



Garlic Bread	6.49
Freshly baked pizza base, garlic butter and parsley Add cheese (+2.00) Add tomato (+2.00)	
Focaccia	6.95
Flat bread, oregano, rosemary and fine sea salt	
Focaccia al Pomodoro	7.99
Flat bread with tomato sauce & olive oil	
Cesto di Pane	6.95
A selection of breads, balsamic vinegar, choice of olive oil or butter	
Bruschetta alla Romana	6.95
Toasted bread topped with garlic, cherry tomato, red onion, basil, olive oil and pesto drizzle	
Marinated Olives & Feta Cheese	4.95
Marinated Olive	3.95
Greek salad	7.49
Olives, tomatoes, cucumbers, peppers, onions, feta cheese, walnut	



Homemade vegetable soup (V)	6.45
served with warm bread	
Insalata Caprese (V)	8.49
Buffalo mozzarella, avocado, fresh tomatoes, olive oil dressing	
Funghi Alfredo (V)	7.99
Mushrooms with garlic simmered in a white wine cream sauce topped with mozzarella	
Parmigiana di Melanzane (V)	8.49
Grilled aubergine baked in béchamel and tomato sauce topped with parmesan cheese	
Lamb Meatballs	8.99
Marinated in ras el hanout spice, tomato sauce, harissa chilli topped with goats cheese	
Asparagus in prosciutto	9.00
Pan fried Fresh Asparagus wrapped on Italian cured ham & Rocket salad	
Kofte	7.49
Ground beef and lamb mixed with fresh parsley, onions, garlic Served with Tzatziki	
Chorizo Guisado	7.49
Slowly cooked chorizo, onion, mixed peppers, baby spinach, butter beans and tomato	
BBQ Ribs	8.99
Lightly smoked pork ribs in our signature BBQ sauces	
Calamares	8.99
Deep fried squid served with fresh salad and homemade tartar sauce	
Scallops Provençal	11.99
Pan seared kings scallops sautéed in garlic, lemon butter and white wine sauce served on with steamed courgettes	
Mussels	8.99
Fresh mussels steamed in a broth of garlic, lemon butter and white wine garnished with OR Tomato sauce mild chilli and white wine garnished with lime	
Gamberoni Picante	9.49
Grilled butterfly tiger prawns served in garlic, chilli infused Napoli sauce	
Antipasto	9.99
Selection of italian cured meats olives & rocket salad	
Golden Whitebait	7.99
Deep fried crispy whitebait served with fresh salad and homemade tartar sauce	
Mozzarella Tiepidu e Prosciutto	7.99
Fresh mozzarella wrapped in parma ham served with rocket salad, caramelised onion and drizzled with an aged balsamic dressing	
Shrimp and Crab Meat Cocktail	9.99
Shrimp and crab meat tossed in Marie Rose sauce and served with fresh salad and avocado	

Chicken Espetada	16.49
Prime cuts of chicken marinated for 24 hours, grilled and served with basmati Mediterranean turmeric yellow rice	
Lamb Espetada	18.99
Prime cuts of lamb marinated for 24 hours, grilled and served with basmati Mediterranean turmeric yellow rice	
Mixed Espetada	19.49
Prime cuts of chicken and lamb marinated for 24 hours, grilled and served with basmati Mediterranean turmeric yellow rice	
Eggplant (V)	14.99
Roast Aubergine, Tahini, fried garlic & onion cherry Tomato and Napoli sauce, Chilli Dressing and chives	
Grilled kofte	17.99
ground beef and lamb mixed with fresh parsley, onions, garlic ,Served with tzatziki Grilled Tomato, Pepper and Sourdough Bread	
Pollo al Tarragon & Asparagus	15.99
Breast of chicken cooked in a creamy tarragon sauce & Asparagus	

Pollo Royal	17.49
Chicken breasts, prawns, sun dried tomatoes and baby spinach slowly cooked in a rich creamy saffron sauce	
Pollo Pizzaiola	16.49
Chicken breasts, mixed peppers and olives cooked in Napoli sauce, hint of chilli, finished with melted mozzarella and Parma harm	
Pollo Parmigiana	16.49
Chicken breasts covered in parmesan infused bread, lightly fried and coated in Napoli sauce, finished with an assortment of melted cheese	
Pollo alla Crema	16.49
Chicken breasts and mushrooms slowly cooked in a cream, white wine and parsley sauce	
Lamb Chops	21.99
Grilled tender lamb chops served with tomato red wine and mushroom sauce (+3.50)	
Beef Stroganoff	23.99
Strips of fillet steak, shallots and mushrooms cooked in a mustard and cream sauce and served with rice	
Greek Chicken Salad	16.49
Marinated Chicken, grilled and served with a salad of mixed leaves, red onion, tomato, olives, walnuts, feta chees	
Grilled Fillet Steak 8oz	24.49
Rib-eye Steak	19.49
Selection of sauces	(+ 3.50)

- Green peppercorn, tomato and cream sauce
- Creamy dolcelatte sauce with mushrooms
- Shallots and pancetta in red wine sauce
- Pizzaiola Peppers, chili, olives, napoli sauce melted mozzarella

Surf and turf 29.99
surf 'n' turf is a main course combining seafood and grilled red meat & chicken
A typical seafood component would be prawns, shrimp, breaded squid, scallops

