

# The Chef Recommends

## Starters or Mains

If starter dish, £3.00 less

### Ravioli al Granchio

Crab filled ravioli cooked in a light white wine sauce sauted with fresh clams, pine nuts, parsley and olive oil £17.00

### Trofie Maiorese

Handmade trofie pasta cooked with aubergines, mixed peppers, zucchini, cherry tomatoes and basil olive oil £16.00

## Mains

### Spigola alla Antonino o Plainly Grilled

Fillet of sea bass with mediterranean prawns served with aubergine, peppers and zucchini in a light red wine sauce £19.50

### Fiorentina de Vitellina

Veal t-bone coked with sage, new potatoes and a white wine £19.50

# Antipasti

## Antipasto Misto

Typical Italian mixed hors d'oeuvres £10.00

## Carpaccio

Beaten fillet of beef served on rocket lettuce, flaked parmesan and Rossini special dressing £10.00

## \*Melanzane Parmigiana

Aubergine with mozzarella, tomato & herbs baked in the oven £9.50

## Pate della Casa

Chef's home made pate £9.00

## \*Champignon all'aglio

Mushrooms sauted in garlic & white wine £8.50

## Prosciutto e Mozzarella

Finest parma ham with mozzarella & marinated artichokes £9.50

## \*Avocado Tricolore

Trio of avocado, fresh mozzarella & tomato served with olive oil £9.50

## \*Mozzarella Caprese

Buffalo mozzarella & tomato served with fresh basil £9.50

## Prosciutto alla Francesca

Asparagus wrapped in cooked ham, cream sauce, topped with mozzarella & parmesan £9.00

## \*Mozzarella in Carrozza

Mozzarella cheese deep fried in a bread batter served with garlic mayonnaise £9.00

## Minestrone Soup

Home made minestrone soup £9.00

# Antipasti di Pesce

*Fritto Misto*   

Fried calamari and prawns £9.50

*O'Cuopp Napoletano*   

Fried tuna, swordfish, white bait, sea bass, calamari and prawns £11.50

*Insalata di mare* 

Delicious blend of fresh marinated swordfish, salmon, cod, tuna and anchovies £11.00

*Sautee di Cozze*   

Fresh mussels sauted in white wine and pepper £9.50

*Carpaccio di Tonno* 

Thin slices of fresh tuna marinated in olive oil, lemon juice, capers and peppercorn.  
Served with rocket and cherry tomatoes £11.00

*Coppa de Gamberetti & Avocado* 

Prawn cocktail served on a bed of crisp iceberg lettuce with avocado £9.00

*Gamberetti all'aglio*    

Hot prawns in garlic butter, served with brown bread £9.50

*Gamberoni alla griglia*   

Mediterranean prawns with hot garlic sauce £11.00

*Bianchetti*  

White bate £9.50

*Insalata d'Aragosta* 

Lobster salad £12.50



# Pasta

If starter dish, £3.00 less

## Linguine alla Rossini

Linguine with scampi, lobster and mediterranean prawns in a provincial sauce £16.50

## Spaghetti alla Bolognese

Spaghetti with Italy's most famous sauce £14.50

## Trofie allo Zafferano

Handmade trofie paste cooked with fresh Italian sausage, zafferano and roasted pumpkin in a creamy parmesan cheese sauce £14.50

## Spaghetti alla Carbonara

Tagliatelle tossed with bacon, egg yolk, cream and parmesan £14.50

## Linguine agli Scampi

Linguine with scampi in traditional provinciale sauce £16.50

## Orecchiette Salsiccie & Broccoli

Fresh Orecchiette paste sauted with fresh Italian sausage, olive oil, garlic and parmesan cheese £14.50

## Scialatielli ai Frutti di Mare

Traditional hand made pasta from the Amalfi coast served with mixed shellfish, white wine, parsley, garlic and olive oil £16.50

## Spaghetti alla Vongole

Spaghetti with baby clams, garlic & white wine sauce - Amalfi style £15.50

## Lasagne al Forno

Home made lasagne £14.50

## Scialatielli Amalfitana

Traditional hand made pasta served with marinated salmon, fresh asparagus and mascarpone cheese £16.50

## Pollo (Chicken)

### Pollo Cacciatore

Tender chicken breast cooked with wine, tomatoes, mixed peppers, mushrooms and herbs £12.50

