

farinacei/pasta & risotto

linguini al salmon / 13.90

pasta ribbons with fresh scottish salmon, mixed with asparagus and seasoned with fresh dill and pinot grigio, hen finished in a light creamy sauce

penne all' chorizo / 13.50

penne pasta with chorizo, pecorino cheese, pine nuts and rocket, finished in a light creamy sauce

fettuccine alla rusticana / 13.95

fresh egg fettuccine pasta with farmed chicken breast, pancetta, roasted peppers and fresh rosemary in a neapolitan sauce

linguini al profumo di mare / 14.95

linguini pasta with a mix of fresh seafood, roquito peppers and a touch of wine in a fresh tomato sauce with basil infused oil

spaghetti alla carbonara / 12.95

spaghetti pasta with pancetta, a hint of cream and parmesan cheese

canneloni delicati con crema

di zucca e caprino / 12.95

cannelloni pasta filled with roasted butternut squash and goat's cheese

spaghetti bolognese / 12.95

spaghetti pasta in a traditional italian minced meat, basil and tomato ragu sauce

risotto della casa / 13.95

our homemade risotto of the day

spaghetti al pinoli (vegan) / 11.90

spaghetti pasta with olive oil, garlic, pine nuts, basil and finished with chili peppers

gnocchi al forno / 13.50

potato dumplings mixed with farmed chicken breast, pancetta and mushroom, finished with basil and cream sauce

ravioli del giorno / 13.90

our homemade ravioli of the day

lasagna grillado / 13.50

our freshly made lasagna with local minced beef, topped with mozzarella

le pizze/pizza

pizza parma / 13.90

our brilliant pizza with mozzarella, sliced fresh cherry tomato, rocket, prosciutto and shaved parmigiano reggiano

pizza grillado / 13.75

a divine taste with fresh bocconcini, san marzano tomatoes, goat's cheese, chunky artichoke and a drizzle of pesto

pizza piccante / 13.90

crushed tomato sauce, spicy salami della calabria, roquito peppers and wild rocket

pizza frutti di mare / 14.90

san marzano tomato sauce with a mix of fresh seafood, garlic, mozzarella and olives

pizza quattro formaggi / 13.90

san marzano tomato sauce with gorgonzola, mascarpone, mozzarella and fontina cheese

side orders / 3.95

patate saltate all'aglio e rosmarino

italian style oven roast potatoes sautéed with garlic and rosemary

rucola e parmigiano

wild rocket with parmesan shavings and balsamic dressing

insalata mista

mixed salad leaves with olive oil and balsamic vinegrette

insalata di pomodoro e cipolle

tomato, red onion and salad

panne strofinato all'aglio

ciabatta bread with garlic infused oil and sprinkled with dried oregano

panne strofinato all'aglio e formaggio

ciabatta bread with garlic infused oil, melted mozzarella, and sprinkled with dried herbs

patatine fritte e speziate

cayenne pepper sprinkled fries

jalapeño coleslaw

 vegetarian  contains nuts  gluten free

allergy awareness: some dishes may contain gluten and nuts, please ask if you have any concerns.



grillado

per stuzzicare/to nibble

bruschetta classica / 5.95

toasted italian bread rubbed with garlic, vine ripened cherry tomato, olives and extra virgin olive oil

olive della casa / 4.95

our mixed green and black olives, with italian toasted bread

per cominciare/to start

ciccheti della casa / 14.90 TO SHARE

delicious selection of italian cured meats, tuscan bread, italian buffalo mozzarella and abruzzo roasted peppers

trio of crostini / 6.95

 pear, goat's cheese and walnut

 zucchini, aged balsamic and ricotta

 sunblushed tomato, pesto and parmesan

venetian style scallops / 8.50

lightly cooked in saffron sauce, topped with tomato and onion salsa finished with pesto

buratina / 7.70

creamy buffalo mozzarella served with basil infused oil, cherry tomato and crunchy nuts

portobello alla griglia con caprino / 7.95

grilled portobello mushroom topped with goat's cheese, pine nuts and balsamic drizzle

cock and bull croquette / 6.95

deep fried croquette with spiced beef and pork, served with various dips and italian bread

carpaccio di tonno / 7.95

thinly sliced smoked tuna with olives, sundried tomato and wild rocket, drizzled with olive oil

