

White Wine

D'Istinto Catarratto-Chardonnay, Calatrasi, Sicily, Italy £14.55

Soft, green yellow hues with lifted nectarine and apricot flavours showing well integrated oaky textures. melon and apricot with tangy nectarine finish, made using 85% catarratto and chardonnay.

Footsteps Sauvignon Blanc, Curico Valley Chile £3.70 £4.90 £14.45

Tangy gooseberry aromas and flavours and a touch of white peach with a zingy acidity, from the cool curico Valley.

Pinot Grigio Provincia di Pavia, Collezione Marchesini, Italy £16.00

Lovely buttery style with typical pear fruit from this area of central northern Italy in the southern section of Lombardy. The grapes are fermented in stainless steel tanks with a long fermentation to enhance the rich style.

Soave Classico Bolla £18.50

Bouquet of apricot and pepper, dry yet soft with acidity and a round almond palate, helped by the blending of the highly prized trebbiano di soave grape variety.

Verdicchio dei castelli di Jesi Classico Italy £17.25

Dry, concentrated and fresh with a hint of hazelnuts, from the marche area of Italy made from the verdicchio grape. served in a distinctive amphora shaped bottle.

Red

Footsteps Shiraz, SE Australia £3.70 £4.90 £14.45

Bursting with spicy blackberry aromas and a dash of toasty oak. a rich vibrant red berry fruit-driven style, ideal for relatively early drinking.

D'Istinto Primitivo, Calatrasi, Puglia Italy £14.50

Deep colour with some mature hints. lifted dried apricot and prune with spice and cinnamon notes. overall balance of wine supported by light tannins and a long, powerful finish of fat, rich berry fruits.

Chianti Celsvs Italy £18.90

The ancient name of celsus and most unique quality, Red ruby colour, intense and slightly tannic bouquet.

Valle Reale Vigna Nuova, Montepuiciano D'Abruzzo, Italy £21.50

This stunning estate wine from Abruzzo is truly a European wine that retains its terroir whilst delivering a 'new world', rich, spicy, blueberry fruit balanced with liquorice and a mouth filling, rich, warm finish.

Rose Wine

Footstep Rose', California £14.45

A lively and fruity and exploding with red berry flavours and a delicious grapey, off-dry palate. great summer drinking.

Pinot Gringo Cuvee Rose' Brut, Sant Orsola Italy £16.75

A fashionable pink sparkling version of Italy most popular white grape, light, dry and refreshing

Sparkling Wine

Prosecco Al Spago Frizzante il Cortiggiano £16.75

Fresh, lively, delicately flavoured sparkling wine made from prosecco grapes from the north of Italy, with the famous string enclosure.

Pigalle Brut £19.95

Pigalle, the area of Paris famed for it's nightlife and the home of the World-famous 'Moulin Rouge', aptly sum up the fun loving lively character of this delicious French sparkling wine.

Champagne

Piper Heidsieck £45.00

The distinctive and very classy red label follows the stylish, full bodied character, while having the hallmark freshness.

Louis Dornier £35.00

A lively salmon pink champagne with a fresh, zippy character and ripe summer fruit flavours.

Menu

Antipasti

Antipasto Misto £5.95

A selection of cured Italian meats and cheese served with olives, preserves and seasonal mixed salad

Minestra del Giorno £4.25

Homemade Soup of the Day served with a warm bread roll

Arancini £4.25

Homemade balls of risotto rice, mozzarella and prosciutto filling with a crispy breadcrumb coating served with cherry tomatoes and rocket salad

Crostini di Fegato £5.15

Traditional Italian pate of chicken livers and streaky bacon infused with garlic, brandy and fresh herbs

Ravioli di Pollo Affumicato £5.95

Homemade fresh egg pasta stuffed with a smoked chicken mousse served with a sun dried tomato sauce

Insalata di Gamberi £6.96

King prawns sautéed in garlic butter set on fresh Italian leaves finished with a light lemon dressing

Funghi al Pesto (V) £4.75

Sautéed button mushrooms in a garlic butter and cream pesto sauce served with warmed ciabatta and finished with parmesan shavings

Insalata Formaggio (V) £4.95

A vibrant salad made with olives, goat cheese, cherry tomatoes and topped with sliced egg served with our homemade garlic bread

Cozze alla Marinaia £6.95

Steamed mussels, shallots, white wine, garlic and cream served with a warm ciabatta

