

## Antipasti

- Patè della Casa** ..... £8.50  
*Chef's home made pate*
- Prosciutto e Melone** ..... £8.95  
*Finest Parma ham with melon*
- \*Avocado Tricolore** ..... £8.50  
*Trio of avocado, fresh mozzarella & tomato served with olive oil*
- Bresaola con Asparagi** ..... £8.95  
*Dry cured beef with fresh asparagus*
- Avocado e Gamberetti** ..... £8.50  
*Avocado filled with prawns in maria rose sauce*
- \*Mozzarella Caprese** ..... £8.50  
*Mozzarella & tomato served with fresh basil*
- Carpaccio** ..... £10.00  
*Beaten fillet of beef served on rocket lettuce, flaked parmesan and Rossini special dressing*
- Antipasto Misto** ..... £10.00  
*Typical Italian mixed hors d'oeuvres*
- \*Uova alla Fiorentina** ..... £8.50  
*Spinach with egg & cheese sauce baked in oven*
- \*Champignon all'aglio** ..... £7.50  
*Mushrooms sauted in garlic & white wine*
- Prosciutto alla Francesca** ..... £8.50  
*Asparagus wrapped in cooked ham, cream sauce, topped with mozzarella & parmesan*
- \*Melanzane Parmigiana** ..... £8.50  
*Aubergine with mozzarella, tomato & herbs baked in the oven*
- \*Mozzarella in Carrozza** ..... £8.50  
*Mozzarella cheese deep fried in a bread butter served with garlic mayonnaise*
- \*Avocado al forno** ..... £8.50  
*Baked avocado with brandy & cheese sauce*

## Soup

- Minestrone** ..... £8.00  
*Home made minestrone soup*

## Antipasti di Pesce

- Coppa di Gamberetti** ..... £7.95  
*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** ..... £9.00  
*Fresh marinated swordfish*
- Tonno Marinato** ..... £9.00  
*Fresh marinated tuna*
- Salmone Marinato** ..... £9.00  
*Fresh marinated salmon*
- Insalata di mare** ..... £10.00  
*Delicious blend of fresh marinated fish*
- Alici Marinate** ..... £8.50  
*Chef's special marinated anchovies made to a typical Italian recipe*
- Insalata d'Aragosta** ..... £11.00  
*Lobster salad*
- Bianchetti** ..... £8.00  
*White bate*
- Sautèe di Cozze** ..... £8.50  
*Fresh mussels sauted in white wine*
- Mozzarella Romana** ..... £9.00  
*Buffalo mozzarella cheese sliced with tomato served with anchovies, basil and olive oil*
- Gamberetti all'aglio** ..... £9.00  
*Hot prawns in garlic butter, served with brown bread*
- Gamberoni alla griglia** ..... £10.00  
*Mediterranean prawns with hot garlic sauce*
- Fritto Misto** ..... £9.00  
*Fried squid with prawns*
- Frittura di Pesce Misto** ..... £9.50  
*Mixed fried fish in plain flour*

# Pasta

*All pasta served as a starter  
is £3.00 less*

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| <b>Linguine alla Rossini</b> .....£15.00<br><i>Linguine with scampi, lobster and Mediterranean prawns in a provincial sauce</i>  | <b>Tony Joyce Special</b>  |
| <b>*Pappardelle ai Porcini</b> .....£13.00<br><i>Pappardelle with wild Porcini mushrooms, garlic, parmesan, parsley &amp; olive oil</i>  | <b>Linguini Lobster</b> .....£30.00<br><i>Linguini tossed with lobster meat brandy, tomato and cream sauce [For 2 people] [£6.00 less served as a starter]</i> |
| <b>Tagliatelle alla Carbonara</b> .....£13.00<br><i>Tagliatelle tossed with bacon, egg yolk, cream &amp; parmesan</i>  | <b>*Gnocchi alla Sorrentina</b> .....£13.00<br><i>Gnocchi with tomato, mozzarella, parmesan &amp; fresh basil</i>  |
| <b>*Tagliatelle con Asparagi</b> .....£13.00<br><i>Tagliatelle sauted with asparagus, garlic, fresh basil and olive oil</i>  | <b>*Spaghetti Napoli</b> .....£13.00<br><i>Spaghetti with tomato sauce</i>   |
| <b>Scialatielli ai Frutti di Mare</b> .....£15.00<br><i>Traditional hand made pasta from the Amalfi coast served with mixed shellfish, white wine, parsley, garlic and olive oil</i> | <b>*Spaghetti Aglio &amp; Olio</b> .....£13.00<br><i>Spaghetti with olive oil, garlic, chillies, black olives &amp; parsley</i>                                |
| <b>Scialatielli Amalfitana</b> .....£13.00<br><i>Traditional hand made pasta served with marinated salmon, fresh asparagus and mascarpone cheese</i>                                 | <b>*Penne ai Formaggi</b> .....£13.00<br><i>Penne with mixed Italian cheeses</i>   |
| <b>Spaghetti alla Bolognese</b> .....£13.00<br><i>Spaghetti with Italy's most famous sauce</i>   | <b>Penne al Salmone</b> .....£13.00<br><i>Penne with smoked salmon, cream &amp; hint of tomato</i>   |
| <b>Pappardelle dello Chef</b> .....£13.50<br><i>Chef Special Ha! Ha!</i>   | <b>*Lasagne Vegetariana</b> .....£13.00<br><i>Vegetarian lasagne</i>   |
| <b>Spaghetti alle Vongole</b> .....£13.00<br><i>Spaghetti with baby clams, garlic &amp; white wine sauce - Amalfi style</i>  | <b>Lasagne al Forno</b> .....£13.00<br><i>Home made lasagne</i>  |
| <b>Gnocchi al Dolcelatte</b> .....£13.00<br><i>Gnocchi with blue cheese, ham &amp; parmesan cream sauce</i>  | <b>*Cannelloni Fiorentina</b> .....£13.00<br><i>Traditional cannelloni Fiorentina filled with Ricotta cheese and Spinach</i>                                   |
|  | <b>Linguine agli Scampi</b> .....£15.00<br><i>Linguine with scampi in traditional provinciale sauce</i>  |
|  | <b>Risotto dello Chef</b> .....£30.00<br><i>Mixed seafood risotto [For 2 people] [£6.00 less served as a starter]</i>  |

