

GLI ANTIPASTI – STARTERS

BRESAOLA, RUCOLA E SCAGLIE DI PECORINO SARDO <i>(thinly sliced cured beef, served with sun-dried tomatoes, rocket leaves & pecorino shavings)</i>	£8.90
AVOCADO E FUNGI AL DOLCELATTE V <i>(warm avocado, topped with sauteed mushrooms & drizzled with melted dolcelatte cheese)</i>	£8.90
CARPACCIO DI PESCE <i>(finely sliced fresh fish, marinated in extra-virgin olive oil, lime juice & dill - ask waiter for fish of the day)</i>	£8.90
PANE FRATTAU V <i>(layers of sardinian bread with hot tomato sauce & grated pecorino cheese, topped with an [optional] poached egg)</i>	£8.40
ANTIPASTO SARDO (FOR 2 PEOPLE) <i>(a selection of sardinian salamis, grilled pecorino cheese, sun-dried tomatoes, olives & bruschetta)</i>	£16.90
GRIGLIATA DI VERDURE V <i>(grilled aubergines, courgettes & peppers, on a bed of salad leaves with sun-dried tomatoes, drizzled with Italian dressing)</i>	£8.20
GAMBERONI ARRABBIATA <i>(pan-fried king prawns in a garlic, chillies, basil & plum tomato sauce)</i>	£11.90
INSALATA 'PEPE SALE' V <i>(mixed leaves & cucumber, tossed in a balsamic dressing, with goats cheese, beef tomatoes, baby mozzarella & croutons)</i>	£8.40
CALAMARI AN ZUCCHINE <i>(deep fried calamari and courgettes with garlic mayonnaise)</i>	£9.90
INSALATA CAPRESE <i>(tomato, avocado & mozzarella salad)</i>	£8.90
WHITE BAIT <i>(with garlic mayonnaise)</i>	£8.90

LE ZUPPE – SOUPS

BRODETTO DI PESCE <i>(fish soup)</i>	£16.90
SOUP OF THE DAY	£7.90

LE PASTE – PASTAS

RAVIOLI DI RICOTTA E SPINACI V <i>(fresh spinach & ricotta ravioli in a tomato, basil & pecorino cheese sauce)</i>	£13.90
MALLORREDDOS QUATTRO SAPORI <i>(sardinian pasta in a spicy sausage & tomato sauce)</i>	£13.90
SPAGHETTI ALLO SCOGLIO <i>(spaghetti with king prawns, mussels & langoustines, in a tomato, garlic & chilli sauce)</i>	£14.90
PASTA CASERECCIA AL SUGO DI CARNE <i>(pasta 'twists' in a meat ragu, tomato & parmesan sauce)</i>	£13.90
ALISANZAS V, (VG available*) <i>(pasta ribbons in an aubergine, courgette, tomato, olive & garlic sauce)</i>	£12.90
TAGLIOLINI AL SALMONE E ZAFFERANO <i>(thin egg noodles in a smoked salmon, cream & saffron sauce)</i>	£14.90
GULUNGIONES V <i>(pasta 'parcels' filled with pecorino cheese & potato mash, in a light tomato & basil sauce)</i>	£14.90
SPAGHETTI CHITARRA V <i>(cooked with extra-virgin olive oil, garlic, chillies, rocket, radicchio & sun-dried tomatoes)</i>	£13.90
FETTUCINE CON POLLO E FUNGHI <i>(pasta ribbons cooked with chicken fillet, mushrooms, onions, cream and white wine sauce)</i>	£14.90
LASAGNE (VG available*) <i>(layers of pasta cooked in meat ragu, tomato & bechmel cheese sauce)</i>	£13.90
CANNE LLONI <i>(ricotta & spinach served in tomato & cheese sauce)</i>	£13.90
RISOTTO VEGAN / SEAFOOD	£13.90
SPAGHETTI CARBONARA	£13.90

PIZZA

PIZZA GARLIC BREAD	£5.90
PIZZA GARLIC BREAD WITH CHEESE	£7.90
MARGHERITA <i>Tomato, Mozzarella cheese</i>	£10.90
NEPTUNE <i>Tomato, Mozzarella, Tuna, Peppers, Onions & Olives</i>	£13.90
SICILIANA <i>Tomato, Mozzarella, Salami, Garlic & Olives</i>	£13.90
VEGETARIAN <i>Tomato, Mozzarella, Peppers, Zucchini, Onions & Olives</i>	£13.90
QUATTRO STAGIONI <i>Tomato, Mozzarella, Ham, Mushrooms & Artichokes</i>	£13.90
PARMIGIANA <i>Tomato, Mozzarella, Parma Ham & Dolce Latte Cheese</i>	£14.90

V = Meat/Fish free dish VG = Vegan alternative available
 Prices for pasta dishes are for starter / main course
 Gluten-free pasta available on request



