

Bowl of marinated Ligurian olives £1.90
Garlic Bread £2.10

Bruschetta – Italian bread topped with
fresh tomato, homemade pesto, olive
oil and mozzarella £3.20

ANTIPASTI

Paté della Casa
A smooth chicken liver and pork paté
served with warm toasted Italian bread
and caramelised onion £5.90

Mozzarella in Carozza *
Coated in fresh breadcrumbs, shallow fried
and served on a delicate tomato sauce £5.90

Insalata di Peperoni Arrostiti Rucola e Schegge *
Roasted and peeled fresh peppers on a bed of
rocket leaves drizzled with olive oil, balsamic
vinegar and parmesan shavings £7.20

Asparagi Freschi Burro sfuso e Parmigiano *
Fresh asparagus (w.a.) gratinated with melted butter
and parmesan cheese £7.20

Prosciutto di Parma con Melone
Best parma ham and melon £7.40

Funghetti al Salto
Button mushrooms sautéed with wine, garlic,
large peeled prawns, black pepper and a little cream £7.80

Melanzane alla Parmigiana *
Layers of marinated grilled aubergine alternated
with mozzarella, tomato, parmesan cheese
and homemade pesto £8.20

Avocado e Gamberetti al Forno
Avocado and atlantic prawns baked in a
lobster sauce with cream, brandy, tomato and gratinée £8.20

Salmon Affumicato e Pesto Genovese
Scottish smoked salmon with homemade pesto £8.40

Carpaccio di Manzo con Rucola e Schegge
Carpaccio of lean scotch sirloin beef served with
rocket leaves, parmesan shavings and dressed
with best olive oil and lemon juice £9.90

LE ZUPPE

Soup of the day £4.60

Minestra di Verdure alla Ligure *
Fresh minestrone soup with rice and
homemade pesto £4.60

Zuppa di Cipolle Trevisane *
Fresh onion and sage soup served with a
dolcelatte crouton £4.90

PASTE

Lasagne di Una Volta
Our homemade fresh pasta beef lasagne
with that forgotten flavour £7.40

Tagliolini Tartufati *
Thin egg tagliatelle tossed in truffle oil, cream
of white truffle, black pepper and shaved parmesan £8.60

Spaghetti Portofino
Pancetta, fresh tomato, onion and Ligurian olives £7.60

Spaghetti or Tagliolini al Granchio
White crab meat, cherry tomato, brandy, fish stock
and a touch of cream £9.20

Penne Lucanica
My own Lucanica style sausage, garlic, herbs, wine,
lots of parmesan and black pepper £7.60

Penne alla Arrabbiata *
Chilli, more chilli, garlic, best olive oil, fresh
tomato sauce and tabasco - hot!!! £7.20

Tagliatelle Gorgonzola Mandorle e Pinoli *
Mild Italian blue cheese, roasted pine nuts, almonds
and a touch of cream £8.20

RISOTTI

Risotto ai Funghi Porcini *
The classic dried porcini and field mushroom £7.80

Risotto Pollo e Pancetta Affumicata
Strips of chicken, wine and the best smoked
Italian pancetta £8.60

Risotto Asparagi e Rucola *
Fresh asparagus, rocket, white wine and a
touch of cream £8.20

SET LUNCH MONDAY TO FRIDAY

2 courses £11.95 12PM – 2.15PM
3 courses £13.95

TRADITIONAL SUNDAY LUNCH

2 courses £13.95 12PM – 3PM
3 courses £15.95

CHOICE OF 6 DISHES PER COURSE!



Please note £2.50 extra is added to any Pasta,
Risotti, Starter or Soup served as a main course
regardless of size

* Denotes vegetarian dishes.

If you have a favourite pasta just ask
and we will be pleased to prepare it for you

A discretionary 10% service charge will be added to
your bill. Prices are inclusive of VAT

For the benefit of all patrons (and because it is against
the law!) smoking and fire arms are not permitted

All our fish is sourced daily from Billingsgate Market and the South Coast, please ask your waiter or see our "Specials" board for what is available today

SECONDI

Most of our main course dishes are decorated with homemade mashed potato

Insalata di Gamberetti, Salmone Affumicato e Gamberi d'Aqua Dolce

Atlantic prawns, scotch smoked salmon and crayfish on a bed of rocket, mixed leaves and avocado dressed with citrus and olive oil dressing

£12.95

Pollo Marinato alla Carbonella

Chargrilled garlic marinated breast of chicken on a bed of mixed Italian leaves with our special dressing

