

Champagne & Sparkling

- 1 **Prosecco Breganze Spumante (Italy)**
Perfumed, good fruit with a fresh and creamy finish
- 2 **Champagne Jean Pernet Brut**
Aperitif style, clear and crisp, floral and fruity

White

- 3 **Pinot Grigio, Viano, Italy**
Floral aromas with flavours of citrus fruit and melon
- 4 **Verdicchio dei Castelli dei Jesi, Garofoli, Italy**
Fresh and fruity dry white wine with notes of almond blossom on the nose
- 5 **Sauvignon Blanc, Misiones, Chile**
Crisp natural acidity with notes of lime, gooseberry and tropical fruit
- 6 **Chenin Blanc, La Grille, Loire, France**
Crisp ripe Chen in Blanc. Delicously light yet full flavoured
- 7 **Chardonnay Long Beach 2010, S. Africa**
The balance of the fresh citrus fruits and rich melon characters give the wine a full rounded palate.
- 8 **Sauvignon Blanc Domaine Bellevue, Loire, France**
Dry aromatic and intensely fruity. A great alternative to Sancerre
- 9 **Albarino, Bodega Castro Martin, Spain**
Aromas of pure, clean white fruit, backed up by a vivid streak of lemon and mineral acidity.
- 10 **Marlborough Sauvignon Blanc, St Clair, New Zealand**
Full, crisp and powerful wine, with flavours of passion fruit and gooseberries
- 11 **Unwooded Chardonnay, Brampton, South Africa**
Light pale colour, brightly vivid, with zippy flavours
- 12 **Riesling, Milton Park, Australia**
The palate has a clean and zingy mouthfeel with lemon sherbert and some mineral characters.

Red

- 13 **Chianti Colli Senesi, Georgafico, Italy**
Soft tannins with flavours of cherry, blackberry, strawberry and spice
- 14 **Montepulciano, Viano, Italy**
Delicious flavours of ripe plum, brambles and intense cherry stone fruit
- 15 **Merlot, Misiones, Chile**
Red fruit aromas with cassis touches. Notes vanilla and cherry liquor
- 16 **Shiraz, Rolleston Vale, Australia**
Delightful wine with black fruit aromas and a touch of spice.
Some Cabernet gives fuller body.
- 17 **Rioja, Vega Crianza, Spain**
Black fruit with aromas of cinnamon and toffee
- 18 **Cabernet Sauvignon, Long Beach 2010 S. Africa**
Powerful on the palate, it is perfectly balanced with good acidity and a lingering finish.
- 19 **Malbec, Altosur, Argentina**
Rich black fruits and very smooth
- 20 **Cotes du Rhone, Reserve des Armoiries, France**
Grenache/syrah blend with balance and good depth of flavour
- 21 **Moueix, Bordeaux, France**
Sensuous style merlot dominated Bordeaux from the maker of Chateau Petrus
- 22 **Amarone Monteci, Italy**
Flavours of raspberry fruits with spice. Full bodied and voluminous

Rose

- 24 **Rose D'Anjou, La Grille, Loire, France**
Off dry style. Soft, fruity and easy drinking

CARAFE GLASS BOTTLE

	CARAFE	GLASS	BOTTLE
1			£19.00
2			£40.00
3	£9.50	£4.00	£14.00
4	£10.50	£4.50	£15.50
5	£9.50	£4.00	£14.00
6			£16.50
7	£11.00	£4.50	£16.00
8			£18.50
9			£25.00
10			£21.00
11			£18.50
12			£17.50
13	£10.50	£4.50	£15.50
14	£11.50	£5.00	£15.00
15	£9.50	£4.00	£14.00
16	£11.50	£5.00	£16.50
17			£16.50
18	£11.00	£4.50	£16.00
19			£18.50
20			£16.50
21			£23.50
22			£45.00
24	£11.50	£5.00	£16.50



Pane -Breads and sharing starters

Marinated Olives Selection	£3.50
Freshly Baked Bread Tapenade	£3.50
Thin Crust Garlic Bread (10 inch)	£3.50
Thin Crust Garlic Bread & Mozzarella Cheese (10 inch)	£3.95
Thin Crust Garlic Bread & Tomato (10 inch)	£3.75
Bruschetta Chargrilled Ciabatta garlic, tomatoes, mozzarella & basil	£4.50

