aperitivo is an alcoholic drink served before a meal, sometimes as an appetizer, or accompanied with an appetizer. The drink can be somewhat bitter, sweet or light, and serves as a warm-up or opener to a meal.

SPIRITS

PERNOD	£2.95
PIMMS	£2.95
ARCHERS	£2.95
MARTINI BIANCO	£2.95
MARTINI DRY	£2.95
MARTINI ROSSO	£2.95
BEEFEATER	£3.25
TANQUERAY	£3.50
BOMBAY SAPPHIRE	£3.00

A COCKTAIL IS A GREAT APERITIVO

Please see our drinks menu for the full list

BELLINI (all £6.50)
FRESH FRUIT BELLINI'S
Fresh fruit stirred with Prosecco.
Choose from strawberry, white peach, raspberry or passion fruit.
APERITIVO
APEROL SPRITZ £5.95
Aperol topped with Prosecco and soda.

CAMPARI £4.95
With soda or orange.

BUBBLY

VILLA DOMIZIANO PROSECCO FRIZZANTE BRUT (Italy) £5.95	125ml	Bottle	£23.95
Only hand selected grapes are used to make this Prosecco which has intense aromas and flavours of sliced apple and fresh cream followed by a clean, mineral finish with a light fizz.			

VILLA DOMIZIANO PINK PROSECCO FRIZZANTE (Italy) £25.50			
This Prosecco is deep pink in colour with violet reflections. Fruity on the nose with floral hints and a fresh and delicate finish.			

LA SCOLCA RUGRE SPUMANTE BRUT (Italy) £39.95			
Produced between winter and spring using a classic traditional method with only a few months contact with yeast. Light straw in colour, with a fresh, fine and delicate nose. This is a dry, full and well balanced spumante.			

WINE LIST

WHITE WINE

	250ml	175ml	125ml	Bottle
MONCARO TREBBIANO (Italy) £6.10	£4.50	£3.60	£16.95	
A fruity and floral bouquet with hints of citrus fruits. This Trebbiano is full-bodied, fresh and has a harmonious flavour.				
<i>Best with.....SALADS AND FISH</i>				

CHERRY TREE CHENIN BLANC (South Africa) £6.45	£4.80	£3.85	£17.95	
Refreshing and crisp with hints of tropical fruits, pineapple and lemon. The pineapple follows through on to the palate with peach flavours and a zesty finish.				
<i>Best with.....VEGETABLE DISHES AND STRONG CHEESES</i>				

ARDESIA PINOT GRIGIO IGT (Italy) £6.60	£4.95	£3.95	£18.75	
Fine, elegant, clean and intense aromas with a dry taste and flavours of freshly sliced green apple.				
<i>Best with.....DELICATELY SPICED SHELLFISH</i>				

ARESTI SAUVIGNON BLANC (Chile) £6.95	£5.30	£4.30	£19.95	
Tropical fruit notes on the nose with refreshing mango and maracuya flavours.				
<i>Best with.....SALADS AND FISH</i>				

WITTS END CHARDONNAY (Australia) £21.25				
A delicate white wine, full of flavours of tropical fruit, citrus and limes.				
<i>Best with.....FISH AND WHITE MEAT</i>				

VIGNETI VILLAFRANCA FRASCATI DOC (Italy) £22.95				
A fresh, fruity, slightly floral bouquet with hints of ripe fruit that lead into savoury flavours.				
<i>Best with.....SALMON</i>				

WITTS END SAUVIGNON BLANC (New Zealand) £23.95				
Herbaceous and grassy on the nose with tropical fruits and gooseberry flavours.				
<i>Best with.....FISH</i>				

ARGIOLAS VERMENTINO COSTAMOLINO (Sardinia) £29.50				
A subtle, delicate and intense bouquet with a fresh, dry and well defined palate.				
<i>Best with.....SHELLFISH</i>				

DOMAINE OLIVIERA CHABLIS AC (France) £32.95				
An elegant nose that gives way to intense fruit scents with hints of sweet anise and hawthorn. The flavours are dominated by peach preserves and fruit drops.				
<i>Best with.....GRILLED FISH AND TERRINES</i>				

