

## Antipasti - Starters

<b>Olives &amp; Bread</b>	<b>£5.95</b>	<b>Buffalo Mozzarella with Parma Ham</b>	<b>£9.50</b>	<b>Calimari</b>	<b>£9.95</b>
Home-made bread with Italian olives, olive oil and balsamic vinegar		Buffalo mozzarella and parma ham with cherry tomatoes, capers, olive oil, and balsamic vinegar served on a bed of salad and a shave of grana padano cheese.		Calimari deep fried, served with salad garnish and tartare sauce.	
<b>Insalata Tricolore</b>	<b>£8.50</b>	<b>Crespelle</b>	<b>£8.50</b>	<b>Bruschetta</b>	For One <b>£6.50</b> For Two <b>£10.50</b>
Avocado, tomato and mozzarella salad with extra-virgin olive oil and a fresh basil pesto.		Oven baked pancakes filled with spinach, mushrooms, ricotta cheese and topped with butter and parmesan cheese.		Home-made bread topped with fresh tomatoes, garlic, mixed peppers, mozzarella, rocket, dressed with olive oil.	
<b>Asparagus Al Forno</b>	<b>£8.50</b>	<b>Smoked Scottish Salmon</b>	<b>£8.95</b>	<b>Antipasto Della Casa</b>	For One <b>£9.50</b> For Two <b>£15.50</b>
Oven-baked asparagus wrapped in Parma ham topped with butter and Parmesan cheese.		Smoked Scottish salmon, Mozzarella, fresh tomato, fresh dill, olive oil, balsamic vinegar and a shave of grana padano cheese.		Mixed Italian salami, cheese, tomatoes, artichoke, olives and bread.	
<b>Avocado Al Forno</b>	<b>£7.95</b>			<b>Mozzarella in Carrozza</b>	<b>£9.95</b>
Half an avocado topped with tomato cream sauce, parmesan and mozzarella cheese and oven-baked.				Breadcrumbs mozzarella served with tomato sauce and a touch of chilli.	

## Pasta Della Casa

<b>Linguine Alla Bolognese</b>	<b>£11.95</b>
Minced beef, tomato sauce, Parmesan and oregano.	
<b>Linguine Alla Carbonara</b>	<b>£11.95</b>
Bacon, butter, egg yolks, white sauce and black pepper.	
<b>Linguine al Salmone</b>	<b>£13.50</b>
Linguine cooked in a cream sauce with smoked Salmon, peppercorns and fresh dill.	
<b>Linguine Primavera</b>	<b>£13.50</b>
Seafood, garlic and fresh chopped tomato with extra chilli.	
<b>Penne Al Pollo</b>	<b>£13.50</b>
Penne cooked with chicken, mushrooms, asparagus and cream.	
<b>Penne Alla Sarda</b>	<b>£13.50</b>
Spicy salami, olives, sun-dried tomato, peppers, garlic, mushrooms, tomato sauce and Pecorino.	
<b>Penne Ai Gamberoni</b>	<b>£13.50</b>
Tiger prawns, white wine and tomato sauce cooked with garlic, black pepper and cream.	
<b>Gnocchi Al Salmone</b>	<b>£13.50</b>
Salmon, cream, courgette, white pepper and dill.	
<b>Gnocchi Gratinati</b>	<b>£12.95</b>
Gnocchi in bolognese sauce, white sauce and mozzarella, oven baked.	
<b>Gnocchi Alla Provenzale</b>	<b>£14.50</b>
Pepperoni, onions, black olives, capers, touch of cream, Gorgonzola cheese and sun-dried tomatoes.	

## Fish

<b>Spigola Al Forno</b>	<b>£17.50</b>
Oven baked sea bass fillet, topped with gently fried baby spinach, garlic and Gorgonzola cheese.	

## Al Forno - Oven Baked

<b>Lasagne</b>	<b>£13.95</b>
Layers of egg pasta, baked with a bolognese sauce and besciamella, topped with mozzarella cheese.	
<b>Melanzane Al Forno</b>	<b>£13.95</b>
Layers of aubergines, capers, Egg, Parmesan, tomato sauce, basil, oregano and topped with mozzarella cheese.	
<b>Cannelloni Veg</b>	<b>£13.95</b>
Egg pasta stuffed with ricotta cheese and spinach, baked in tomato and besciamella sauce, topped with Parmesan and mozzarella cheese.	
<b>Crespelle Al Pollo</b>	<b>£14.50</b>
Rolled pancakes filled with chicken, spinach, ricotta cheese, mushrooms, baked in tomato and besciamella sauce, topped with mozzarella and Parmesan cheese.	
<b>Michael Speciality</b>	<b>£14.50</b>
Sliced potatoes, chicken, onions, garlic sauce, topped with mozzarella cheese and all slowly oven baked.	

