

STUZZICHINI – APPETISERS

Why not enjoy a small nibble with your pre-dinner drink? Choose from our authentic selection

Bruschetta Al Profumo Di Tartufo V Toasted altamura bread with melted pecorino cheese and truffle.	£6.50	Pizza Con Aglio e Pomodoro V Garlic & tomato.	£5.95
Bruschetta Classica V Toasted altamura bread with chopped tomatoes, olive oil, garlic and fresh basil.	£4.90	Pizza Con Aglio, Pomodoro e Formaggio V Garlic, tomato & cheese.	£6.95
Bread and Extra Virgin Olive Oil V	£3.90	Bowl of Olives V GF	£4.10
Assorted Breadsticks & Ring Bread V	£3.90		

ANTIPASTI – STARTERS

Polpette e Salsiccia GF Homemade meatballs and sausage cooked in a spicy tomato sauce.	£8.95	Antipasto all'Italiana GF A mixture of Italian cured meats with marinated vegetables.	£12.95
Fondue al Tartufo V GF Melted pecorino cheese with truffle, served with sardinian crusted bread. (Music Bread)	£14.95	Frittata con Tartufo V GF Omelette with truffle	£10.90
Pecorino e Carciofi Grigliati V GF Pan fried artichokes served with pecorino cheese.	£9.95	Insalata di Polipo V GF Marinated octopus in extra virgin olive oil served on a bed of salad (cold dish).	£9.95
Insalata Caprese V GF A fresh Italian salad of tomatoes, buffalo mozzarella cheese, fresh basil, olive oil, oregano & balsamic dressing.	£8.50	Friggitelli Calabresi Pan fried green sweet peppers served with warm bread, N'duja (spicy Calabrian salami paste) and pecorino shavings.	£8.90
Rosette Di Bresaola GF Cured beef filled with mascarpone cheese, served on a bed of rocket salad with fresh parmesan shavings.	£11.90	Carpaccio Di Tonno GF Smoked tuna served on a bed of rocket with tomatoes, extra virgin olive oil and fresh parmesan shavings.	£11.80

V – Denotes Vegetarian options

GF – Denotes Gluten Free options

PRIMI PIATTI

PASTA E RISOTTI

You can also have a Pasta or Risotto dish as a Starter.

Orecchiette Con Salsiccia Lucana Orecchiette cooked with homemade sausage meat, tomato sauce, basil and chilli.	Starter	£7.90	Risotto Al Tartufo ^{GF} Arborio rice cooked with black truffles, wild mushrooms, a touch of cream and parmesan shavings.	Starter	£9.95
	Main	£11.90		Main	£15.95
Spaghetti Carbonara Spaghetti cooked with Guanciale (cured pork cheek), egg, pecorino romano cheese and black pepper. (Cooked the original Italian way)	Starter	£7.20	Linguine Con Pesce Spada e Bottarga Linguini pasta cooked with smoked swordfish, red onions, ligurian black olives, tomatoes, basil & grey mullet roe.	Starter	£7.20
	Main	£11.20		Main	£13.95
Ravioli Aragosta Lobster filled ravioli cooked with prawns and a touch of cream.	Starter	£9.95	Tortellini Alla Panna e Tartufo Tortellini cooked with black truffle, a touch of cream & served with San Daniele Parma ham.	Starter	£9.95
	Main	£14.95		Main	£15.95
Lasagna Di Vito	Main	£10.95	Pasta Gluten Free ^{GF} Pasta available as a starter or main course for £2.50 supplement.		

VEGETARIANI – VEGETARIAN

Ravioli Ai Funghi Porcini e Parmigiano Porcini filled ravioli cooked with extra virgin olive oil, butter & fresh grated parmesan cheese.	Starter	£8.95	Pasta e Fagioli Ditalini pasta cooked with vegetable stock, cannellini beans, olive oil, garlic and onions.	Starter	£7.10
	Main	£14.95		Main	£9.90
Melanzane Parmigiana ^{GF}	Main	£10.20			

V – Denotes Vegetarian options

GF – Denotes Gluten Free options

SECONDI

POLLAME - POULTRY

Pollo Toscano ^{GF}

Chicken breast filled with mushrooms, spinach, parmesan cheese, mozzarella cheese, garlic, wrapped in smoky bacon. This is served in a cream and mushroom sauce

£17.95

Scaloppine di Pollo al Limone ^{GF}

Escalopes of chicken breast coated in gluten free flour then pan fried with extra virgin olive oil, fresh lemon juice and white wine.

£16.95

MANZO – BEEF

The Fassone Piedmontese Beef & the Chianina Tuscan Beef

The full blood Piedmontese Fassone cattle are a long-living breed that has developed only in one small geographic area: Piemonte, the alpine region in north-western Italy.

