

Wire list

ALTERNATIVE CHAMPAGNE

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House	Bottle	125ml	175ML	250ML
Montepulciano d'abruzzo doc	19.90	4.90	5.50	6.90
Trebbiano igt	19.90	4.90	5.50	6.90
Rosé				
Pinot grigio delle venezie blus	SH 24.90	5.90	6.50	8.60
RED			I	BOTTLE
Merlot igt (Veneto)				25.90
Soft, juicy with good structure, balanced acidi	ity and de	efined t	annin.	
VALPOLICELLA CLASSICO DOC (VEI Well structured, rounded and harmonious wit		OTES.		32.90
CHIANTI CLASSICO DOCG (TOSCAN INTENSE AND CLEAN RUBY RED WITH VANILLA AND FL		rtones c	of viole	34.90 t and iris
PRIMITIVO DI MANDURIA DOC (PUO Deep, dense ruby red with a nose of prunes, date) a hint		31.90 t spices.
NERO D'AVOLA DOC (SICILIA) DEEP RUBY RED FULL-BODIED WINE WITH A NOTES OF	dark frui	ΓS, SPICE	and to	29.90 bacco.
BAROLO DOCG (PIEMONTE) A DEEP RUBY GARNET, FULL BODIED RED. FULL AROMA	s of dried	FRUIT A	nd leat	51.90 HER.
WHITE				
PINOT GRIGIO DELLE VENEZIE DOC Dry, refreshing and crisp wine from Veneto.	(Vene	TO)		25.90
ORVIETO CLASSICO AMABILE DOC (MEDIUM DRY, LIGHT AND CRISP WITH A TOUCH OF SW		A)		25.90
Frascati doc (Lazio) Dry, light, zesty citrus and crispy flavour.				25.90
SAUVIGNON BLANC (FRIULI) PALE SNOW YELLOW WITH A WELL BALANCED DRY FRU	ITY FLAVO	UR.		28.90
GRILLO IGP (SICILIA) BRIGHT STRAW YELLOW, NOTES OF FRUIT AND FLORAL	AROMA.			29.90
GAVI DI GAVI DOCG (PIEMONTE) DRY, BRILLIANT YELLOW, INTENSE SCENT WITH APRICO	DT AND GRA	APEFRUIT	notes.	31.90
Sparkling	ВОТ	TLE 2	00ml	
PROSECCO EXTRA DRY	25	.90	7.20	
Prosecco rosé extra dry	_	.90		
PIPER HEIDSIECK	55	.00		

42.90



Drink list

Soft drink	1/2 pint b	ottle/can	PINT	
Coke/lemonade/tonic/soda	2.90		4.20	
Appletiser/elderflower 275ml		2.90		
Lemon/orange san pellegrino 33	BOML	3.50		
J2O 275ml (app/man - app/ras - ora	A-PAS)	3.50		
Mineral water - sparkling/Still		3.90		
Beer and Cider	1/2 pint b	OTTLE/CAN	DINIT	
		OTTLE/CAIN		
MORETTI	4.50 3.50		6.90 5.90	
MORETTI SHANDY	5.50	4.50	7.90	
PERONI 330ML				
Peroni 0% alcohol 330ml		3.90		
Cider 568ml		4.50		
SPIRITS	Single	Do	OUBLE	
REGULAR SPIRITS	4.90		7.90	
REGULAR SPIRITS WITH MIXER	6.90		9.50	
PREMIUM SPIRITS	6.90		8.50	
Premium spirits with mixer	8.50		9.90	
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COCKTAILS				
Bellini		7.90		
Prosecco, peach juice and granadine.				
Limoncello Bellini		7.90		
Limoncello, Prosecco, frozen raspberries and a dash of lemonade.				
Amaretto sour		7.90		
Amaretto Disaronno, fresh lemon juice, lemon	ade and maras	CHINO CHE	RRY.	
Wendy's Espresso Martini		8.90		
Vodka, Kahlua, Grand Marnier and a shot of es	SPRESSO.			
Limoncello Margarita		8.90		
Tequila, Limoncello, Grand Marnier and Lemoi	nade.			
Aperol Spritz		8.90		
APEROL SPRITZ 6.50 APEROL, PROSECCO AND SODA WATER. (LEMONADE VERSION AVAILABLE)				
Pornstar Martini		8.90		
Passion fruit base, 50ml vodka, hint of vanilla, served with a shot of prosecco.				
Negroni		9.90		
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Gordon's gin, Martini rosso and Campari.









