

A LA CARTE DINNER MENU

Starters

Freddi

Carpaccio di manzo £6.50

Layers of beef carpaccio with rocket and parmesan

Prosciutto e melone £6.50

Parma ham and melon

Pate` di pollo £5.95

Chicken and pork liver pate with salad and crostini bread

Avocado cardinale £6.95

Avocado with smoked salmon and baby prawns with rosemary sauce

Insalata caprese* £5.95

Fresh Italian mozzarella with tomato basil and rocket salad

Insalata ai frutti mare £6.95

Mixed seafood salad in a vinaigrette lemon dressing

Caldi

Calamari fritti £6.90

Deep fried calamari served with a dipping of tartar sauce

Pallotte cacio e uova* £5.95

Deep fried grana padano cheese and eggs balls served in a tomato and basil sauce

Funghi trifolati* £5.95

Champignon mushrooms sautéed` in butter garlic and white wine sauce

Parmigiana di melanzane* £6.45

Oven baked aubergines with tomato mozzarella and parmesan cheese

Code di gamberi saltati £6.95

King prawns tails in garlic white wine and touch of tomato

Filetti sardine impanate £5.95

Fillets of fresh sardines in a crust of bread and with salad

Soups

Minestrone di vegetali* £4.90

Traditional homemade soup with mixed vegetables

Zuppetta di pesce con fregula sarda £5.90

Fish soup with clams, mussels, baby prawns tomato, and the traditional Sardinian oven baked semolina pasta

Pastas (main)

Please feel free to mix and match your pasta shape with

Spaghetti aglio olio e peperoncino* £8.90

Spaghetti with extra virgin olive oil garlic spicy sauce

Spaghetti alla bottarga di alghero £9.50

Spaghetti with Sardinian cured fish, garlic extra virgin olive oil and cherry tomatoes

Spaghetti alla pescatora £9.95

Spaghetti with a mix of seafood in tomato sauce

Tagliatelle al pomodoro e basilico*£9.50

Tagliatelle with a classic tomato and basil sauce

Tagliatelle al ragu` £9.95

Tagliatelle with our 100% beef olognese sauce

Tagliatelle ai funghi £9.50

Tagliatelle with mixed mushrooms finished with cream

your favorite sauce

Penne broccoli e gamberetti £9.95

Penne pasta with broccoli e baby prawns and touch of garlic

Gnocchetti sardi £9.50

Classic sardinian pasta made with durum semolina in a spicy sausage tomato and garlic sauce

Penne alla carrettiera £9.95

Penne with mushrooms, sausage, tomato and a touch of cream

Ravioli ricotta e spinaci al pomodoro* £9.50

Homemade ravioli stuffed with spinach and ricotta cheese in a tomato basil sauce

Penne piccanti* £9.50

Penne pasta with tomato garlic and spicy sauce

All the pastas dishes price are intended as a main course

Starters portions pasta charged £6.50

Risotti – Rice

Risotto ai funghi di bosco *£11.95

Italian arborio risotto with porcini and mixed wild mushrooms finished with truffle oil

Risotto alla pescatora £11.95

Assorted seafood arborio risotto in a light spicy tomato garlic sauce

* **VEGETARIAN DISHES**

Continue....

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Carne – Beef

Sirloin steak £14.50

Plain char grilled sirloin steak with salad garnish

Filet steak £16.50

Plain char grilled fillet steak with salad garnish

IL Pollo – Chicken

Pollo alla griglia £10.95

Plain char grilled chicken breast served with salad

Pollo alla cacciatore £12.50

Pan fried chicken breast with mushrooms, peppers, olives in a tomato garlic sauce

Pollo alla contadina £11.95

Pan fried chicken breast with bacon mushrooms in a white wine sauce

Pollo alla pizzaiola £12.50

Pan fried chicken breast with tomato oregano olives topped with cheese

Pollo ai peperoni £11.95

Pan fried chicken breast with sweet peppers garlic in a spicy tomato sauce

Meat and fish main dishes are served with sauté potatoes

Side Orders/Salads

Selections of seasonal vegetables pp£1.60

Individual portions

Steamed carrots £1.60

Steamed broccoli £1.60

Steamed green beans £1.60

Sautee` potatoes £1.60

Sautee` fresh baby spinach £2.95

Cauliflower with besciamella and cheese £2.95

Mixed salad £2.80

Green salad £2.80

Red onion and tomato salad £2.90

Rocket salad and parmesan shavings £3.80

Steaks also with the choice of any of the following sauces £2.00

1)Garnish of Mushrooms and grilled tomato or

2)Dolcelatte port wine and cream sauce or

3)Mushrooms garlic (or without) red wine sauce or

4)Black or green pepper brandy cream sauce or

Vitello - Veal

Vitella al limone £13.95

Veal escalopes with lemon in and butter sauce

Vitello alla marsala £13.95

Veal escalopes in a marsala sweet red Italian wine sauce

Vitella ai funghi £13.95

Veal escalopes with mushrooms and white wine

Veal milanese £15.95

Fried Breaded veal escalope with garnish of salad or side of spaghetti with tomato sauce

Pesce – Fish

Spigola alla griglia £13.95

Plain char grilled fillets of sea bass with salad garnish

Salmone alla senape e parmigiano £14.95

Baked fillet of salmon sprinkled with crust of parmesan in a mustard and cream sauce

Spigola al limone con gamberetti £14.95

Pan fried fillet of sea bass in a lemon and baby prawns sauce

Zuppa di pesce dello chef £14.95

Fillets of mixed off the bone fish (may vary) with shellfish in a tomato sauce, served with crostini bread

Spigola capperi e pomodoro £14.95

Pan fried Fillet of sea bass with tomato and cappers sauce

Meat and fish main dishes are served with sauté potatoes

**All prices include VAT
Service charges not included**

DOLCI /DESSERTS

Homemade desserts £4.50

Tiramisu

Panna Cotta

Crème Caramel

Almonds & Chocolate Cake gluten free

Served with cream

Bramley Apple & Cinnamon Crumble

Served with custard or ice cream

Ready made desserts £4.50

Tartufo Limoncello

Lemon ice cream with a soft limoncello liqueur centre coated with lemon meringue

Tartufo al Caffè

Coffee ice cream with a rich coffee cream centre coated with finely crushed merengue

Semifreddo Torroncino

Nougat ice cream topped with crushed hazelnut praline

Soufflé al Cioccolato

A unique chocolate soufflé with a liquid centre

Ice Cream & Sorbets

Vanilla, strawberry, chocolate.

Lemon sorbet

Mango sorbet

Liqueur Coffees £4.50

Gaelic Coffee-Scotch

Calypso Coffee-Tia Maria

Irish Coffee- Jameson

Russian Coffee-Vodka

French Coffee-Brandy

Prince Coffee-Drambuie

Princess Coffee-Cointreau

Kentucky Coffee-Bourbon

Bailey's coffee-Bailey's

New Orleans Coffee-Southern Comfort

FORMAGGI/ CHEESES & BISCUITS

Single portion of cheese with biscuits £4.50

Trio of Cheeses £7.50

Dolcelatte

Pecorino (Sardinian ewe's cheese)

Stilton

Parmesan

Cheddar

Brie

Teas & Coffees

Tea £1.50

Filter Coffee £1.80

Americano £2.00

Single Espresso £2.00

Double Espresso £2.50

Cappuccino £2.30

Latte £2.30

Hot Chocolate £2.20

Floater Coffee £2.50

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