

** Desserts ** Who can possibly resist one of our delicious desserts?

Lemon and Mascarpone Cheesecake (n)	4.95
Lemon and mascarpone cheesecake on a biscuit base topped with flaked almonds and served with crème fraîche.	
Tiramisu (v)	4.95
Vanilla sponge soaked in espresso coffee syrup layered with mascarpone and marsala cream and dusted with chocolate.	
Honeycomb Cheesecake (v)	4.75
A rich and creamy cheesecake on a cookie base, with crunchy honeycomb chocolate pieces.	
Semi Freddo Profiteroles with Hot Chocolate Sauce (v)	5.25
Profiteroles filled with Italian style soft ice cream covered in hot chocolate sauce.	
Torta di Mele (v) (n)	4.95
A shortcrust pastry tart filled with baked apples, almond cream and butter crumble topping, served hot with vanilla ice cream.	
Chocolate Cake (v) (n)	4.75
An indulgent chocolate cake served with vanilla ice cream.	
Sorbetti (v)	3.45
Choose from fruity refreshing al limone (lemon) or al lampone (raspberry).	
Ice Cream (v)	2.95
Two scoops of rich ice cream, choose from vanilla, strawberry or chocolate.	

Sticky Toffee Pudding for two (v)	7.25
Sticky, light and totally delicious, this truly indulgent dessert is perfect for two to share. Served with two scoops of vanilla ice cream – and two spoons!	

Recioto di Soave Sartori	4.95
A glass of sweet dessert wine with dried fruit aromas, sensational with or without dessert!	

** Hot Drinks ** Finish off your meal Italian-style.

Caffè	Large	Regular
Cappuccino	2.45	1.95
Latte	2.45	1.95
Fresh Ground Coffee	2.15	1.75
Mocha	2.45	1.95
Espresso		1.65
Double Espresso		1.95
Double Macchiato		1.95

All of our coffees are available as decaf.

Tè

Pot of Traditional English/Earl Grey	2.15
Fresh Mint Tea	1.55
Speciality Teas	1.75
– Camomile	
– Cranberry & Raspberry	
– Lemon & Ginger	
– Peppermint	
Hot Chocolate	2.45

(v) – Vegetarian dishes. (n) – Dishes containing nuts. Please note other dishes may contain traces of nuts as nuts are stored and prepared on premises. Please discuss any dietary requirements with the restaurant manager. Please note in some of our dishes olives are served with their stones. Dessert wine: Glass - 100ml.



Ask to see our **Specials Board** for lots of **mouthwatering dishes** from our chef!

Warm Spinach, Artichoke and Mushroom Dip

6.75

Dip served with toasted rosemary ciabatta and grissino alle olive bread - Perfect for sharing.

** Antipasti ** *A few dishes to get your taste buds going*

Garlic Pizza Bread (v)	3.45	Prosciutto and Mozzarella Crostini	4.65
Garlic Pizza Bread with Cheese (v)	3.95	Oven-baked parcels of baby mozzarella and prosciutto ham on a lightly toasted garlic crostini. Served with a fresh rocket salad drizzled with a balsamic glaze.	
Marinated Olives (v)	1.95	Chevre Grill (v)	4.55
Gamberi al Forno	5.95	Marinated king prawns baked in a tomato, basil and chilli sauce. Served with a rocket and grana padano cheese salad and toasted ciabatta bread.	
Minestrone Soup (v)	3.95	Mushrooms al Forno	4.95
Bruschetta (v)	4.45	Baked mushrooms stuffed with mozzarella, grana padano cheese, chopped mushrooms, onions, garlic and breadcrumbs. Served with mixed salad leaves and garlic mayonnaise.	

** Pizza & Calzone ** *We make our pizzas fresh to order, first we stretch the dough, add our special tomato sauce and finely diced mozzarella, then bake them in our traditional stone oven*

Fiorentina	7.75	Vegetariana (v)	7.75
Fresh baby spinach, grana padano cheese and black olives, all topped off with a fresh egg.		Slices of lightly grilled aubergine, roasted peppers, caramelised onions and mushrooms.	
Napoletana (new recipe)	8.75	Four Seasons	8.45
Marinated king prawns, tuna, anchovies, black olives, caramelised onions, capers and fresh dill.		Prosciutto, pepperoni, artichokes, mushrooms, capers, black olives and fresh rosemary.	
Vesuvio	8.45	Tropicale	7.75
Spicy pepperoni, roasted red peppers and fresh red chillies on a base flavoured with red chilli flakes.		Ham, mushrooms and juicy pineapple chunks.	
Margherita (v)	5.95	Calzone di Pollo e Pancetta	8.95
The all-time mozzarella and tomato classic.		A folded pizza of sliced chicken breast, pancetta, sautéed leeks, mushrooms, mozzarella and our classic pomodoro sauce, brushed with garlic butter and sprinkled with grana padano cheese and served with a salad garnish.	
Stromboli	7.95	Calzone con Funghi e Formaggio (n)	8.55
Topped with pepperoni sausage.		A folded pizza of goats' cheese, three types of mushroom, fresh spinach, green pesto, mozzarella and our classic pomodoro sauce brushed with garlic butter and sprinkled with grana padano cheese and served with a salad garnish.	
Festa di Carne	8.75		
Prosciutto, pepperoni, pancetta, red onion and fresh rosemary.			
Pollo Piccante	8.45		
Lightly marinated chicken, mushrooms and roasted red peppers.			
Reine	7.85	Why not add an extra topping?	
Ham, mushrooms and black olives.		Meat/Fish 1.20 Vegetable 0.80 Cheese 1.00	
Quattro Formaggi	7.35		
Mozzarella, gorgonzola, goats' and grana padano cheeses.			

if you fancy being **creative** with your order, we'd **love** to change things to suit you, just ask!