ZUPPA DEL GIORNO (V) £ 6.90

THE CHEF'S CHOICE OF SOUP FOR THE DAY.

BRUSCHETTA CAMPANA (V)

£ 7.90

TOASTED BREAD TOPPED WITH GARLIC BUTTER, RED ONION, FRESH MOZZARELLA AND TOMATO WITH BASIL AND OLIVE OIL DRESSING.

Arancino 🥌



£ 7.90

RICE BALL FILLED WITH BRIE, BACON AND PEAS, DEEP FRIED AND SERVED WITH A SPICY TOMATO SAUCE.

FUNGHI ALL'AGLIO (V)

£ 7.90

OVEN BAKED MUSHROOMS WITH GARLIC BUTTER, PARSLEY AND LEMON, SERVED WITH TOASTED CIABATTA BREAD.

INSALATA CAPRESE (V)

£ 7.90

SLICES OF FRESH TOMATO AND MOZZARELLA CHEESE, DRESSED WITH BASIL AND EXTRA VIRGIN OLIVE OIL.

HALLOUMI ALLA GRIGLIA (V)

£ 8.50

CHARGRILLED HALLOUMI CHEESE SLICES SERVED ON A BED OF FRESH SPINACH DRIZZLED WITH EXTRA VIRGIN OLIVE OIL.

PATE' DI POLLO

£ 8.50

HOMEMADE CHICKEN LIVER PATÉ SERVED WITH MIXED LEAVES AND TOASTED BREAD.

CALAMARI FRITTI

£ 9.50

Fried squid ring, served with Garlic Mayonnaise.

GAMBERONI ALL'AGLIO

£ 10.50

Peeled king prawns in a butter, garlic, white wine and PARSLEY SAUCE.

Cozze alla napoletana 🍑



£ 10.50

SAUTÉED MUSSELS IN A RICH TOMATO SAUCE WITH GARLIC, PARSLEY, WHITE WINE AND CHILLI.

ANTIPASTO ALL'ITALIANA

£10.50

A SELECTION OF ITALIAN CURED MEATS WITH PICKLES AND CHEESE SERVED WITH TOASTED BREAD.



Pasta and Risotto

Main Starter

Lasagna al forno

£ 11.90 £ 9.90

HOME MADE OVEN BAKED LASAGNA.

LINGUINE VEGETARIANE (V)

£ 11.90 £ 9.90

LINGUINE PASTA WITH AUBERGINES, COURGETTES AND MUSHROOMS, IN A GARLIC AND CHILLI TOMATO SAUCE.

Penne all'arrabbiata (V)

£ 10.90 £ 9.90

Penne pasta in Garlic, tomato, white wine, cherry tomato & chilli sauce.

LINGUINE ALLA BOLOGNESE

£ 11.90 £ 9.90

LINGUINE PASTA WITH THE WORLD-RENOWNED MINCED MEAT SAUCE.

LINGUINE ALLA CARBONARA

£ 11.90 £ 9.90

LINGUINE PASTA WITH ONION, PANCETTA AND CREAM FINISHED WITH AN EGG YOLK.

LINGUINE DELLO CHEF

£ 15.90 £ 11.90

LINGUINE PASTA WITH MUSSELS AND KING PRAWNS SAUTEÉD IN EXTRA VIRGIN OIL, GARLIC, WHITE WINE, CHILLI AND CHERRY TOMATOES.

PENNE AL DOLCELATTE (V)

£ 11.90 £ 9.90

Penne pasta in a rich cream and Italian blue cheese sauce.

Penne al salmone e piselli

£ 12.90 £ 9.90

Penne pasta in a smoked salmon, peas, cream, tomato, onion and brandy sauce.

PAPPARDELLE ALLA FINOCCHIONA £ 12.90 £ 9.90

LARGE RIBBON PASTA IN A FRESH SAUSAGE, FENNEL, CHILLI AND CREAMY TOMATO SAUCE.

PAPPARDELLE GAMBERETTI E POLLO

£ 12.90 £ 9.90

LARGE RIBBON PASTA COOKED WITH CHICKEN, PRAWNS, CHERRY TOMATOES IN WHITE WINE AND CREAM SAUCE.

PAPPARDELLE STROGONOFF

£ 12.90 £ 9.90

LARGE RIBBON PASTA COOKED WITH DICED BEEF, MUSHROOMS, FRENCH MUSTARD, TOMATO AND CREAM SAUCE.

