

## Starters

(df) dairy free - (v) vegetarian - (vv) vegan - (gf) gluten free - gluten free pasta available on request

<b>Bruschetta Pomodoro</b> (df-v-vv)	£6.50	<b>Cozze al Pomodoro</b> (df-gf)	£8.50
With chopped tomato, basil, garlic & olive oil		Mussels in tomato, garlic, chilli & white wine	
<b>Funghi al Marsala</b> (v)	£8.00	<b>Gamberoni</b> (df-gf)	£13.00
Mushrooms in Marsala wine and cream-		Peeled king prawns in garlic, white wine & chilli	
<b>Polpette</b> (df)	£7.50	<b>Melenzane Parmiggiana</b> (v-gf)	£9.00
Homemade meatballs in a spicy tomato sauce		Grilled aubergine filled with mozzarella, parmesan cheese, rolled and baked in tomato & oregano sauce	
<b>Bianchetti Fritti</b>	£7.50	<b>Funghi con Aglio</b> (df-vv-v )	£7.00
Deep fried white bait served with garlic dip		Mushrooms in garlic sauce	
<b>Brie Fritto</b>	£8.00	<b>Zuppa di Vegetali</b> (df-vv-v)	£7.00
brie cheese coated in breadcrumbs,		Vegetable Soup	
deep fried & served with cranberry sauce			
<b>Calamari Fritti</b>	£9.00		
calamari rings coated in panko crumbs, and			
deep fried, served with garlic dip			

## Main Course

All meat and fish dishes are accompanied with a side of Sauted Potatoes and Vegetables

<b>Agnello al Miele</b>	£23.00	<b>Tuna al Balsamico</b> (df-gf)	£20.00
Welsh best end of lamb, cooked in red wine, mint & honey		In balsamic vinegar, garlic, basil & cherry tomato	
<b>Pollo alla Crema</b> (gf)	£16.50	<b>Sogliola al Gambero</b> (gf)	£24.00
Breast of chicken cooked with mushrooms, parsley, onion & cream		Fillet of lemon sole cooked with peeled king prawns, chives & cream	
<b>Pollo Cleopatra</b> (gf)	£17.50	<b>Risotto Vegano</b> (gf-v-vv-df)	£16.00
Breast of chicken cooked with gorgonzola cheese asparagus, onions and cream		Arborio rice cooked with roasted peppers asparagus, onions, cherry tomato & basil	
<b>Bistecca ai Ferri 8oz</b>	£22.00	<b>Risotto Mare e Monti</b> (gf-df)	£18.00
8oz Sirloin Steak		Arborio rice cooked with mushrooms, king prawns, mussels, garlic, chilli & cherry tomato	
<b>Steak Sauce</b> £3.00		<b>Tagliatelle al Tartufo Estivo</b>	£19.00
Diana - mushroom, onion, red wine, tomato & cream		black summer truffle, garlic, anchovies,	
Pepe Nero - black peppercorn, onion, red wine & cream		parmesan cheese, rosemary and cream	

<b>Lasagne al Forno</b>	<b>£15.00</b>	<b>Tagliatelle Chef (v)</b>	<b>£15.00</b>
Meat lasagne, traditional recipe		Sun dried tomato, garlic, cream & basil	
<b>Penne con Nduja (Very Hot!!)</b>	<b>£15.00</b>	<b>Tagliatelle Carbonara</b>	<b>£15.00</b>
Pasta tubes cooked with garlic, basil, very spicy salami & tomato		Black peppercorn, onions, bacon, parsley & cream	
<b>Spaghetti Bolognese</b>	<b>£15.00</b>	<b>Penne Boscaiola (df-v-vv)</b>	<b>£15.00</b>
cooked with onions, carrots, mince beef basil and tomato		Pasta tubes cooked with asparagus, peppers, mushrooms, onions & cherry tomatoes	
<b>Spaghetti al Gambero (df)</b>	<b>£17.50</b>	<b>Spaghetti Cosa Nostra (df)</b>	<b>£16.00</b>
Cooked with peeled king prawns, garlic, chilli, cherry tomato & basil		Cooked with bacon, chicken, garlic, chilli & tomato	
<b>Spaghetti con Spigola (df)</b>	<b>£18.50</b>	<b>Penne Spezzatino (df)</b>	<b>£17.50</b>
Pan fried fillet of sea bass, cooked with garlic, white wine & tomatoes on a bed of spaghetti		Pasta tubes cooked with strips of beef, onions, garlic, basil & cherry tomatoes	
<b>Spaghetti Pescatore (df)</b>	<b>£19.00</b>	<b>Tagliatelle Asparagi Gamberoni</b>	<b>£18.50</b>
Cooked with peeled king prawns, mussels, clams, garlic, chilli, tomato & basil		Cooked with peeled king prawns, garlic, asparagus, cherry tomato & cream	
		<b>Penne al Salmone</b>	<b>£15.00</b>
		Cooked with smoked salmon, onions, chives & cream	

## Pizza

<b>Pizza Margherita (v)</b>	<b>£13.00</b>	<b>Pizza Tropicale</b>	<b>£16.00</b>
Tomato, mozzarella & basil		Tomato, mozzarella, ham, mushroom & pineapple	
<b>Pizza Capricciosa</b>	<b>£16.00</b>	<b>Pizza Prosciutto &amp; Funghi</b>	<b>£15.00</b>
Tomato, mozzarella, ham, mushrooms & artichoke		Tomato, mozzarella, ham & Mushrooms	
<b>Pizza D'ellorto (v)</b>	<b>£16.00</b>	<b>Pizza Primavera</b>	<b>£16.00</b>
Tomato, mozzarella, chargrilled peppers, courgette, asparagus & mushrooms		Tomato, mozzarella topped with rocket, cherry tomato, extra virgin olive oil & parmesan shavings	
<b>Pizza Vegana (v-vv)</b>	<b>£17.00</b>	<b>Pizza Cinque Carne</b>	<b>£18.00</b>
Tomato, vegan cheese, grilled courgette, peppers asparagus & cherry tomato		Tomato, mozzarella, salami, pepperoni, chorizo, ham, bacon & drizzled with barbeque sauce	
<b>Pizza Naomi</b>	<b>£20.00</b>	<b>Pizza Picante (Very Hot!!)</b>	<b>£16.00</b>
Tomato, mozzarella, topped with rocket, cherry Tomato & garlic king prawns		Tomato, mozzarella, chilli and nduja (Spicy salami)	
<b>Pizza Roméo</b>	<b>£15.00</b>	<b>Pizza Bianca</b>	<b>£17.00</b>
Tomato, mozzarella, ham & olives		White pizza with mozzarella, gorgonzola, parmesan cheese and a touch of cream	

## Side Dishes

Garlic bread £2.00 - Bread & Butter £1.50  
Mixed Salad £3.50 - Mixed Olives £3.50

Garlic bread with cheese £3.00 - Chips £3.50  
Tomato & Onion Salad £3.50