



RISTORANTE, PIZZERIA AND GRILL

APPETISERS

- Cestino di pane** £2.50
Basket of warm ciabatta with balsamic vinegar and olive oil
- Olive marinate** £2.75
Green and black olives dressed with chilli, garlic and roasted red peppers
- Crescentine** £2.50
Dough ball fritters sprinkled with grated parmesan
- Pizzetta** £3.75
Stone-baked pizza bread with pesto, rosemary and sun-blushed tomatoes

STARTERS

- Zuppa** £4.25
Freshly made soup of the day
- Salumi misti** £5.95
Selection of Italian meats served with olives and Sardinian crisp bread
- Bruschetta al pomodoro** £4.75
Bruschetta topped with tomatoes, buffalo mozzarella, chopped red onions and fresh basil
- Funghi al forno** £5.75
A grilled field mushroom topped with spinach and sautéed mushrooms in a creamy Gorgonzola sauce
- Pizzetta aglio e pomodoro** £5.25
Stone-baked pizza bread topped with melted mozzarella and cherry tomatoes
- Calamari** £5.95
Fried squid rings served with choice of lemon mayonnaise or sweet chilli sauce
- Gamberoni** £6.75
Juicy tiger prawns pan-fried in a spicy Neopolitan sauce, served with toasted ciabatta
- Verdura alla griglia** £5.25
Grilled, marinated vegetables with baby mozzarella, roasted pine nuts and Sardinian crisp bread

PIZZA

- Margherita** £6.95
Our classic thin crust pizza with tomato, mozzarella and fresh basil
- Contadina** £9.75
Roasted chicken, goat's cheese, red onion and baby spinach
- Salumi misti** £9.50
Parma ham, pepperoni, salami and roasted ham
- Americana** £8.25
Mozzarella and tomato topped with spicy pepperoni
- Americana hot** £8.50
Spicy pepperoni, mozzarella, jalapeños, roasted peppers and red onions
- Pollo piccante** £8.95
Roasted chicken, roasted peppers, red onions and jalapeños
- Quattro stagioni** £8.95
Ham, mozzarella, tomato, mushrooms, artichokes, capers and anchovies
- Funghi e Gorgonzola** £8.50
Gorgonzola cheese with roasted field mushrooms, topped with rocket leaves
- Pollo alla diavolo** £8.50
Grilled chicken with ricotta cheese, tomato, spicy salami and red peppers

MEAT & FISH

- Salsiccie grigliate** £10.50
Chargrilled Tuscan sausages with a casserole of Borlotti beans
- Pollo Milanese** £11.25
Escalope of chicken coated with fine breadcrumbs, served with spaghetti pomodoro
- Hamburger di manzo** £10.95
100% prime beef burger with tomato, onion and crispy lettuce served with fries
- Merluzzo al forno** £13.50
Roasted fillet of Atlantic cod served on a creamy tomato and basil risotto
- Bistecca di manzo** £16.95
Chargrilled 8 oz sirloin steak served with fries
- Salmone alla griglia** £11.95
Chargrilled salmon fillet with new potatoes tossed in pesto, served with green beans

PASTA

- Penne arrabbiata** £6.95
Penne pasta in a spicy tomato sauce with garlic and chilli
- Spaghetti carbonara** £8.50
Spaghetti tossed with sautéed pancetta bacon, egg, cream and Grana Padano cheese
- Linguine marinara** £11.50
Linguine with mussels, prawns and squid in a white wine and cream sauce
- Spaghetti polpette** £9.50
Beef meatballs in a rich tomato sauce served on spaghetti
- Fusilli salmone e asparagi** £10.95
Pasta spirals in a creamy white wine sauce tossed with salmon, asparagus and leeks
- Gnocchi con funghi** £8.50
Gnocchi tossed with mushrooms and baby spinach served with Genovese pesto
- Linguine pollo e gamberetti** £10.95
Linguine served with sautéed prawns and chicken in a white wine, chilli, basil and tomato sauce
- Spaghetti Bolognese** £8.95
Rich beef ragu with tomatoes and fresh herbs tossed with spaghetti
- Giganti con ricotta e asparagi** £8.50
Fresh egg tortelloni filled with ricotta, asparagus and Grana Padano cheese
- Fusilli primavera** £7.95
Pasta spirals with peas, cherry tomatoes, mushrooms, asparagus, green beans and Genovese pesto
- Lasagne** £8.95
Layers of fresh egg pasta baked with a rich minced beef and tomato ragù, creamy béchamel sauce and Grana Padano cheese

RISOTTO

- Risotto verde** £8.95
Risotto with asparagus, leeks, mange tout, peas, courgettes with Grana Padano cheese and Genovese pesto
- Risotto paesana** £9.50
Creamy chicken and wild mushroom risotto finished with tarragon and mascarpone cheese

SALADS

- Primavera** starter £4.95, main £8.50
House salad of mixed leaves, crispy pancetta bacon, avocado, tomato and goat's cheese drizzled with Italian dressing
- Cesare con pollo** starter £4.95, main £9.50
Classic Caesar salad with chargrilled chicken breast, cos lettuce, anchovies and crunchy croutons
- Sarda** starter £4.95, main £8.95
Roasted chicken, artichokes, goat's cheese and leaves in a red pepper dressing

