

Dear Customers, All our dishes are freshly prepared. Our aim is to try to cater every customer's need but it is not always possible for us to list every dishes on our menu. If you do not find your favourite dish please let us know and we will do our best to make one for you provided ingredients and expertise are available.

BREAD & NIBBLES:

CIABATTA BREAD (served with oil & Vinegar)	3.15
ROSEMARY AND SEA SALT BREAD Served with a goat cheese.	3.95
GARLIC BREAD (plain/cheese)	3.55 / 3.95
MIXED MARINATED OLIVES	3.55
ASSORTED BREAD BASKET Served with spinach and mushroom dip. Perfect sharing for two.	4.45

STARTERS:

ARANCINI (V) Home-made golden crumbed risotto ball made with spinach, mushroom and goat cheese, served with spicy tomato dip.	6.25
BRUSCHETTA ROMANA (V) Toasted ciabatta bread topped with marinated tomatoes, red onions and fresh basil.	4.95
STUFFED MUSHROOM (V) Oven baked mushroom stuffed with mozzarella, onion, garlic and bread crumbs. Served with garlic mayonnaise. Serves on a hot skillet.	5.95
FIGS, PROSCIUTTO AND RICOTTA CROSTINI Ricotta spread over crostini topped with prosciutto and figs drizzle with reduced wine on top.	5.95
CAPRA GRILL (V) Baked goat cheese & tomatoes on a ciabatta bread served with bruschetta mix and balsamic onion on top.	5.45
GAMBERONI AL FORNO Garlic marinated succulent butterfly king prawns served on a sizzling skillet.	6.65
CALAMARI FRITTI Golden fried lightly battered squid served with garlic mayonnaise.	5.85
GOLDEN FRIED WHITE BAIT Lightly dusted with paprika and flour, deep fried served with side salad and zesty lemon mayo.	5.65
ANTIPASTO AL ITALIANO Classic Italian starter of Prosciutto, salami, butterfly king prawn, stuffed mushroom, torn mozzarella, tomato salad on bed of rocket and freshly baked bread. Perfect sharing for two.	10.95

SIDES (perfect to go with mains.):

RUSTIC CHIPS	3.15
MIX SALAD	3.15
INSALATA CAPRESE	3.95
GRILLED VEGETABLES	3.65
ROCKET AND PARMASAN SALAD	3.55

GRILLED SELECTION:

MEAT/CHICKEN/FISH

GRILLED SWORDFISH STEAK Grilled swordfish served with sautéed potatoes, green vegetables and lemon caper sauce.	14.95
SEA BASS LEMONE Sizzling skillet of sea bass fillet, oven roasted new potatoes, mushroom, and broccoli served with spring onion and white wine sauce. Garnished with a lemon wedge.	12.95
GRILLED SALMON (N) Char grilled fillet of salmon with white wine, butter beans, cherry tomatoes, olives and red onions sauce. Served with roasted new potatoes, broccoli. Finished with drizzle of pesto.	12.95
GRILLED KING PRAWN Garlic and herbs marinated Shell on king prawn, served with your choice of roasted potatoes or fries, side salad, lemon wedge and sweet chilli mayo.	15.95
GRILLED SEAFOOD MIX PLATTER Succulent King prawn, sardine, coated squid ring, Scallops, salmon served with garlic bread, mix salad, zesty lemon mayo and seafood dip. Perfect for 2 to share.	24.95
FOR SINGLE PERSON	14.95
GRILLED CHICKEN BREAST Char grilled succulent chicken breast. Served with creamy white wine and mushroom sauce, cherry tomato, green beans and roasted new potatoes.	10.95
GRILLED STEAK Char grill tender 8oz rib eye/sirloin with your choice of pepper sauce, mushroom sauce or red wine sauce. Please let your server know how you would prefer your steak?	15.75
GRILLED PORK CHOP (suggested by Judith Poore) Served with roasted potato, grilled cherry tomato and butter sautéed green beans.	10.95
GRILLED CHICKEN, BURST TOMATO AND ARTICHOKE SKEWERS Served with goat cheese dip, rustic chips and side salad.	10.95
FOR A VEGETARIAN	10.65

