

TUESDAY EVENING MENU
ANTIPASTI – STARTERS

Antipasto Misto A Selection of Italian Cured Meats and Home Made Pickles	£7.50
Antipasto da Dividere – Sharing Platter A Selection of Cured Meats Home Made Pickles Marinated Olives and Deep Fried Mozzarella	£10.90
Prosciutto e Melone Slices of Parma Ham wrapped around Chilled Seasonal Melon	£6.50
Cocktail di Gamberretti e Salmone Affumicato Prawns and Smoked Salmon with Mixed Leaf Salad and Lemon Dressing	£6.90
Calamare Fritti Deep Fried Lightly Seasoned Squid with Mixed Leaf Salad and Lemon Wedges	£6.50
Cozze Alla Marinara Mussels Sautéed in White Wine with Tomato and a Hint of Cream	£5.95
Insalata Caprese A Salad of Baby Mozzarella and Tomato drizzled with Basil Olive Oil	£5.50
Mozzarella In Carrozza Deep Fried Mozzarella Cheese drizzled with Balsamic Glaze	£5.00
Verdure alla Griglia Selection of Chargrilled Vegetables with Olive Oil and Balsamic Vinegar	£5.00
Recommended as an accompaniment to the Antipasti	
Home Made Bread Baked to an old Italian recipe by ‘Nonna Maria’	
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Basket for 2	£3.20
Basket for 4	£4.50
Volantina Pizza Base with Olive Oil and Garlic	£6.00
Volantina with Mozzarella	£7.00
Marinated Olives	£1.95
Homemade Pickles	£2.50

PIZZA – LE PIZZE

Our Pizzas are handmade using homemade dough and where possible home grown ingredients

LE PIZZE ROSSE (Tomato Base)

Margherita Mozzarella and Tomato	£7.80
Alle Verdure Aubergines Peppers Mushrooms Courgettes Mozzarella	£9.20
Pescatora Prawns Anchovies Mussels Garlic Oil (No Mozzarella)	£9.20
Napolitana Anchovies Capers Parmesan Garlic Oil (No Mozzarella)	£9.20
Al Tonno Tuna Red Onion Black Olives Mozzarella	£9.20
Piccante Spicy Home Made Sausage Mozzarella	£9.20
Contadina Parma Ham Mushrooms Mozzarella	£9.20
Hawaii Ham Pineapple Mozzarella	£9.20
Fiorentina Spinach Free Range Egg Mozzarella Parmesan	£9.20
Sole Salami (Napoli) Peppers Free Range Egg Mozzarella	£9.50
Capricciosa Ham Mushrooms Egg Mozzarella	£9.50
La Pergola Parma Ham Provolone Rocket Mozzarella	£9.90
Quattro Stagioni Mushrooms Olives Ham Artichokes Mozzarella	£9.90
Al Pollo Spicy Chicken Mozzarella	£9.90
Al Salmone Marinated Smoked Salmon Rocket (No Mozzarella)	£10.90
Americana (Hot) Spicy Homemade Sausage Chicken Salami Spicy Beef Mozzarella Chilli Oil	£12.50
Frutti di Mare Squid Mussels King Prawns Tomato Garlic Oil (No Mozzarella)	£12.50
Regina Scarmorza (Smoked Cheese) Ham Mushrooms Mozzarella	£12.50

LE PIZZE BIANCHE (No Tomato Base)

Quattro Formaggi Gorgonzola Provolone Parmesan Mozzarella	£10.90
Noce e Gorgonzola Walnuts Gorgonzola Pear Mozzarella	£10.90
Italia Baby Mozzarella Cherry Tomatoes Rocket Mozzarella	£10.90
Patatine e Salsiccia French Fries Cocktail Sausages Mozzarella	£10.90

CALZONE (Folded Pizza)

Calzone Prosciutto Ham Tomato Mozzarella	£9.20
Calzone Ortolana Seasonal Vegetables Tomato Mozzarella	£10.90
Calzone Classico Ham Mushrooms Arichokes Olives Tomato Mozzarella	£11.50

Extra Pizza Toppings

Mushrooms/ Peppers/ Olives/ Aubergines/ Anchovies/
Rocket/ Mozzarella £1.00

Cooked Ham/ Prawns/ Artichokes / Tuna £1.50

Parma Ham/ Home Made Spicy Sausage/ Salami/ Gorgonzola £2.00

PASTA – I PRIMI

**Our Pasta Dishes are cooked to Order using Good Quality Italian Pasta
and Home Made Sauces**

Lasagne Al Forno Layers of Egg Pasta baked in a Rich Ragu' (Meat Sauce) with Bechamel and Mozzarella	£8.90
Crespelle Al Forno Homemade Crepes filled with Ricotta Mozzarella and Minced Pork Baked in Tomato Sauce	£8.90
Ravioli ai Spinaci e Ricotta Parcels of Fresh Pasta filled with Ricotta and Spinach in a Rich Tomato Sauce	£8.50
Gnocchi al Pesto Potato Dumplings with Home Grown Basil Pesto Pine Nuts and Cream	£8.50
Melanzane alla Parmigiana Layers of Aubergine and Mozzarella Baked in Tomato Sauce with Basil Hand Cut Chips and Side Salad	£9.50

SIDE ORDERS

Hand Cut Chips	£2.95
Mixed Salad with House Dressing	£2.95
Fresh Vegetables	£2.95

Piatti Del Giorno - Today's Specials *

Pollo ai Funghi
Breast of Chicken cooked in White Wine with
Cream and Mushrooms

Fried Potatoes and Fresh Vegetables

£9.95

Spezzatino di Manzo al Vino Rosso
Slow Cooked Chunks of Beef and Mushrooms
cooked in Red Wine

Fried Potatoes and Fresh Vegetables

£9.95

Saltimbocca Alla Romana
Thinly Sliced Beef rolled with Parma Ham and Pecorino
Cheese cooked in Tomato Sauce

Fried Potatoes and Fresh Vegetables

£10.95

* Tuesday Evening Main Courses will Change Each Week

DESSERTS – I DOLCI

Homemade Tiramisu Classic Italian dessert of Savioardi Biscuits Coffee Mascarpone Cheese and Italian Liqueurs	£4.25
Homemade Profiteroles Choux Pastry Buns filled with Cream and Served with Chocolate Sauce	£4.25
Homemade Panettone Bread and Butter Pudding Made using Italian Fruit Cake and Served with Whipped Cream	£4.25
Cheesecake Hand Made by a Local Patisserie – Ask for details of flavour	£4.25
Dessert of the Day Homemade Dessert – Ask for details	£4.25

ITALIAN ICE CREAMS & SORBETS – GELATI E SORBETTI

Tartufo - Bombe shaped Italian Ice Cream Cioccolato – Chocolate and Crushed Hazlenuts Bianco – Zabaglione and Crushed Meringue Caffe' – Coffee and Chocolate	£4.25
Sorbetti – Light and Refreshing Fruit Ices Ask for details of flavour	£3.95
Coppa di Gelato Italian Ice Cream - Ask for details of flavour	£3.95

COFFEE – CAFFE'

Cappuccino	£2.25
Espresso Single	£1.40
Double	£2.25
Latte	£2.25
Hot Chocolate	£2.50
Filter Coffee (Fairtrade)	£1.75
Tea (English Breakfast, Green or Earl Grey)	£1.75
Liqueur Coffee (Whisky Brandy or Tia Maria)	£4.95