



Nibbles

Marinated olives	£7.10	V
Focaccia bread with olive oil and balsamic	£8.30	VV
Garlic bread	£9.95	V
Garlic bread with cheese	£11.95	V

Starters

Insalata Caprese	£12.95	V
Fresh Buffalo mozzarella and tomato with basil oil		
Affettato Misto	£17.95	
Slices of mixed cured meats with focaccia bread		
Frittura Mista	£17.95	
Deep-fried white bait with calamari and Tiger prawns		
Zuppa del Giorno	£10.95	VV
Soup of the day served with focaccia bread		
Gamberoni al Ginger	£17.95	
Tiger prawns in ginger sauce served with focaccia		
Gamberoni Amalfi	£17.95	
Tiger prawns, spicy salami and mushrooms in a spicy cherry tomato sauce		
Funghi Amalfi	£13.95	V
Mushrooms sautéed with garlic and white wine topped with mushroom ravioli in a creamy consomme		
Bruschetta Amalfi	£10.95	V
Focaccia bread with marinated tomato, rocket and parmesan		
Carpaccio di Manzo	£17.95	
Fresh cured fillet marinated in truffle oil and balsamic served with rocket and parmesan		

Pasta

Tagliatelle Bolognese	£19.95	
Tagliatelle Amalfi	£21.95	
Mushrooms and pancetta with truffle oil in a creamy sauce		
Tagliatelle Salmone	£22.95	
Smoked salmon with prawns in a brandy sauce with caviar		
Tagliatelle Mari e Monti	£24.50	
Spicy salami, tiger prawns, goats cheese, spinach and courgette and caviar		
Tortellini al Ragu	£19.55	
Spinach and ricotta tortellini in a Bolognese sauce		
Tortellini Funghi e Dolcelatte	£21.55	V
Spinach and ricotta tortellini in a creamy black pepper and mushroom sauce with Dolcelatte cheese		
Tortellini Gambero e Zucchine	£24.50	
Tortellini with prawns, courgette and caviar in a creamy vodka based sauce		
Pasta Arrabiata	£15.95	VV
Tomato, chilli and black pepper in Napolitana sauce		
Pasta Amatriciana	£18.95	
Pancetta and chilli in Napolitana sauce		
Pasta Sofia	£19.95	
Tender slices of chicken breast and mushrooms in a creamy sauce		
Linguine Marinara	£24.50	
Mixed seafood linguine in white wine and Napolitana sauce topped with caviar		
Linguine Carbonara	£21.50	
Pancetta and black pepper in a creamy, egg yolk sauce		

Risotto

Salmon e Asparagi	£22.95	
Smoked salmon and prawn risotto with asparagus in a white wine and black pepper sauce		
Alla Spigola	£23.95	
Seabass fillet served on seabass risotto with cherry tomatoes and a touch of chilli		
Amalfi	£21.95	
Mushroom and pancetta risotto with truffle oil and parmesan		
Pescatora	£24.50	
A mixed seafood risotto topped off with caviar		
Funghi	£19.95	V
A mixed mushroom risotto		
Di Vedure	£19.95	VV
A mixed vegetable, seasonal risotto		

Pizza

Margherita	£16.50	V
Tomato, mozzarella and basil		
Parma	£18.95	
Rocket, mozzarella, prosciutto di Parma and parmesan		
Quattro Stagioni	£18.95	
Mozzarella, mushroom, artichoke, olives and ham		
Fiorentina	£18.95	V
Tomato, mozzarella, asparagus and spinach topped with an egg		
Quattro Fromaggi	£18.95	V
Tomato with four mixed cheeses		
Vegetarian	£18.95	V
Mozzarella, courgette, peppers, mushroom and artichoke		
Nailsworth	£18.95	
Mozzarella, courgette, cherry tomatoes, pepperoni, parmesan and asparagus		
Diavola	£18.95	
Mozzarella, pepperoni, ham and chilli		
Pescatore	£19.95	
Mozzarella with mixed seafood		
Crudo e Dolcelatte	£18.95	
Tomato, mozzarella, Parma ham and dolcelatte		
Amalfi	£19.95	
Rocket, mozzarella, prosciutto di Parma, cherry tomatoes, onion and pepperoni		
Bolognese	£18.50	
Bolognese sauce topped with mozzarella		
Napoli	£18.50	
Tomato sauce, oregano, capers and olives		

Secondi

Filetto alla Griglia	£35.95
Grilled 9oz fillet steak served with roast vegetables	
Bistecca alla Griglia	£31.95
Grilled 9oz ribeye steak served with roast vegetables	
Tagliata di Manzo	£32.95
8oz strips of fillet steak done to perfection served on a bed of rocket with cherry tomatoes, parmesan shavings, olive oil and balsamic	

Additional Sauces

£7.00

Amalfi - Mushroom, pancetta and black pepper sauce
Peppercorn - Our speciality black pepper sauce
Dolcelatte - Dolcelatte cheese sauce

Costolette di Agnello	£29.95
Grilled lamb chops cooked in a sauce of specially selected mushrooms and a blend of Italian herbs	
Pollo Grigliato	£19.95
Grilled chicken breast with parmesan, rocket and cherry tomatoes	
Pollo Marsala	£23.95
Chicken breast and mushrooms in a creamy Marsala wine sauce served with roast vegetables	
Pollo Milanese	£23.95
Breaded chicken breast served with a 1/2 portion of spaghetti Napoli or Arrabiata	
Pollo Funghi	£22.95
Chicken breast with mushrooms and cream served with roast vegetables	
Vittello Milanese	£29.95
Breaded veal served with a 1/2 portion of spaghetti Napoli or Arrabiata	
Vittello Funghi	£29.95
Veal in mushroom sauce served with roast vegetables	
Vittello al Limone	£29.95
Veal in a zesty lemon sauce served with roast vegetables	
Tonno Amalfi	£24.95
Tuna fillet in a cherry tomato sauce with mixed seafood and roast vegetables	
Branzino all'Acqua Pazza	£29.95
Seabass fillet baked with cherry tomatoes, asparagus, white wine and garlic served with roast vegetables	
Salmone Positano	£28.95
Salmon fillet pan-fried in a creamy lemon and mixed herb sauce topped with asparagus and tiger prawns served with roast vegetables	
Agnello Barolo	£29.95
Slow cooked lamb shank in a rosemary and mushroom sauce served with roast vegetables	

Sides

Chips	£6.10
Spinach	£6.95
Garlic mushrooms	£6.95
Rocket salad	£6.95
Mixed salad	£6.95
Mixed roast vegetables	£6.95

Dessert Menu

Dolce

Tiramisu	£9.00
Pannacotta	£8.00
Affogato with Amaretto	£9.00
Crème Brûlée	£9.00
Gelato	£7.00
Sorbetto	£7.00
Profitt Scuro	£9.00
Genovese Cheesecake	£9.00
Piatto di Formaggio	£16.00
Cannoli con Gelato	£9.00

Hot Drinks

Espresso	£3.50
Double Espresso	£3.95
Tea	£3.95
Latte	£4.10
Mocha	£4.10
Liquor Coffee	£8.50
Cappuccino	£4.10
White Coffee	£4.10
Black Coffee	£3.95