PASTA/RISOTTO AND MORE:

PENNE DEL GIARDINO (V) Artichoke heart, sundried tomatoes, fresh baby spinach, peas, Courgette and basil cooked in homemade rich tomato sauce.	9.95
FETTUCINE CON POLLO E PESTO (N) Fettucine pasta with Roasted chicken breast, rich green pesto, cream, new potatoes and green beans, topped with shaved parmigiana.	10.65
FETTUCINE ALLA BOLOGNESE Fettucine cooked in a homemade minced beef bolognese sauce finished with dash of wine.	9.95
LINGUINE POLPETTE Succulent home made beef meatballs and wild mushroom mix, chopped red onions, green chillies and spring onions, cooked in a spicy tomato sauce, topped with shaved parmigiano cheese.	10.55
PENNE CARBONARA Crispy pancetta cooked in cream, cheese and fresh parsley.	9.95

NOTE: V-suitable for vegetarian. **N-** Contains nuts. Unfortunately, it is not possible to guarantee our kitchen is 100% allergen free. Please inform waiting staff of an allergy before ordering so we can take extra care to prepare your food. Our dish description may not include every ingredient. Although every care is taken there may be small fragments of shell or bone in our dishes.

PASTA/RISOTTO AND MORE:

LINGUINE CON FRUTTI DI MARE Linguine with mussels, king prawn, clams and squid, spring onion in a light tomato sauce with a dash of white wine Garnished with fresh parsley.	11.25
RISOTTO CON FUNGI (V) Creamy risotto cooked with wild mix mushroom, thyme, and garlic.	10.65
RISOTTO POLLO E FUNGI Risotto cooked with tender chicken breast slices, sautéed mushrooms in a creamy white wine sauce.	10.85
RISOTTO CON FRUTTI DI MARE Risotto with king prawns, mussel, clam, squid, courgettes and red chili in a spicy tomato sauce.	11.25
PENNE AL RAGU DI MANZO Succulent strips of sirloin steak cooked with mushroom, red onion, roasted pepper, tomato and spring onion tossed with penne pasta	11.75
LOBSTER RAVIOLI Home-made ravioli filled with lobster, chives and ricotta cooked in a creamy tomato sauce and garnished with fresh chives.	11.65
BUTTERNUT SQUASH RAVIOLI (V) Home-made ravioli filled with roasted butternut squash, nutmeg, sage and mascarpone tossed with butter and sage sauce.	10.55
STROGONAUFF DE BOEUFF Succulent strips of beef fillet sautéed with chopped red onion mixed wild mushroom, garlic and simmered in red wine, served on a bed of creamy risotto.	11.75
OSSO BUCO Milanese style braised cross cut veal shank served with sautéed green vegetables and risotto rice sprinkled with gremolata.	12.95
AL FORNO (Oven baked dish):	
PENNE CON POLLO E FUNGI Lightly seasoned chicken breast and mushrooms baked with penne pasta in a creamy mushroom & white wine sauce, topped with parmigiano cheese. Served with crisp side salad.	10.85
PENNE DEL POLPETTE AL PICCANTE Torn meatballs, bolognese sauce, green chillies, oven roasted peppers, roasted onions, sundried tomatoes, and baked with penne pasta. Topped with mozzarella cheese. Served with crisp side salad.	10.85
LASAGNE Baked layered of pasta with bolognese, creamy béchamel sauce and parmigiano cheese. Served with crisp side salad.	10.85
CANNELLONI MANZO E SPINACI Rich spicy minced beef, wild mushroom and spinach, rolled in a thin pasta sheet topped with rustic home-made tomato sauce, béchamel and grated parmesan. Served hot with crunchy side salad.	10.85
CHICKEN AND PRAWN CASSAROLE Lightly seasoned strips of chicken breast and king prawn casserole baked in a rich tomato sauce, grilled mixed vegetables and butter beans with a dash of white wine and rosemary. Served with freshly baked flat bread.	11.85
PENNE POLLO RUSTICO (Suggested by Karen Nicol) Lightly seasoned strips of chicken breast, mushroom, courgette, roasted pepper, oven roasted tomato in a homemade creamy tomato sauce, topped with parmesan. Served hot with crunchy side salad.	10.85