RISOTTO VEGETARIANO (V)

£ 13.90 £ 10.90

CLASSIC ARBORIO RICE WITH CLOSED CUP MUSHROOMS, PORCINI MUSHROOMS, PEAS and saffron.

RISOTTO MISTO

£ 13.90 £ 10.90

CLASSIC ARBORIO RICE WITH GARLIC, CHICKEN AND PORCINI MUSHROOMS.

RISOTTO AI FRUTTI DI MARE

£ 15.90 £ 11.90

Arborio rice with mussels, king prawn, shrimps and squid with a touch OF TOMATO.

RAVIOLI ALL'ARAGOSTA

£ 15.90 £ 11.90

Fresh pasta parcels filled with lobster, tossed in a creamy tomato SAUCE WITH PRAWNS.





Theat main courses



FILETTO AL DOLCELATTE

£ 25.90

GRILLED FILLET OF BEEF WITH ITALIAN BLUE CHEESE SAUCE.

FILETTO CASANOVA

£ 25.90

GRILLED FILLET OF BEEF IN A RICH SAUCE OF PINK PEPPERCORNS, FRENCH MUSTARD, CREAM AND A SPLASH OF BRANDY.

FILETTO AL PROSCIUTTO E MOZZARELLA £ 25.90

GRILLED BEEF FILLET IN BRANDY, CREAM AND TOMATO SAUCE. TOPPED WITH MOZZARELLA AND PARMA HAM.

FILETTO ALLA MOSTARDA

£ 25.90

GRILLED FILLET OF BEEF, WITH STRONG TOMATO, COGNAC, French mustard and rosemary sauce.

FILETTO MARE E MONTI

£ 30.90

GRILLED FILLET BEEF WITH PRAWNS, MUSSELS AND MUSHROOMS IN A DELICATE GARLIC AND WHITE WINE SAUCE

POLLO DEL MEDITERRANEO

£ 16.90

CHICKEN BREAST IN A SWEET, CREAMY MARSALA WINE SAUCE WITH PEAS AND ONIONS.

POLLO CREMA E FUNGHI

£ 16.90

CHICKEN BREAST WITH GARLIC, CLOSED CUP MUSHROOMS, WHITE WINE AND CREAM SAUCE.

POLLO PICCANTE



£ 16.90

CHICKEN BREAST WITH MUSHROOM, OLIVES, ROSEMARY, CHILLI AND TOMATO SAUCE.

POLLO AI PEPERONI

£ 16.90

CHICKEN BREAST WITH PEPPERS AND PEAS IN A TOMATO SAUCE.

MAIALE ALLA SENAPE

£ 16.90

PORK FILLET ESCALOPE IN A MUSHROOM, ENGLISH MUSTARD. ROSEMARY AND CREAM SAUCE.

MAIALE ALLA PIZZAIOLA

£ 16.90

PORK FILLET ESCALOPE IN GARLIC TOMATO WHITE WINE, OLIVE AND OREGANO SAUCE.

VITELLO CREMA E FUNGHI

£ 21.95

VEAL ESCALOPE IN A GARLIC, CLOSED CUP MUSHROOMS, WHITE WINE AND CREAM SAUCE.

Saltimbocca alla romana

£ 21.95

VEAL ESCALOPE WITH PARMA HAM, PAN-FRIED WITH BUTTER. PINOT GRIGIO AND SAGE.





Fish main courses

BRANZINO ALL'ACQUA PAZZA £ 23.50 SEA BASS FILLETS COOKED IN GARLIC, ONIONS, TOMATO AND WHITE WINE SAUCE.

PESCE SPADA ALLA SICILIANA £ 22.50 SWORDFISH STEAK COOKED WITH OLIVE OIL, GARLIC, CAPERS, OLIVES, RED ONIONS AND CHERRY TOMATO SAUCE.

SALMONE AL PROSECCO £ 22.50

Fresh salmon fillet in a tomato, red onions and creamy sauce, finished with a splash of Prosecco.

