

Antipasti

MIXED MARINATED OLIVES	£4.50
with artichokes, semi-dried tomatoes & roasted peppers	
PANE MISTO	£3.95
warm ciabatta & homemade garlic & rosemary foccacia bread served with extra virgin olive oil & balsamic vinegar	
GARLIC CIABATTA BREAD / with mozzarella	£4.50 / £5.50
GARLIC PIZZA BREADS (v)	
garlic butter, mozzarella.....	£5.50
garlic butter, tomato, chilli & red onion.....	£5.50
garlic butter, caramelised red onions, mozzarella,	£5.95
goat's cheese, rocket & pesto (n)	
ZUPPA DEL GIONO (v)	£4.95
chefs homemade soup, toasted ciabatta	
BRUSCHETTA MISTE (n) (v)	£6.25
mixed bruschetta: pesto, semi-dried tomatoes, basil & baby mozzarella / roasted peppers & goat's cheese / caramelised red onion & gorgonzola	
CALAMARI FRITTI	£6.75
crispy fried squid with roasted garlic mayonnaise	
INSALATA CAPRESE (v)	£6.50
a selection of tomatoes served with baby mozzarella balls, basil, rocket, ciabatta crostini, basil infused oil and balsamic glaze	
BRUSCHETTA AI FUNGHI SELVATICI (n) (v)	£7.25
pan roasted wild mushrooms with garlic & rosemary butter, spinach & gorgonzola cheese served on toasted ciabatta bread and pesto dressing	
ARANCINI DI EGLEFINO AFFUMICATO	£6.50
natural smoked haddock, spring onion & grain mustard risotto balls served with creamed leeks & soft boiled egg	
COSTINE DI MAIALE CON BALSAMICO	£6.50
sticky balsamic glazed pork ribs, red onions & peppers	
MELONE CON PROSCIUTTO CRUDO	£7.95
seasonal melon served with thinly sliced cured Italian ham	
GAMBERONI CON AGLIO E PEPERONCINO	£7.95
pan roasted garlic & chilli marinated king prawns in a white wine & butter sauce served on toasted ciabatta	
PIATTO DI SALUMI E BOCCONCINI	£7.95
prosciutto crudo, salami finocchiona, salami napoli served with rocket, baby mozzarella balls, semi dried tomatoes, mixed olives, toasted ciabatta and extra virgin olive oil	
ANTIPASTO MISTO - TO SHARE	£17.95
balsamic glazed pork ribs / prosciutto & melon / salami finocchiona / salami napoli / artichokes / tuna stuffed baby peppers / mixed olives / balsamic onions / caprese salad / calamari fritti / caramelised red onion & gorgonzola bruschetta / smoked haddock, spring onion & grain mustard arancini with creamed leeks & soft boiled egg / roasted garlic mayonnaise	

Stone Baked Pizzas

PIZZA MARGHERITA (v)	£8.50
tomato, basil, mozzarella	
PIZZA PESCATORE	£11.95
tomato , basil, mozzarella, prawns, mussels, calamari, anchovies, red onions & chilli	
PIZZA TONNO	£9.95
tomato, basil, mozzarella, tuna, sweetcorn, red onion & roasted peppers	
PIZZA QUATTRO FORMAGGIO (v)	£10.95
tomato, basil, mozzarella, provolone, gorgonzola & goat's cheese	
served with thinly sliced prosciutto crudo	£12.50
PIZZA BIANCA CON EGLEFINO AFFUMICATO	£11.50
garlic butter, natural smoked haddock, spinach, egg & mozzarella	
served with thinly sliced prosciutto	£12.95
PIZZA PROSCIUTTO COTTO E FUNGHI	£9.95
tomato, basil, mozzarella, ham & mushrooms	
PIZZA CAPRINO (n) (v)	£11.50
tomato, basil, mozzarella, goat's cheese, caramelised red onions, roasted peppers, cherry tomatoes, rocket, pesto & gran moravia cheese shavings	
PIZZA QUATTRO STAGIONI	£10.95
tomato, basil, mozzarella, pepperoni sausage, ham, roasted peppers & mushrooms	
PIZZA AMERICANA PICANTE	£11.95
tomato, basil, mozzarella, pepperoni sausage, red onion, chilli flakes & jalapeno peppers	
PIZZA POLLO	£11.50
barbecue sauce, mozzarella, chargrilled chicken, crispy pancetta, jalapeno peppers, red onions & sweetcorn	
PIZZA SALAME	£11.50
tomato, basil, mozzarella, pepperoni sausage, salami napoli, salami finocchiona & roasted peppers	
CON AMICI SPECIAL PIZZA	£11.95
tomato, basil, mozzarella, chargrilled chicken, pepperoni sausage, ham, crispy pancetta & egg	
PIZZA CALZONE CON POLPETTE	£12.95
a folded pizza with garlic butter, mozzarella, spicy meatballs, pepperoni sausage & red onions served with Bolognese sauce (Please allow 20 minutes to cook)	