Branzino Mediterranean	24.99
Roasted whole sea bass, greek flavors of fresh lemon juice, fennel, salsa verde fresh dill,oregano, rosemary and cherry tomatoes.	
Grilled Tuna	19.49
Tuna, Fennel, chilli and dill	
Monk Fish	23.49
Monk fish, prawns and asparagus simmered in a creamy tomato sauce	
Grilled Swordfish	21.49
Swordfish, capers, olives and cherry tomato es with a hint of chilli	
Pan-Fried Seabass	19.49
Seabass, calamari, garlic, cannelloni beans and chilli cooked in a tomato sauce	

Mac & Cheese	16.49
Traditional macaroni and cheese mixed with rich and creamy dish consisting a cheesy sauce added shrimp Or chicken	
Italiano Lasagna	13.49
Traditional beef lasagna with bechamel and mozzarella cheese	
Spaghetti Bolognese	12.99
Spaghetti with homemade Bolognese sauce and parmesan cheese	
Spaghetti Carbonara	12.49
Spaghetti with pancetta, cream and parmesan cheese	
Tagliatelle Verdi (V)	13.49
Flat pasta artichoke, courgette, garlic, green basil, pesto mixed with light cream and garnish with sun-dried tomatoes	
Tagliatelle Con Pollo E Gamberetti	14.49
Flat pasta, cubed chicken breast, tiger prawns. Mushroom and garlic in a creamy tomato sauce	
PenneSalmon E Granchio	14.49
Short tube pasta, salmon, crab meat and garlic in a white wine, cream and tomato sauce	
Penne Arrabiata (V)	12.49
Short tube pasta, roasted peppers, garlic and chilli in a tomato sauce	
Linguine Al Frutti Di Mare	16.49
Flat pasta, mussels, mixed seafood, olives and garlic in a white wine sauce and parsley	
Linguine Al Diablo	21.49
Linguine, monkfish, tiger prawns, scallops, calamari, mussels, garlic, capers, white wine and Calabrian chilli salsa. Served with rocket salad cherry tomato and almond pesto drizzle	
Tortellini Spinaci E Ricotta (V)	14.49
Pasta filled with spinach and ricotta cheese cooked in a creamy sauce with woodland mushrooms and parsley	
RisottoAl Funghi E Asparagi (V)	12.49
Arborio rice, onion, woodland mushrooms and asparagus in a creamy sauce topped with parmesan cheese	
Risotto Calabrese	13.49
Arborio rice, chicken, mushrooms and asparagus served with Parma ham and Napoli sauce garnish	
Risotto Pescatora	15.49
Arborio rice, mixed seafood (Shellfish), garlic and chilli with a touch of Napoli sauce	
Risotto Con Zafferano E Gamberi	16.49
Arborio rice, prawns, courgette, garlic, white wine cream sauce with a hint of chilli and saffron	

Classic Margherita (V)	11.49
Tomato sauce and mozzarella	
Ham & Mushroom	12.49
Tomato sauce, mozzarella, prosciutto ham and mushrooms	
Napoli	12.49
Tomato sauce, mozzarella, olives, capers and anchovies	
Pepperoni	12.49
Tomato sauce, mozzarella and pepperoni	
Four Cheese	13.49
Tomato sauce, mozzarella, goats cheese, gorgonzola and parmesan	
Spring	13.49
Tomato sauce, mozzarella, cherry tomato, rocket, parma ham and parmesan	
All Season (V)	13.49
Tomato sauce, mozzarella, garlic, artichoke, mushroom and olives	
Gorgonzola	13.49
Tomato sauce, mozzarella, chilli, spring onion, pepperoni and gorgonzola	
Chicken Pesto	13.49
Pesto sauce, mozzarella, red onion, baby spinach, aubergine and chicken	
Classic Vegetarian (V)	13.49
Tomato sauce, mozzarella, red onion, aubergine, mushroom, courgette and olives	
Vegetarian Hot (V)	13.49
Tomato sauce, mozzarella, red onion, mushroom, mixed peppers, jalapeno and chilli	
Sicilian (V)	13.49
Tomato sauce, mozzarella, sun-dried tomato, aubergine, courgette and olives	
Calzone Meat	13.49
Tomato sauce, mozzarella, pepperoni, salami, sausage and prosciutto ham	
Seafood Fiesta	14.49
Tomato sauce, garlic, olives, mussels, squid and prawns	
Meat Feast	13.49
Tomato sauce, mozzarella, pepperoni, salami, sausage and prosciutto ham	

If you have any food allergies or intolerances, please inform your waiter who will advise you on the dishes that can be made to suit your diet



Plain Rice	2.49
Rosemary Potatoes	3.95
Roasted Vegetables	3.95
Steamed Broccoli	3.95
Sweet Potato Fries	3.99
French Fries	3.99
House Salad	3.49
Tomato & Onion Salad	3.49
Rocket and parmesan salad	3.95
Mashed potato	2.99
Steamed asparagus	4.99
Tomato & olive salad with anchovy & caper dressing	4.99



Steamed Seabass	19.49
Seabass, prawns and garlic simmered in lemon butter sauce and served on a bed of spinach	
Grilled Salmon	18.49
Salmon marinated with lemon and herbs served with grilled courgette and asparagus	
Tuscan Salmon	19.49
Salmon fillet simmered in a rich and creamy lemon and dill sauce	
Chilli Tiger Prawns	21.49
Pan-fried tiger prawns simmered in garlic, onion, white wine and tomato sauce, baby spinach and hint of chilli	