


farinacei/pasta & risotto


linguini al salmone / 16.50
pasta ribbons with fresh scottish salmon, mixed with asparagus and seasoned with fresh dill and pinot grigio, then finished in a light creamy sauce

rigatoni al chorizo / 15.50 
rigatoni with chorizo, pecorino cheese, pine nuts and rocket, finished in a light creamy sauce


spaghetti alla rusticana / 15.50
spaghetti with farmed chicken breast, pancetta, roasted peppers and fresh rosemary in a neapolitan sauce with a hint of cream

linguini al profumo di mare / 16.50
linguini with a mix of fresh seafood, roquito peppers and a touch of wine, with a fresh cherry tomato sauce

spaghetti alla carbonara / 14.95
spaghetti with pancetta, a hint of cream and parmesan cheese

cannelloni delicati con crema di zucca e caprino / 14.95 
cannelloni filled with roasted butternut squash and goat's cheese

fettuccine alla bolognese / 14.95
fresh egg fettuccine in a traditional italian minced beef and pork, basil and tomato ragu sauce

risotto della casa / 15.50 
with organic chicken breast, mixed vegetables, served in a light creamy sauce and infused basil

rigatoni al forno / 15.50
rigatoni with farmed chicken breast, pancetta and mushroom, finished with basil and cream sauce, topped with mozzarella


ravioli del giorno / 15.50
our homemade ravioli of the day

lasagna grillado / 14.95
our freshly made lasagna with local minced beef and pork, topped with mozzarella

gluten free pasta available for an additional 2.00

le pizze/pizza

pizza parma / 14.90
our brilliant pizza with mozzarella, sliced fresh cherry tomato, rocket, prosciutto and shaved parmigiano reggiano

pizza grillado / 14.90 
a divine taste with fresh bocconcini, san marzano tomatoes, goat's cheese, chunky artichoke and a drizzle of pesto

pizza piccante / 14.90
crushed tomato sauce, spicy salami della calabria, roquito peppers and wild rocket

 contains nuts  vegetarian  gluten free

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

vegan menu

starter

spicy vegan polpette / 7.20
meatless meatballs served with arrabiata sauce and focaccia

portobello arrosto / 6.95
portobello mushroom with garlic oil, pinenuts and balsamic glaze

main



funghi carbonara / 14.95
spaghetti with button mushrooms, served with a hint of cream and cracked black pepper

vegan spaghetti bolognese / 14.95
meat free bolognese with a rich tomato and red wine sauce




side orders / 4.45

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


pane strofinato all'aglio 
ciabatta bread with garlic infused oil, sprinkled with dried oregano
add extra mozzarella for 2.00

patatine fritte 
add extra mozzarella for 2.00

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 di crostini / 7.25  
 pear, goat's cheese and walnut
 zucchini, aged balsamic and ricotta
 sunblushed tomato, pesto and parmesan

venetian style scallops / 9.50 
lightly cooked in saffron sauce, topped with tomato and onion salsa, finished with pesto

burrata e prosciutto crudo / 9.75 
creamy buffalo mozzarella served with basil infused oil, cherry tomato and parma ham

portobello alla griglia con caprino / 7.95   
grilled portobello mushroom topped with goat's cheese, pine nuts and balsamic drizzle


cock and bull croquette / 7.10
deep fried croquette with spiced beef and pork, served with various dips and italian bread

aioli, funghi e gamberoni / 9.25
garlic prawns in a creamy mushroom sauce, served with tuscan bread

calamari fritti / 8.75
crispy squid, sprinkled with black pepper, served with a delicate garlic aioli

cozze / 9.55 STARTER / 16.90 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

alette di pollo piccante / 6.95
slow roasted chicken wings seasoned with spicy italian herbs, accompanied with garlic and dill aioli dip

spicy mozzarella in carrozza / 7.50 
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 roisserie

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 roisserie 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 / 29.95 
free range whole chicken brinned with wine and italian herbs, served with wild garlic sauce, salad, various dips and chips

mezzo pollo / 17.95 
half chicken served with a selection of lemon and herb or piri piri seasoning, accompanied with chips and assorted dips

le insalate/salads

insalata di pollo / 13.95  
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 / 13.95  
roasted beetroot and mixed greens with crumbled goat's cheese, cherry tomato and a drizzle of balsamic vinegar

condivisione piatto for two people / 37.95 
sharing platter with half of roisserie 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 / 17.95
crusted roulade of chicken breast stuffed with italian sausage, in a creamy mushroom sauce, served on a bed of baby potatoes

scottadito / 22.95
herb crusted welsh lamb cutlets with roasted vegetables, served in a chianti sauce


pancetta di maiale / 22.95
crisp pork belly and smoked country style baby potatoes, served in a chianti sauce

gamberoni al brandy / 23.25
fresh water king prawns flamed with italian brandy, lobster bisque, served with herb infused saffron risotto


branzino con crosta di pinoli / 19.50 
pine nut crusted fresh sea bass with saffron and basil sauce, served with saffron risotto

bistecca di manzo / 23.95 
chargrilled sirloin steak grilled to perfection, topped with dolcelatte, served with infused vegetables or frites

bistecca grillado / 27.90
pan seared fillet of british beef flamed with vecchia romagna, served with champignon mushroom and shallot sauce, accompanied with seasonal vegetables

pollo alla valdostana / 17.10 
supreme of cornfed chicken breast, topped with fontina cheese, parma ham, sugar snaps, velouté sauce and seasonal vegetables

sicilian surf and turf / 29.85
aberdeen angus fillet delicately grilled, flamed with brandy, served with glazed king prawn and shallow fried vegetables

saltimbocca alla romana / 24.90 
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 / 21.90
oven baked gressingham duck breast with amaretto and cranberry sauce, baby potates 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

bistecca al pepe / 24.95
grilled ribeye steak with peppercorn sauce, served with a choice of vegetables or frites

vitello ai funghi / 26.75
grilled veal t-bone steak in a creamy button mushrooms sauce, served with a choice of pan seared vegetables or frites

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