

Antipasti

Hot Starters

Pane All'aglio (V) Garlic Bread.	£3.50
Pane all'aglio Con Mozzarella (V) Garlic bread with mozzarella.	£3.95
Cozze alla Marinara Fresh mussels in chilli, white wine and garlic sauce.	£8.50
Gamberoni al Brandy Three large tiger prawns, flambé in garlic, parsley and brandy.	£9.95
Calamari Fritti Lightly deep fried squid.	£7.95
Zuppetta Capri Clams and mussels in white wine, chilli and yellow cherry tomato sauce.	£8.50
Zuppa del Giorno Soup of the day with bread.	£5.95

Cold Starters

Cestino di Pane Bread basket served with olive oil and balsamic vinegar.	£2.50
Crudo e Bufala Parma ham and bufala mozzarella	£8.95
Caprese Bufala mozzarella, fresh tomato, basil and extra virgin olive oil.	£7.50
Bruschetta al Pomodoro Fresh chopped tomatoes with garlic, basil and olive oil served on a lightly toasted homemade bread slice.	£3.95

Secondi di pasta - Pasta Dishes

Tagliatelle Bolognese Tagliatelle or spaghetti pasta with minced beef in a tomato sauce finely chopped celery, onion and carrots.	£8.95
Tagliatelle Cacio a Pepe Pecorino Romano, black pepper and parmesan cheese.	£8.25
Spaghetti Carbonara Pan fried pancetta in butter with cream, parmigiano and egg yolk.	£8.95
Spaghetti Con Vongole e Bottarga Fresh clams and grey mullet fish roe in a white wine, garlic and parsley sauce.	£12.50
Scialatelli allon Scoglio Prawn, mussel, squid and clam in a garlic and cherry tomato sauce,	£14.50
Scialatielli all'ortolano (V) Chopped grilled aubergines and courgettes in a tomato sauce with bufala mozzarella.	£9.50
Lasagna al Forno Backed pasta sheet filled bolognese sauce, mozzarella and topped with parmesan cheese.	£10.95
Risotto Funghi Arborio rice with mixed wild mushrooms.	£10.95

Secondi di Carne - Meat Mains

All served with vegetables.

Pollo Milanese Chicken breast in breadcrumbs with spaghetti bolognese.	£14.25
Pollo ai Funghi Chicken breast with cream and mushroom sauce.	£15.25
Misto alla Griglia Mix of grilled lamb, chicken, Italian sausages and sirloin.	£16.95
Agnello al Rosmarino Charcoal grilled lamb chop drizzles with aromatic balsamic vinegar and rosemary olive oil.	£16.95
Bistecca Cacio e Pepe 10oz Sirloin steak with bacon and mushroom cooked in a creamy brandy sauce.	£19.95

Secondi di Pesce - Fish Mains

All served with vegetables.

Spigola al limone Fresh sea bass fillet cooked in a white wine, lemon and butter sauce.	£14.95
Frittura Golfo di Napoli Selection of deep fried fish and seafood (squid, prawns and fresh fish of the day)	£15.95
Gamberoni Don Nicola Five grilled king prawns in a white wine, garlic chilli and a cherry tomato sauce.	£16.95
Salmone Dello Chef Grilled salmon steak with lemon and white wine sauce.	£14.95

Contorni - Side Dishes

Zucchine Fritte Courgettes fritters.	£4.00
Melanzane a Funghetto Aubergine in a cherry tomato and basil sauce.	£4.00
Patatine Fritte French Fries	£3.00
Insalata Mista Mixed Salad	£3.50
Insalate Verde Green leaf salad.	£3.00

Pizze

Tradizionali - Traditional Pizzas

Extra Toppings £1.00

Margherita (V) Tomato sauce, mozzarella and basil.	£9.95	Contadina Tomato sauce, mozzarella, ham, salami and Italian sausages.	£9.50
Marinara Tomato sauce, garlic, oregano and anchovies.	£9.95	Vegetarian (V) Tomato sauce, mozzarella, peppers, courgettes and aubergines.	£8.50
Prosciutto e Funghi Tomato sauce, mozzarella, ham and mushroom.	£8.50	Diavola Tomato sauce, mozzarella, pepperoni sausages and chilli oil.	£9.95
Salsicce e Funghi Tomato sauce, Italian sausages, mozzarella and mushroom.	£8.95	La Piccola Any of the above pizzas in a kids size.	£5.95

Dolce - Desserts

Tiramisu Homemade coffee flavored dessert with mascarpone cheese and cocoa powder.	£5.50	Ice Cream Homemade ice cream Vanilla, chocolate or strawberry.	£5.50
Panna Cotta Caramel.	£5.50	Cheese Board A selection of Italian cheese.	£5.95
Profiteroles Choux pastry balls filled with creme Angles and chocolate sauce.	£5.50	Bambini Mascarpone and nutella pizza.	£6.25