WHITE WINE

	175ML	250ML	BOTTLE
TREBBIANO	£7.95	£8.95	£26.95

Delicate golden yellow in colour with a fruity bouquet and scent of vanilla. The palate is full and smooth with a delicate finish.

	175ML	250ML	BOTTLE
PINOT GRIGIO	£7.95	£8.95	£26.95

Pale straw yellow in color, dry, smooth, harmonious and fresh with characteristic and a delicate fruity scent.

GAVI DI GAVI £36.95

Fragrance of flowers and fruit with a hint of peach. Full and rich taste, soft, which is a result of the complete ripening of the grapes, which intensifies the character

	175ML	250ML	BOTTLE
NEW ZEALAND SAUVIGNON BLANC	£9.95	£11.95	£35.95

Vibrant and aromatic, offering a delightful tasting experience. Tropical fruit flavours like passionfruit and grapefruit, often with herbaceous notes of freshly cut grass or green bell pepper.

	175ML	250ML	BOTTLE
FRASCATI	£8.95	£9.95	£29.95

Dry, known for its crispness, minerality and aromatic profile. It exudes an aroma of white blossoms and citrus zest, with a subtle, nutty flavour.

VERDICCHIO DEI CASTELLI £29.95

Pale straw in colour with green tinges. This wine has a fine scent and taut dryness with a good fruit-acid balance, underlined with a hint of bitter almonds.

ROSÉ WINE

	170ML	280ML	BOTTLE
ZINFANDEL ROSATO	£8.95	£9.95	£29.95

Pleasant bouquet which is fruity, delicate and intense. It has a soft, dry, balanced and delicate taste with an almondy aftertaste.

	175ML	250ML	BOTTLE
PINOT GRIGIO BLUSH	£7.95	£8.95	£26.95

A dry, fresh and fruity rosé with delicate aromas of red berries. Crisp and lively on the palate with good intensity of ripe berry and red cherry fruit.

RED WINE

	176ML	280ML	BOTTLE
MONTEPULCIANO	£7.95	£8.95	£26.95

Ruby red colour, typical vinous, pleasant bouquet, soft, tasty flavours.

VALPOLICELLA £29.95

A garnet-coloured red wine with a showing red fruit character. The palate is full-bodied with soft tannins and a lingering finish.

	176ML	280ML	BOTTLE
CHIANTI	£8.95	£9.95	£29.95

Ruby red with violet reflection. Soft and balanced with concentrated aromas of preserved fruits and jam.

NERO D'AVOLA £33.95

A bold red wine known for its rich, dark fruit flavours, hints of spice and tannins. Moderately acidic with a slightly earthy taste.

	176ML	280ML	BOTTLE
BARBERA D'ASTI	£8.95	£9.95	£29.95

Ruby red with violet reflection. Soft and balanced with concentrated aromas of preserved fruits and jam.

	176ML	280ML	BOTTLE
MERLOT DELLE VENEZIE	£7.95	£8.95	£26.95

Smooth, velvety and full bodied, with notes of ripe fruit, plum and cherry, and hints of spice and tobacco with ageing.

MALBEC - ARGENTINA £36.95

Fruity, black cherries and blackberries are combined with sweet vanilla spice and nutty aromas to provide a complex nose. Good body, structure and volume.

SPARKLING

	125ML	BOTTLE
PROSECCO BRUIT (ITALY)	£6.95	£28.95
PROSECCO BRUT ROSÉ (ITALY)	£6.95	£28.95

BEERS

	330ML
PERONI - CORONA - STELLA ARTOIS - MORETTI	£5.95

SOFTDRINKS

ACQUA PANNA (STILL WATER)	500ML	£3.85	750ML	£5.95
SAN PELLEGRINO (SPARKLING WATER)	500ML	£3.85	750ML	£5.95

ORANGE JUICE - APPLE JUICE	£3.85
COCA COLA - DIET COKE - SPRITE	£3.85
APPLETISER - SAN PELLEGRINO ORANGE - LEMON	£3.85

APERITIVI

ESPRESSO MARTINI £11.95
Coffee liqueur, vodka, sugar syrup & a shot of espresso

NEGRONI £9.95
Gin, Vermouth, Campari

FRESCO £11.95
Elderflower liqueur, fresh mint, prosecco & soda

APEROL SPRITZ £9.95
Aperol aperitif, prosecco, soda & orange slice

LIMONCELLO SPRITZER £9.95
Limoncello, prosecco, soda & fresh raspberries

BELLINI £9.95
Choice of strawberry puree topped with chilled prosecco

PINK GIN SPRITZ £9.95
Prosecco. Italian pink Gin, soda & fresh mint

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STARTERS

CALAMARI £9.95
Lightly breaded tender calamari served with spicy mayonnaise

MELON AND PARMA HAM £9.95
Parma ham, fresh melon served with basil sauce

GAMBERONI PICCANTI £11.95
Succulent prawns, white wine, garlic, fresh tomatoes and parsley served with bread

