Antipiasti (Starters)

Olive Di Trapani V Vv — £4.15
Selection of Sicilian olives

Olive Ascolane — £4.95
Stuffed olives with mincemeat, rolled in breadcrumbs and deep fried

Zuppa del Giorno V Vv Gl — £5.25
Soup of the day

Tagliere Pane e Olive V Vv — £5.95
Rustic bread and Sicilian olives

Pane all aglio e Burro V Vv — £4.50
Rustic garlic bread

Pane all aglio e Mozzarella V — £5.90
Garlic bread with cheese

Bruschetta Rustica Romana Vv — £5.90
Toasted rustic bread topped with fresh chopped tomatoes and Italian herbs

Funghi Ripieni Al Dolcelatte V — £8.20
Forest mushrooms stuffed with dolcelatte cheese and rolled in breadcrumbs, deep-fried and served with honey and Marie Louise sauce.

Funghi all aglio e Peperoncino Gl V — £8.20
Forest mushrooms cooked in garlic with fresh chilli

Italian Tricolore V Gl — £9.10
Avocado, tomatoes, buffalo mozzarella finished with fresh basil & south Italy Virgin olive oil

Melanzane Parmigiana V — £7.50
Fried aubergine, served with mozzarella, tomato and parmesan

Caprese di Mozzarella di Bufala V Gl — £8.95
Buffalo mozzarella with ripe tomato and home made pesto

Gamberetti Piccanti Gl — £8.95
Baby prawns cooked with tomato & chilli

Camembert fritto con Salsa di Mirtilli V — £8.50
Camembert pieces deep fried and served with cranberry sauce

Frittura di Calamari — £9.10
Deep fried calamari served with tartare sauce

Bianchetti Fritti — £7.95
Fried Whitebait served with tartare sauce

Arancini di Montalbano — £8.75
Sicilian fried stuffed arborio rice balls with chorizo peas and mozzarella

Tagliere di Salumi Gl — £10.50
Selection of sliced cured meat served the traditional way

Gamberoni Al Burro e Aglio Gl — £11.95
Large King prawns pan fried and served with butter and garlic sauce

V Vegetarian
Vv Vegan
Gl Gluten Free
Hot
Very hot
Hottissimo

If you have any food allergies please speak to the manager on duty. We have a working kitchen with handmade Italian food. Whilst we will make every effort to accommodate your dietary requirements, we can not guarantee that your meal will be free from traces of allergens.

Pasta Tradizional (Traditional pasta)

Spaghetti Al Pomodoro e Basilico — £10.50
V Vv *Spaghetti with fresh home made Napoli sauce and basil*

Spaghetti Al Ragu Bolognese — £13.25
Spaghetti with fresh bolognese made with our secret recipe

Spaghetti alla Carbonara — £13.25
Spaghetti with bacon cream egg and Parmesan

Penne Arrabbiata — £13.25
Penne with chilli tomato and smoked bacon

Penne Damiano V — £14.95
Penne pasta, cooked with pan fried tomato sauce, cream, mozzarella and melanzane parmigiana.

Tagliatelle Salmon Affumicato — £15.95
Tagliatelle pasta with a delicious smoked salmon onion and Rose Wine sauce

Gnocchi da Vinci's — £15.95
Home made gnocchi cooked with bolognese mushrooms cream and rosemary

Gnocchi Al 4 Formaggi e Spinaci V — £15.95
Home made pasta cooked with 4 different cheeses spinach and cream sauce

Lasagne — £15.20
Homemade traditional lasagne

Cannelloni Della Casa — £15.20
Home made pasta filled with a delicious mince, spices and covered with bechamel and tomato sauce

Linguine Frutti di Mare — £17.95
Homemade special recipe tomato sauce, fresh local seafood & white wine served in a parcel

Pasta Speciale (Special pasta)

Linguine Al Sugo di Carne — £19.25
Linguine with fillet steak medallions in a rich red wine sauce with wild mushrooms, bacon and onions

Linguine Crazy Alfredo — £18.50
This is not for the faint hearted Chicken chorizo bacon ham cream and Parmesan, chilli and pesto

Linguine alla Tarantina — £19.50
Linguine with pesto, monkfish, King prawns, garlic and chilli

Tortellini Sofia Loren — £18.50
Homemade tortellini cooked with parma ham cream and sage

Spaghetti Papa — £15.75
Spaghetti with Papa's homemade traditional meatballs

Seasonal Salads

Insalata di Cesare — £13.95
Italian Ceasar Salad with fresh green leaves, parmesan, chicken pieces, anchovies croutons and seasonal dressing.