ORATA CON SPINACI E PATATE £ 23.50

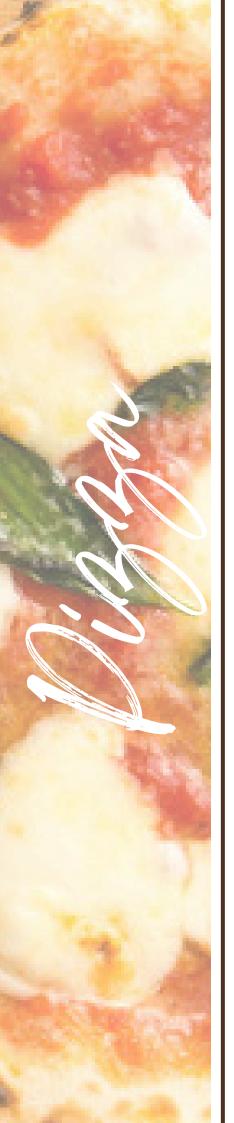
Sea bream fillets pan fried in Garlic, pink peppercorns, fennel seeds and white wine sauce, served on a bed of sautéed potatoes and baby spinach.

PLEASE NOTE FISH AND MEAT DISHES ARE ALL SERVED WITH FRESH VEGETABLES.

Side dishes

CLASSIC GARLIC BREAD	£ 4.50
Classic garlic bread with mozzarella	£ 5.50
Garlic pizza bread with mozzarella	£ 6.90
Skinny fries	£ 3.50
Olives and toasted bread	£ 3.50
Tomato and onion salad	£ 3.50
MIXED SALAD	£ 3.50
FRESH VEGETABLES	£ 3.90











MARGHERITA (V)

£ 9.95

CLASSIC MOZZARELLA CHEESE AND TOMATO SAUCE PIZZA.

PIZZA AL PROSCIUTTO

£ 12.95

PIZZA WITH TOMATO SAUCE, MOZZARELLA CHEESE, Parma ham, rocket leaves and parmesan flakes.

PIZZA AI QUATTRO FORMAGGI

£ 11.95

Pizza with Mozzarella, Provolone, Parmesan and GORGONZOLA CHEESE.

Please note this is a "Pizza Bianca", so is not a tomato base pizza.

Pizza vegetariana (V)

£ 10.95

Pizza with mozzarella cheese, tomato sauce and FRESH MIX VEGETABLES.

Pizza al salame piccante 🍑

£ 11.95

Pizza with spicy salami, spianata and salame NAPOLI WITH TOMATO SAUCE AND MOZZARELLA CHEESE.

Pizza Bellini

£ 12.95

Pizza with mozzarella cheese, tomato sauce, tuna. OLIVES AND RED ONIONS.

Calzone 🛩



£ 11.95

FOLDED PIZZA WITH TOMATO, MOZZARELLA, MUSHROOMS AND SALAMI, TOPPED WITH A CHILLY TOMATO SAUCE.

Pizza pepperoni

£ 10.95

Pizza with mozzarella cheese, tomato sauce and ITALIAN PEPPERONI SALAMI.

Pizza ai frutti di mare

£ 15.95

Pizza with mozzarella cheese, tomato sauce, MUSSELS, PRAWNS AND SQUIDS.

Please note pizza is not available at lunchtime



Cheesecake of the week	£	7.50
ASK A MEMBER OF THE STAFF FOR THE FLAVOUR OF THE WEEK.		
Nemesis	£	7.50
Luxurious, rich dark chocolate torte, with vanilla ice cream or fresh cream.		
TIRAMISU CLASSIC ITALIAN COFFEE FLAVOUR DESSERT.	£	7.50
CRÈME BRÛLÉE	£	7.50
RICH CUSTARD BASE TOPPED WITH A TEXTURALLY CONTRASTING LAYER OF HARDENED CARAMELIZED SUGAR.		
SGROPPINO	£	7.50
Refreshing alcoholic drink/dessert based on Italian lemon sorbet and Prosecco.		
ITALIAN ICE CREAM AND SORBET	£	7.50
ASK A MEMBER OF THE STAFF FOR THE AVAILABLE FLAVOURS.		
FUDGE CAKE	£	6.90
Warm chocolate fudge cake served with a scoop of vanilla ice cream.		
AFFOGATO AL CAFFÈ	£	7.50
Vanilla ice cream "drowned" with a shot of hot espresso and Amaretto liqueur.		
Cheese and biscuits	£	9.95
Selection of our favourite Italian cheeses served with biscuits.		
COFFEE AND SWEET SICILIAN PASTRY AMERICANO, CAPPUCCINO OR LATTE AND A CHOCOLATE AND HAZELNUT OR LEMON PASTRY.	£	4.90

