

Nibbles to start

Authentic Garlic Bread, baked using our hand-crafted wood-fire oven

Homemade Focaccia served with marinated Olives	7.50
Garlic Bread	6.50
Mozzarella Garlic Bread	7.95
Tomato & Pesto Bread	8.45
Soup of the day	7.50

Antipasti

Bruschetta

Ciabatta bread served with marinated fresh tomato, mixed with basil, garlic, red onion and extra virgin olive oil, topped with buffalo DOP mozzarella

	7.45
Aubergine Parmigiana	
Oven baked aubergine with pomodoro, mozzarella, basil and parmesan	8.95

Calamari Fritti Delizioso

Fried Cornish squid, served with capers and organic mayonnaise

	9.50
Fungghi Cotto al forno	
Portobello mushrooms, stuffed with mozzarella, garlic oil, breadcrumbs, red onion, parmesan and parsley	9.95

Fegato di mella

Calves liver, marinated on house red wine sauce cooked with red onions and apples, served with crostini

	10.65
Cozze Napolitane	
Fresh Scottish mussels with San Marzano tomato, garlic and crostini bread	10.95

Burrata (V)

Delicious creamy DOP burrata cheese with artichokes, cherry tomatoes, chilli flakes and truffle oil

	10.65
Gamberoni	
King prawns cooked with white wine, garlic, tomato sauce, served ciabatta crostini	10.95

Antipasto Bellissimo

Mixed selection of premium, sliced meats, artichokes, roast peppers, parmesan, crostini bread and extra virgin olive oil

	15.95
Insalate	

Cesare e Pollo

Crispy salad with croutons, grilled chicken, parmesan shavings, anchovies and Caesar dressing

	14.95
Mare Dolce	
Avocado, fresh mango, crayfish, smoked salmon and boiled egg, served with crispy salad leaves, garnished with lemon mayonnaise dressing	16.95

Pera Insalata

Fresh pear, prosciutto, goat cheese, mix market salad, asparagus and walnuts served with balsamico dressing

	15.95
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Paste

gluten free pasta available on request

Made with fair-trade flour selection from Dalla Giovanna Mill in Piacenza, Italy

Fettuccine Al Verdure:

Thick roman long pasta with sauteed julienne vegetables, fresh tomato, parsley, garlic and chilli

	13.75
Pappardelle Al Cinghiale	
Home-made pappardelle with slow cooked wild board and parmesan cheese	16.50

Cassareccia Don Manicaretti:

Sicilian twisted tube pasta, with fresh chicken, homemade basil pesto, fresh tomatoes and chilli, splash of cream, topped with smoked mozzarella

	15.95
Linguine Vongole,	
Linguine pasta with clams, garlic, white wine, pasley and estra vergin olive oil	15.90

Gnocchi zucca e salsiccia

Traditional Italian dumplings with butternut squash, Italian sausage and gorgonzola sauce

	16.50
Ravioli Signor Emi	
Fresh egg pasta filled with pumpkin, cooked with baby spinach and butter sage, drizzle of pumpkin sauce	16.95

Linguine Al Nero di Seppia

Black ink long pasta with asparagus, crayfish, saffron sauce, house white wine, cherry tomatoes and touch of chilli

	17.95
Scialatielli Al' Amalfitana.	
Fresh flat long pasta, with prawns, s quid, mussels, clams, baby octopus, garlic, fresh tomatoes, house white wine and touch of chilli	18.95

Paste Al Forno

baked in our wooden oven

Fusilli all'Forno:

Corkscrew shape pasta with fresh chicken, goat cheese, broccoli, mushrooms, creamy sauce, oven baked with mozzarella

	15.95
Rigatone Napolitano	
Tube pasta with sliced beef, onion, peppers, mushrooms and tomato sauce, topped with parmesan cheese	16.90

Lasagne Emiliana

Homemade layers of pasta with mixed beef Bolognese sauce and béchamel

	14.50
Risotti	
all risotto dishes are cooked with parmesan	

Risotto Mamma Bella

Aged Acquerello Carnaroli rice with premium wild mushrooms, truffle paste, pecorino cheese and garlic

	16.95
Risotto e Pollo	
Italian rice, cooked with fresh chicken, mushrooms, garlic, cream and white wine	17.95

Risotto Mare Mia

Aged Acquerello Carnaroli rice with prawns, squid, mussels, clams, baby octopus, garlic, fresh tomatoes, house white wine and touch of chilli

	18.50
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Secondi di Carne

Tagliere di Manzo

Cooked up your liking Ribeye steak strips, served with Chimichurri sauce & parmesan shavings

	29.75
Porchetta	
Norden Italian marinated pork belly rolled with mixed herbs, apricot, roasted potatoes and jus	21.50

	21.45
Fegato	
Pan fried Calves liver, served with mashed potatoes, spinach, sage & butter sauce	21.45

Polletto Gallery

Corn fed Chicken breast with tarragon fontina cheese, accompanied by creamy mash potato and shitake mushroom sauce

	19.45
Cotolette di Agnello	
Lamb cutlets, served with celeriac mash and baby carrots, accompanied by homemade mint sauce	23.95

Secondi di Pesce

Pesce Spada

Pan-fried Sword fish, cherry tomato, capers with Sicilian aubergine caponata and roasted potatoes

	21.50
Side Orders	

Chips	French fries
3.95	
Spinaci	Pan-fried spinach with garlic and lemon
5.95	

Verdure	Mixed veg
6.95	
Insalata Miste	Mixed side salad
5.75	
Rucola	Rocket leaf and parmesan shavings salad
5.50	

Pomodori	Tomato and red onion salad
4.95	
Zucchini	Deep fried strips of courgette, served with garlic and honey yoghurt dip
5.45	