

Vino Bianco (White Wine)

Vino della Casa

Straw yellow colour with a delicate and fresh bouquet. Offering delicate soft flavours with notes of honey and pears.

Bottle	18.50
by the Glass 175ml	4.95
by the Glass 250ml	6.50

Pinot Grigio IGT

Pale yellow in colour, distinctive bouquet of wild flowers, with hints of honey and bananas. The taste is dry, but not excessively so, full flavour, soft but fresh and lively, with a pleasing, lingering aftertaste of ripe pears.

Bottle	20.50
by the Glass 175ml	5.50
by the Glass 250ml	6.95

Frascati DOC

Pale straw yellow in colour with a delicate bouquet that has slightly fruity and floral notes. The flavour is dry, fresh and elegant.

Sauvignon Blanc DOC

Delicate and aromatic, showing crisp citrus. Variedly faithful and delicious, with lively acidity and appealing, tasty wine overall

Gavi di Gavi DOCG

Straw yellow with greenish reflections, intense and persistent bouquet with notes of peach. The flavour is ample and full.

Vino Spumante (Sparkling Wine)

Prosecco Spumante Brut

Light straw yellow in colour with a clean and intense bouquet. The flavour is appealing with a pleasant, aromatic aftertaste.

Bottle	25.95
by the Bottle 200ml	7.95

Rosé Prosecco Spumante Brut

Antique pink in colour with a powerful bouquet of flowers. The flavour is fresh and fruity.

Vino Rosato (Rose Wine)

Pinot Grigio Blush IGT

Soft, pink, coppery colour with a delicate and fruity bouquet. The flavour is soft, fresh and attractively fruity.

Bottle	20.50
by the Glass 175ml	5.50
by the Glass 250ml	6.95

Menu di Bevande (Drinks Menu)

Vino Rosso (Red Wine)

Vino della Casa

Ruby red colour, full bodied, harmonious with Grassy notes.

Bottle	18.50
by the Glass 175ml	4.95
by the Glass 250ml	6.50

Montepulciano IGT

Ruby red colour, soft & fruity bouquet with notes of blackcurrants and ripe strawberries. The flavour is fresh, elegant and easy to drink.

Bottle	20.50
by the Glass 175ml	5.50
by the Glass 250ml	6.95

Shiraz di Sicilia IGT

Ruby red in colour with violet tints, the bouquet is elegant with fruity notes. The flavour is balanced, clean and fresh.

Nero D'Avola di Sicilia IGT

Ruby red in colour scents of ripe fruit. The flavour is harmonious, warm and intense.

Valpolicella DOC

Ruby red in colour with a rich bouquet that has scents of wild strawberry and cherry. The flavour is crisp and harmonious.

Chianti DOCG

Ruby red in colour, intense and fragrant, vinous bouquet; with a pleasant aftertaste of blackberries and almonds.

Birra

(Beer)

Peroni Nastro Azzurro 33cl 5.1%	4.50
Peroni Nastro Azzurro 66cl 5.1%	7.95
Magners Irish Cider 56.8cl 4.5%	5.95
Gradisca Italian Craft Beer 33cl 5.2%	5.95

Bibite Leggere (Soft Drinks)

Coke	2.50
Diet Coke	2.50
Lemonade	2.50
Sparkling Orange	2.50
Tonic Water	2.50
Orange Juice	2.75
Apple Juice	2.75
Pineapple Juice	2.75
Cranberry Juice	2.75

By the Bottle:

Coke 33cl	3.25
Diet Coke 33cl	3.25
Coke Zero 33cl	3.25
Fanta 33cl	3.25
Sprite 33cl	3.25

Distillati e liquori (Spirits and Liqueurs)

Amaretto 50ml	4.45
Archers 50ml	4.45
Bacardi 25ml	4.45
Bailey's 50ml	4.45
Brandy 25ml	4.45
Campari 50ml	4.45
Gin 25ml	4.45
Grappa 25ml	4.95
Jack Daniel's 25ml	4.95
Jameson's 25ml	4.95
Limoncello 25ml	4.95
Malibu 25ml	4.45
Martini Bianco 50ml	4.45
Martini Rosso 50ml	4.45
Martini Extra Dry 50ml	4.45
Pimm's 50ml	4.45
Rum 25ml	4.45
Sambuca 25ml	4.45
Southern Comfort 25ml	4.45
Tia Maria 50ml	4.45
Vodka 25ml	4.45

Mixers	0.95
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Acqua Minerale (Mineral Water)

Acqua Panna still 50cl	2.50
San Pellegrino sparkling 50cl	2.50

Bevande Calde (Hot Beverages)

Espresso	2.25
Double Espresso	2.95
Latte	2.95
Cappuccino	2.95
Filter Coffee	2.25
Hot Chocolate	3.50
Tea	2.25
English Breakfast, Earl Grey or Peppermint	5.95
Liqueur Coffee	5.95
Amaretto, Bailey's, Brandy, Jameson's or Tia Maria	