Insalata di Tonno Nicoise — £13.95
Leafy salad with tuna, boiled eggs, anchovies, scillian olves with beriotti beans

Insalata Di Medaglioni & Gamberoni — £18.95
Medallions of beef with king prawns and salad

Salmone Tagliata — £14.50
Roasted fillet of salmon topped with rocket parmesan, caramelised red onion and sweet balsamic vinegar

Risotto

Risotto Al Frutti di Mare Gl — £17.95
Arborio risotto rice cooked with a delicious fresh local seafood sauce served in a copper pan

Risotto Al 4 Formaggi e Spinaci Gl — £16.95
Arborio risotto cooked with a delicious 4 cheese and spinach sauce.

Carni (meat dishes)

All meat dishes served with potatoes of the day

Pollo Milanese With Pasta £15.95
Supreme of chicken deep-fried and served with spaghetti Napoli

Pollo all Aglio Gl £16.95
Supreme of chicken cooked with garlic cream and mushroom sauce

Pollo Parmigiana £16.95
Supreme of chicken served with melanzane parmigiana and mozzarella

Pollo Calabrese Gl £16.95
Chicken supreme with tomato sauce, fresh chilli, black olive, shiaccita sausage, soft nduja sausages, garlic and finished with buffalo mozzarella and fresh basil

Veal Milanese £18.50
Slices of veal rolled in breadcrumbs and fried in olive oil

Veal Saltimbocca £18.50
Slices of veal topped with Parma ham sage butter and white wine sauce

Veal alla Cream Gl £18.50
Slices of veal cooked with cream mushrooms and white wine

Creamy Beef Stroganoff £21.50
Strips of prime fillet steak cooked in Italian brandy and a cream and mushroom sauce, served with rice

Bistecca Ai Funghi Gl £18.95
Prime cured sirloin steak cooked with a fresh wild mushroom sauce with cream and white wine.

Bistecca alla Bismarck Gl £18.95
Prime cured sirloin steak cooked with 2 sunny side up fried farmed eggs

Filetto alla Griglia Gl £21.50
Prime filetto grilled to your liking

Filetto Al Pepe Verde £21.50
Prime fillet cooked with a delicious spicy pepper and brandy sauce

Filetto Dolcelatte £22.00
Prime fillet served with a delicious mushrooms cream dolcelatte & brandy sauce

Tornedo Royal £23.50
Prime fillet served with a powerful red wine, mushroom, smoked bacon and brandy sauce

Tornedo Da Vinci £23.50
Prime fillet of beef topped with prosciutto ham, fresh homemade pate and dolce latte cheese, covered with Madeira sauce.

Pizzas

Extra Special sourdough, made from Mama's Special Recipe! Rustic & extra light!

Gluten-free base available on request + £2

Pizza Principessa Margherita V £11.25
Sourdough base with tomato e mozzarella

Pizza Monnalisa £13.50
Sourdough base with tomato mozzarella mushrooms and ham

Pizza Hawaiana £13.50
Sourdough pizza base with tomato mozzarella ham and pineapple

Pizza American Hot £13.50
Sourdough base with tomato sausage & chilli

Pizza 4 Stagioni I V £15.50
Sourdough pizza base with artichokes olives asparagus mushrooms sundried tomatoes and mozzarella

Pizza 4 Stagioni I V Vv £16.25
As above but with vegan cheese

Calzone Ripieno £14.50
Sourdough folded pizza with bolognese ragu sausage and mozzarella

Pizza Alla Poole £15.50
Sourdough base with smocked bacon Italian sausage egg and mozzarella

Pizza Calabrese £16.25
Sourdough spicy pizza with lots of chilli spianata sausage ndvia olives garlic & bacon

Pizza Maialina £17.25
Sourghdough pizza base with tomato mozarella, Italian sausage, chicken, meatballs and bacon

Pizza Estiva £15.95
Sourdough base with tomato, burrata, cheese, Rocket, and sliced Olives

fresh fish on the black board served fresh daily

Contorni (Sides)

Verdura Mista Vv Gl £3.50
Mixed Vege

Insalata Vv Gl £4.10
Mixed leaf salad with house dressing

Insalata di Rucola V Gl £4.10
Rocket spicy salad served with Parmesan shavings and Italian dressing

Pomodoro e Cipolla Vv Gl £4.10
Ripe sliced tomatoes reved with red onions fresh basil olive oil dressing

Funghi Trifolati V Gl £4.10
Sauteed fried mushrooms with garlic butter

Patatine Fritte Vv Gl £4.10
Treble fried chips with olive oil

Patate Dolci Fritte Vv Gl £4.10
Sweet potato fries

Menu Bambino (Kids Menu) £8.95

Garlic bread to start & choose from:

- Pizza Margherita
- Pizza Hawaiana
- Spaghetti Bologna
- Spaghetti Napoli
- Maccaroni Cheese
- Chicken goujons with fries

10% optional service charge for parties of 6 or more VAT NO 260159225

We make our own bread and pizzas. We have our sourdough mother which is 2 years old now

Please see our Specials Board for Desserts!