

Antipasti

- Patè della Casa**£7.50
Chef's home made pate
- Prosciutto e Melone**£7.95
Finest Parma ham with melon
- *Avocado Tricolore**£7.50
Trio of avocado, fresh mozzarella & tomato served with olive oil
- Bresaola con Asparagi**£7.95
Dry cured beef with fresh asparagus
- *Avocado e Gamberetti**£7.50
Avocado filled with prawns in maria rose sauce
- *Mozzarella Caprese**£7.50
Mozzarella & tomato served with fresh basil
- Carpaccio**£9.50
Beaten fillet of beef served on rocket lettuce, flaked parmesan and Rossini special dressing
- Antipasto Misto**£9.50
Typical Italian mixed hors d'oeuvres
- *Uova alla Fiorentina**£7.50
Spinach with egg & cheese sauce baked in oven
- *Champignon all'aglio**£6.50
Mushrooms sauted in garlic & white wine
- Prosciutto alla Francesca**£7.50
Asparagus wrapped in cooked ham, cream sauce, topped with mozzarella & parmesan
- *Melanzane Parmigiana**£7.50
Aubergine with mozzarella, tomato & herbs baked in the oven
- *Mozzarella in Carrozza**£7.00
Mozzarella cheese deep fried in a bread butter served with garlic mayonnaise
- *Avocado al forno**£7.50
Baked avocado with brandy & cheese sauce

Soup

- Minestrone**£6.50
Home made minestrone soup

Antipasti di Pesce

- Coppa di Gamberetti**£7.00
Prawn cocktail served on a bed of crisp iceberg lettuce
- Salmone Affumicato**£8.50
Smoked salmon served with a wedge of lemon, brown bread & parsley
- Pesce Spada Marinato**£9.50
Fresh marinated swordfish
- Tonno Marinato**£9.00
Fresh marinated tuna
- Salmone Marinato**£8.50
Fresh marinated salmon
- Insalata di mare**£9.50
Delicious blend of fresh marinated fish
- Alici Marinate**£7.50
Chef's special marinated anchovies made to a typical Italian recipe
- Insalata d'Aragosta**£9.50
Lobster salad
- Bianchetti**£7.00
White bate
- Sautèe di Cozze**£8.00
Fresh mussels sauted in white wine
- Mozzarella Romana**£8.50
Buffalo mozzarella cheese sliced with tomato served with anchovies, basil and olive oil
- Gamberetti all'aglio**£8.00
Hot prawns in garlic butter, served with brown bread
- Gamberoni alla griglia**£8.50
Mediterranean prawns with hot garlic sauce
- Fritto Misto**£8.00
Fried squid with prawns
- Frittura di Pesce Misto**£8.50
Mixed fried fish in plain flour

Pasta

- Linguine alla Rossini** £8.95
Linguine with scampi, lobster and Mediterranean prawns in a provincial sauce
- *Pappardelle ai Porcini**.....£8.50
Pappardelle with wild Porcini mushrooms, garlic, parmesan, parsley & olive oil
- Tagliatelle alla Carbonara**£8.50
Tagliatelle tossed with bacon, egg yolk, cream & parmesan
- *Tagliatelle con Asparagi**£8.50
Tagliatelle sauted with asparagus, garlic, fresh basil and olive oil
- Scialatielli ai Frutti di Mare**£10.00
Traditional hand made pasta from the Amalfi coast served with mixed shellfish, white wine, parsley, garlic and olive oil
- Scialatielli Amalfitana**£8.50
Traditional hand made pasta served with marinated salmon, fresh asparagus and mascarpone cheese
- Spaghetti alla Bolognese** £8.50
Spaghetti with Italy's most famous sauce
- Pappardelle dello Chef**.....£9.50
Chef Special Ha! Ha!
- Spaghetti alle Vongole**.....£8.50
Spaghetti with baby clams, garlic & white wine sauce - Amalfi style
- *Gnocchi al Dolcelatte**£8.50
Gnocchi with blue cheese, ham & parmesan cream sauce
- Tony Joyce Special**
- Linguini Lobster**.....£20.00
*Linguini tossed with lobster meat brandy, tomato and cream sauce [For 2 people]
[£6.00 extra served as a main course]*
- *Gnocchi alla Sorrentina**£8.50
Gnocchi with tomato, mozzarella, parmesan & fresh basil
- *Spaghetti Napoli**.....£8.50
Spaghetti with tomato sauce
- *Spaghetti Aglio & Olio**.....£8.50
Spaghetti with olive oil, garlic, chillies, black olives & parsley
- *Penne ai Formaggi**.....£8.50
Penne with mixed Italian cheeses
- Penne al Salmone**.....£8.50
Penne with smoked salmon, cream & hint of tomato
- *Lasagne Vegetariana**£8.50
Vegetarian lasagne
- Lasagne al Forno**.....£8.50
Home made lasagne
- *Cannelloni Fiorentina**.....£8.50
Traditional cannelloni Fiorentina filled with Ricotta cheese and Spinach
- Linguine agli Scampi**.....£9.50
Linguine with scampi in traditional provinciale sauce
- Risotto dello Chef**.....£18.00
*Mixed seafood risotto [For 2 people]
[£6.00 extra served as a main course]*