Primi e cichetti- Starters and small dishes

Ribolata Tuscan cabbage and bean soup with freshly baked breads	£4.00
Smoked Salmon Tortellini wilted spinach, dill and lemon sauce, parmesan	£5.50
Chargrilled Mushroom Crostini chive and roast garlic cream	£4.95
Sautéed tiger prawns with chilli & garlic butter home made bread	£5.70
Buffalo Mozzarella, Basil and Vine Ripened Tomatoes rocket and balsamic	£5.00
Italian Meat Balls in a tomato sauce with rocket and parmesan	£5.00
Asparagus, Green Beans & Spinach Risotto finished with herb mascarpone	£5.50
Ham Hock and Pea Risotto finished with a hint of garlic, parsley & cream	£5.50

Risotto (Main)

Asparagus, Green Beans & Spinach Risotto finished with herb mascarpone	£8.50
Ham Hock and Pea Risotto finished with a hint of garlic, parsley & cream	£8.50

Pesce- Fish (side order included)

Sea bass Fillets served with fennel sicilian style	£13.50
Salmon Fillet with tomato, oregano and hot pepper	£10.50
Hake Fillet with Wild Mushroom and Artichoke with a porcini jus	£13.50

Pasta

Spaghetti Bolognese Slow cooked beef and tomato ragout	£7.50
Rigatoni with Pancetta and Chicken rocket and sun dried tomato	£7.50
Four Cheese Ravioli wild mushroom cream	£7.95
Orzo with Courgette, Aubergine, Sweet Peppers olives, tomato & herbs	£7.95
Tagliatelle with Salmon Flakes peas, asparagus, lemon & herb mascarpone	£8.50
Linguine of Crab and Prawn with a white wine cream	£9.50

Al forna pasta

Classic Lasagne mince beef ragout, tomatoes & garlic with pasta	£7.95
Meatballs with Penne Pasta tomato sauce and mozzarella, baked in the oven	£8.95

Liqueur coffees £4.00

Irish Coffee
Baileys Coffee
Calypso Coffee
Royale Coffee
Cointreau Coffee
Sambucca Coffee

Carne - Meat and Poultry (side order included)

Braised Lamb Shank Hunters Style mushrooms, black olives, tomato & rosemary	£11.50
Chicken stuffed with Ham and Fontina Cheese with tomato & herb sauce	£10.95
Grilled 12oz Rib-Eye Steak cooked as you like with grilled tomato mushroom or pepper sauce	£19.50
Grilled 12oz Sirloin Steak cooked as you like with grilled tomato mushroom or pepper sauce	£19.50
Pork Fillet Escalope with Sage & Parma Ham with a marsala sauce	£12.50
Grilled 9oz Beef Burger with rocket, tomato & prosciutto	£9.50

Contorni- side dishes

Garlic & Rosemary Potatoes	£3.00
Thick or Thin Cut Chips	
Seasonal Greens & Basil Butter	
Rocket, Balsamic & Parmesan Salad	
Parmesan Mash	
Sauteed Mushrooms	
Tobacco Onions	

Dolce e formaggi- Desserts and cheese

Pana Cotta with Berries & Strawberry Sauce	£3.95
Tiramisu Cheesecake	£3.95
White chocolate Creme Brule with Amaretti Biscuit	£3.95
Chocolate Fudge Pudding	
Vanilla Ice-cream	£3.95
Selection of italian Ice Creams	£3.95
Artisan Italian Cheese Selection, Caramelised Red Onion	£6.00

Pizza fina- Thin crust pizzas 12" 10"

Garlic Bread	£4.00	£3.00
Cheesy Garlic Bread	£5.00	£4.00
Margherita mozzarella, tomato & basil	£6.50	£5.50
Pepperoni pepperoni, mozzarella, tomato	£7.50	£6.50
Funghi mushroom , mozzarella ,tomato, garlic	£6.95	£5.95
Mediterranean roast courgette, aubergine, peppers, olives & pesto	£7.50	£6.50
Spinacio spinach, mozzarella, pancetta & cherry tomatoes	£7.50	£6.50
Pollo cajun chicken, mozzarella, tomato, & basil, rocket	£8.50	£7.50
Hawaiian pineapple, ham, mozzarella & tomato	£7.50	£6.50
American salami, pepperoni, chilli, mozzarella, onions, tomato	£8.50	£7.50
Four Seasons artichoke, salami, olives, tomato, mozzarella	£8.95	£7.95
Prosciutto parma ham, tomato, mozarella & rocket	£9.50	£8.50
Spicy Italian Sausage sweet peppers, onions, mozzarella & tomato	£8.95	£7.95

MAKE YOUR OWN PIZZA

add any topping from below:
ham, tuna, sausage, chicken, cajun chicken, salami, pepperoni, fillings
peppers sweetcorn, mushrooms, chilli, olives, anchovies, £1 each
rocket 75p