

## Antipasti

<b>Pizza All'Aglio</b>	<b>4.95</b>
Pizza base topped with garlic butter, tomato and oregano. Extra Pesto or Cheese 2.50	
<b>Bruschetta al Pomodoro</b>	<b>5.25</b>
Lightly toasted homemade bread topped with marinated vine tomatoes with garlic and basil, served with shavings of parmesan.	
<b>Antipasto Italiano</b>	<b>8.95</b>
A selection of cured Italian meats served with marinated olives, baby mozzarella, rocket and a drizzle of olive oil.	
<b>Gamberoni Burro e Aglio</b>	<b>8.95</b>
Mediterranean king prawns cooked in garlic butter, white wine and parsley.	
<b>Pane e Olive</b>	<b>4.95</b>
Marinated olives served with homemade bread and balsamic vinegar and olive oil.	
<b>Funghi All'Aglio</b>	<b>7.95</b>
Sautéed mushrooms cooked with garlic butter and parsley.	
<b>Calamari Fritti</b>	<b>7.95</b>
Deep-fried squids served with homemade tartar sauce.	

## Menu Per Bambini

<b>Lasagne Bambino</b>	<b>5.45</b>
Homemade Lasagne.	
<b>Spaghetti Bambino</b>	<b>5.45</b>
Spaghetti with tomato or bolognese sauce.	
<b>Pizza Bambino</b>	<b>5.45</b>
Tomato and mozzarella pizza.	
<b>Pollo Impanato</b>	<b>5.95</b>
Chicken fillet in breadcrumbs served with chips.	
<b>Penne al Formaggio</b>	<b>4.45</b>
Penne Pasta with cream, mozzarella and parmesan.	

## Risotti

<b>Risotto Puccini</b>	<b>9.25</b>
Arborio rice cooked with saffron, chicken, onions, mushrooms, cream and marsala.	
<b>Risotto Michelangelo</b>	<b>10.25</b>
Arborio rice cooked with roast peppers, red onions, Dijon mustard, chicken and cream sauce; topped with rocket and shavings of parmesan cheese.	
<b>Risotto Marinara</b>	<b>14.25</b>
Arborio rice cooked with mixed seafood and white wine in a garlic and tomato sauce.	

## Pizze

<b>Margherita</b>	<b>7.95</b>
Traditional cheese and tomato pizza. <b>(V)</b>	
<b>Prosciutto e Funghi</b>	<b>9.25</b>
Home made roast ham and mushroom pizza.	
<b>Parma e Rucola</b>	<b>10.25</b>
Pizza with Parma ham and rocket with shavings of parmesan.	
<b>Vegetariana</b>	<b>9.25</b>
A pizza with a colourful array of mixed vegetables. <b>(V)</b>	
<b>Napoli</b>	<b>9.25</b>
Traditional pizza with black olives, capers, anchovies and oregano.	
<b>Pane e Vino</b>	<b>10.95</b>
Our house special pizza with a bit of everything except sea food.	
<b>Sarda</b>	<b>10.25</b>
Pizza with roast potatoes, rosemary, onions and crispy pancetta.	
<b>Piccantissima</b>	<b>9.95</b>
Our spiciest pizza with peperoni sausage, roast peppers, onions and chilli.	
<b>Milano</b>	<b>10.25</b>
Home made roast ham, salami Milano and peperoni sausage.	
<b>Calzone</b>	<b>10.25</b>
Folded pizza filled with ham, spinach, mushrooms, tomato sauce and mozzarella cheese, served with bolognese sauce.	
<b>Calzone Vegetariano</b>	<b>10.25</b>
Folded pizza filled with mixed vegetables, mozzarella and tomato sauce. <b>(V)</b>	
All dishes marked with a <b>(V)</b> are suitable for vegetarians.	

## Carne e Pesce

<b>Pollo alla Crema</b>	<b>14.95</b>
Chicken breast with mushrooms, onions, white wine and cream sauce.	
<b>Pollo alla Milanese</b>	<b>14.95</b>
Chicken breast coated with breadcrumbs, served with spaghetti in a tomato and basil sauce.	
<b>Pollo Marinato</b>	<b>13.95</b>
Chicken breast marinated in lemon juice and white wine with herbs and pesto dressing.	
<b>Salmone allo Zafferano</b>	<b>16.95</b>
Salmon fillet cooked with white wine, king prawns and saffron cream sauce.	

