
TO SHARE

ANTIPASTO PER DUE £ 13

Cured meat board, olives, mozzarella mature gorgonzola, artichokes and home made piadina

PIADINA AGLIO V £ 7

Home made flat bread topped with garlic, Tomato, Mozzarella, mature Gorgonzola

OLIVE MISTE V GF £

Mixed olives, Cherry tomato, rocket, onion, goat cheese

ANTIPASTI

RISOTTO ALLE NOCI E CAPRINO N GF £ 7

arborio rice, goat cheese, walnuts, butter and parmesan cheese

GAMBERI AL FORNO GF £ 7

Tiger prawns wrapped in pancetta served over mash potato and garlic mushrooms

CALAMARI IN ZIMINO (tuscany) GF £ 7

squid braised in greens with spinach, garlic, chilli, celery served in a light tomato broth

STARTER PORTION PASTA £5.50

Any pasta as starters **not from the set menu**

CAPRINO ALLA PIASTRA GF £ 5

grilled goat cheese, salami, garlic, pickled gherkin, chilli, olive oil

ASPARAGI IN CAMICIA GF £ 6

Oven baked fresh asparagus wrapped in pancetta with fried egg

SALADS

INSALATA DI SEDANO V GF N £ 5

Celery, apple, walnuts, olives, rocket, cherry tomato

INSALATA DI POMODORI V GF £ 5

with cherry tomato, sun dried tomato, onion, rocket & basil

INSALATA CON SALMONE GF £ 5

cherry tomato, smoked salmon, apple, celery, onion, rocket & basil

ALL THE DISHES ARE FRESHLY PREPARED TO ORDER

N contains nuts V suitable for vegetarian GF gluten free

SEE ALLERGY PAGE FOR ADVICE

PASTA

Gluten free pasta cooked to order add £ 1.50 --- ragu (made with Aberdeen Angus beef)

SPAGHETTI CARBONARA £ 8

pancetta, egg, black pepper, Parmesan and a touch of cream

CARBONARA VEGETARIANA V £ 8

spaghetti, asparagus, peppers, peas, mushrooms, egg yolk, black pepper, Parmesan, cream

SPAGHETTI AL RAGU £ 8

Traditional ragu` sauce (bolognese)

LASAGNA CLASSICA £ 8

traditional ragu with a blend of mozzarella & parmesan, layered with fresh lasagne sheet and bechamel sauce

ORRECHIETTE CON SALSICCIA N £ 8

sausage, garlic, red wine, cherry tomato, parsley, finish with flake almonds

ORRECHIETTE CON CALAMARI £ 8

pasta with squid, cherry tomato, garlic, diced courgette, chilli, parsley

RISOTTI

RISOTTO REALE GF £ 14

porcini, spinach, red wine, butter, Parmesan cheese served with a beef fillet mignon, very rich in Flavour (cooked to your likely)

RISOTTO AL BRANZINO GF £ 11

arborio rice, tiger prawns, cherry tomato, garlic parsley, butter, crispy seabass fillet

FRESH PASTA

GNOCCHI AI FUNGHI V £ 9

fresh potato gnocchi, garlic, mushrooms, porcini, goat cheese, cream

RAVIOLI TOSCANI V £ 9

Ricotta and spinach ravioli, fresh spinach, sun dried tomato, lemon juice, garlic, butter, parmesan cheese and cream

RAVIOLI ITALIANI V £ 9

Ricotta and spinach ravioli, artichokes, capers, sun dried tomatoes, garlic, fresh spinach, butter

NOTE FOR VEGETARIAN

ON PASTA DISHES WE ADD CHEESE AS DESCRIBED ON MENU, FOR TRULY VEGETARIAN ASK STAFF TO BE REMOVED

CARNE

SCALLOPPINE ALLA PIZZAIOLA GF £ 17

sliced Beef cooked in red wine and tomato sauce with garlic, vinegar and oregano

PLAIN FILLET 5OZ GF £ 15

saucers £ 2.50 gf All the sauces are freshly made to order

Creamy porcini mushroom sauce - Peppercorn sauce - Creamy mature Gorgonzola sauce
Red wine balsamic

FILETTO DI MAIALE FARCITO £ 14

pork medallion stuffed with plums, chestnut, sage, thyme, breadcrumbs,
served in a red wine sauce

BRACIOLE SICILIANE £ 17

beef medallion roll and filled with salami, ham, sage, garlic, onion, breadcrumbs, served
with wine & garlic in a tomato sauce and pecorino cheese

INVOLTINI DI POLLO CON ASPARAGI GF £ 14

chicken rolls filled with asparagus and parmesan cheese, served with cherry tomato,
garlic, lemon juice

PESCE

FILETTO DI BRANZINO AL GUANZETTO GF £ 14

sea bass fillet served in a light tomato broth with olives, capers,
garlic, parsley, cherry tomato

SALMONE TOSCANO GF £ 14

pan-seared salmon in a delicious garlic sauce with spinach, tomatoes and basil

CARNE/PESCE SERVED WITH POTATO AND VEG

LA PIZZERIA

SEE PIZZA MENU