MAIN MEALS

Selection of fresh seasonal vegetables are included with your main meal

LE CARNI – MEAT

POLLO CON PANCETTA, SALVIA E MOZZARELLA £14.90
(corn-fed chicken breast, filled with mozzarella & sage, wrapped in bacon & cooked in a white wine, butter & parsley sauce)

FEGATO AL BALSAMICO £14.90
(calves liver, pan-fried with red onion, in a balsamic vinegar sauce)

VEAL MILANESE £14.90
(served with spaghetti in tomato sauce)

ANITRA ALL'UVETTA £17.50
(duck breast cooked with carrots & sultanas, in an aromatic wine & honey sauce)

TAGLIATA ALLA RUCOLA £24.90
(8oz grilled fillet steak, cooked with extra-virgin olive oil & balsamic vinegar, served on a bed of rocket salad)

FILETTO ALLA SENAPE £24.90
(8oz fillet steak, in a mustard, cream & brandy sauce)

VITELLO CREMA FUNGHI £14.90
(escalope of veal, with mushroom, in a light white wine & cream sauce)

BISTECCA ALLA CREMA DI PECORINO £19.90
(sirloin steak in a cream of pecorino cheese & green peppercorn sauce)

POLLO SOFIA £14.90
(corn-fed chicken breast cooked in butter, onions, mushrooms, white wine and cream sauce)

FILETTO BAROLO DOLCE LATTE £24.90
(8oz fillet steak wrapped in parma ham, cooked in brandy & barolo sauce and topped with dolce latte cheese)

BISTECCA ASTIGIANA £19.90
(sirloin steak cooked in mushrooms, onions, brandy & barolo sauce)

VEAL SALTINBOCCA ROMANA £14.90
(escalope of veal topped with parma ham, sage and marsala wine sauce)

MEDAGLIONI £18.90
(sliced medallion of fillet steak cooked in mushroom, onions and brandy sauce)

BEEF STROGANOFF £18.90
(sliced fillet of steak in butter, onions, mushrooms, garlic, red wine sauce served with rice and chips)

SIRLOIN PIZZAIORA £18.90
(pan fried sirloin steak in garlic, basil, origano and tomato sauce)

6oz SIRLOIN STEAK £14.90
(with salad and chips)

6oz FILLET STEAK £17.90
(with salad and chips)

CHICKEN MILANESE £14.90
(with salad and chips)

PESCI – FISH

SPIGOLA AL SALE £19.90
(fresh sea bass, baked in a crust of sea salt)

ORATA ALLE OLIVE E ACCHIUGUE £18.90
(fresh sea bream, pan-fried with olives, anchovies, fresh herbs & white wine)

MERLUZZO AI PEPERONI E CILIEGINE £15.90
(fresh cod, cooked with roasted peppers, garlic, chillies & cherry tomatoes)

CONTORNI – SIDE DISHES

INSALATA MISTA
(mixed side salad)

INSALATA VERDE £3.90
(green salad)

POMODORO E CIPOLLA £3.90
(tomato & onion salad)

RUCOLA E PARMIGIANO £4.80
(rocket salad with parmesan shavings)

BASKET OF BREADS & EXTRA-VIRGIN OLIVE OIL DIP £2.50 per person

MIXED OLIVES £3.00

DESSERTS

A SELECTION OF ITALIAN-STYLE ICE-CREAMS & FRESHLY PREPARED DESSERTS ARE AVAILABLE
(please ask the waiter for the dessert menu)

FORMAGGI – CHEESE

SELECTION OF ITALIAN CHEESE £7.20

SERVICE WILL BE ADDED TO PARTY OF 5 OR MORE
PLEASE INFORM US ON ORDERING IF YOU HAVE ANY FOOD ALLERGIES / INTOLERANCES

DESSERT MENU

TRADITIONAL TIRAMISU

CHEESECAKE

TORTA DELLA NONNA

CHOCOLATE BLACK FOREST

CREME CARAMEL

STRAWBERRY MERINGUE

BASIL PANNA COTTA

served with a balsamic reduction

PROFITEROLES

served with warm chocolate sauce

TARTUFO NERO

*chocolate ice-cream with a zabaglione centre,
coated with crushed hazelnuts, dusted
with cocoa powder*