## Paste

<b>Spaghetti Bolognese</b>	<b>9.25</b>
Spaghetti pasta in a traditional Bolognese sauce.	
<b>Cannelloni di Ricotta</b>	<b>9.25</b>
Homemade cannelloni with spinach, ricotta and béchamel sauce. <b>(V)</b>	
<b>Cannelloni di Carne</b>	<b>9.25</b>
Homemade cannelloni with mince meat, béchamel, tomato sauce and baked in the oven with mozzarella.	
<b>Lasagne al Forno</b>	<b>9.25</b>
Traditional homemade lasagne oven-baked with mozzarella cheese.	
<b>Spaghetti Carbonara</b>	<b>9.75</b>
Spaghetti pasta in a rich creamy sauce with crispy pancetta.	
<b>Penne al Forno</b>	<b>10.25</b>
Oven-baked penne pasta with pancetta, spinach, peppers and mozzarella cheese in a tomato sauce.	
<b>Penne al Salmone</b>	<b>11.55</b>
Penne pasta cooked with smoked salmon, fresh tomatoes, onions, white wine sauce and cream.	
<b>Penne al Pesto</b>	<b>9.75</b>
Penne pasta in a creamy pesto and mushroom sauce. <b>(V)</b>	
<b>Malloreddus Cambedda</b>	<b>10.75</b>
Traditional Sardinian pasta in a creamy sauce with chicken, pesto and peppers.	
<b>Malloreddus Sardi</b>	<b>10.95</b>
Traditional Sardinian pasta cooked with skin off sausages with tomato sauce, fresh basil and parmesan shavings.	
<b>Fregula Sarda Pescatora</b>	<b>12.75</b>
Sardinian durum wheat semolina cooked with king prawns, squids, mussels, garlic, flat leaf parsley, white wine and fresh tomatoes.	
<b>Fregula alle Verdure</b>	<b>10.75</b>
Sardinian durum wheat semolina cooked with mix roast vegetables, basil, pesto, garlic, fresh tomatoes. <b>(V)</b>	

## Contorni

<b>Chips</b>	<b>3.25</b>
House chips.	
<b>Insalata Mista</b>	<b>3.25</b>
House mixed salad.	
<b>Insalata Caprese</b>	<b>6.95</b>
Fresh tomato and baby mozzarella topped with basil dressing.	

## SOFT DRINKS

Coca-Cola	2.20
Coca-Cola Diet	2.10
Coca-Cola Zero	2.00
Lemonade	2.00
Tonic Water	2.00
Slimline Tonic	2.00
Bitter Lemon	2.00
Soda Water	2.00
J2O Orange & Passion Fruit	3.00
Apple Tango	2.00
Blackcurrant Cordial	1.80
Orange Cordial	1.80
Orange Juice	2.00
Apple Juice	2.00
Still Water	2.50
Sparkling Water	2.50

## BEERS

Peroni abv 5.1%	3.70
Moretti abv 4.6%	3.60
Moretti Zero abv <0.05%	3.20
Ichnusa abv 4.7%	3.60
Ichnusa Non Filtrata abv 5.0%	4.40

## GIN & TONIC

<b>BOMBAY SAPPHIRE</b> 40%	<b>3.30</b>
BOMBAY SAPPHIRE + SCHWEPPE'S TONIC	<b>5.40</b>
<b>HOOTING OWL</b> 42%	<b>3.50</b>
HOOTING OWL + SCHWEPPE'S TONIC	<b>5.60</b>
<b>BOIGIN</b> 40%	<b>3.70</b>
BOIGIN + FEVER-TREE TONIC	<b>5.90</b>
<b>PIG SKIN</b> 40%	<b>3.70</b>
PIG SKIN + FEVER-TREE TONIC	<b>5.90</b>
<b>PIG SKIN PINK</b> 40%	<b>3.70</b>
PIG SKIN PINK + FEVER-TREE TONIC	<b>5.90</b>
<b>GINIU</b> 40%	<b>6.00</b>
GINIU + FEVER-TREE TONIC	<b>8.20</b>