The Piedmontese cow can be bred favourably on mountain pastures that reach 2000m asl. Piedmontese Fassone beef is the answer to the concerns as it offers a product that is lower in fat, cholesterol, and calories than conventional beef, while providing the tenderness and flavours that consumer's desire.

Piedmontese Fassone is a special Italian Beef that is on the same Level than The Queen of Italian Beef "Chianina" and they grow bigger than any other, that's why a Fillet is never smaller than 4kg.

The Beef we use has been matured for at least 21 days.

Filetto Al Rosmarino ^{GF}

Grilled aromatic beef fillet steak cooked with fresh rosemary and extra virgin olive oil.

£23.95

Tagliata con rucola ^{GF}

Strips of fillet cooked rare with garlic, olive oil, parsley and chilli, topped with rocket and shavings of fresh parmesan cheese.

£24.95

Filetto Al Pepe Verde ^{GF}

Fillet steak cooked with fresh cream, peppercorns, brandy and a hint of mustard.

£25.95

Filetto Boscaiola ^{GF}

Fillet steak cooked with meat stock, butter, white wine, Porcini mushrooms, truffle and garlic.

£35.95

Filetto Toscano ^{GF}

Pieces of fillet steak cooked with garlic, rosemary, red wine, tomato puree, olive oil and corn flour.

£24.95

V – Denotes Vegetarian options

GF – Denotes Gluten Free options

CARNE

Agnello Siculo ^{GF}

Very tender lamb cooked with sweet marsala wine, peppers, mushrooms, garlic, onions and chilli.

£18.95

Stinco di Maiale ^{GF}

Pork shank cooked with extra virgin olive oil, rosemary and served on a base of cannellini beans.

£17.95

Faggioli Alla Fiorentina ^{GF}

Borlotti beans cooked with sausage meat, pancetta, tomato sauce and croutons.

£13.50

Salsiccia e Friarielli ^{GF}

Homemade Italian sausage with fennel seeds, cooked with extra virgin olive oil, spring broccoli and chillies.

£15.95

PESCE - FISH

Merluzzo Vito ^{GF}

Fresh cod baked in a cream sauce with garlic, parsley and topped with smoked mozzarella cheese.

£18.50

Merluzzo Fiorentina ^{GF}

Fresh cod baked with cheese, spinach, cream, almonds, basil, white wine & garlic.

£18.95

Zuppa Pescatore ^{GF}

Mixed seafood cooked with tomato sauce, garlic, parsley, white wine & chillies.

£18.50

Salmone Gamberi e Pesto ^{GF}

Fillet of salmon cooked medium rare with pesto, prawns and white wine.

£16.95

CONTORNI – SIDE DISHES

Insalata Di Pomodori e Auricchio

Piccante ^{GF}

Tomato salad with spicy Italian cheese, basil and olive oil

£7.50

Insalata Mista ^{GF}

Mixed Salad Small

£3.40

Mixed Salad Large

£5.90

Contorni Di Sott'Olio ^{GF}

mixed vegetables marinated in extra virgin olive oil. Served warm.

£6.50

All meat and fish dishes are served with vegetables or salad.

V – Denotes Vegetarian options

GF – Denotes Gluten Free options

PIZZA

Pizza San Daniele Topped with tomato, mozzarella cheese, Parma ham, rocket, oregano and parmesan shavings.	£12.95	Pizza Friarielli (White Pizza) Typical Neapolitan pizza topped with smoked cheese, homemade sausage, spring broccoli and chillies.	£12.90
Pizza Vegetariana V Topped with tomato, mozzarella cheese, oregano, mushrooms, spinach, onions & peppers.	£9.95	Pizza Toscana Mozzarella cheese, oregano and lardo colonato.	£11.20
Pizza Margherita V Topped with tomato, mozzarella cheese and basil.	£7.95	Pizza Bufalina V Topped with buffalo mozzarella, basil and baby plum tomatoes.	£11.95
Pizza Burratina V White pizza topped with fresh burratina (creamy mozzarella cheese), fresh tomatoes and rocket.	£11.90	Pizza Napoli Topped with tomato, anchovies, oregano and garlic.	£8.90
Pizza Tartufo (White Pizza) V Mozzarella cheese, black truffle, parmesan shavings and a touch of honey.	£22.95		

Pizzas are all 12" and are also available in  base (£2.50 supplement)

Add extra toppings for £1 each

Add Parma Ham for £2.90

We pride ourselves with a variety of fresh meat & fresh fish on offer; due to this the desired dish may not always be available.

All dishes are freshly made to order and are not already prepared, therefore if you would like a slight change to the sauce of your choice or a change to the dish to make it more to your liking please ask a member of staff who will be happy to help.

We also cater for vegan diets.

Please let us know of any allergies some dishes may contain nuts, butter and flour.

V – Denotes Vegetarian options
 **– Denotes Gluten Free options**