### PANE E OLIVE
- Bread v £1.95
- Freshly baked bread served with butter
- Garlic Bread v £2.95
- Add cheese for £1.00
- Olives v £2.95
- Bruschetta di Pomodoro v £4.95
- Toasted bread with tomatoes & onion, a drizzle of olive oil & topped with fresh herbs

### APPETIZAS/ANTIPASTI
- Insalata Caprese v £5.95
  - Salad with mozzarella slices, tomato & fresh basil with seasalt & olive oil
  - Add avocado for £1.00
- Funghi Caprese v £6.50
  - Portobello mushroom, mozzarella tomato & fresh basil
- Calamari Fritti £6.95
  - Deep fried with tartar sauce
- Bianchetti Fritti £6.95
  - Deep fried Whitebait with tartar sauce
- Tomato Soup v £4.95
- Minestrone Soup v £4.95
- Stracciatella Soup v £4.95
  - Egg, parmesan & parsley

### CONDIVIDERE/TO SHARE
### FEELING GENEROUS?
- Carne Board £10.95
  - Parma ham, salami, cured ham, pepperoni
  - Served with a salad & bread
- Formaggi Board v £9.95
  - Taleggio, goat's cheese, gorgonzola & manchego
  - Served with orange marmalade & crackers

### PIZZA
### THICK BASE PIZZAS BAKED TO PERFECTION
- Margherita v £8.95
- Pepperoni £10.95
- Vegetariana v £9.95
  - Onions, pine nuts, broccoli and spinach
- Napo £10.95
  - Onions, anchovies & olives. No cheese
- Formaggio v £10.95
  - 4 cheese pizza with no tomato sauce
- Prosciutto E Funghi £10.95
  - Ham & mushrooms
- Prosciutto Di Parma £12.95
  - Ham, mushrooms & rocket
- Pizza Calzone £11.95
  - Stuffed with ham & mushrooms

### CONTORENS/SIDES
### VEDURE AL VAPORE £4.50
### Mixed steamed vegetables
- Insalata Rucola E Parmigianio £4.95
  - Shaved parmesan & rocket salad
- Patate Arrosto v £3.95
  - Roast potatoes
- Fritte/Fries v £3.95
- Insalata Mist v £3.95
  - Mixed Salad

### FIRMAT DELLO CHEF
### OUR SPECIALITIES
- Salmone alla Griglia £12.95
  - Grilled salmon with steamed vegetables
- Spaghetti alla Griglia £16.95
  - Whole seabass with broccoli, chilli & garlic
- Merluzzo al Castelletto £13.45
  - Grilled cod in a tomato & wine sauce with onions and steamed vegetables
- Trota alla Siciliana £13.95
  - Grilled trout cooked in a tomato & wine sauce with olives & capers, served with vegetables
- Stinco di Agnello £14.95
  - Lamb shank with roast potatoes or vegetables
- Scaloppine Valdostana £13.95
  - Veal, parma ham, parmesan & tomato sauce. Served with roast potatoes
- Hamburger di Manzo £13.95
  - Beef juicy burger served with house fries

### PASTA & RISOTTO
### CLASSIC ITALIAN
- Pasta Napoletana v £8.45
  - Spaghetti with homemade tomato sauce
- Spaghetti Bolognese £9.45
- Spaghetti Polpette £9.95
- Spaghetti alla Carbonara £9.95
  - Spaghetti with our creamy white sauce topped with bacon
- Fettuccine Alfredo £9.95
  - Chicken in a creamy parmesan sauce
- Lasagne al Forno £11.95
- Tagliatelle al Pollo £10.95
  - Chicken in our famous pesto sauce with mushrooms and avocado
- Ravioli Crema e Funghi £10.95
  - Meat ravioli in a mushroom sauce
- Gnocchi £8.95
  - Served with cream, tomato, beef or pesto sauce
- Canneloni £11.45
  - Homemade pancake stufed with spinach & ricotta, cooked in tomato sauce & topped with cheese

- Fettuccine al Salmone £10.95
  - Salmon in a creamy parmesan sauce
- tagliatelle Mare e Monti £13.95
  - Prawns, mussels & calamari in a white wine sauce
- Amore Prosciutto di Parma £11.95
  - Parma ham & olives in a tomato sauce
- Tortelloni v £9.95
  - Stuffed with spinach & ricotta
- Penne arrabbiata v £8.95
  - Chili, capers & olives in tomato sauce
- Penne all'amatriciana £9.95
  - Onions and bacon in tomato sauce
- Risotto Vegetariano v £9.95
  - Vegetable risotto cooked in a tomato sauce
- Risotto Marinara £13.95
  - With prawns, mussels & calamari
- Porcini Formaggio Risotto £10.95
  - Porcini mushrooms in truffle oil & a four cheese sauce

- Pennette arrabbiata £10.95
  - Chicken breast cooked in a mushroom & pepper sauce with spaghetti
- Pollo alla cacciatora £11.95
  - Chicken breast in mushroom sauce with vegetables
- Pollo alla Milanese £12.95
  - Breaded chicken with spaghetti
- Fegato alla veneziana £12.95
  - Veal liver, onions and gravy, served with roast potatoes
- Scaloppine al limone £12.95
  - Veal in a wine & lemon sauce with roast potatoes