



.Starters

Minestrone (V)

Homemade Minestrone Soup, Served With Homemade Focaccia

Paté

Homemade Chicken Liver Paté. Served With Garlic Bread & Onion Chutney.

Arancini

Breaded Saffron Rice Balls Stuffed With Mozzarella Cheese & Bolognese sauce; Served With Parmesan Fondue.

Prawn Cocktail

Fresh Prawns, Mixed in a Marie Rose Sauce, Served on a Bed of Baby Gem Lettuce.

Polpette Piccante

Italian Meatballs Oven Baked in Tomato Sauce & Chilli, Served With a Slice of Garlic Bread.

Cozze Livornese

Mussels Cooked in White Wine & Herbs, Served With Garlic Bread

Bruschetta Al Pomodoro (V)

Italian Toasted Garlic Bread Topped With Chopped Tomatoes, Fresh Basil & Garlic

Funghi Fritti (V)

Breaded Mushrooms Filled With Mozzarella & Parsley; Served with Garlic Mayo.

Mains

Pollo Marsala – (Supplement £1.95)

Chicken Breast Cooked in Marsala Wine, Cream & Mushrooms, Served With Chips.

Pesce del giorno – (Supplement £2.95)

Grilled Fish Of The Day, Topped With White Wine, Lemon, Orange Juicy, Cherry Tomatoes & Spring Onions, Served With Potatoes.

Lasagne

Authentic Italian Homemade Meat Lasagne.

Penne all'Arrabiata

Penne Cooked in Tomato, Onion & Chilli Sauce

Cannelloni (V)

Homemade Cannelloni Filled With Ricotta Cheese & Spinach, Topped With Napoli Sauce & Mozzarella.

Pizza Margherita (V) Tomato, Fior di Latte & Basil.

Risotto Porcini (V) Italian Risotto Cooked in Butter, Cream, Parmesan & Porcini Mushrooms.

Spaghetti Bolognese

Spaghetti Cooked in our Homemade Bolognese Sauce.