PIZZA (hand made, stone baked around 12" big):

MARGHERITA CLASSICO (V)	7.25
Stoned baked tomato and mozzarella pizza finished with fresh basil, oregano and drizzle of extra virgin olive oil.	
VERDURE E PESTO (V) (N)	9.95
Grilled Pepper, courgette, aubergine, artichoke, cherry tomato, on a cheese and tomato base, drizzle with pesto.	
POLLO E FUNGI	9.95
Spicy chicken breast with mushroom, roast red peppers, red onion, and topped with oregano and fresh parsley.	
FRUTI DI MARE	10.95
King prawn, Squid, Mussels, clams, caper, spring onion on a tomato base pizza.	
PEPERONI E PEPERRONCINO	9.95
Tomato and mozzarella base pizza with pepperoni and red pepper finish with oregano. Try with fresh green chilli.	
FIESTA DI CARNE	10.85
Spicy chicken, prosciutto, pancetta, pepperoni, torn meatball, red onion, roast red peppers and rosemary on a tomato and mozzarella base pizza. Perfect for meat lovers.	
MAKE YOUR OWN PIZZA	10.95
We will make your choice of pizza with maximum of 5 non-veg toppings including seafood.	
CALZONE (hand made, stone baked folded pizza):	
CARNE PICCANTE	10.85
Meaty, spicy folded pizza stuffed with torn meatballs, pepperoni, prosciutto, pancetta, chillies, roasted onions, and roasted red peppers. Served with small side salad.	
POLLO E PANCHETTA	10.55
Folded pizza stuffed with spicy chicken breast, roasted onions, pancetta, and mushroom. Served with side salad.	
FORMAGGIO E SPINACI (V) (N)	10.15
Folded pizza stuffed with goat cheese, baby spinach, mushroom and pesto. Served with small side salad.	

SALAD (please let us know if you need separate dressing):

WARM GOAT CHEESE SALAD(V)	10.15
Grilled peppers, courgette, aubergine and beetroot tossed with balsamic marinade, served on a bed of fresh rocket leaves and topped with grilled goat cheese. Served with garlic flat bread on side.	
KING PRAWNS & AVOCADO SALAD	10.95
Grilled king prawns & avocado tossed with red onions, cucumber, cherry tomato, pepper dew, rocket and spinach dressed with honey mustard dressing.	
INSALATA TONNO E FAGIOLI	12.65
Grilled tuna steak, served on a bed of barloti bean, red onion, cherry tomato, pepper dew, green bean tossed with lemon oil dressing.	
INSALATA POLLO E PANCETTA	10.65
Pan fried chicken breast, crispy pancetta, red onion, cherry tomato, avocado and mixed leaves dressed with honey mustard dressing.	

WHITE WINE**A Very dry, delicate, light white**

	Bottle	250 ml.	175 ml.	125 ml.
1 PINOT GRIGIO	18.75	6.45	4.85	3.95
Collezione Marchesini, Italy. Lovely buttery, crisp and dry style with typical pear fruit from this area of central northern Italy in the southern section of Lombardy.				

2 TREBBIANO	14.95	5.05	3.95	3.10
DEL RUBICONE Collezione Marchesini, Italy. Soft, easy-drinking and dry with hints of crushed almonds.				

3 VERDICCHIO	16.95	5.75	4.25	3.65
DI MATELICA, Filaretto, Italy. From the heart of the region, a very pleasant fresh and floral white with light citrus flavour and a hint of hazelnuts.				

4 FRASCATI	20.85	6.95	5.35	4.10
TERRE DEI GRIFI, Italy. Lean, mineral style with a citrus freshness, hints of crushed almonds on the finish.				