## LIQUEURS

Aperol 11%	3.40
Campari 25%	3.30
Martini Dry (50 ml) 15%	3.40
Martini Rosso (50ml) 15%	3.40
Martini Bianco (50 ml) 15%	3.40
Baileys (50 ml) 17%	3.50
Sambuca 38%	3.20
Mirto 28%	3.20
Limoncello 28%	3.20
Disaronno 28%	3.10
Tia Maria 20%	3.10
Bell's Scotch Whiskey 40%	3.20
Jack Daniel's 40%	3.50
Jameson's Whiskey 40%	3.30
Vecchia Romagna (50 ml) 40%	4.40
Grappa di Sardegna Tremontis 42%	3.20
Bacardi Carta Blanca 37.5%	3.10
Malibù 21%	3.10
Old Hopkins 37.5%	3.20
Smirnoff 37.5%	3.10
Grey Goose 40%	3.80

## RED WINE

### PRIMA PIETRA, CABERNET MERLOT IGT

Veneto, Italy - ABV:12%

Our popular house wine has a deep red colour and a distinct perfume with a full harmonious taste.

### MONTEPULCIANO D'ABRUZZO, NOVACORTE DOP

Abruzzo, Italy - ABV:13%

An elegant wine in a distinctive bottle, this classic Italian wine has an intense bouquet and ruby red colour. Dry and velvety.

### CHIANTI CLASSICO, SER DANTE DOCG

Tuscany, Italy - ABV:13%

Very pleasant, bright ruby-red win, with aromas of mature fruits and a medium, well balanced flavour.

## WHITE WINE

### PRIMA PIETRA, TREBBIANO GARGANEGA

Veneto, Italy - ABV:12%

Our easy-drinking elegant house wine is a medium dry, made from two varieties of grapes grown in the Alpine Valley.

### PINOT GRIGIO DELLE VENEZIE, LAGARIA DOC

Trentino Alto-Adige, Italy - ABV:12.5%

Northeastern Italy offers ideal conditions to obtain healthy and perfectly ripe Pinot Grigio grapes, fruity on the nose with hints of pear, fresh and elegant in the mouth.

### FRASCATI SUPERIORE DOCG, SILVESTRI

Lazio, Italy - ABV:12.5%

Straw yellow with light green hues, this wine is fresh and aromatic with a delicate fruitiness.

### COSTAMOLINO VERMENTINO DOC, ARGOLAS

Sardinia, Italy - ABV:14%

Lemon green in colour. Delicate aromas of citrus fruits complement undertones of tropical fruits and honey. Zesty acidity on the palate.

## ROSÉ WINE

### PINOT GRIGIO DELLE VENEZIE DOC, CONCILIO

Veneto, Italy - ABV:12.5%

Light rosé in colour, a rich nose with pear and floral aromas. Dry on palate, full and fresh.

## SPARKLING WINE

### SANTERO 958 EXTRA DRY

Piedmont, Italy - ABV:11.5%

Light straw yellow in colour with greenish hints, this sparkling wine is intense and aromatic.

It brings to mind of fresh fruit and flowers.



4.20

6.00

15.90

4.20

6.00

15.90

4.75

6.75

17.95

20.45

6.00

8.60

22.95

5.05

7.20

20.00

5.20

21.95

## COFFEE & TEA

ESPRESSO	2.10
CAPPUCCINO	2.40
LATTE MACCHIATO	2.60
FILTERED COFFEE	2.10
LIQUEUR COFFEE	6.80
AFFOGATO	4.00
FLAT WHITE	2.40
TEA	2.00

## DESSERTS & ICE CREAM

Please ask a member of the staff regarding our fresh homemade desserts.

Desserts	4.70
Ice Cream	
3 scoops	4.25
2 scoops	3.00
1 scoop	1.60

Flavours: Vanilla, Chocolate, Strawberry

We are unable to guarantee the absence of allergens in our menu items. Please ask the management for further information.