Pasta e Risotto

SPAGHETTI AL POMODORO (v)	£9.25
spaghetti with our homemade tomato & basil sauce	
SPAGHETTI ALLA BOLOGNESE	£9.95
spaghetti with our own slow cooked beef & tomato ragu	
SPAGHETTI ALLA CARBONARA CON POLLO	£11.50
spaghetti with crispy pancetta, chargrilled chicken strips, egg yolk, gran moravia cheese & cream	
LASAGNE AL FORNO	£10.95
baked sheets of pasta with bolognese sauce, béchamel, gran moravia cheese & mozzarella	
RICOTTA E ZUCCA CANNELLONI (n) (v)	£11.95
cannelloni filled with ricotta cheese, goats cheese, spinach, roasted squash, & pine nuts with tomato & basil sauce, gran moravia cheese & basil crumb	
LINGUINE AI FRUTTI DI MARE	£12.95
linguine with mussels, prawns, king prawns, calamari, red onion, chilli & garlic in a creamy tomato sauce	
LINGUINE CON POLPETTE PICCANTE	£11.50
linguine with spicy beef, pork, pancetta & pepperoni meatballs in our homemade tomato & basil sauce	
RIGATONI AL FUNGHI (v)	£10.50
rigatoni with mixed wild mushrooms, garlic, gran moravia cheese & cream	
with chargrilled chicken strips	£11.95
RIGATONI ARRABIATA	£11.95
rigatoni with spicy pepperoni sausage, red onions & roasted peppers in a spicy tomato & chilli sauce	
RIGATONI CON GORGONZOLA (n) (v)	£10.50
rigatoni with spinach, broccoli & walnuts in a creamy gorgonzola sauce	
with chargrilled chicken strips	£11.95
RISOTTO PASTINACA CON PANCETTA AFFUMICATO	£12.50
parsnip risotto with smoked pancetta, gran moravia cheese, honey roasted parsnips, parsnip crisps and curry oil	
RISOTTO MILANESE CON GAMBERONI	£13.95
saffron risotto with pan roasted garlic & chilli king prawns, gran moravia shavings & chilli oil	

Secondi

all served with seasonal vegetables & hand cut chips, fries or garlic & rosemary roasted new potatoes

ALLA GRIGLIA

8oz SIRLOIN STEAK£17.95

10oz RIB EYE STEAK.....£18.95

8oz FILLET STEAK£22.95

all steaks are served with garlic roasted field mushroom, slow roasted plum tomato and beer battered onion rings

SAUCES.....£2.25 each

Creamy peppercorn, blue cheese, red wine

FILETTO DI MANZO AI FUNGHI PORCINI.....£23.95

8oz fillet steak with wild mushrooms in a marsala wine & cream sauce

GUANCE DI MANZO BRASATE.....£16.95

slowly braised beef cheeks in red wine with mushrooms, pancetta & roasted shallot

PANCETTA DI MAIALE.....£15.95

slow roasted belly pork served with honey roasted parsnips and a cider, grain mustard and cream sauce

PETTO DI POLLO ARROSTO.....£14.95

roasted chicken breast served with gnocchi, leeks & pancetta in a cream sauce

POLLO ALLA VALDOSTANA£14.95

lemon & gran moravia cheese crumbed chicken breast cooked in garlic butter served with provolone cheese, prosciutto and tomato & basil sauce

MERLUZZO CON RISOTTO ALLO ZAFFERANO.....£14.95

basil crusted baked cod supreme served with a saffron risotto with black olives & basil