Primi Piatti-Pasta

Spaghetti alla Bolognese £8.95

An Italian classic made with rich beef ragout infused with fresh herbs served with spaghetti

Spaghetti alla Carbonara £9.95

Spaghetti bound in a rich diced pancetta and parmesan cream sauce lightly flavoured with garlic finished with egg

Lasagne £8.95

An Italian favourite, layers of rich beef ragout and egg pasta topped with a béchamel sauce finished with grated parmesan and oven baked

Spaghetti con Polpette £10.50

Delicate meat balls made with minced pork and beef infused with garlic, chilli, and coriander served with our own house tomato sauce and spaghetti

Involtini di Pollo e prosciutto con Risotto £9.25

Oven roasted boned chicken thighs wrapped with prosciutto drizzled with fresh lemon juice served on a bed of sun dried tomato risotto

Asparagi, Spinaci e Pesto Pappardelle (V) £8.95

Pan fried asparagus cooked with baby spinach in a pesto infused cream sauce finished with pappardelle egg pasta and shavings of parmesan

Pollo con Funghi Selvaggi e Broccoli £10.95

Sautéed chicken cooked with wild mushrooms in a garlic, cream sauce flavoured with dolcelatte cheese finished with broccoli and penne pasta

Ravioli con Asparagi e Gorgonzola (V) £9.95

Homemade pasta filled with gorgonzola placed on asparagus spears finished with a creamy baby spinach sauce

Tagliolini ai Frutti di Mare £10.95

Mixed seafood cooked in garlic oil with red chillies and cherry tomatoes finished with squid ink tagliolini pasta

Risotti**Risotto con Pancetta e Piselli** £10.95

Crispy pancetta cooked with peas, white wine, garlic and fresh herbs in a creamy risotto finished with parmesan shavings

Risotto con Pollo e Asparagi £10.50

Sautéed chicken breast with asparagus and peas cooked with white wine and fresh herbs in a creamy risotto

Risotto con Gamberi e Salmone £11.50

A delicious dish of prawns and smoked salmon cooked in a white wine & herb risotto drizzled with lemon juice and dusted with parmesan and fresh parsley

(The above Risotto can be made into a Vegetarian options please ask your Waiter/Waitress)

Mains**Bistecca** £15.50

Rib eye steak grilled to your liking served with a grilled mushroom tomato & home made chipped potatoes

Why not add? £2.75

Peppercorn sauce, garlic butter, diane sauce or blue cheese sauce

Merluzzo Inpanato con Gnocchi £10.95

Freshly breaded cod fillet served with potato dumplings in a spicy tomato sauce

Filetto di Pollo al forno con Prosciutto e Mozzarella £11.95

Chicken breast stuffed with mozzarella wrapped in prosciutto served with roasted baby fennel and new potatoes finished with our tomato sauce

Groppa di Agnello £14.95

Rump of lamb cooked medium with a pesto crust served with garlic infused fondant potato and asparagus with a red wine jus

Cozze alla Marinaia £12.25

Steamed mussels, shallots, white wine, garlic and cream served with a warm ciabatta

Insalate**Insalata di Pollo** £10.50

Sliced tender chicken breast sat upon a seasonal salad tossed in a rich caesar dressing served with our home made garlic bread

Insalata di Mare £11.50

A selection of seasonal seafood baked with garlic and fresh herbs placed on mixed salad leaves

Insalata Formaggio (V) £10.50

A vibrant salad made with olives, goats cheese, cherry tomatoes and topped with sliced egg served with our homemade garlic bread

Pizze e Calzone

(Traditional folded pizza)

For Calzone please add £0.50 per dish

Please allow a 20 Minute Wait for A Calzone

Margherita (v) £6.95

Tomato and mozzarella

Caffé D 'Italia £8.50

Salame, red chillies, ham and mozzarella

San Daniele £8.50

Ham, mushroom and mozzarella

Polpette £8.95

Sliced meatball and mozzarella

Pizza Frutti di Mare £8.95

Mussels, prawns, squid, anchovies, olives and mozzarella

Contori**Pane All Aglio** £2.50

Garlic bread

Pane Aglio e Formaggio £2.90

Garlic bread with mozzarella

Insalata Mista £2.75

Mixed salad

Insalata Rustica £2.75

Tomatoes, olives and red onions

Pane Misto £2.50

Mixed breads

Patatine Fritte £2.15

Chipped potatoes

Patate Aromatiche £2.50

Herbed diced potatoes

Trio Di Verdure £2.25

Chef's selection of seasonal vegetables