



Menu

Nibbles

Marinated olives VV	£7.50
Focaccia bread with olive oil and balsamic VV	£8.95
Garlic bread V	£11.95
Garlic bread with cheese V	£13.95

Starters

Insalata Caprese V Buffalo mozzarella with vine tomatoes, finished with basil oil	£12.95
Affettato Misto Selection of Italian cured meats served with focaccia	£17.95
Fritto Misto di Mare Crispy fried whitebait, calamari and tiger prawns, served with sauce	£17.95
Zuppa del Giorno VV Soup of the day served with focaccia	£11.95
Gamberoni al Ginger Tiger prawns in ginger sauce served with focaccia	£17.95
Gamberoni Amalfi Tiger prawns, spicy salami & mushroom in a rich cherry tomato sauce	£17.95
Funghi Amalfi V Sautéed mushrooms with garlic and white wine, topped with mushroom ravioli in a light creamy consommé	£13.95
Bruschetta Amalfi V Focaccia bread with marinated tomato, rocket and parmesan	£11.95
Carpaccio di Manzo Thinly sliced cured beef, marinated in truffle oil and balsamic, served with rocket and parmesan	£17.95

Pasta

Tagliatelle Bolognese	£21.50
Tagliatelle Amalfi Mushrooms and pancetta with truffle oil in a creamy sauce	£23.50
Tagliatelle Salmone Smoked salmon with prawns in a brandy sauce finished with caviar	£24.50
Tagliatelle Mare e Monti Spicy salami, tiger prawns, goat's cheese, spinach, courgetti & caviar	£24.95
Tortellini al Ragù Spinach & ricotta tortellini in a rich, slow-cooked Bolognese sauce	£22.50
Tortellini Funghi e Dolcelatte V Spinach & ricotta tortellini in a creamy black pepper & mushroom sauce with Dolcelatte cheese	£23.10
Tortellini Gambero e Zucchine Tortellini with prawns, courgette in a creamy vodka sauce, finished with caviar	£24.50
Pasta Arrabbiata VV Tomato, chilli and black pepper in a gently spiced Napoli sauce	£16.50
Pasta Amatriciana Pancetta and chilli in a classic Napoli tomato sauce	£19.50
Pasta Sofia Tender chicken breast and mushrooms in a smooth, creamy sauce	£21.50
Linguine Marinara Mixed seafood in a white wine and Napoli sauce, finished with caviar	£25.50
Linguine Carbonara Pancetta and black pepper in a creamy egg yolk sauce	£23.50

Risotto

Salmone e Asparagi Smoked salmon and prawn risotto with asparagus in a white wine and black pepper sauce, finished with caviar	£23.95
Alla Spigola Seabass fillet risotto with cherry tomatoes and chilli, finished with caviar	£24.95
Amalfi Mushroom and pancetta risotto with truffle oil and parmesan	£21.95
Pescatora Seafood risotto with calamari, prawns & mussels, finished with caviar	£24.95
Funghi V Creamy risotto with a selection of wild mushrooms, topped with parmesan	£19.95
Di Vedure VV A seasonal mixed vegetable risotto	£19.95

Pizza

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

Secondi

Côte de Boeuf 17oz steak on the bone, served with a side and sauce of your choice	£59.95
Bistecca alla Griglia Grilled 9oz ribeye steak, served with roast veg	£31.95
Tagliata di Manzo 9oz strips of fillet steak done to perfection served on a bed of rocket with cherry tomatoes, parmesan shavings, olive oil and balsamic	£32.95

Additional Sauces £7

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

Costolette di Agnello Grilled lamb chops in a rich mushroom sauce with a blend of Italian herbs	£29.95
Pollo Grigliato Grilled chicken breast with parmesan, rocket and cherry tomatoes	£21.95
Pollo Marsala Chicken breast and mushrooms in a creamy Marsala wine sauce, served with roast veg	£24.95
Pollo Milanese Breaded chicken breast served with a portion of spaghetti Napoli or Arrabbiata	£25.95
Pollo Funghi Chicken breast with mushrooms and cream served with roast veg	£24.95
Vitello Milanese Breaded veal served with a portion of spaghetti Napoli or Arrabbiata	£29.95
Vitello Funghi Veal in mushroom sauce served with roast veg	£29.95
Vitello al Limone Veal in a zesty lemon sauce, served with roast veg	£29.95
Tonno Amalfi Tuna fillet in cherry tomato sauce with seafood, served with roast veg	£27.95
Branzino all'Acqua Pazza Seabass fillet baked with cherry tomatoes, asparagus, white wine and garlic, served with roast veg	£29.95
Salmone Positano Salmon fillet pan-fried in a creamy lemon and mixed herb sauce, topped with asparagus and tiger prawns, served with roast veg	£28.95
Wild Seabass Fresh wild seabass (1kg), oven-baked and served with rocket salad	£40
Agnello Barolo Slow cooked lamb shank in a rosemary and mushroom sauce, served with roast veg	£32

Sides

Chips	£6.50
Spinach	£7.10
Garlic mushrooms	£7.10
Rocket salad	£7.10
Mixed salad	£7.10
Mixed roast vegetables	£7.10