calamari fritti / 7.85

shallow fried calamari rings in batter, sprinkled with paprika, served with a delicate garlic aioli

cozze alla marinara / 8.75 STARTER / 15.90 MAIN

fresh scottish mussels, tossed in a choice of tasty marinara sauce or creamy white wine sauce, finished with parsley and served with garlic bread

allette di pollo picante / 6.50

slow roasted chicken wings seasoned with spicy italian herbs, accompanied with garlic and dill aioli dip

spicy mozzarella in carrozza / 6.70

fresh mozzarella and jalapeño coated in breadcrumbs, shallow fried and served with spicy arrabiatta sauce

roisserie grill:

inspired from the new trend of chicken and chips!

undeniably, the centrepiece of our restaurant is the rotisserie

the reason this particular method of cooking makes meats so delicious – especially when it's good local produce – is that it allows for a unique, self-basting action which delivers an even and juicy spit roast in just under an hour.

this rotisserie chicken starts with good brine and ends with a bunch of smiling faces and sticky fingers. so go ahead, make the commitment. you're worth it.

try our succulent sharing chicken – barn-reared indian rock from swainson house farm, or the half chicken with various dips – the flavours will linger on your taste buds and make you crave a return visit!

roisserie chicken

pollo allo spiedo / 28.95

free range whole chicken brinned with wine and italian herbs, served with wild garlic sauce, salad, various dips and chips

mezzo pollo / 15.95

half chicken served with a selection of lemon and herb or piri piri seasoning, accompanied with chips and assorted dips

le insalate/salads

insalata con pollo / 12.95

mixed salad with marinated grilled chicken breast, soft goat's cheese, roasted red peppers, sunblushed tomatoes, pine nuts, parmesan shaving and homemade dressing

insalata di barbietole e caprino / 12.95

roasted beetroot and mixed greens with crumbled goat's cheese, cherry tomato and a drizzle of balsamic vinegar

condivisione piatto for two people / 35.90

sharing platter with half of rotisserie chicken, beer marinated lamb skewers, jacob's ladder beef ribs and brochette of italian sausages, served with fries and vegetables

le specialita/specialties

pollo salsiccia / 16.75

crusted roulade of chicken breast stuffed with italian sausage, melting cheese and funghi, served on a bed of baby potatoes

scottadito / 22.95

herb crusted welsh lamb cutlets with anise and fennel seeds, rosemary sauce and roasted vegetables

pancetta di maiale e gamberoni / 22.95

crisp pork belly topped with jumbo king prawn, smoked country style baby potatoes, served in a chianti sauce

gamberoni al brandy / 21.50

fresh water king prawns flamed with italian brandy, lobster bisque, served with herb infused saffron risotto

branzino con crosta di pinoli / 18.95

pine nut crusted fresh sea bass with saffron and basil sauce, served with piedmont risotto

bistecca di manzo / 20.95

chargrilled sirloin steak grilled to perfection, topped with dolce latté, flambéed with sambuca and served with infused julienne vegetables

bistecca grillado / 25.90

pan seared fillet of british beef flamed with vecchia romagna, served with champignon mushroom and shallot sauce, accompanied with seasonal vegetables

pollo alla valdostana / 16.95

supreme of cornfed chicken breast, topped with fontina cheese, parma ham, sugar snaps, velouté sauce and seasonal vegetables

sicilian surf and turf / 28.85

aberdeen angus fillet delicately grilled, flamed with brandy, served with glazed king prawn and shallow fried vegetables

saltimbocca alla romana / 22.90

medallions of veal escallops topped with parma ham, sautéed with butter, sage and white wine, served with seasonal vegetables

anatra in salsa di amaretto e arancia / 19.80

oven baked gressingham duck breast with amaretto and cranberry sauce, parsnip purée and mixed vegetables

costine di manzo / 22.85

slowly braised jacob's ladder ribs in barbeque sauce, finished on the grill, flamed with 12 year old whiskey, served with lightly spiced wedges and jalapeño coleslaw

maiale alla caciatero / 17.20

slow cooked pork stew with caramelised onions, tuscan olives, bell pepper, served arborio rice

veal milanese / 21.70

milanese style escallops of veal coated in crumbs with lime wedges and rosemary potatoes

