

STARTERS

ZUPPA DEL GIORNO 6.00

Soup of the day with homemade bread.

PANE E OLIVE 7.00

Homemade bread with marinated mixed olives.

BUCCE DI PATATA 6.00

Potato skins with garlic dip.

GARLIC BREAD PLAIN 7.00

GARLIC BREAD TOMATO 7.50

GARLIC BREAD CHEESE 8.00

BRUSCHETTA DI POMODORO 6.00

Fresh chopped tomatoes and basil served on toasted bread with parmesan shavings.

CALAMARI 9.00

Deep fried squid with tartar sauce.

PATE DELLA CASA 9.00

Homemade pate with caramelised onions on toasted bread.

CROSTINI FUNGHI 8.00

Pan fried chestnut mushroom with a white wine and cream sauce served with toasted bread topped with rocket, parmesan shavings, onions and truffle oil.

ARANCINI AL RAGU 9.00

Rice balls and bolognese coated in breadcrumbs and deep fried. Served with sweet chilli dip.

COZZE ALI AGLIO 11.00

Mussels with garlic, cream and white wine.

COZZE POMODORO PEPERONCINO 11.00

Mussels with tomato and chilli.

TRICOLORE DI BURRATA 9.00

Burrata cheese with sliced wine tomatoes, dressed with basil oil.

POLPETTE FATTE IN CASA 10.00

Homemade Italian meatballs, served with toasted bread and a spicy tomato sauce. Topped with parmesan shavings.

GAMBERONI ALL'AGLIO 12.00

King prawns with garlic and white wine served with rice.

GAMBERONI POMODORO PEPERONCINO 12.00

King prawns with tomato and chilli, served with rice.

ANTIPASTO (IDEAL FOR SHARING) 13.00

Sliced Italian smoked meat, Italian cheeses and olives.

PASTA

Choice of penne, tagliatelle, spaghetti, gluten free.

CARBONARA 12.00

Smoked pancetta, cream and egg sauce garnished with parmesan shavings.

ARABBIATA (V) 11.00

Fresh chilli and onions in a tomato sauce.

BOLOGNESE 12.00

Traditional Italian bolognese.

VERDE (V) 12.00

Broccoli, onions, green beans, fresh chilli and olive oil.

AMATRICIANA 13.00

Smoked pancetta, fresh chilli, garlic in a tomato sauce.

SALMONE AFFUMICATO 14.00

Smoked salmon, asparagus, cherry tomatoes and cream sauce.

LASAGNE 14.00

Layers of pasta with bolognese and bechemel topped with mozzarella baked in the oven.

CANNELONI (V) 13.00

Handmade pancakes with ricotta, spinach, tomato and mozzarella baked in the oven.

PENNE AL FORNO 13.00

Penne pasta, ham, boiled egg, bolognese and cheese, baked in the oven.

CASARECCIO POLLO PICANTE 15.00

Spicy chicken in a creamy harissa sauce with cherry tomatoes and spinach.

SPAGHETTI SCOGLIO 16.00

Mixed seafood in white wine and parsley sauce with onions and chilli.

POLPETTE DI SPAGHETTI 14.00

Homemade spicy Italian meatballs served with napoli sauce.

GAMBERONI PASTA 17.00

King prawns, onions and cherry tomatoes in a light white wine and parsley sauce.

SALAD

CAESAR SALAD 12.00

Grilled chicken, mixed leaves and croutons with a Caesar dressing.

CHICKEN AVOCADO SALAD 14.00

Torn chicken, avocados, cherry tomatoes, roasted red onions with spinach mixed leaves dressed with mayonnaise and topped with parmesan shavings.

SIDE DISHES

HOME MADE CHUNKY CHIPS 4.50

SEASONAL VEGETABLES 5.00

MIXED SALAD 4.50

STONE BAKED PIZZA

Additional toppings - Vegetable £1.00 - Meat £1.50

PIZZA MARGHARITA (V) **11.00**
Cheese and tomato.

PIZZA INFERNO **13.00**
Pepperoni, fresh chilli and garlic.

PIZZA QUATRO STAGIONI **13.00**
Ham, mushroom, onions and olives.

PIZZA NAPOLI **13.00**
Anchovies, olives and garlic.

PIZZA VERDURE (V) **13.00**
Roasted vegetables.

CALZONE (folded) **14.00**
Ham, mushrooms and onions.

PIZZA KIEV **14.00**
Chicken and garlic.

PIZZA SOFIA **15.00**
Pepperoni, chicken, diced chorizo and chilli.

PIZZA MARINARA **15.00**
Mixed seafood and garlic.

CALZONE RUSTICO (FOLDED) **16.00**
Chicken, pepperoni, ham, fresh chilli and garlic.

PIZZA PICCANTE **16.00**
Pepperoni, salami, mascarpone, nduja sausage, mushrooms, chilli flakes, garnished with rocket.

RISOTTO

All cooked with onions and herbs.

RISOTTO VERDE **12.00**
Onions, broccoli and asparagus in a vegetable stock with parmesan cheese.

RISOTTO POLLO SPINACI **13.00**
Chicken, spinach and cherry tomatoes creamed with butter and parmesan cheese.

RISOTTO GAMBERI E LIMONE **17.00**
King prawns, courgettes, onions and fish stock creamed with butter, parmesan cheese, topped with lemon zest.

AROMA SPECIALS

PORCHETTA DI MAIALE **21.00**
Rolled and stuffed belly pork with herbs, carrots, spinach and apples served on a bed of herb potatoes and broccoli with a cider and demi-glace sauce.

STINCO D'AGNELLO (LAMB SHANK) **22.00**
Slow cooked lamb shank served on a bed of potato and chive purée with red wine demi-glace and mint sauce.

PESCE (SEAFOOD)

SALMONE AROMA **21.00**
Pan fried salmon served on a bed of baby potatoes, cherry tomatoes and spinach dressed with a balsamic glaze.

GAMBERONI ALL'AGLIO **22.00**
King prawns with garlic and white wine served with rice.

GAMBERONI POMODORO PEPERONCINO **22.00**
King prawns with tomato and chilli, served with rice.

POLLO (CHICKEN)

All served with a choice of chips, seasonal vegetables or salad.

POLLO AL PEPE **17.00**
Grilled chicken breast in a brandy and peppercorn sauce.

POLLO DIANE **17.00**
Grilled chicken breast in a creamy mushroom, French mustard and brandy sauce.

POLLO DOLCELATTE **17.00**
Grilled chicken breast in a creamy Italian blue cheese, white wine and parsley sauce.

POLLO MILANESE **18.00**
Oven roasted chicken breast in breadcrumbs served on a bed of spaghetti ali olio.

POLLO AL ASPARAGI **19.00**
Grilled chicken breast with asparagus and sun blushed tomato with a cream and chive sauce.

PLAIN CHICKEN **14.00**

CARNE (STEAK)

All served with a choice of chips, seasonal vegetables or salad.

10oz PREMIUM SIRLOIN **27.00**
10oz PREMIUM FILLET **32.00**
Served with a choice of sauce.

Al Pepe - A brandy and peppercorn sauce.
Diane - A creamy mushroom, French mustard and brandy sauce.

ROSSINI
10oz PREMIUM SIRLOIN **29.00**
10oz PREMIUM FILLET **34.00**
Served on a bed of croutons topped with a pate and an Italian masala sauce.

SURF AND TURF
10oz PREMIUM SIRLOIN **31.00**
10oz PREMIUM FILLET **36.00**
King prawns with white wine, butter and parsley sauce.