CASSATA

MIXED ICE CREAM

strawberry, vanilla & chocolate

£6.40 each

WHITE WINES

	175cl glass	250cl glass	750cl bottle
1) HOUSE WHITE	£5.40	£7.40	£18.90
2) FRASCATI (12.5%) Grape variety: 100% Frascati Dry and soft with fruity notes. Perfect as an aperitif	£5.40	£7.40	£19.90
3) SAUVIGNON BLANC DEL VENETO (12%) Grape variety: 100% Sauvignon Blanc A classic Sauvignon Blanc with aromatic and fruity notes on the nose and palate. Dry, light and refreshing	£5.40	£7.40	£21.50
4) ORVIETO D.O.C. ABBOCATO (12%) Ruffino Grape variety: Trebbiano Toscano (Procanico), Verdello, Grechello, Malvasia, Canaiolo white Abbotato is classic, traditional style fand means 'softly sweet': attractive, grapy and nutty flavours, gentle sweetness	£6.20	£8.10	£26.50
5) FALANGHINA DEL BENEVENTANO I.G.T. (12.5%) Grape variety: 100% Falanghina Bright straw yellow colour with greenish reflections, intense smells with notes of apple and pear. Fruity & savoury on the palate	£6.20	£8.80	£25.50
7) CHARDONNAY (12.5%) Grape variety: 100% Chardonnay Light straw yellow colour, pleasantly fruity bouquet, reminiscent of golden apple, the taste is fine, elegant and noble	£6.60	£8.80	£24.50
8) PINOT GRIGIO IGT (12%) Grape variety: 100% Pinot Grigio Intense straw yellow with green tinge. Floral notes, intensely fruity and delicate	£6.60	£8.80	£24.50
9) PECORINO (13%) Grape variety: 100% Pecorino Straw yellow in colour with faint green reflections and the bouquet is fresh with pleasantly fruity notes	-	-	£26.50

ROSE WINES

	175cl glass	250cl glass	750cl bottle
18) ANCORA PINOT GRIGIO ROSE (12.5%) Grape variety: 95% Pinot Grigio, 5% Pinot Noir Fresh, dry and crammed with summer fruit flavours	£6.20	£8.10	£24.50

RED WINES

	175cl glass	250cl glass	750cl bottle
24) HOUSE RED	£5.40	£7.40	£18.90
25) MONTE PULCIANO D'ABRUZZO (12.5%) Grape variety: 100% Monte Pulciano Ruby red colour, rounded aromatic	£5.40	£7.40	£19.90
27) NOMANNO NERO D'AVOLA I.G.T. (13%) Grape variety: Nero D'Avola Bright ruby red in colour with purple tones. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours and a smooth flavour	£5.90	£7.80	£24.50
28) PRIMITIVO I.G.T. LEONE DI CASTRIS (13.5%) Grape variety: 100% Primitivo Inpenetrable ruby red colour. The nose has a strong perfume of plum, cherry and fruit compote, accompanied by spiced hints of cocoa	-	-	£26.50
29) AGLIANICO DEL BENEVENTO I.G.T. (12.5%) Grape variety: 100% Aglianico Dark ruby red colour, elegant smell with hints of spices and red fruit. Full, fleshy and warm taste, with mild and rich tannin	£6.60	£8.80	£27.50
31) MERLOT DEL PIAVE "IL PURO" D.O.C. (13.5%) Grape variety: 100% Merlot This "pure" Merlot has a wonderfully rich texture and is obtained from grapes grown in the vineyard with high density of vines per hectare. It is aged a couple of months in large oak barrels	-	-	£28.50
32) CANNONAU DI SARDEGNA D.O.C. (13%) Grape variety: 100% Cannonau Rich, ruby red colour with hints of orange. Dry, full-bodied with a generous and elegant bouquet	£7.50	£9.80	£29.50
33) CHIANTI CLASSICO D.O.C.G. (13%) Grape variety: Sangiovese and Canaiolo Youthful garnet red colour, clean perfumed cherry and plum fruit aromas with a middleweight palate finishing with positive, rounded tanning	-	-	£28.90
45) AMARONE DELLA VALPOLICELLA CLASSICO D.O.C. (15%) Grape variety: 70% Corvina, 30% Rondinella/Molinara Rich garnet in colour. It maintains it's freshness and intense and complex raspberry scented bouquet. Harmonious, austere and long lasting on the palate	-	-	£64.50
46) BAROLO BERSANO D.O.C.G. (14%) Grape variety: 100% Nebbiolo Bersano's Barolo shows a developed, complex spicy nose and a multi-layered palate, with a long, warm and tannic finish	-	-	£58.50
47) BRUNELLO DI MONTALCINO D.O.C.G. (13.5%) Grape variety: Sangiovese Grosso locally called Brunello di Montalcino Ruby red colour, dry, assertive and tannic flavour. It has an intense, ample and persistant aroma, and a complex and penetrating bouquet	-	-	£64.50

CHAMPAGNE & SPARKLING WINES

	175cl glass	250cl glass	750cl bottle
20) PROSECCO DI VALDOBBIADENE BRUT D.O.C. (11.5%) Grape variety: 100% Prosecco A brilliant pale colour with fine perlage, this is a very clean, fresh sparkling wine. The aromas of green apple and peach blossom are complemented by a soft gentle texture with a crisp finish	£6.50	-	£28.50