Notes:
125ml wine available on request.
All prices inclusive of VAT



Sfizi (Appetizers)

Olive Saporite (v) Mixed Italian marinated olives.	3.50
Ciabatta Olio E Balsamico (v) Ciabatta Bread, Olive Oil and Balsamic Vinegar.	3.25
Garlic Bread (v) Our Home Made Pizza Base with Garlic Butter.	4.25
Garlic Bread with Cheese (v) Our Home Made Pizza Base topped with Garlic Butter, Red Onions and Mozzarella Cheese.	5.50

Antipasti (Starters)

Funghi Mamma Mia (v) Mushrooms in Olive Oil, Garlic, White Wine, Tomato Sauce and Pesto, topped with Mozzarella Cheese.	6.95
Bufala Caprese (v) Fresh Buffalo Mozzarella served with fresh Tomatoes, topped with Olive Oil, Oregano and Basil.	7.95
Prosciutto E Bufala Fresh Buffalo Mozzarella and sliced Parma Ham, served on a bed of fresh Rocket Salad.	9.95
Tagliere di Mamma (to share between two) Parma Ham, Speck, Ham, Salame Napoli, Spicy Salame, Goat Cheese, Buffalo Mozzarella, Sundried Tomatoes, Olives & toasted Ciabatta bread.	21.95
Bianchetti Classici Deep fried Whitebaits.	6.95
Fritto Di Calamari Lightly floured deep fried Squids	8.50
Cozze Amalfitana Mussels cooked in Garlic, Olive Oil, Butter, White Wine and Parsley served with crusty Bread.	9.95
Cozze Parigine Mussels cooked in Cream, Shallots Garlic Butter, White Wine and Parsley served with crusty Bread.	10.95
Cozze Piccantine Mussels cooked with Garlic, Olive Oil, Butter, Chilli, Parsley & Tomato Sauce, served with Crusty Bread.	10.95
Sautee Misto Calabrese Mussels & Clams cooked in Garlic, Olive Oil, Butter, White Wine, Shallots, Chilli & Basil served with Crusty Bread.	10.95
Gamberoni alla Diavola Peeled King Prawns cooked with Garlic, Olive Oil, Butter, Chilli, Parsley & Tomato Sauce, served with Crusty Bread.	11.95

Primi (Pasta)

Spaghetti Carbonara (HP) Bacon, Cream, Butter & Egg.	10.95
Spaghetti Bolognese (HP) Homemade Bolognese Sauce	10.95
Spaghetti Calamarata (HP) Squids with Olive Oil, White Wine, Shallots, Chilli & Basil.	12.95
Spaghetti Mamma Mia Mussels, Clams, Squids & King Prawns, in a Cherry Tomato sauce with Garlic, Olive oil, White Wine & Parsley.	18.95
Farfalle Ai Porcini (v) (HP) Mushrooms and Wild Mushrooms in a Creamy Sauce.	11.95
Farfalle Primavera (v) (HP) Red Peppers, Courgettes, Red Onions, Fresh Cherry Tomatoes & Asparagus Cooked in Butter & a touch of Cream.	11.95
Farfalle Salmone E Zucchine (HP) Smoked Salmon & Courgettes cooked in Butter, Garlic, Cream and a touch of Tomato Sauce.	12.95
Rigatoni Matriciana (HP) Bacon, Red Onions, Cherry Tomato sauce, Chilli, Olive Oil and White Wine.	10.95
Rigatoni Salsiccia E Funghi Italian Sausages and Mushrooms cooked with Cherry Tomato Sauce, Pesto sauce Garlic, Olive Oil & White Wine.	11.95
Rigatoni Speck E Rucola Smoked Parma Ham & Rocket Salad cooked with Cherry Tomato sauce Cream, Onions & Olive Oil topped with Goat Cheese.	13.95
Lasagne Della Nonna Layers of Pasta with minced Beef, Ham, Tomato Sauce, Béchamel and Mozzarella Cheese.	11.95
Risotto Mamma Mia (HP) A Rice dish with Chicken, mixed Mushrooms, Cream & Pesto sauce.	13.95
Risotto Alla Pescatora A Rice dish cooked with Clams, Squids, Mussels & King Prawns, Garlic, Olive Oil, White Wine & Parsley in a Cherry Tomato Sauce.	15.95
Risotto Salmone e Porcini A Rice dish cooked with mixed Mushrooms and Smoked Salmon in Cream, Garlic, White Wine and a touch of Cherry Tomato sauce.	14.95

NOTES

(v): Suitable for Vegeterians
(HP): Available in half portion
for half price

Carne (Meat)