£10.80

Timballo di Vegetali e Pasta Fresca *

A timbale of marinated chargrilled fresh asparagus, courgette, aubergine, peppers and mushrooms with layers of handmade pasta served in a delicate creamy sauce

£10.20

Tagliatelle al Filetto

Strips of fillet steak, garlic, wine, cherry tomatoes and asparagus tips on a bed of tagliatelle

£12.20

Salsicce con Polenta o Purea di Patate

Our homemade Lucanica style sausage baked with wine, garlic and rosemary, served on a bed of soft polenta or homemade mashed potatoes (if you must)

£11.80

Fricasse di Pollo alla Diavola

Strips of chicken breast cooked with fresh chilli, tabasco, garlic, wine and tomato served with rice - hot hot hot!!!

£10.80

Pollo alla Mozzarella e Pomodoro Fresco con Salsa Basilico

Breast of chicken coated in fresh breadcrumbs baked together with mozzarella cheese served with wine, fresh tomato and pesto

£10.80

Petto di Pollo con Gamberetti e Salsa al Finocchietto Fresco

Breast of chicken with atlantic prawns and fine sliced fresh fennel cooked in a delicate cream and wine sauce

£11.80

Vitello alla Milanese

Veal coated in fresh breadcrumbs, fried in olive oil and butter, served with spaghetti al pomodoro (a classic)

£11.90

Scaloppine Funghi e Crema

Escalopes of veal, white wine, cream, field and porcini mushrooms

£11.90

Vitello Saltinbocca alla Carlo

Carlo's interpretation of the traditional saltinbocca alla Romana

£12.20

Lonza di Maiale alla Ligure

Free range British pork loin escalope chargrilled with roasted peppers, sundried tomato, olives and white wine

£11.90

Fegato a Piacere con Purea di Patate

Fresh calf's liver with butter and sage or white wine and onion served with homemade mashed potato

£12.40

Bistecca di Manzo alla Griglia o al Pepe Nero

Best Scotch sirloin steak chargrilled £15.90
Served in a black pepper, brandy and cream sauce £16.90

Deep fried zucchini	£3.00	Fresh spinach	£3.00	Medley of fresh vegetables and our roasted potatoes	£3.20
Mixed or green salad	£2.40	Tomato and onion salad	£2.80	Rocket salad with parmesan shavings	£3.80

PER I PICCOLI

3 COURSE CHILDREN'S MENU £6.95 per child

Garlic Bread

Strips of chicken breast coated in breadcrumbs or plain grilled served with homemade chips

Homemade meat ravioli

Penne or Spaghetti pasta with choice of meatballs, tomato sauce, pesto or butter

Deep fried scampi served with homemade chips

Large scoop of Italian ice-cream OR Crêpe with lemon and sugar or chocolate sauce

DOLCI DELLA CASA

All our desserts are homemade with fresh products

Selection of Italian Ice Cream or Sorbets – 3 scoops £4.30

Affogato al Caffé

Vanilla ice cream resting on a bed of crushed meringue drowned in espresso coffee topped with whipped cream and cinnamon £4.80

Panna Cotta con Coulis ai Frutti di Bosco

Vanilla cream mousse served with mixed berry coulis £4.80

Fonduta di Cioccolato

A rich dark chocolate mousse infused with brandy £5.20

Classico Tiramisú con Panna e Caffé

Classic Italian tiramisú with espresso and mascarpone £5.20

Pere Condite al Chianti e Cannella

Sweet fresh pear poached in Chianti served with cinnamon ice cream £5.20

Torta di Mascarpone allo Zest di Limone

Fresh lemon and mascarpone cheesecake on an amaretti and digestive biscuit base £5.60

Meringue ai Frutti di Bosco e Gelato

Home made meringue, fresh fruit of the season, chantilly cream and vanilla ice cream £5.80

Crêpes alla Fiamma

Two pancakes cooked in an orange and grand marnier sauce flamed with brandy (vanilla ice cream optional) £5.80

Formaggi Italiani

Selection of Italian cheeses decorated with fresh fruit £6.80

DESSERT WINE

Passito di Pantelleria Pellegrino served with amaretti biscotti 75ml glass £4.80

Vin Santo DOC Castello d'Albola 2000 served with amaretti biscotti. The best Italian dessert wine you will ever have 15% vol 50cl bottle £39.50

COFFEE AND TEA

Espresso	£2.00	Cona coffee	£1.90
Double Espresso	£2.60	Tea	£1.90
Capuccino	£2.20	Liquer coffee	£4.90
Latte	£2.40		