* Suitable for Vegetarians

All pasta served as a main course is £3.00 extra

Pollo (Chicken)

Pollo Cacciatore £9.50

Tender chicken breast cooked with wine, tomatoes, mixed peppers, mushrooms & herbs

Pollo Principessa £9.50

Breast of chicken cooked with white wine, topped with asparagus, ham & cheese

Pollo Amalfitana £9.90

Tender chicken breast served on a bed of spinach with green pepper corns, Dolcelatte cheese, brandy & cream

Pollo alla Crema £9.50

Breast of chicken cooked with white wine, cream, onions & mushrooms

Pollo allo Chef £9.50

Ha! Ha! surprise surprise

Pollo Cordon Blue £9.50

Breast of chicken filled with cheese, ham and white wine sauce

Pollo Menta e Pepe £9.50

Pan fried breast of chicken with green peppercorns, fresh mint, cream & brandy

Vitello [Veal]

Vitello Funghi e Crema £10.00

An escalope of veal with mushrooms, cream & white wine

Scaloppina Aceto Balsamico £10.00

Slices of tender veal cooked in balsamic vinegar & creamy sauce

Vitello alla Toscana £15.50

T bone of veal cooked with sage & white wine

Vitello Marsala £9.50

Escalope of veal sauted in Marsala wine

Scaloppina alla Toscana £9.90

Escalope of veal cooked in white wine topped with aubergines and melted mozzarella cheese

Saltimbocca alla Romana £10.00

Escalope of veal topped with ham & cheese

Vitello Milanese £9.50

Escalope of veal coated in breadcrumbs and lightly fried in butter

Vitello Valdostana £10.00

Escalope of veal coated in breadcrumbs topped with mozzarella cheese & white wine sauce

Carne [Beef]

Tornado Rossini £18.00

Tender fillet steak on a crouton topped with pate cooked in Madeira sauce

Filetto Funghi del Bosco £17.00

Fillet steak cooked with wild Porcini mushrooms & red wine sauce

Filetto Pepe Verde £17.00

Fillet steak with cream, brandy & green peppercorn sauce

Medaglioni alla Crema £17.00

Medallion of beef cooked with cream & mushrooms in a brandy sauce

Filetto al Gorgonzola £17.00

Fillet steak served with mild blue cheese, cream and brandy

Filetto alla Griglia £16.00

A plain grilled fillet steak

Filetto di Manzo al forno £35.00

Roasted fillet of best Scotch Beef [For 2 people]

Beef Campagnola £16.50

Strips of tender beef fillet cooked with senape, mushrooms, onions, brandy, red wine & a hint of cream

Bistecca Cacciatore £13.50

Sirloin steak pan fried with mushrooms, fresh peppers, red wine & tomatoes

Bistecca alla Griglia £13.00

Plain grilled sirloin steak

Bistecca Pizzaiola £15.00

Pan fried sirloin steak in tomato, garlic, basil, oregano, chillies and red wine sauce

Pesce (Fish)

- Spigola alla Griglia** £16.50
Grilled sea bass with butter, white wine, lemon juice and fresh mint
- Filetto di Spigola** £15.90
Fillet of sea bass cooked in a creamy lobster sauce with prawns and smoked salmon
- Gamberoni all'Italiana** £16.50
Grilled Mediterranean prawns, topped with hot garlic butter
- Aragosta Thormidor** 25.00
Lobster Thormidor or as you like
- Sogliola Mugnaia** £19.50
Dover sole sauted with butter, parsley & a hint of lemon
- Sogliola alla Griglia** £19.00
Grilled Dover sole
- Grigliata di Pesce** £34.00
A selection of fresh grilled mixed fish [For 2 people]
- Calamari alla Pescatore** £14.50
Squid with prawns, baby clams, tomato & mussels sauted in garlic & white wine sauce
- Tonno alla Griglia** £16.00
Fresh grilled tuna steak served with fresh herbs & olive oil
- Orata alla Griglia** £16.00
Sea bream grilled and served with a light lemon sauce
- Trota alla Griglia** £12.50
Plain grilled trout
- Trota dello Chef** £14.00
Chef's special trout
- Pesce Spada alla Griglia** £15.50
Swordfish, grilled with a hint of vinegar wine and mint
- Scampi Provinciale** £16.00
Pan fried scampi with garlic, tomato &

Fegato (Calf's Liver)

- Fegato Veneziana** £14.50
Strips of tender calf's liver cooked with onions & white wine
- Fegato Paesana** £14.50
Calf's liver pan fried with Parma ham, garlic and white wine
- Fegato alla Griglia** £13.00
Grilled calf's liver with sage
- Fegato Tirolese** £14.50
Calf's liver pan fried capers, onions, sage & cream

Extras & to follow

- Legumi del Giorno** £2.50
Selection of fresh vegetables of the day
- Legumi Singoli** £1.50
Extra vegetables
- Insalate** £2.50
Mixed or plain salads
- Formaggi** £4.00
Selection of Italian cheeses
- Dolce dal Carrello** £4.00
Sweet from the trolley
- Gelati** £4.00
Ice cream
- Caffè** from £1.95
Coffee

Service charge not included.

10% will be added to the bill for all parties of 6 or more

All prices are inclusive of VAT