Pollo Mamma Mia Breast of Chicken cooked in Tomato sauce, topped with Mozzarella Cheese & Parma Ham, served with roasted New Potatoes with Cherry Tomatoes, Red Onions & Oregano.	15.95
Pollo Alla Contadina Breast Of Chicken cooked with mixed Mushrooms, Pesto sauce & Cream topped with Ham and Mozzarella, served with roasted New Potatoes with Cherry Tomatoes, Red Onions & Oregano.	15.95
Pollo alla Diavola Breast of Chicken cooked in Chilli, Red Onion and Cherry Tomato sauce topped with Goat Cheese served with roasted New Potatoes with Cherry Tomatoes, Red Onions & Oregano.	15.95
Pollo alla Genovese Breast of Chicken cooked with Red Peppers, Shallots, Green Peppercorn & a touch of Cream served with roasted New Potatoes with Cherry Tomatoes, Red Onions & Oregano.	15.95

Pesce (Fish)

Pesce Bianco alla Vesuviana White Fish Fillet cooked in Cherry Tomato sauce, Chilli, Olive Oil, Parsley, White Wine and Garlic served with Spaghetti.	14.95
Salmone Al Pepe Rosa Salmon Steak cooked with Pink Peppercorn, Cream, Brandy and a touch of Tomato sauce served with New Potatoes, Asparagus and Red Peppers.	16.95
Salmone Ai Porcini Salmon Steak cooked with mixed Mushrooms and Cream served with New Potatoes, Asparagus and Red Peppers.	16.95
Guazzetto Alla Diavola Mussels, Clams, Squids & King Prawns cooked with Olive Oil, Garlic, Chilli, White Wine, Cherry Tomato sauce & Parsley served with crusty Bread.	19.95
Branzino Mediterraneo Whole Sea-Bass Fillets cooked with fresh Cherry Tomatoes, Garlic, Olive Oil and White Wine served with roasted New Potatoes.	21.95

Le Insalatone (Salads)

Mamma Mia Che Insalata Mixed Leaf Salad, Sun Dried Tomatoes, Bacon, mixed Olives and Grilled Chicken.	12.95
Insalata Mare e Monti Mixed Leaf Salad, Smoked Salmon, Olives, Parmesan Shavings and Garlic Mushrooms.	13.95

Pizze (Pizzas)

Regina Margherita (v) (HP) Tomato Sauce, Mozzarella Cheese and Basil.	8.50
Vulcano (HP) Tomato Sauce, Mozzarella Cheese and Spicy Salami.	9.50
Sorrento (HP) Tomato Sauce, Mozzarella Cheese and Ham.	9.50
Ripieno Napoletano Folded Pizza filled with Tomato sauce, Mozzarella Cheese, Ham and Mushrooms.	10.95
Calzone Alla Romana Folded Pizza filled with Tomato sauce, Mozzarella Cheese, Ricotta Cheese and Salami Napoli.	10.95
Capricciosa Tomato sauce, Mozzarella Cheese, Ham, Salami Napoli and Mushrooms.	11.95
Rustica Tomato sauce, Mozzarella Chicken, Italian Sausages & Red Peppers.	11.95
La Calabrese Tomato Sauce, Mozzarella Cheese, Italian Sausages, Mushrooms, Spicy Salami and Chilli.	11.95
Monte Bianco Mozzarella Cheese, Sun Dried Tomatoes, Pesto sauce, Parma Ham, Rocket Salad, & Parmesan Shavings.	11.95

Contorni (Side Dishes)

Patatine Fritte (v) Chunky Chips.	3.25
Patate Al Forno (v) Roasted New Potatoes with Red Onions and Rosemary.	4.25
Insalata Nostrana (v) Sliced Tomatoes, fresh Rocket Salad and Red Onions.	4.25
Insalata Mista (v) Mixed Leaf Salad, Carrots, Tomatoes, Cucumber and Red Onions.	4.25
Insalata Verde (v) Lettuce, fresh Rocket Salad, Cucumber and Green Olives topped with Parmesan Shavings.	4.95
Pane (v) Warm Ciabatta Bread.	3.25

*Food Allergies:
Please speak to our staff about the ingredients in your meal.*

Dolci (Desserts)

Torta Rachele Homemade cake specially made by our Chef, seasonal flavours. Please ask Staff for details.	5.50
Tiramisú Homemade Italian dessert with coffee, coffee liqueur, Mascarpone and Cocoa.	5.50
Profiteroles al Cioccolato Soft choux pastry filled with cream and covered with chocolate cream.	5.50
New York style Cheesecake Vanilla flavoured classic soft Cheesecake with Digestive Biscuit base.	5.50
Gelato 3 Spoons of authentic artisan Italian Ice-Cream choose between: Chocolate, Vanilla, Strawberry & Lemon Sorbet.	4.95

Menu per Bambini (Children's Menu)

8.95

includes
1 soft drink,
1 main meal
and 1 scoop of ice-cream

Spaghetti Bolognese
Spaghetti Carbonara
Pizza Margherita
Pizza Vulcano (Pepperoni)
Pizza Sorrento (Ham)

*Offerte Speciali
(Special Offer)*

Every Sunday children up to the age of 12 eat free when ordering from our children's menu (1 free child per every paying adult).

Terms and Conditions:
Promotions cannot be used in conjunction with any other offer.
All offers are excluded during special days or circumstances.
We do not take cheques.
An additional 10% service charge will be added to your final bill.