

A la carte menu



Antipasti

Antipasto Platter

£14.95

Mixed cured meats; bresaola, salami & ham with olives, pecorino cheese and bruschetta

Pate Di Fegato d'oca

£9.50

Duck liver pate, infused with port & served with toasted bread

Polpette

£10.95

Spicy lamb meatballs filled with pecorino cheese, served in a pizzaiola sauce

Porchetta

£9.95

Slow roasted belly of pork filled with herbs & spices, chorizo, mixed leaf with honey & balsamic dressing

Moules Marinière

£11.95

Mussels in white wine, garlic & shallots with a touch of cream

Scallops

£12.95

Pan seared scallops with pancetta in white wine, lemon, butter and mixed leaf

Gamberi

£12.50

King & tiger prawns in garlic, chilli, lemon & coriander

Granchio

£12.95

Spiced crab mousse with avocado, cucumber & smoked salmon.

Tricolore

£8.50

Buffalo mozzarella, tomato, rocket & pesto dressing

Funghi Trifolatti

£9.50

Mixed mushrooms with saute garlic, parsley, cream & white wine

Calamari

£9.95

Deep fried calamari served with dip & salad

Rotolo

£10.95

Rolled pasta filled with ricotta cheese, butternut squash, sage, spinab and goats' cheese with sauté mixed mushrooms (also as main) £14.95

Arancini of the day

Please Ask @

£9.50

Pizza

Margherita

£10.95

Mozzarella, tomato & basil

Vegetariana

£13.50

Mozzarella, tomato, peppers, aubergine, red onion & goats' cheese

Siciliana

£13.95

Mozzarella, tomato, salami, artichokes, capers & olives

Prosciutto Funghi

£13.95

Mozzarella, tomato, ham & mushrooms

Marinara

£15.95

Tuna, prawns, anchovies, tomato & mozzarella

Diavola

£14.50

Mozzarella, tomato, chilli, salami, sliced chicken & rocket

Campagnola

£14.50

Mozzarella, tomato, dolcelatte, parma ham & rocket

Please ask for details about our vegan and gluten free options ©

Bruschetta

Zuppa

Bruschetta Classica

£5.95

Soup of the day

£7.95

Diced tomato, parmesan shavings & rocket

(Please ask)

Bruschetta Cipollata

£6.95

Red onion chutney & goats' cheese

Risotti

Pescatora

£19.95

Della Casa

£16.95

Risotto with mussels, prawns, squid, smoked haddock & salmon Risotto with mushrooms, butternut squash & asparagus

Vegetariani

Melanzane Al Forno

Starter: £8.50

Main: £12.95

Tagliatelli Funghi

Aubergine with

Mixed mushrooms, crème fraiche,

basil, mozzarella & parmesan

butter & parmesan

£13.50

£14.95

Ravioli Gorgonzola

Ravioli Vegetariani

& Walnuts

sauce

£14.95

£13.95

Sauté with butternut squash, butter & sage

Ravioli filled with sun dried tomato &

mozzarella in a tomato & vegetable

Pasta filled with spinach, ricotta, squash, tomato sauce & basil pesto. Topped with dolcelatte

Vegano

Riso Venere

Cannelloni

£14.95

White rice with butternut squash, red pepper, spinach & harissa (mixed spices & smoked chilli peppers)

Vegan mushroom

cheese

£13.95 Garlic, mixed mushrooms, sun dried tomato, chili, olive oil with strozzapreti pasta & vegan

Orecchiette £13.95

Durum wheat pasta with broad beans, peas, asparagus, garlic & chilli olive oil

Sides

Sauté potatoes £2.95

Vegetables of the day £3.95

Garlic Pizza Bread £7.95

(with mozarella £10.95)

Sauté spinach £4.50

Green or Mixed salad £3.95

Rocket & Parmesan £3.95

Mixed Olives £4.00

Breadbasket (butter) £3.50

Breadbasket £4.50 (olive oil & balsamic dip)