LA SCOLCA GAVI DEI GAVI DOC (Italy) £35.95				
Pale golden colour with fresh lemon and green apple characteristics. Very fresh and clean on the palate.				
<i>Best with.....SEAFOOD</i>				

DESSERT WINE

ARESTI LATE HARVEST GEWÜRZTRAMINER (Chile) £3.25	125ml	37.5cl	Bottle	£14.25
A complex bouquet rich in perfumed flowers, spices and hints of wood. A very sweet wine, but an excellent balance of sugar and acidity gives it a light, fresh finish.				
<i>Best with.....MEDIUM HARD CHEESES, BAKED FRUITS AND PASTRY</i>				

ROSÉ WINE

MONCARO ROSASPINA (Italy) £6.10	250ml	175ml	125ml	Bottle	£16.95
Dry and light to taste, with a delicious balance of citrus fruits, cherry and fruity red berry aromas.					
<i>Best with.....SALADS</i>					

ARDESIA PINOT BLUSH DOC (Italy) £6.75	£5.10	£4.10	£18.95	
Light, fresh and fruity aromas with notes of freshly crushed cranberries and mineral elements.				
<i>Best with.....CHICKEN</i>				

ARGIOLAS SERA LORI IGT (Sardinia) £21.95				
A mid-weight rosé that offers a lovely balance and poise, with suggestions of sweet wild herbs and candied cherries that linger on a delicate finish.				
<i>Best with.....CHICKEN, FISH AND SALADS</i>				

SPECIAL WINES Please see our drinks menu

RED WINE

MONCARO SANGIOVESE IGT (Italy) £6.10	250ml	175ml	125ml	Bottle	£16.95
This Sangiovese blend has a fruity and fragrant bouquet, with notes of pomegranate and bay leaves. The palate is fairly sweet, with young cherry and liquorice flavours balanced with good acidity.					
<i>Best with.....PERFECT WITH PIZZA</i>					

CUSUMANO MERLOT (Italy) £6.80	£5.10	£4.15	£18.95	
Rich, spicy and plummy flavours on the nose with classic Mediterranean flavours on the palate and hints of tobacco and black pepper.				
<i>Best with.....CURED MEATS</i>				

MONCARO MONTEPULCIANO DOC (Italy) £6.95	£5.35	£4.35	£19.95	
A fine, elegant and complex bouquet dominated with aromas of red and black fruits, scents of Mediterranean shrub, and hints of chocolate truffles.				
<i>Best with.....TOMATO PASTA AND SAUCES</i>				

ARESTI ESTATES CABERNET SAUVIGNON (Chile) £7.20	£5.45	£4.35	£20.50	
Deep cherry-red colour with powerful aromas and toasted overtones of sweet vanilla and notes of chocolate, tobacco and mint.				
<i>Best with.....RED MEATS</i>				

WITTS END SHIRAZ (Australia) £22.75				
Deep red in colour, this wine is packed with aromas of spices, blackberries, vanilla and liquorice.				
<i>Best with.....STEAK</i>				

CANTINA DI CUSTOZA BARDOLINO DOC (Italy) £23.50				
A lovely and typical wine from this region. Rich and fragrant with damson fruit on the nose. Could be drunk slightly chilled.				
<i>Best with.....VEAL AND COD</i>				

DON MANUEL VILLAFANE MALBEC (Argentina) £24.50				
This Malbec, with its dense red colour, gives a rich fruit nose of wild berries and blackcurrant. The mouth is lush and full leading to a very well balanced and long finish.				
<i>Best with.....STEAK</i>				

ZENATO VALPOLICELLA SUPERIORE DOC (Italy) £24.95				
A delicate bouquet reminiscent of cherries & wild berries. This is a full bodied red with a velvety, long finish.				
<i>Best with.....RED MEATS</i>				

CUSUMANO NERO D'AVOLA DOC (Sicily) £25.45				
A red of unmistakable personality. Harmonious and rounded with intense aromas of jammy fruits and juniper berries.				
<i>Best with.....LAMB</i>				

FATTORIA DI SCANNANO CHIANTI DOC (Italy) £26.45				
An excellent, fragrant wine with autumnal notes of the forest floor. Harmonious and clean on the palate, dry with good body, great varietal character and length.				
<i>Best with.....STEAK AND LAMB</i>				