** Insalata ** *Made from only the very freshest ingredients, our salads are simply delicious*

Filetto di Salmone all'Insalata	11.45	Chicken Caesar Salad	8.95
Fresh salmon fillet roasted and served hot on a salad of rocket, baby spinach, asparagus, avocado, green beans, red onions and cherry tomatoes, dressed with an orange and tarragon dressing.		Seasoned pan-fried chicken breast served on cos lettuce with freshly toasted ciabatta croutons, and a classic Caesar dressing. Sprinkled with grana padano cheese.	
Insalata Pollo Pancetta	8.95	Formaggio di Capra (v)	8.55
Pan-fried chicken breast and crispy pancetta served on a salad of avocado, red onion, cherry tomatoes, cos lettuce and baby spinach, tossed in a light honey and mustard dressing.		Ciabatta bread topped with grilled goats' cheese and balsamic caramelised onions served on a mixed leaf salad drizzled with a balsamic and olive oil dressing.	
Chef's Salad	8.75		
Prosciutto, avocado, baby mozzarella, tomatoes, egg, artichokes, cucumber, black olives, peppers, red onion and mixed leaves, drizzled with our lemon infused oil.			

** Pasta & Risotto ** *Always freshly cooked, so it's never ready before you are*

Spaghetti alla Bolognese	7.95	Penne al Pollo Gorgonzola	8.95
Spaghetti Gamberi e Rucola	9.25	Seasoned chicken breast and baby spinach in a creamy gorgonzola and grana padano cheese sauce.	
Marinated king prawns cooked in caper butter, white wine and a little pomodoro sauce, tossed into spaghetti with fresh rocket. Finished with a squeeze of lemon and garnished with lemon zest and oven-roasted tomatoes.		Penne e Pollo Pomodorini Basilico	8.45
Fusilli alla Cacciatora	8.55	Marinated chicken breast, oven-roasted tomatoes and mushrooms, in a tomato, garlic and fresh basil sauce.	
Marinated chicken breast, wild mushrooms, red chillies, fresh thyme and garlic, cooked in butter and finished with baby spinach.		Penne del Giardino (v)	7.45
Spaghetti Carbonara	7.95	Oven-roasted courgettes, peppers, red onion, cherry tomatoes, green beans with peas and baby spinach in a light tomato sauce.	
Our version of this creamy Italian classic is made with smoked pancetta, pecorino and grana padano cheeses, garlic and fresh parsley.		Penne Paesana (n)	8.55
Spaghetti e Polpette	7.95	Marinated chicken and sautéed mushrooms in a green pesto sauce topped with toasted pine nuts.	
Meatballs served in a spicy tomato sauce with mushrooms, garlic and green chillies.		Ravioli Burro e Pesce	9.25
Spaghetti al Pomodoro (v)	5.95	Crayfish, crab, smoked salmon and mascarpone cheese all packed into large ravioli parcels, tossed in a white wine, spring onion and dill sauce and topped with fresh rocket.	
Our classic sauce is made from freshly chopped tomatoes, torn basil and ground black pepper. Ask us to add chillies if you would prefer it hot.		Risotto Pollo e Funghi	10.95
Mezzelune ai Funghi Porcini (v)	8.95	Chicken breast slices, sautéed fresh wild mushrooms, cream, white wine, grana padano cheese and fresh thyme.	
Wild porcini mushrooms blended with ricotta cheese and wrapped in an egg pasta ravioli, served in a creamy wild mushroom, thyme and white wine sauce and garnished with sautéed oyster mushrooms.		Risotto Vegetariana (v)	8.95
		Vegetable risotto made with cream and white wine, courgettes, caramelised leeks, peas, oven roasted tomatoes, artichoke and black olives.	

** Al Forno ** *Baked to sizzling perfection in our traditional stone oven*

Terrina Mediterranea (n)	9.25	Parmigiana di Melanzane	8.25
Chicken breast and marinated king prawn casserole, baked in a rich tomato sauce with butter beans, black olives, red peppers, garlic, pine nuts, raisins, fresh orange juice, white wine and herbs, served with toasted rosemary ciabatta bread and a side salad.		Baked sliced aubergines layered with garlic, tomato and fresh basil sauce, sprinkled with grana padano cheese and topped with creamy béchamel sauce and served with a side salad.	
Fusilli con Pollo al Forno (n)	8.95	Penne al Pollo della Casa	8.75
Chicken breast slices, broccoli and courgette in a creamy cheese sauce seasoned with fresh flat leaf parsley and topped with pesto and grana padano cheese breadcrumbs.		Seasoned chicken breast and mushrooms in a creamy wild mushroom sauce with fresh thyme and white wine, topped with melted grana padano cheese.	
Polpette al Forno	8.25	Lasagne	8.55
This dish from Milan has beef meatballs, fire-roasted peppers, caramelised onions, chillies, garlic, our pomodoro sauce, penne pasta and melted cheese.		Our four layer lasagne is made using egg pasta, our very own bolognese sauce and a delicate béchamel. Each layer is seasoned and has grana padano cheese.	

** Sides ** *Some small dishes to add to your meal*

Mixed Salad (v)	2.95	Caesar Salad	3.95	Insalata	4.25	Rocket and Grana Padano Cheese Salad	2.45	Ciabatta Bread (v)	2.55
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