Garlic Bread £4.95

Garlic Bread with £5.95 Mozzarella Cheese

Pasta

Lasagna Della Casa

£13.50

Layers of pasta with Bolognese ragù, béchamel sauce, baked with mozzarella & cheddar cheese

Carbonara

£12.95

Linguine pasta cooked with pancetta, black pepper, parmesan & cream

Bolognese

£12.95

Tagliatelle OR Linguine pasta with beef & pork ragù in tomato sauce

Strozzapreti Lupara

£14.50

Durum wheat pasta with chilli, pancetta, mushrooms, sausage & olives in tomato and cream

Paccheri Della Casa

£13.95

Paccheri pasta with red pesto, vegetables, tomatoes, chicken, chilli & crème fraiche

Linguine Con Gamberi

£16.95

Prawns, garlic, chilli, olive oil, baby tomatoes & parsley

Linguine Con Granchio

£17.95

Spicy crab meat, spices, garlic, chilli & coriander

Linguine Scoglio

£17.95

Mussels, tiger prawns, squid, chilli, tomato & olive oil

Orecchiette & Polpette

£14.95

Orecchiette pasta with Lamb meatballs in arrabbiata sauce (chilli, tomatoes, olives & garlic)

Tagliatelli Al Salmone

£18.95

Tagliatelle pasta with smoked salmon & fresh salmon topped with cherry tomato, finished in creamy tomato sauce

Secondi

All meat dishes are served with mixed vegetables & potatoes.

Pollo Modo Mio

£17.95

Chicken breast filled with taleggio cheese, chestnut mushroom, wrapped with smoked ham, marsala & crème fraiche sauce

Pollo Della Casa

£17.95

Chicken breast filled with chorizo & sun-dried tomatoes, wrapped with pancetta, garlic, olives, tomatoes, spices & white wine sauce

Pollo Alla Milanese

£19.

Breaded chicken breast served with the choice of either spaghetti **pomodoro** or **bolognaise**

Agnello

£24.95

Trio of lamb cutlets, loin & braised shoulder in lamb dew

Pork Feast

£18.95

Fillet & pork belly in sweet & sour sauce

Involtini di manzo

£20.95

Flattened & rolled with pancetta rump of beef. Filled with breadcrumbs, spicy 'Nduja, chilli, pecorino cheese & red wine sauce

Spezzatino

£26.95

Beef fillet chunks tail with pancetta, chilli, chestnut mushrooms, garlic & red wine

Sirloin 10oz Fillet 10oz

£26.95 £35.95

Peppercorn sauce

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Red wine with pancetta & dolcelatte sauce
- Mushrooms, tomatoes & grain mustard
dressing

Pollo Saltinbocca

£17.95

Chicken breast fillet wrapped up in parmaham & sage, panfried in butter and white wine sauce

Gamba D'anatra

£20.95

Duck leg served in a balsamic glaze & Italian orange sauce

Pesce

Salmone Ligure

£19.95

Salmon fillet pan fried, cooked in prawn, wild mushroom and cherry tomato sauce

Crespelle Di Pesce

£19.50

Salmon, crab, prawns & smoked haddock pancake in mornay sauce with herbs, baked with cheddar cheese

COD Siciliana

£19.95

Pan fried cod fillet cooked in onion, red wine and fish sauce.

Catch of the day

£18.95

Please ask @

Gamberoni Marinara

£22.95

King prawns in chilli, garlic, white wine & coriander served with pilaf rice & mixed salad

Scallops

£23.95

Pan seared in white wine, lemon & butter. Served with pancetta, cauliflower puree and mixed vegetables

Nicolinoss Seabass Special

£20.95

Seabass cooked in white wine sauce, including olives, capers, garlic, napoletena tomato sauce. (SERVED WITH POTATO & SPINANCH)



(A 10% service charge is added)

IMPORTANT – ALLERGIES

Some of our dishes may contain nuts; please let us know if you have any food allergies or dietary requirements when placing your order.