SOLAGUEN CRIANZA DOCA RIOJA (Spain) £27.95				
Deep garnet in colour with orange hues and complex aromas of vanilla and toast, with subtle oak and soft spice.				
<i>Best with.....VEAL OR CHICKEN</i>				

CAMPAGNOLA AMARONE CLASSICO (Italy) £39.95				
Intense garnet red in colour with fragrances of violet, pepper and spices. Full and harmonious on the palate with excellent tannins and a velvety smooth taste. Rich and warm with great length.				
<i>Best with.....RICH RED MEATS</i>				



STARTERS

OV	Minestrone Fresh Italian vegetable & pasta soup	£4.75
	Frittelle di Pesce Hearty fishcakes filled with flakes of cod, salmon, potatoes & served with a sweet chilli sauce	£6.95
	Paté della Casa Home-made paté served with melba toast & a berry chutney	£6.95
V	Funghi all'Aglio Button mushrooms sautéed in a garlic & parsley butter	£6.95
	Fegato Chicken livers sautéed with grapes, port & cream, served on a crispy crouton	£7.50
	Polpette al Forno Home-made meatballs served in a tomato sauce & topped with mozzarella cheese	£7.50
V	Fritto Misto Trio of cheese, covered in breadcrumbs, deep fried & served with mixed leaves & a barbecue sauce	£7.50
	Melone E Gamberoni Melon and Prawn cocktail smothered with lashings of Marie rose sauce	£7.95
	Alette Di Pollo Alla BBQ Spicy chicken wings oven baked served with our homemade BBQ sauce & bread	£7.95
O	Prosciutto e Melone Ribbons of parma ham & juicy honey dew melon, drizzled with an Italian dressing	£8.25
OV	Asparagi Asparagus pan-fried with garlic, lemon & parmesan cheese	£8.25
	Calamari Fritti Deep fried breaded squid served with a tartare dip & mixed leaves	£8.50
	Fresca Misto di Pesce Crab, crayfish & prawns served with strawberry, tomato, mayonnaise, mixed leaves & dill	£8.50
	Costolette alla Fresca Italian style juicy ribs in a home-made barbecue sauce	£8.75
	Bresaola Thinly sliced cured beef served with a rocket leaf salad, parmesan cheese & the finest olive oil	£8.75
	Gamberoni Primavera Prawns in a Marie Rose sauce & smoked salmon, served with a mixed leaf salad & bread	£9.75
	Gamberoni Piccanti Tiger prawns and fresh chillies in white wine, parsley & garlic, served on toasted Italian bread	£9.85
	Gamberoni Roma Tiger Prawns, sautéed with garlic, basil, chillies & red onions in a sweet cherry tomato sauce. Served with steamed rice	£10.50
	Antipasto Fresca A platter of Italian meats & seafood	for one £7.95 for two £13.95

MEAT

	Alette Di Pollo Alla BBQ Spicy chicken wings oven baked served with our homemade BBQ sauce & bread	£11.95
	Pollo Principessa Chicken breast pan-fried with asparagus, onions, cream & white wine	£14.50
	Pollo alla Fresca Chicken breast pan-fried with mushrooms, parmesan cheese & onions in a cream sauce	£14.50
	Pollo Alessandra Chicken breast pan-fried with courgettes, onions, aubergines, peppers & basil in a tomato sauce	£14.50
	Pollo Gio Chicken breast pan-fried with sweet bell peppers served with a mild creamy curry sauce	£14.50
	Pollo Valdostana Breaded chicken breast topped with ham, sliced tomato & cheese with a sweet creamy tomato sauce	£14.95
	Pollo Diavolo Chicken strips, pan-fried with peppercorns & brandy in a creamy red wine sauce, served with steamed rice	£14.95
	All chicken dishes except for Diavolo & Alette are served with a mushroom risotto	
	Scaloppa Milanese Thin slices of veal coated in breadcrumbs & pan-fried in butter	£16.25
	Vitello alla Fresca Pan-fried veal with mushrooms, onions, garlic, rosemary & white wine cream	£16.50
	Vitello alla Valdostana Breaded veal topped with ham, sliced tomato & cheese with a sweet creamy tomato sauce	£17.25
	Vitello Zafferano Veal pieces, sautéed with mushrooms, onions & spinach, finished in a cheese sauce & served with new potatoes	£17.25
	All Veal dishes except the Zafferano are served with Spaghetti Napoli	
	Bistecca Della Casa Grilled rump steak cooked to your liking & served with pan-fried onions, mushrooms & tomatoes	£17.95
	Bistecca al Pepe Grilled rump steak cooked to your liking and served with a creamy peppercorn sauce	£18.95
	Bistecca al Dolcelatte Grilled rump steak cooked to your liking & served with a creamy blue cheese sauce	£18.95
	Bistecca Diana Grilled rump steak cooked to your liking & served with french mustard, mushrooms, onions & a brandy & red wine creamy sauce	£18.95
	Bistecca Rossini Grilled rump steak cooked to your liking, served on a crouton base, topped with pate & drizzled with Madeira sauce	£18.95