\* Suitable for Vegetarians

## Pollo (Chicken)

**Pollo Cacciatore** ..... £9.90

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

**Pollo Principessa** ..... £9.90

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** ..... £9.90

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

**Pollo allo Chef** ..... £10.00

Ha! Ha! surprise surprise

**Pollo Cordon Blue** ..... £9.90

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

**Pollo Menta e Pepe** ..... £9.90

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** ..... £17.50

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** ..... £10.50

Escalope of veal topped with ham & cheese

**Vitello Milanese** ..... £9.90

Escalope of veal coated in breadcrumbs and lightly fried in butter

**Vitello Valdostana** ..... £10.50

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

## Carne [Beef]

**Tornado Rossini** ..... £19.00

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

**Filetto Funghi del Bosco** ..... £18.00

Fillet steak cooked with wild Porcini mushrooms & red wine sauce

**Filetto Pepe Verde** ..... £18.00

Fillet steak with cream, brandy & green peppercorn sauce

**Medaglioni alla Crema** ..... £18.00

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

**Filetto al Gorgonzola** ..... £18.00

Fillet steak served with mild blue cheese, cream and brandy

**Filetto alla Griglia** ..... £17.50

A plain grilled fillet steak

**Filetto di Manzo al forno** ..... £37.00

Roasted fillet of best Scotch Beef [For 2 people]

**Beef Campagnola** ..... £17.50

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

**Bistecca Cacciatore** ..... £14.50

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** .....£17.50  
Grilled sea bass with butter, white wine, lemon juice and fresh mint
- Filetto di Spigola**.....£17.50  
Fillet of sea bass cooked in a creamy lobster sauce with prawns and smoked salmon
- Gamberoni all'Italiana** .....£17.90  
Grilled Mediterranean prawns, topped with hot garlic butter
- Aragosta Thormidor**.....£27.50  
Lobster Thormidor or as you like
- Sogliola Mugnaia** .....£25.50  
Dover sole sauted with butter, parsley & a hint of lemon
- Sogliola alla Griglia**.....£24.50  
Grilled Dover sole
- Grigliata di Pesce** .....£36.00  
A selection of fresh grilled mixed fish [For 2 people]
- Calamari alla Pescatore**.....£15.50  
Squid with prawns, baby clams, tomato & mussels sauted in garlic & white wine sauce
- Tonno alla Griglia**.....£17.50  
Fresh grilled tuna steak served with fresh herbs & olive oil
- Orata alla Griglia**.....£17.50  
Sea bream grilled and served with a light lemon sauce
- Trota alla Griglia**.....£14.50  
Plain grilled trout
- Trota dello Chef** .....£16.50  
Chef's special trout
- Pesce Spada alla Griglia** .....£17.50  
Swordfish, grilled with a hint of vinegar wine and mint
- Scampi Provinciale**.....£16.50  
Pan fried scampi with garlic & tomato

## Fegato (Calf's Liver)

- Fegato Veneziana** .....£15.90  
Strips of tender calf's liver cooked with onions & white wine
- Fegato Paesana** .....£15.90  
Calf's liver pan fried with Parma ham, garlic and white wine
- Fegato alla Griglia** .....£14.50  
Grilled calf's liver with sage
- Fegato Tirolese**.....£15.90  
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** .....£2.00  
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**.....£3.50  
Ice cream
- Caffè** ..... from £2.50  
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*