Dane
Bruschetta Pomodoro (v)
Toasted homemade bread topped with freshly chopped tomatoes marinated in olive oil, garlic \& basil Bruschetta Contadina (v) Toasted homemade bread topped with roasted peppers marinated in olive oil \& garlic
Pizza Aglio \& Olio (v) Garlic Bread Pizza Garlic Bread Pizza Al Pomodoro (v) Topped with tomato sauce, oregano \& fresh basil Garlic Bread Pizza Al Rosmarino (v) Topped with rosemary, sea salt \& garlic Bread Basket for two (v) Pizza aglio e formaggio (v) Pizza with cheese


Avocado Gorgonzola (v) Avocado baked in the oven with melted gorgonzola Melanzana Parmigiana (v) Layers of baked aubergine with mozzarella, tomato \& parmesan Cozze Provincial Fresh mussels steamed Cuppa del Goo
Soup of the day Bianchetti Fritti Deep fried whitebait served with tartar sauce Gamberoni Marco Pan fried king prawns in the shell cooked with white wine, garlic \& chilli
Funghi All'Aglio
Deep fried breaded mushrooms served with garlic mayo Calamari Fritti
Deep fried squid served with tartar sauce Catornc/Suder
Green Salad
Mixed Salad
Tomato \& Onion Salad Rocket with parmesan shavings Spinach with garlic \& chili Chips Sauté Potatoes Mixed Olives Mixed Vegetables \& Potatoes Green Beans Saute Mushrooms Fried Courgettes

SECOND PIATTI
Pye d
All of our fish is fresh, so please check our Specials Board for today's catch. Poll
Bolo Milanese
$£ 16.50$
Chicken breast coated in breadcrumbs \& fried in butter accompanied with spaghetti Napoli
Solo Napoli
$£ 16.95$
Pan fried chicken breast topped with mozzarella di bufola \& spinach, cooked in a tomato sauce with a touch of cream
Solo Gigi
$£ 16.50$
Pan fried chicken breast cooked in a creamy sauce with pancetta \& mushrooms
Bolo Principessa
$£ 16.50$
Pan fried chicken breast cooked in a creamy sauce topped with fresh asparagus
Carne
Scaloppina Milanese
$£ 18.95$
Escalope of veal coated in breadcrumbs \& fried in butter accompanied by spaghetti Napoli
Scaloppina Sofia
$£ 18.95$
Escalope of veal pan fried in a creamy sauce cooked with bacon \& mushrooms
Scaloppina Sati n' Bocca
$£ 18.95$
Escalope of veal pan fried with white wine \& fresh sage, topped with Parma ham Core d'Agnello
Rack of lamb cooked in red wine \& rosemary Coz Rib-eye Steak

Additional
$£ 4.00$
Grilled to your liking
Filetto alla Griglia
Peppercorn, Gorgonzola, Pizzaiola \&
$80 z$ fillet steak grilled to
Filetto Rossini
Please order

Fillet steak served on toasted homemade bread topped with pâté \& Madeira wine