EGLEFINO AFFUMICATO.....£15.95

pan roasted natural smoked haddock wrapped in prosciutto and served with braised savoy cabbage, white onions & pancetta and salsa verde dressing

Contorni.....£2.75 each

PATATE FRITTE; hand cut chips or fries

PATATE ARROSTO; rosemary & garlic roasted new potatoes

VERDURA MISTA; seasonal vegetables

INSALATA MISTA; mixed salad

INSALATA DI RUCOLA; rocket & gran moravia shavings

INSALATA DI POMODORO; tomato & red onion salad

Dolci e Formaggi

CIAMBELLE AL CIOCOLATO CON PRALINA (n)£5.75
homemade chocolate doughnuts served with vanilla ice cream,
chocolate sauce & hazelnut praline

TORTA DI MELASSA (n)£5.75
a warm treacle & crushed amaretti tart served with vanilla ice
cream in crushed amaretti biscuits & raspberry coulis

BUDINO DI PANETTONE (n)£5.75
a panettone bread & butter pudding with white chocolate & hazelnuts
served with vanilla custard

TIRAMISU (n)£5.75
light sponge fingers soaked in coffee liqueur with vanilla
mascarpone & served with homemade biscotti

CREME BRULEE CON SORBETTO AL LAMPONE.....£5.75
classic vanilla crème brûlée served with raspberry sorbet & lemon
shortbread

TORTA DI FORMAGGIO AL FORNO£5.75
baked vanilla cheesecake, caramelised bananas, toffee sauce and
vanilla ice cream in crushed honeycomb

Gelati e Sorbetti

served with a wafer curl (n)

choose any 3 flavours.....£4.95

ICE CREAMS

vanilla
strawberry
chocolate
toffee & butterscotch
maple & walnut (n)

SORBETS

mango
lemon
raspberry
strawberry

FORMAGGIO MISTI (n)£7.50
Italian cheeses - provolone & gorgonzola / Welsh Cheeses - Perl Wen
& Harlech, red onion marmalade, walnuts, biscuits, ciabatta, sweet
Sicilian marsala wine

HOMEMADE CHOCOLATE & HAZELNUT TRUFFLES (n)£3.95

AFFOGATO.....£2.95
a shot of espresso served over vanilla ice cream

WHY NOT ADD A LIQUEUR.....£3.25 each
disaronno, baileys, tia maria, martel vs brandy, jameson's whiskey,
frangelico or Cointreau

Caffè e Tè

ESPRESSO.....	£1.95
DOUBLE ESPRESSO.....	£2.65
CAPPUCCINO.....	£2.50
LATTE.....	£2.65
FLAT WHITE.....	£2.50
MOCHA.....	£2.65
MACCHIATO.....	£2.65
HOT CHOCOLATE.....	£2.65
BREAKFAST TEA.....	£1.95
EARL GREY TEA.....	£2.10
GREEN TEA.....	£2.10
PEPPERMINT TEA.....	£2.10

Caffè Liquoroso.....£6.50 each

ITALIAN CLASSICO COFFEE - DISARONNO AMARETTO
CORRETTO COFFEE - SAMBUCCA
IRISH CREAM COFFEE - BAILEYS IRISH CREAM
CALYPSO COFFEE - TIA MARIA COFFEE LIQUEUR
PARISIENNE COFFEE - MARTEL VS BRANDY
IRISH - JEMESON'S WHISKEY
FRIAR'S COFFEE - FRANGELICO HAZELNUT LIQUEUR
SEVILLE COFFEE - COINTREAU LIQUEUR
SHIN SHIN COFFEE - PEAKY BLINDERS RUM
TENNESSEE COFFEE - JACK DANIELS

ALLERGY INFORMATION

Please note: If you have a nut allergy, regrettably we cannot guarantee that any of our dishes are completely free from traces of nuts as we have various nut products in our kitchen. All dishes on our food menus containing nuts are marked with a (n) to make you aware of dishes that do contain nuts.

Please make sure you make your server aware of any allergies you may have before ordering any food.

If you would like a copy of our full Allergen Information Sheets, then please ask your server for a copy.

All vegetarian menu dishes are marked with a (v)
