

PANE

PANE FRESCO DELLA CASA [V] SELECTION OF HOME MADE BREAD	£3.95
MARINATED OLIVES [V]	£4.50
GARLIC BREAD CHEESE [V]	£4.95
GARLIC BREAD TOMATO [V]	£4.95
GARLIC BREAD PLAIN [V]	£3.45
BRUSCHETTA AL POMODORO [V] VINE TOMATOES, RED ONIONS, BASIL & GARLIC	£4.50
BRUSCHETTA CALABRESE SPICY CALABRIAN SAUSAGE SPREAD, CHERRY TOMATOES AND SALTED RICOTTA	£5.95

ANTIPASTI

ZUPPA DEL GIORNO [V] HOME MADE SOUP OF THE DAY	£ 6.50
ANTIPASTO MISTO (TO SHARE FOR TWO) SELECTION OF ITALIAN SALUMI, PARMA HAM, GOAT CHEESE, ARTICHOKE, SUN-BLUSHED TOMATOES, & MIXED OLIVES	£14.95
PROSCIUTTO E BURRATA SLICES OF PARMA HAM, CREAMY BURRATA & SUN-BLUSHED TOMATOES	£8.95
IMPEPATA DI COZZE STEAMED MUSSELS, WHITE WINE, GARLIC, ONION & BLACK PEPPER	£8.95
CESARE CON POLLO GRILLED CHICKEN, GEM LETTUCE, CROUTONS, CAESAR DRESSING & PARMESAN SHAVINGS	£7.95
TONNO FRESH TUNA, CARAMELISED FENNEL AND ONIONS, LEMON & DILL DRESSING	£10.95
CARPACCIO DI MANZO THINLY SLICED PEPPERED FILLET, ROCKET, PARMESAN, OLIVE OIL & LEMON	£7.95
GAMBERONI KING PRAWNS, GARLIC, CHILLI BUTTER, TUSCAN BREAD	£9.95
CAPRESE DI BUFALA CHERRY VINE TOMATOES, BUFFALO MOZZARELLA, FRESH BASIL & OLIVE OIL	£6.95
FUNGHI AL CAPRINO [V] FIELD MUSHROOMS, SPINACH, GOAT CHEESE, TUSCAN BREAD & PESTO	£7.95
CALAMARI LIGHTLY FRIED SQUID WITH ROAST GARLIC MAYONNAISE	£7.95
ASPARAGI ASPARAGUS, PANCETTA & PARMESAN	£7.95
PARMIGIANA DI MELANZANE [V] BAKED AUBERGINE WITH PARMESAN, BASIL & TOMATO SAUCE	£7.95

PIZZA

ALL OUR PIZZAS ARE HAND MADE AND FRESHLY PREPARED ON THE PREMISES

MARGHERITA [V] TOMATO, CHEESE & BASIL	£7.95
QUATTRO STAGIONI HAM, OLIVES, ARTICHOKE & PEPPERS	£8.95
QUATTRO FORMAGGI WHITE BASE PIZZA, DOLCELATTE, MOZZARELLA, GOATS CHEESE AND PARMESAN	£9.95
POLLO E PARMIGIANO GRILLED CHICKEN, CHERRY VINE TOMATOES, BASIL & PARMESAN SHAVINGS	£8.95
PICCANTE SPICY SALAMI, ROASTED RED PEPPERS & CHILLI	£8.95
RUSTICA [V] MIXED GRILLED VEGETABLES AND GOATS CHEESE	£8.95
PESCATORE TUNA, PRAWNS, MUSSELS & ANCHOVIES	£9.95
PROSCIUTTO HAM & MIXED MUSHROOMS	£8.95
NDUJA E BUFALA PIZZA BASE, FRESH MOZZARELLA DI BUFALA, SPICY CALABRIAN SAUSAGE SPREAD & FRESH BASIL	£9.95
PARMA PARMA HAM, ROCKET & PARMESAN SHAVINGS	£9.95

PASTA

RAVIOLI ALL'ARAGOSTA LOBSTER RAVIOLI, SHELLFISH SAUCE & TOMATO CONCASSE	£12.95
RAVIOLI AL TARTUFO [V] (N) PORCINI MUSHROOMS AND RICOTTA RAVIOLI, BUTTER, HERBS, TRUFFLE OIL & PINE NUTS	£10.95
SPAGHETTI ALLA NAPOLETANA [V] FRESH BASIL, OLIVE OIL & TOMATO SAUCE	£7.95
SPAGHETTI ALLA BOLOGNESE TRADITIONAL MEAT RAGU'	£9.50
SPAGHETTI ALLA CARBONARA SMOKED PANCETTA, CREAM, PARMESAN & EGG YOLK	£9.50
RAGU DI CINGHIALE CON TAGLIATELLE OUR SPECIAL 6HR SLOW COOKED WILD BOAR RAGU, MARSALA & PECORINO	£12.95
PENNE PICCANTI SPICY SALAMI, ONIONS, ROASTED RED PEPPERS, CHILLI & TOMATO SAUCE	£8.95
TAGLIATELLE AL SALMONE SMOKED SALMON, FRESH SPINACH, PEAS, ASPARAGUS & CREAM SAUCE	£9.95
PENNE ALL'AMATRICIANA ITALIAN SMOKED BACON, CHILLI GARLIC, ONIONS, FRESH BASIL & CHERRY TOMATOES	£9.95
SPAGHETTI DI MARE IMPERIALE OUR SPECIALITY SEAFOOD PASTA DISH, SICILIAN RED PRAWNS, MUSSELS, CLAMS & SHELLFISH SAUCE	£14.95
TAGLIATELLE CON GAMBERONI KING PRAWNS, CHERRY TOMATOES AND CHILLI GARLIC BUTTER	£10.95
PENNE ALLA SICILIANA AUBERGINES, TOMATOES, FRESH BASIL & GARLIC	£8.95
PENNE CON POLLO [N] GRILLED CHICKEN BREAST, ONIONS, PINE NUTS, TOMATO & CREAM SAUCE	£9.95
LASAGNA AL FORNO LAYERS OF PASTA, MEAT RAGU, BECHAMEL AND CHEESE	£9.50
RISOTTO AI FUNGHI MIXED MUSHROOMS, PORCINI STOCK, PARMESAN & TRUFFLE OIL	£9.95
RISOTTO DI MARE CALAMARI, KING PRANWS, FRESH MUSSELS & SAFFRON	£11.95
RISOTTO PRIMAVERA GRILLED CHICKEN, ASPARAGUS, PEAS & PARMESAN CHEESE	£9.95