All steak dishes are served with hand-cut chips

SIDES

V	Patatine Fritte - Hand-cut chips	£3.75
V	Spinaci al Limone - Lemon spinach	£3.75
V	Patate Novelle alia Menta - Minted new potatoes	£3.75
V	Purre di Porri - Leek mash	£3.75
V	Verdure di Stagione - Seasonal vegetables	£3.75
V	Piselli Con Pancetta - Peas with bacon	£3.75
V	Ratatouille - Stewed mixed vegetables	£3.75
V	Parmigiano e Rucola - Parmesan cheese & rocket leaves	£3.95
V	Insalata Mista - Mixed leaf salad	£3.95
V	Insalata di Pomodori - Tomato salad	£3.95

FISH

	Salmone Lucia Steamed Salmon fillet served with a crayfish, cherry tomato & creamy dill sauce. Served with minted new potatoes	£16.50
	Spigola alla Romeo Sea bass fillet served with tiger prawns, red onions, potatoes & lemon zest	£17.95
	Salmone ai Gamberoni Salmon & tiger prawns pan fried with onions, garlic, basil, cherry tomatoes & cream served on a bed of steamed basmati rice	£17.95
	Gamberoni Roma Tiger Prawns, sautéed with garlic, basil, chillies & red onions in a sweet cherry tomato sauce, served with steamed rice	£18.95

BREADS & NIBBLES (All £4.50)

V	Pane e Olive - Bread & Olives	
V	Pizza Bianca all' Aglio - Garlic Pizza bread plain	
V	Pizza Napolitana - Garlic Pizza bread with tomato sauce	
V	Pizza Mozzarella - Garlic Pizza bread with mozzarella cheese	
V	Pizza Piccante e Rosemarino - Garlic Pizza bread with chillies & rosemary	
V	Pizza Pomadori - Garlic Pizza bread with vine cherry tomatoes	
V	Bruschetta - Toasted bread topped with freshly chopped tomatoes, onion & basil	

PIZZA (Additional toppings - £0.99)

V	Pizza Margherita Tomato sauce, mozzarella cheese & oregano	£7.95
	Pizza Calabrese Tomato sauce, mozzarella cheese, hot sausage & mixed olives	£8.75
	Pizza Prosciutto e Funghi Tomato sauce, mozzarella cheese, ham & mushrooms	£9.25
	Pizza Hawaii Tomato sauce, mozzarella cheese, bacon & pineapple	£9.25
V	Pizza Quattro Stagioni Tomato sauce, mozzarella cheese, mushrooms, olives, artichokes & peppers	£9.75
V	Pizza Fresca Tomato sauce, garlic, spinach, peppers & goat's cheese	£9.75
	Pizza Festa di Carne Tomato sauce, chicken, salami, beef, ham, peppers, tomato & mozzarella cheese	£9.95
	Pizza al Tonno Tomato sauce, mozzarella cheese, tuna flakes, sliced onions & parmesan cheese	£9.95
	Pizza Paulina Tomato sauce, chicken, curry sauce, mozzarella cheese, rocket leaves & a creamy mint & lime sauce	£9.95
	Pizza Bolognese Bolognese sauce, mozzarella & parmesan cheese	£9.95
O	Pizza Marinara Tomato sauce, mozzarella cheese, tuna flakes, mussels, clams, prawns, chilli & lemon	£9.95
	Pizza Pollo e Salsiccia Tomato sauce, mozzarella cheese, chicken, chorizo, red onion & chilli	£9.95
	Pizza al Salmone Tomato sauce, smoked salmon, red onion, sour cream, dill & capers	£10.50
	Pizza Calzone A folded pizza stuffed with chicken, beef, garlic, spinach & mozzarella cheese & topped with tomato sauce	£10.50

