

ANTIPASTI

Homemade bread served with butter & marinated olives	4.50
Pane all aglio homemade bread topped with garlic butter then baked in the oven	3.60
pane all aglio con formaggio homemade bread topped with garlic butter and cheese then baked in the oven	4.50
minestrone soup home made traditional italian vegetable soup served with sliced bread	5.50
Pan fried gamberoni King prawns cooked in white wine fresh chilli, garlic & oregano served with garlic bread	8.95
homemade chicken liver parfait served with toasted bread & red onion marmalade	6.50
crayfish tails served on a bed of salad leaves with a honey & walnur dressing & poached pears	7.95
calamari fritti coated in semolina then deep fried and served with sweet chilli sauce	7.50
Bianchetti Fritti deep fried whitebait served with tartare sauce	6.90
arancini alla siciliana arborio rice balls stuffed with peas, ham, ragu & mozzarella deep fried and served with a sweet chilli sauce	7.20
Tagliere all' italiana selection of sliced cured meats served in the traditional way	8.20
buffalo mozzarella Salad served with sliced tomato and homemade pesto sauce	7.50
bruschetta alla romana toasted bread topped with fresh cherry tomato olive oil and italian herbs	5.25
Funghi fritti deep fried mushrooms served with a garlic mayonnaise sauce	6.90

primi piatti

Spaghetti napoli fresh tomato sauce, basil, olive oil	9.50
Tagliatelle alla bolognese a traditional italian ragu	12.50
Spaghetti alla carbonara italian pancetta, cream, egg yolk, parmesan & black pepper	12.95
Penne Arrabbiatta with chilli, garlic, tomato sauce & black olives	10.50
Tagliatelle al salmone with smoked salmon, onion, sliced courgette and cream	13.95
Lasagna al forno homemade traditional recipe	12.95
linguine frutti di mare homemade traditional recipe with local seafood in a white wine, herb and tomato sauce	14.50
Crespella alla ricotta e spinaci home made pancakes filled with ricotta cheese and spinach topped with a light becamel and tomato sauce & parmesan	12.95
Tortelloni alla crema filled pasta with ricotta & spinach with a cream, pea and ham sauce with parmesan	13.50
Risotto mimi arbrio rice with sauteed mushrooms and chicken in a tomato and cream sauce	12.95
Spaghetti Polpette homemade meatballs served in our tomato sauce	13.50

Pollo parmigiana supreme of chicken pan fried served with aubergine, cheese and tomato sauce	16.95
Pollo Miramare Chicken supreme filled with Prawns & garlic butter cooked in white wine and lemon sauce	17.95
Pollo al Marsala Chicken supreme cooked in a marsala wine and cherry tomatoes sauce	16.95
Pollo alla Milanese chicken supreme in breadcrumb pan fried and served with spaghetti napoletana	16.95
Scaloppine ai funghi Veal escalope cooked in mushroom and cream sauce	18.50
Saltinbocca alla romana Veal escalope topped with parma ham, sage and cooked in a marsala wine sauce	18.95
Vitello alla pizzaiola veal escalope pan fried in a caper, black olive, anchovies, oregano and tomato sauce	18.90
Bistecca al gorgonzola Sirlion steak served with a gorgonzola cheese cream sauce	18.50
Bistecca ai funghi sirlion steak served with a wild mushroom and cream sauce	18.90
Tagliata di Manzo Seared sliced sirloin steak on a bed of rocket salad and shaved parmesan	18.50
Tornado Rossini Fillet of beef cooked in marsala wine and served on a toasted crouton topped with our home made pate and truffle oil	23.50
Filetto ai tre pepi Fillet of beef cooked in a red, green and black pepper sauce	22.50
Filetto Reale Fillet of beef cooked in a brandy & cream sauce	22.95
Anatra alle ciliege confit of duck served in a red wine & morello cherry sauce	18.90
Fegato alla veneziana Slices of calf liver cooked in an onion and dry marsala sauce	17.50
Salsicce con lenticchie home made italian pork sausages cooked in a rich lentil sauce	15.90

(All served with seasonal vegetables and potatoes of the day)

Pizza

Pizza Margherita 9.50
tomato, mozzarella and basil

pizza la Lupa
12.90
tomato, mozzarella, mushroom, salami, ham, black olives, garlic, anchovies & oregano

pizza Torino
11.50
tomato, mozzarella, mushroom, ham & oregano

pizza Zingara 11.40
tomato, mozzarella, pepperoni sausages, fresh chilli, black olives & oregano

pizza Romana 11.40
tomato, mozzarella, anchovies, olives & oregano

pizza Siciliana 11.80
tomato, mozzarella, anchovies, black olives, capers, roasted peppers, cherry tomato & oregano

pizza Sole
12.50
Tomato, mozzarella, ham, spinach, egg & grated parmesan

Pizza Venezina
14.50
tomato, mozzarella, mixed seafood, anchovies, tuna, king prawn, scallop, mussel & oregano

pizza Ciao Bella
12.90
tomato, mozzarella, wild mushroom, cherry tomatoes

pizza Quattro formaggi
12.90
tomato, mozzarella, gorgonzola, scamorza & parmigiano

pizza Parma
13.90
tomato, mozzarella, parma ham & oregano

Side Orders

tomato & red onion salad dressed with olive oil and basil	4.50
Insalata nizzarda french beans, tuna, sliced tomato, sliced new potato topped with sliced egg & olive and balsamic dressing	6.50
Home made Patate fritte	3.75
sautee spinach	3.75
sautee mushrooms	3.75
mixed or green side salad	3.75

All our fresh fish dishes are on our special board

Most of our dishes can be catered for children in smaller portions please
ask your waiter

Some of our fish may contain small bones, olives have stones
All of our food is prepared in a kitchen where nuts & gluten are present and our menu description
do not include all ingredients. If you have any allergies please let us know before ordering
All prices include VAT
10% discretionary service charge will be added to parties of 6 or more