### Pollo Parmigiana

Tender chicken breast fillet with ham and mozzarella coated with breadcrumbs and topped with grilled aubergine £12.50

### Pollo Amalfitana

Tender chicken breast served on a bed of spinach with green pepper corns, Dolcelatte cheese, brandy & cream £13.00

### Pollo alla Crema

Breast of chicken with white wine, cream, onions & mushrooms £12.50

## Vitello (Veal)

### Scaloppina Aceto Balsamico

Slices of tender veal cooked in balsamic vinegar & creamy sauce £12.50

### Vitello alla Parmigiana

Escalope of veal wrapped with aubergine, mozzarella, tomato and Italian herbs £13.00

### Vitello Funghi e Crema

An escalope of veal with mushrooms, cream & white wine £12.50

### Saltimbocca alla Romana

Escalope of veal topped with ham & cheese £13.00

### Vitello Milanese

Escalope of veal coated in breadcrumbs and lightly fried in butter £12.50

## Carne (Beef)

(Standard fillet served is 8oz. For a 12oz fillet add £5.50)

### Tornado Rossini

Tender fillet steak on a crouton topped with pate cooked in Madeira sauce £22.50

### Filetto Pizzaiola

Pan fried sirloin steak in tomato, garlic, basil, oregano, chillies and red wine sauce £21.00

### Filetto Pepe Verde

Fillet steak with cream, brandy & green peppercorn sauce £21.00

### Filetto al Gorgonzola

Fillet steak served with mild blue cheese, cream & brandy £21.00

### Filetto Funghi del Bosco

Fillet steak cooked with wild porcini mushrooms & red wine sauce £21.00

### Beef Campagnola

Strips of tender beef fillet cooked with senape, mushrooms, onions, brandy, red wine & a hint of cream £19.50

### Filetto di Manzo al forno

Roasted fillet of best Scotch Beef (for 2 people) £42.00

## Fegato (Calf's Liver)

### Fegato alla Griglia

Grilled calf's liver with sage £16.50

### Fegato Veneziana

Strips of tender calf's liver cooked with onions & white wine £18.00

### Fegato Paesana

Calf's liver pan fried with parma ham, garlic and white wine £18.00



# *Pesce (Fish)*

## *Gamberoni all'Italiana*

Grilled mediterranean prawns, topped with hot garlic butter £18.50

## *Filetto di Spigola*

Fillet of sea bass cooked in a creamy lobster sauce with prawns and smoked salmon £17.50

## *Calamari alla Pescatore*

Squid with prawns, baby clams, tomato & mussels sauted in garlic & white wine sauce £17.50

## *Aragosta Thormidor*

Lobster Thormidor or as you like £27.50

## *Sogliola Mugnaia o Plainly Grilled*

Dover sole sauted with butter, parsley & a hint of lemon £27.50

## *Branzino Capri*

Filled of sea bass topped with crushed potato, mint & pepper.  
Served on a bed of spinich puree £19.00

## *Tonno alla Griglia*

Fresh grilled tuna steak served with fresh herbs & olive oil £19.00

## *Pesce Spada alla Griglia*

Swordfish, grilled with a hint of vinegar wine and mint £17.50

## *Branzino all' Aqua Pazza*

Filletted sea bass backed in foil with red onion, cherry tomatoes, capers, garlic, white wine and herbs £19.00

## *Grigliata di Pesce*

A selection of fresh grilled mixed fish (For 2 people) £42.00

# Extras & to follow

## Legumi del Giorno

Selection of fresh vegetables of the day £2.50

## Zucchini Fritti

Fried corgettes in flour £2.00

## Spinaci del Giorno

Spinich sauted with garlic & chilli £2.00

## Rucola & Parmigiano

Rocket and parmisan £2.00

## Insalate

Mixed or plain salads £2.50

## Pomodoro & Cipolla

Tomato and onion £5.50

## Dolce dal Carrello

Sweet from the trolley from £4.50

## Allergens



glutine  
glutens



uova  
eggs



arachidi  
peanuts



latte  
milk



sedano  
celery



crostacei  
crustations



pesce  
fish

\* Indicates vegetarian dishes

Gluten free menu



lupini  
lupin



molluschi  
molluscs



frutta a  
guscio  
tree nuts



senape  
mustard



semi da  
sesamo  
sesame



solfiti  
solphites



soia  
soya

Old menu dishes available on  
request