## Risotti

<b>Risotto Zafferano</b>	<b>£15.50</b>
Italian rice cooked with wild and button mushroom, asparagus, cream and saffron sauce.	
<b>Risotto Al Pollo</b>	<b>£15.50</b>
Italian rice cooked with chicken, mushroom, sun-dried tomatoes, peppers, tomato sauce, black pepper and Parmesan cheese.	
<b>Risotto Di Mare</b>	<b>£16.50</b>
Italian rice cooked with mixed seafood, white wine, garlic and tomato sauce.	
<b>Risotto Gamberetti</b>	<b>£15.95</b>
Italian rice cooked with prawns, smoked bacon and asparagus in a creamy tomato sauce.	

## Insalate - Salad

<b>Insalata Mista</b>	<b>£5.50</b>
Mixed salad, tomatoes, cucumber, celery, onions, olives and Italian dressing.	
<b>Insalata Di Pomodoro e Cipolla</b>	<b>£5.50</b>
Tomato and onion salad dressed with extra virgin olive oil and topped with fresh basil.	
<b>Chicken Salad</b>	<b>£13.50</b>
<b>Avacado Salad</b>	<b>£13.50</b>

## Carni - Meat

<b>Pollo Alla Mostarda</b>	<b>£17.50</b>
Chicken breast cooked with cream, French mustard, sliced ham and topped with mozzarella cheese.	
<b>Pollo Alla Valdostana</b>	<b>£17.50</b>
Pan fried chicken breast topped with mozzarella and ham, finished with fresh chopped tomatoes, onion and oregano.	
<b>Pollo Alla Gorgonzola</b>	<b>£17.50</b>
Chicken breast cooked in a Gorgonzola, spinach and cream sauce.	
<b>Pollo Al Prosciutto</b>	<b>£17.50</b>
Pan fried chicken breast topped with ham and mozzarella, oven baked in a cream and paprika sauce.	
<b>Pollo Ai Funghi</b>	<b>£17.50</b>
Chicken breast with mixed mushrooms and cream.	
<b>Vitello in Carrozza</b>	<b>£17.50</b>
Escallops of veal fried in butter, brandy, topped with fried aubergines, oregano and mozzarella cheese, then oven baked. Served on tomato sauce.	
<b>Vitello Ai Funghi</b>	<b>£18.95</b>
Escallops of veal, onions, mushrooms, cream, white wine, parsley and black pepper.	
<b>Vitello Agli Spinaci E Gorgonzola</b>	<b>£18.95</b>
Veal escallop pan fried in butter, with spinach, onions and mozzarella served in a Gorgonzola sauce and white wine.	
<b>Fillet Ai Funghi</b>	<b>£22.50</b>
Fillet steak cooked with mushrooms, white wine and black pepper in a demi-glass sauce.	
<b>Fillet Al Pepe</b>	<b>£22.50</b>
Fillet steak cooked with French mustard, onion, black pepper and a touch of cream.	
<b>Fillet Gorgonzola</b>	<b>£22.50</b>
Beef fillet pan fried and served on a bed of sliced fried potatoes and a Gorgonzola sauce with a touch of cream	

## Side Orders

<b>Sautéed Rosemary Potatoes</b>	<b>£3.50</b>
<b>Seasonal Vegetables</b>	<b>£3.50</b>
<b>Chips</b>	<b>£4.50</b>
<b>Bread</b>	<b>£3.50</b>

## Red Wines

**Merlot, Famosas** Small Glass (175ml): **£5.25**  
Large Glass (250ml): **£6.95**  
Bottle: **£19.95**

Soft, plummy, damson nose. Spicy, herbal flavours. Sour cherry and mineral hints with firm dry tannins.

**Montepulciano d'Abruzzo** **£22.50**  
Defined scents of bitter almonds and wild berries.

**Cabernet Sauvignon Douglas Green** **£22.50**

A medium bodied wine with ripe red and black berry flavours with hints of herbs and spices. Focussed fruit depth and astute body, perfect at the dinner table with your favourite meat or pasta dishes.

**Nero D'Avola Sicilia DOC Principi Di Butera** **£25.50**

Broad and persistent, in which one finds intense spicy hints and red berries.

**Gran Reserva Cabernet Sauvignon 2015** **£25.50**

Deep ruby red. Intense and expressive with fresh red and black fruits, particularly showing strawberries, raspberries, blueberries and cassis combined with aromas of black pepper, caramel, tobacco and chocolate. Balanced with good structure, perceptible acidity and ripe tannins. Long and persistent fruity finish.

