

STARTERS

MILLEFOGLIE DI MELANZE £7.95

Layers of aubergines, with melted mozzarella cheese, tomato and basil

FORMAGGIO FRUTTA E MIRTILLO £7.25

Deep fried camembert with fresh fruit and cranberry sauce

CAPESANTE CON CIPOLLINE E ZENZERO £9.95

Fresh scallops cooked with ginger, spring onions and white wine

PROSCIUTTO DI PARMA E MELONE £8.50

Thin sliced Parma ham on wedges of Galia melon

INSALATA DI MOZZARELLA DI BUFALA £8.25

Mixed leaf salad, fresh asparagus and buffalo mozzarella sprinkled with pesto dressing

CARPACCIO DI MANZO CON RUCOLA E PARMIGIANO £9.50

Beef Carpaccio, rocket lettuce and shaved parmesan cheese with citronette sauce

FRITTURA DI CALAMARI £7.50

Baby squid deep fried served with homemade tartare sauce and lemon wedge

CORNETTO DI SALMONE E GAMBERETTI £8.95

Smoked salmon parcel filled with peeled prawns in cocktail sauce

GAMBERI PICCANTI ALL'ISCHIATANA £8.25

Shelled tiger prawns with red chilli, garlic and tomato sauce

INSALATA DI CARCIOFI £7.50

Mixed leaf salad, artichokes, sundried tomato and goat cheese seasoned with white truffle oil

FUNGHI MISTI ALL'AGLIO £7.50

Pan fried oyster and chestnut mushrooms with olive oil, garlic, lemon and parsley

ZUPPA DEL GIORNO £6.25

Homemade fresh soup of the day

PASTAS

ALL PASTAS ARE ALSO AVAILABLE AS STARTERS

SPAGHETTI ALLA CARBONARA £11.50

Spaghetti with crispy bacon, egg, parmesan cheese and a touch of cream

RISOTTO DEL GIORNO £12.50

Freshly prepared risotto of the day (Please ask)

SPAGHETTI ALLA MARINARA £13.75

Spaghetti with squid, tiger prawns and clams in a light tomato sauce and garlic

FETTUCINE CON RAGÙ DI CINGHIALE £13.25

Egg fettuccine pasta with wild boar ragout

TORTELLONI DI RICOTTA E SPINACI AL POMODORO £11.50

Fresh pasta filled with spinach and ricotta served with fresh tomatoes and basil

LASAGNA CLASSICA £11.50

Layers of egg lasagne with homemade bolognese sauce and melted cheese

RAVIOLI DI CERVO FUNGHI E CREMA 12.95

Homemade venison ravioli with wild mushrooms sauce and a touch of cream

PENNETTE CON BROCCOLI E SALSICCIA £12.50

Small pasta with olive oil, broccoli, garlic and lucanica sausage

MAIN COURSES

MAIN COURSES ARE SERVED WITH POTATOES AND VEGETABLES OF THE DAY
EXTRA VEGETABLES WILL BE CHARGED AT £2.95

POLLO ALLA PARMIGIANA £14.50

Chicken escalope topped with sliced aubergine, melted mozzarella and tomato

FEGATO DI VITELLO CON PANCETTA £17.25

Grilled thin sliced calf's liver with grilled bacon and roasted onions

FILETTO DI MANZO AL PEPE £22.95

Grilled fillet of beef served with green peppercorns cream and brandy sauce

TAGLIATA DI MANZO CON RUCOLA £19.50

Sliced grilled sirloin on rocket lettuce sprinkled with extra virgin olive oil & balsamic vinegar

ANATRA ALL'ARANCIA £18.50

Half roast duck on the bone topped with orange caramel laced with Grand Marnier

COSTOLETTE DI AGNELLO AL ROSMARINO £18.50

Grilled lamb cutlets served with garlic, white wine and rosemary

SALTIMBOCCA ALLA ROMANA £17.50

Thin veal escalope topped with sage leaf and Parma ham in white wine sauce

VITELLO ALLA MILANESE £17.50

Veal escalope coated in seasoned breadcrumbs and pan fried

CONIGLIO IN UMIDO £16.95

Slow cooked rabbit (on the bone) with diced vegetables & wine on mashed potatoes

BRANZINO AL LIMONE £17.95

Grilled fillet of fresh sea bass with butter & lemon sauce white wine and peeled prawns

SOGLIOLA ALLA GRIGLIA £24.50

Dover sole grilled and served with garnish and a wedge of lemon (on or off the bone)

CODA DI ROSPO ALLA LIVORNESE £17.95

Roast monk fish with onions, capers, green olives and tomato sauce

GAMBERONI ALL'AGLIO (6) £19.50

Grilled large king prawns cooked in garlic, butter and parsley

DESSERT- CHEESE

Selection of Dessert available from the Trolley £5.95

Selection of Italian Cheeses served with fruit and dry biscuits £7.50

COFFEES

Espresso/Americano £2.50 - Cappuccino/latte £3.00

Floater £3.50 - Liqueur coffee £6.50

Gratuities are kept by the staff and they are entirely at the customer's discretion. However for your convenience a suggested optional 10% will be shown on your bill. If you are not satisfied with either the service or the food please let the Manager know. Or Email the proprietor at remo.dilello@btconnect.com with your feedback

PLEASE INFORM US OF ANY ALLERGIES OR INTOLERANCES