COZZE MARINIERE £9.95
Fresh mussels in a spicy tomato sauce

BRUSCHETTA CLASSICA £8.95
Tomatoes with red onion and basil, served on bread, drizzled with sticky balsamic glaze

HOMEMADE MEATBALLS £8.95
Beef meatball, chilli, garlic, red wine, tomato sauce and bread for dipping

CAPRESE BURRATA £11.95
Creamy burrata cheese, rocket, vine tomatoes and pesto dressing

ARANCINI £9.95
Mushroom and Gorgonzola filled with mozzarella and served on tomato sauce

OLIVE MARINATED £4.95
BREAD £5.95
ANTIPASTI £9.95
Salami, prosciutto crudo, mortadella, olives, artichokes, and bread
To share for 2 people £16.95

IL VINO

PASTA

SPAGHETTI CARBONARA £17.95
Spaghetti in creamy saiice with pancetta, parmesan and parsley

SPAGHETTI ALL VONGOLE £18.95
Clams, garlic, white wine, parsley cherry tomatoes and olive oil

FETTUCCINE GORGONZOLA £18.95
Wild mushrooms, spinach and gorgonzola in a creamy sauce

SPAGHETTI GAMBERONI £18.95
Juicy prawns with chilli, garlic, parsley, white wine and tomato sauce

SPAGHETTI POLPETTE £18.95
Homemade beef meatballs , chilli, garlic, red wine and rich tomato sauce

GNOCCHI SORRENTINA £18.95
Gnocchi with homemade tomato sauce topped with burrata cheese

PENNE ARRABIATA £16.95
Penne in our sweet and spicy pomodoro sauce with a generous helping of garlic

FRUTTI DI MARE £19.95
Spaghetti in rich seapood, mussels, clams, prawns, olive oil, garlic, wine and a light tomato sauce

NDUJA £18.95
Fettuccine pasta, spinach, chicken and creamy Nduja sauce

RISOTTO

RISOTTO POLLO FUNGHI £18.95
Risotto, sliced chicken, sautéed mushrooms in a creamy white wine sauce and pecorino cheese

RISOTTO ALLA PESCATORA £19.95
Our rich sea food risotto, prawns , clams, mussels, white wine, tomato sauce and touch of chilli

VEGAN OR GLUTEN FREE DISHES

All our dishes are freshly cooked to order, we can create the perfect option for you. Please speak to a member of stafy when placing your oroer.

Please note: All our dishes are prepared in kitchens where nuts, flour, etc. are commonly used so unfortunately we cannot gurrantee our dishes will be free of traces of these prooucts. Olives mat contain stones, fish and meat deshes mat contain bones, all doores may contain items not mentioned in the menu description All prices incluoe VAT at the current aate. A eiscretionary service charse of 10% will be added to your the bill.

CARNE

CHICKEN CALABRESE £23.95
Marinated chicken breast pan fried with potatoes, roasted pepper, tomato & spicy nduja, garlic, olive oil in a creamy sauce

AGNELLO £29.95
Grilled lamb chops served with rosemary, garlic and sauteed potatoes

SALTIMBOCCO ALL ROMANA £25.95
Thin chicken cutlets wrapped in salty prosciutto, layered with fresh sage leaves, and finished in a pan with white wine sauce served with green beans and potatoes

CHICKEN MILANESE £24.95
A classic Italian dish of thinly pounded, breaded, and pan-fried chicken cutlets Served with spaghetti pomodoro

RIB-EYE STEAK £29.95
12oz aged 28 days, served with peppercorn sauce and fries

POLLO ALL FUNGHI £23.95
Grilled chicken breast in mushroom sauce and dolcelatte cheese served with creamy mash and green beans

FEGATO ALLA VENEZIANA £19.95
A classic Venetian dish, strips of calves liver with onions, pancetta, marsala wine served creamed mash

PESCE

SEA BASS FILLETS £26.95
Served with warm Mediterranean style vegetables, roasted peppers, spinach, cherry tomatoes and new potatoes drizzled with lemon and olive oil jus

FRESH SWORDFISH SUPREME £26.95
Pan-fried with butter, white wine, capers and parsley served with creamy mash and green beans

COD PUTTANESCA £27.95
puttanesca made from a pan fried cod loin in a rich tomato base, garlic, olive oil, capers, olives, anchovies and potatoes Served with bread

CONTORNI

CHIPS	£4.95
SPINACH	£5.95
ROCKET & PARMESAN	£5.95
ROSEMARY POTATOES	£5.95
HOUSE MIXED SALAD	£5.95
TOMATO & RED ONION	£5.95
CREAMY MASH	£5.95