B Dry, herbaceous or aromatic white

5 SAUVIGNON BLANC	20.85	6.95	5.35	4.10
VIDAL, Marlborough, New Zealand. Classically crisp and herbaceously intense with great complexity, a mingling of passion-fruit and melon flavours.				

GOLD (2012) INTERNATIONAL WINE CHALLENGE 2013**C Juicy, fruit-driven, ripe white**

6 GAVI DI GAVI	24.85	8.35	5.95	4.35
La Toledana Domini Villa Lanata, Italy. This excellent producer crafts this refreshing gooseberry and mineral style with delicate floral hints, dry but not austere.				

BRONZE (2011) INTERNATIONAL WINE CHALLENGE 2012**RED WINE****D Light, simple, delicate red**

7 MONTEPULCIANO	14.95	5.05	3.95	3.10
d'Abruzzo Collezione Marchesini, Italy. Grown on the eastern Adriatic coastline giving an intensity of colour and heady bouquet of violets and oranges.				

8 CHIANTI (wicker flask)	24.85	8.35	6.45	5.15
Delicious modern Chianti with fragrant cherry and truffle aromas. Italy.				

9 VALPOLICELLA CLASSICO,	22.95	7.85	5.75	4.25
A Tremendous trio of traditional grapes all showing ripe round berry fruits and a liquorice hint. Italy.				

E Juicy, medium-bodied, fruit-led red

10 LOS ROMEROS MERLOT,	16.95	5.75	4.25	3.65
Central Valley Chile. Soft, warm and smooth red with lots of blackcurrant and plum fruits and a dash of spice.				

11 RIOJA, Spain	18.95	6.45	4.85	3.95
MARQUES DE MORANO Mazuelo adds a ripe cherry chunkiness to the smooth raspberries and cream style of Tempranillo.				

F Spicy, peppery, warming red

12 BERRI ESTATES SHIRAZ,	18.95	6.45	4.85	3.95
Medium-bodied and fruity with raspberry, cherry and plum, complemented by vanilla spices. Australia.				

ROSE WINE**i Dry, elegant rosé**

13 PINOT GRIGIO	18.95	6.45	4.85	3.95
Rosato del Veneto. Collezione Marchesini, Italy Dry and subtly flavoured raspberry and apple-scented rosé from the north-east of Italy.				

o Rich, fruity rosé

14 WHITE ZINFANDEL	20.85	6.95	5.35	4.10
VENDANGE, California, USA. A brief time with juice and skin together gives this delicate colour, delicious strawberry aroma and zingy freshness.				

SPARKLING WINE**Bottle**

15 Rocco Prosecco Brut,	30.95
Conegliano e Valdobbiadene, Italy Elegant, with subtle apple and pear fruit richness on the foaming finish.	

BRONZE (NV) INTERNATIONAL WINE CHALLENGE 2013

16 Rocco Venezia Rosé	30.95
Italy Vibrant, ruby rosé that shows plenty of cherry fruit on the generous palate.	

BRONZE (NV) INTERNATIONAL WINE CHALLENGE 2011**BEER & CIDER :**

PERONI AZZURRO	330ml	3.45
	660ml	5.75
STELLA DRAUGHT	Pint	4.55
	Half	2.75
HEINEKEN	330ml	3.25
MAGNERS IRISH CIDER	568ml	4.65

LIQUEURS & LIQUOR :

GIN/VODKA/RUM	25ml	3.05
WHISKY/BRANDY	25ml	3.15
LIQUEURS	25ml	2.95
SHOTS	50 ml	3.15
Campari/Amaretto/Tia Maria/Malibu/Southern Comfort/ Baileys/Cointreau/ Martini /Sambuca		

COLD DRINK :

COKE/DIET COKE/ SPRITE	330ml	2.35
J2O	330ml	2.65
(Orange and Passion Fruit/Apple and Raspberry)		
APPLETISER		2.65
SAN PELLEGRINO (Sparkling water)	500ml	2.55
AQUA PANNA (Still water)		2.55
FRESH JUICE (Apple/Orange)		2.65
MILK SHAKE(Chocolate/Strawberry/Vanilla)		2.75