VEGETARIAN & SALADS

OV	Frittelle di Patate Potato cakes stuffed with mushrooms, parmesan cheese served with a chilli sauce & garden salad	£9.95
V	Melonzana alla Parmigiana Sliced aubergines layered with tomatoes, mozzarella cheese, parmesan cheese & served with a mixed salad	£9.95
OV	Pomodori e Mozzarella Sliced tomatoes, mozzarella cheese, red onions & a balsamic dressing	Small £6.25 Main £9.25
OV	Marinata di Verdure Chargrilled vegetables, aubergines, courgettes & peppers marinated in fresh mint, olive oil, garlic & chilli, served with buffalo mozzarella cheese	Small £6.45 Main £9.50
	Tonno e Fagioli Flakes of tuna, cannellini beans, mayonnaise, red onion, mixed leaves & a balsamic dressing	Small £6.75 Main £9.95
	Insalata di Pollo Caesar Cos lettuce, chicken breast, bacon, anchovies, parmesan cheese with a classic dressing & croutons	Small £6.95 Main £10.95

PASTA & RISOTTO (Small/Starter £6.95)

OV	Spaghetti Napoli Spaghetti served with fresh cherry tomatoes, garlic & basil sauce	£7.95
	Spaghetti alla Carbonara Traditional spaghetti with bacon & a cream sauce	£8.50
	Spaghetti alla Bolognese Spaghetti with slow cooked beef in a tasty, rich, home-made tomato sauce	£8.75
	Spaghetti al Polpetta e Pomodoro Spaghetti with home-made meatballs in a tangy tomato sauce	£9.95
	Spaghetti Frutti di Mare Spaghetti served with fresh mussels, clams, & prawns & bound in a chilli, basil & tomato sauce	£10.50
	Lasagna Layers of pasta and bolognese sauce, baked with mozzarella & parmesan cheese	£9.75
V	Tagliatelle ai Funghi Green & white ribbon pasta, mixed mushrooms, leeks, garlic, cream & parmesan cheese	£9.35
	Tagliatelle di Bertone Green & white ribbon pasta, chicken, bacon, cherry tomatoes, mixed beans, garlic, leeks, basil & a sweet tomato sauce	£9.85
O	Tagliatelle ai Gamberoni Green & white ribbon pasta, tiger prawns, garlic, chilli & a sweet cherry tomato sauce	£10.95
V	Cannelloni Ricotta e Spinaci Fresh pancakes, ricotta cheese, spinach & black pepper topped with a creamy tomato sauce	£9.35
	Cannelloni di Vitello Fresh pancakes filled with mined veal & spinach, baked with a creamy tomato sauce & topped with mozzarella cheese	£9.50
V	Penne Marcotte Penne pasta with pan fried courgettes, aubergines, peppers, olives, red onions & garlic in a sweet tomato sauce	£8.95
	Penne Salmone Penne pasta with pieces of smoked salmon, peas & leeks in a creamy sauce	£9.50
	Penne Pollo e Dolcelatte Penne pasta with thin sliced chicken & dolcelatte cheese in a creamy sauce with cherry tomatoes	£10.50
V	Risotto Mediterraneo Italian rice with courgettes, aubergines, peppers, red onions, mushrooms, leeks, peas, garlic & basil	£9.25
	Risotto al Pollo Italian rice with chicken, prosciutto, courgettes, lemon, leeks, peas & thyme	£9.95
	Risotto ai Gamberoni Italian rice with prawns, garden peas, leek, mint & a creamy sauce	£10.50
	Risotto di Pesce Italian rice with prawns, salmon, mussels, leeks, peas & saffron	£10.50

ALL OUR PRODUCE IS SOURCED FROM LOCAL SUPPLIERS WHERE POSSIBLE & DELIVERED FRESH DAILY. EVERYTHING YOU EAT IS PREPARED ON THESE PREMISES

O - Healthier options recommended by OCL
V - Suitable for vegetarians

