PASTA		<u>PIZZA</u>	
We also offer Gluten free Penne (Allow 20-25 minutes)		All pizzas are handmade to order, with mozzarella and	
		fresh tomato sauce.	
PACCHERI DELLO CHEF	15.95	MARGHERITA (V)	9.95
Fresh pasta with swordfish, aubergines, mint topped with breadcrumbs		Tomato sauce, mozzarella and oregano.	
		FIORENTINA (V)	10.95
PACCHERI POLLO CON FUNGHI Chicken, mushrooms, garlic, fresh chilli, baby spinach,	14.95	Mushrooms, spinach, garlic and egg.	
basil, parmesan cheese and cream.		PROSCIUTTO	10.95
LASAGNA AL FORNO	13.95	Italian cooked ham.	
Slow cooked beef ragu, layered with fresh egg pasta,		FRUTTI DI MARE	11.95
tomato sauce and Bechamel.		Prawns, squid, mussels, garlic and parsley.	
SPAGHETTI BOLOGNESE	12.95	CAPRICCIO	10.95
Slow cooked beef ragu, tomato and basil.		Ham, pepperoni, peppers, olives and mushrooms.	
CANNELLONI CON RICOTTA SPINACI (V)		QUATTRO STAGIONI	11.95
11.95		Mushrooms, ham, artichokes and oregano.	
Pasta sheets filled with ricotta and spinach cooked in toma and mozzarella sauce	ITO	CALZONE	11.95
and mozzarena sauce		Folded pizza with ham, mushrooms and mozzarella.	11.55
PENNE ALL'ARRABIATA (V)	10.95		
Fresh tomato, basil, chilli, garlic.		DIAVOLA	10.95
STROZZAPRETI ALLA POLPA DI GRANCHIO	14.95	Ham, chilli, pepperoni and oregano.	
Fresh strozzapreti pasta with fresh crab, crayfish, chilli, garlic, Datt erino tomatoes, parsley and white wine.		ALESSANDRO	10.95
	14.95	Ham, chicken and pepperoni.	
PACCHERI PORCINI & TARTUFO (V) Fresh pasta, porcini mushrooms, black truffle cream, toppe with stracciatella cheese		RUSTICHELLA Rocket leaves, parma ham, parmesan, baby plum	10.95
SPAGHETTI CARBONARA Pancetta, pecorino cheese, cream, olive oil and egg yolk.	11.95	tomatoes.	
SPAGHETTI TARANTINA	12.95	PIZZA CAPRINO (V)	11.95
Mussels, parsley, garlic and olive oil	12.95	Tomato sauce, red onions and goats cheese	
SPAGHETTI AMATRICIANA Pancetta, garlic, tomato and olive oil	10.95		
PACCHERI MAILE	14.95		
Fresh pasta in a slow cooked pork, olives, onions, celery White wine and butter.			
CONTORNI - Side orders (V)			
INSALATA STELLA	4.95	ZUCCHINE FRITTE	3.95
Rocket and parmesan shavings dressed with olive oil.		Fried courgettes in a light batter.	
INSALATA CUCINA	4.95	FUNGHI	3.75
Tomato and onion salad.		Sautéed mushrooms	
SPINACI	3.95	SAUTE	3.75
Buttered spinach with garlic.		Sautéed potatoes	
BROCCOLI	3.75	PATATE FRITTE	3.75
		Steak cut chips	
		Chef's selection of seasonal vegetables (serves 2)	6.95

"Uno non puo'pensare bene, amare bene, dormire bene, se non ha mangiato bene." Due to the presence of nuts in our restaurant, there is a small possibility that nut traces may be found in any of our items. All our food is freshly prepared to order, and may take longer to be served. "Please make us aware of any allergies you have"

OLIVE	4.25	CARNE	
Sicilian olives marinated in extra virgin olive oil.		We are passionate about the produce we serve and have	e sourced
PANE ALL'OLIO (V)	5.25	the best dry aged Scotch beef.	
Freshly baked bread served with olives, Caponata,	3.23	STEAKS	
olive oil and Balsamic vinegar.		STEAKS	
		FILETTO	26.95
FOCACCIA (V)	4.95	Scotch fillet steak.	
Flat dough with rosemary oil, olive oil and salt.			
GARLIC BREAD (V)	4.95	CHOICE OF CALICES	
With mozzarella (V)	5.75	CHOICE OF SAUCES	
With tomato (V)	5.75		
		PEPE VERDE	3.95
ANTIDACTI		Green peppercorns, brandy, cream and French mustard.	3.33
ANTIPASTI		Green peppercorns, brandy, cream and rrenen mustara.	
BRUSCHETTA POMODORO (V)	5.95	FUNGHI	3.95
Fresh chargrilled bread, topped with tomatoes, basil,		Wild mushrooms, cream and Marsala wine.	
garlic and extra virgin olive oil.			
		DOLCELATTE	3.95
ARANCINI	5.95	Dolcelatte cheese sauce	
Handmade Sicilian rice ball, stuffed with prosciutto and mozzarella, coated and fried in breadcrumbs.			
mozzarena, coateu and med in breadcrumbs.		FILETTO ROSSINI	28.95
CALAMARI FRITTI	9.95	Scotch fillet steak cooked in red wine and cream.	20.55
Fresh baby squid fried in light batter, roasted garlic mayon	ınaise	Topped with chicken liver pate and served with sauté po	otatoes.
and lemon.		·	
GAMBERONI PICCANTE	12.95	FILETTO CUCINA	28.95
King prawns pan fried in garlic, white wine, olive oil,	12.55	Scotch fillet steak marinated in garlic and chilli,	28.95
fresh chilli and tomato.		served with mushroom, chilli, red wine	
		and plum tomato sauce. Served with	
BRUSCHETTA STRACCIATELLA	7.95	sauté potatoes.	
Fresh chargrilled bread topped with smoked salmon,		•	
mascarpone, stracciatella, sun dried tomatoes and articho	okes	MEDAGLIONE DI FILETTO AL PEPE VERDE	25.95
CAPRESE (V)	7.95	Medallions of fillet steak cooked in cream, red wine	
Buffalo mozzarella, baby plum vine tomatoes, basil and fig		and green peppercorn sauce.	
,,,,,,		Served with sauté potatoes.	
MOZZARELLA & PARMA HAM	8.95		
Buffalo mozzarella, Parma ham and rocket leaves		SECONDI DI PESCE	
			
AFFETTATI MISTI	10.95	CODA DI ROSPO	21.95
Mixed salami, San Daniele Parma ham, Italian cheese,		Fresh Monkfish in white wine, tomato, King prawns	
olives and grilled marinated artichokes.		thyme, onion and garlic sauce.	
TARTARE DI MANZO	13.95	Served with sauté potatoes.	
Raw Scotch ground beef seasoned with olive oil, lemon jui	ice	SPIGOLA	18.95
onions and salt served with rocket leaves and parmesan sl		Fillet of line caught sea bass in a white wine, garlic,	10.33
		and prawns. Served with sauté potatoes.	
GAMBERONI ASPARAGI	12.95	,	
King prawns butter flied and cooked with asparagus in		PESCE SPADA	19.95
Olive oil, garlic, white wine and asparagus		Mediterranean swordfish in a mixed peppers and	
CARNE RIANCA		Potatoes sauce	
CARNE BIANCA	47.05		
POLLO MILANESE	17.95		

16.95

Breast of chicken, fried in parmesan breadcrumbs,

And garlic sauce served with sauté potatoes

Breast of chicken in a white wine, cream, mixed mushrooms

served with spaghetti bolognese.

POLLO FUNGHI