PESCE

CODA DI ROSPO ALLA CAPONATA [N] PAN ROASTED MONKFISH TAIL, AUBERGINES, CARROTS, CELERY, ONIONS, HONEY & PINE NUTS	£19.95
SALMONE PAN ROASTED SALMON, SPINACH, PEAS, SHALLOTS & PANCETTA	£17.95
BRANZINO PAN ROASTED SEA-BASS, ROST FENNEL & GRILLED LEMON	£17.95
IPPOGLOSSO PAN ROASTED HALIBUT, CLAMS, PANCETTA & WHITE WINE	£22.95
PESCE SPADA GRILLED SWORDFISH, SERVED WITH PEPPERS, BLACK OLIVES, CANNELLINI BEANS, LEMON & OLIVE OIL	£18.95

CARNE

FILETTO DI MANZO GRILLED 8OZ FILLET STEAK, ROASTED CHERRY TOMATOES, CHOICE OF A SAUCE (PEPPER OR RED WINE)	£22.95
OCCHIO DI BUE 10OZ GRILLED RIB-EYE ROSMERY GARLIC NEW POTATOES AND RED WINE JUS	£20.95
AGNELLO ROAST RUMP OF LAMB, GNOCCHI, PEAS & MINT	£19.95
POLLO RUSPANTE ROASTED CORN-FED CHICKEN, GNOCCHI, GARLIC, MUSHROOMS & WHITE WINE	£16.95
ANATRA CRISPY SKIN DUCK BREAST, POACHED PEARS & BALSAMIC PEARL ONIONS	£17.95
INVOLTINI DI POLLO CHICKEN BREAST STUFFED WITH MORTADELLA, SCAMORZA, CHEESE, PARMA HAM SWEET PEPPERS AND OLIVE DRESSING	£17.95

CONTORNI

TOMATO & RED ONION SALAD - £3.95	ZUCCHINE FRITTE - £3.95	SPINACI - £3.95	HAND CUT CHIPS - £3.95
MIXED SALAD - £3.95	ROCKET & PARMESAN SALAD - £3.95		

RED

MERLOT ITALY, TRENTINO BTL	£19.95/£5.45
SANGIOVESE ITALY, SICILIA BTL	£21.95
CABERNET SAUVIGNON ITALY, BTL	£21.95/£6.25
MONTEPULCIANO ITALY, VENETO BTL	£25.95
SYRAH ITALY, SICILIA BTL	£25.95
VALPOLICELLA ITALY, VENETO BTL	£21.95/£6.25
VALPOLICELLA RIPASSO ITALY, VENETO BTL	£33.95
CHIANTI CLASSICO ITALY, TOSCANA BTL	£25.95
CHIANTI RESERVA ITALY, TOSCANA BTL	£33.95
BAROLO ITALY, PIEMONTE BTL	£54.95
AMARONE MONTRESOR BTL	£74.95

WHITE

PINOT GRIGIO ITALY, VENETO BTL	£19.95/£5.45
SAUVIGNON BLANC ITALY BTL	£21.95/£6.25
SOAVE CLASSICO ITALY, VENETO BTL	£21.95
CHARDONNAY ITALY, VENETO BTL	£21.95/£6.25
VERDICCHIO CLASSICO ITALY, VENETO BTL	£23.95
FRASCATI SUPERIORE ITALY, LAZIO BTL	£22.95
GAVI DI GAVI ITALY, PIEMONTE BTL	£34.95

ROSE

PINOT GRIGIO BLUSH ITALY, VENETO BTL	£19.95/£5.45
BARDOLINO ROSATO ITALY, VENETO BTL	£22.95

CHAMPAGNE

PROSECCO VENETO BTL	£24.95/£6.50
PROSECCO ROSÈ VENETO BTL	£24.95
MOET ET CHANDON FRANCE BTL	£59.95
BOLLINGER NV FRANCE BTL	£64.95
DOM PERIGNON VINTAGE BTL	£185.95

BEERS

PERONI	£3.95
MORETTI	£3.95
BUDWISER	£4.00

SOFT DRINKS

WATER STILL/SPARKLING [500ML]	£2.75
COCA COLA/DIET COKE	£2.25
LEMONADE	£2.25
ORANGE JUICE	£2.25
APPLE JUICE	£2.25
PINEAPPLE JUICE	£2.25
TONIC WATER	£2.25



EACH OF THESE WINES HAS BEEN CAREFULLY SELECTED IN ORDER TO COMPLIMENT OUR MENU. OUR INTENTION IS TO BRING YOU THE FLAVOURS OF ITALY.

WE ALSO STOCK SOME SPECIALIST WINES - PLEASE ASK YOUR WAITER/WAITRESS FOR DETAILS