**Gran Reserva Pinot Noir 2015** **£25.50**

Deep ruby red with violet hues. Fruity bouquet with notes of cherry and red berries such as strawberries and raspberries, intertwined with soft spicy notes and a touch of vanilla from the French oak ageing. Delicate body with good acidity and smooth tannins, adding freshness and a silky texture.

**Primitivo Salento** **£25.50**

Fully intense red colour & it's complex bouquet. This wine is characterised by pine aromas that go from mature fruit to spicy notes. This wine goes well with meat & other dishes.

**Chianti Classico DOCG Castello di Albola** **£26.50**

Well balanced and dry, with good structure and a velvety texture.

**Finca Decero Malbec** **£29.50**

This wine has a deep ruby colour, intense violet aromas and a palate of raspberry and red fruit flavours, with a kick of white pepper, typical of the Remolinos vineyard. This is a very robust full-bodied wine, with a finish.

**Barolo DOCG Poggio De Coste** **£33.50**

The nose is elegant and floral showing scents of violet and licorice.

**Amarone della Valpolicella DOCG Zonin** **£50.00**

Majestic and velvety, with richly fruity grape tones.

## White Wines

**Sauvignon Blanc, Famosas** Small Glass (175ml): **£5.25**  
Large Glass (250ml): **£6.95**  
Bottle: **£19.95**

Lifted, brightly fruity aromas with tropical notes and citrus undertones. Fabulously fresh. Dry and refreshing with pink grapefruit, cut grass and passion fruit flavours.

**Pinot Grigio Friuli Aquileia DOC Zonin** **£22.95**

Delicately fruity, relatively full and ample with an ensemble of aromas and great finesse.

**Verdicchio dei Castelli di Jesi DOC** **£22.95**

Pale yellow in colour with a delicate and lingering aroma. Dry, fresh, nicely acidic with good fruit and a subtle aftertaste, which last pleasantly in the mouth.

**Muscadet Pierre Brevin** **£22.95**

Pale gold. Floral and tropical fruit notes with slightly toasted notes. Pleasant finish evoking tropical fruit and hazelnuts. Muscadet is naturally crispy with wonderfully fresh aromas, you can drink it with shellfish, seafood and pasta dishes.

**Malborough Sauvignon Blanc, New Zealand 2017** **£24.50**

Fresh and intense, suggestions of elderflower and sage.

**Chardonnay Principi di Butera** **£23.95**

Dry yet well balanced, with an elegant touch of toasted almonds.

**Calasole Vermentino Meramma Toscana DOC Rocca di Montemassi** **£26.50**

White flowers, with spicy notes and hints of barely ripe fruit.

## Rose Wine

**Afora Rosato** Small Glass (175ml): **£5.25**  
Large Glass (250ml): **£6.95**  
Bottle: **£19.95**

It is a fresh, clean and crisp wine with a touch of spice.

## Champagne & Sparkling

**Champagne Cordon Bleu Brut de Vonge** **£55.00**

Bright gold colour, wide aromatic complexity, Granny Smith, lemon and honey.

**Prosecci DOC Cuvée 1821 Spumante Brut** 75cl Bottle: **£24.50**  
20cl Bottle: **£9.95**

Attractively intense, very fruity and aromatic, with hints of Rennet Apples.

## Beers

**Peroni Nastro Azzuro** 330ml, 5.1% vol **£4.95**

**Moretti** 330ml, 4.6% vol **£4.95**

**Corona Extra** 330ml, 4.6% vol **£4.95**

**Guest Ale** **£5.95**

**Guest Cider** **£5.95**

## Cocktails & Aperitifs

**Aperol Spritz** For two **£15.50**  
With prosecco

**Gin & Tonic** **£6.50**

Premium gin and premium tonic

**Campari Soda** **£6.50**

## Liquers & Spirits

**Single** **£3.95**

**Double** **£5.95**

**Mixer** **£0.50**

**Premium Single** **£4.95**

**Premium Double** **£7.50**

## Soft Drinks

**Sparkling Apple** **£3.95**

**Mineral Water (500ml)** **£3.95**

**Coca-Cola / Diet Coca-Cola / Sprite** **£3.95**

**Orange / Pineapple / Apple Juice** **£3.95**

**Baby Bottles** **£2.20**

Tonic water, Ginger Ale, Tomato Juice, Bitter Lemon

**Pago Premium Juice (NFC)** **£2.95**

Please ask for selection of flavours