SIDES

- Patate fritte** £2.75
Fries
- Insalata mista** £3.50
Seasonal mixed leaf salad with tomato and red onion
- Insalata di pomodori** £3.50
Plum tomato, balsamic marinated red onions and fresh basil
- Fagioli** £3.25
Green beans
- Rucola e grana padano** £3.95
Salad of wild rocket leaves and Grana Padano cheese
- Garlic ciabatta** £3.25
Ciabatta bread with garlic butter
- Garlic ciabatta with cheese** £3.75
Ciabatta bread with garlic butter and cheese

Prices are inclusive of VAT. Service is at your discretion and all gratuities go to our staff. For credit card tips a small charge of 10% is retained to cover administration costs. For groups of 6 or more we ask for a discretionary 10% service charge, whether you decide to include it or not is entirely up to you.

Some of our items may contain traces of nuts.

WHITE WINES

	175ml glass	250ml glass	Bottle
Pinot Grigio, San Floriano Light, crisp and refreshing with a fruity aroma	£4.65	£6.50	£16.95
Frascati Superiore Fontana Candida Dry with a fresh, full bouquet and ripe almond flavour	£4.15	£5.70	£14.95
Uno selection Rich fruit flavour, balanced with a natural pear drop finish	£3.25	£4.60	£11.95
Hardy Mills Semillon Chardonnay Fresh citrus flavour with a soft, creamy finish	£4.65	£6.50	£16.95
Sauvignon del Veneto Marchesini Light, crisp, with a gooseberry flavour			£15.95
Penfold's Private Release Chardonnay Rich, complex and elegant, with a mix of full ripe fruit and subtle vanilla flavours			£19.95
L'Aristocratico Pinot Grigio Ca' Montini With a honey and fruit style			£21.95
Gavi di Gavi Villa Lanata Stunning example of Piemonte's most famous white, with intense fresh fruit and a hint of spice			£23.95

RED WINES

Valpolicella Vitis Nostra Medium weight dry red, with a slightly fruity finish	£4.35	£6.15	£15.95
Uno selection Full flavoured red, with a bouquet of violet and oranges	£3.25	£4.60	£11.95
Montepulciano d'Abruzzo Fresh and lively, summer fruit flavours	£4.15	£5.70	£14.95
D'Istinto Sangiovese Merlot, Sicily Round and soft, with deep fruit flavours	£4.65	£6.50	£16.95
Primitivo di Puglia Calatrasi Rich and mouth-filling with spicy fruit			£18.95
Penfolds Private Release Shiraz Cabernet Full bodied and deeply satisfying, with intense spicy blackcurrant flavours			£19.95
L'Aristocratico Cabernet Sauvignon Ca' Montini Rich blackcurrant fruit flavours, matured in oak barrels			£21.95
Chianti Riserva Badiolo Full flavoured and smooth oak-aged Chianti from Tuscany, with soft dark fruit and cedar box flavours.			£23.95

ROSÉ WINES

Vendange White Zinfandel California A delicious, off-dry rosé	£4.65	£6.50	£16.95
D'Istinto Rosato Sicily Pale salmon pink with strawberry and raspberry flavours			£15.95

CHAMPAGNE AND SPARKLING



			Bottle
Sicily Prosecco, Fantinel Fresh, dry, fruity sparkling wine, made using the Prosecco grape			£19.95
Bouché Père et Fils, Brut NV A stylish Champagne with a fine elegant bouquet			£28.95
Piper Heidsieck, Brut NV A lighter style of Champagne – delicious!			£34.95

Please note that vintages of some of our wines may vary

BEER AND CIDER

Peroni Nastro Azzuro 5.2% 330ml bottle	£3.40
Peroni Grand Reserve 6.6% 330ml bottle	£4.00
We also serve:	each £3.85
Budweiser, Stella Artois, Corona Extra and Gaymers Cider	

SOFT DRINKS

Spring water still/sparkling 750ml	£3.25
 330ml bottle	£2.20
Coca Cola, Diet Coke, Sprite or Fanta	£2.05
 275ml bottle	£2.25
Orange juice	£2.20
Cranberry, apple or tomato juice	£2.00

SPIRITS

All liqueurs and spirits are served in 25ml measures or multiples thereof

Regular spirits	from £2.65
Liqueurs	from £2.90
Choose from: Amaretto, Tia Maria, Sambuca, Grand Marnier, Brandy, Whisky and many more....	
Why not treat yourself to a liqueur coffee?	£3.95

COFFEE

Espresso single	£1.80	double	£2.25
Americano			£1.95
Cappuccino			£2.25
Caffé Latte			£2.25
Macchiato single	1.80	double	£2.25
Mocha			£2.25
Ciocolata calda			£2.25
Hot chocolate topped with fresh whipped cream			
Tè			£1.95
English breakfast, Earl Grey, Peppermint or Camomile			

CAFFÈ UNO

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SIMPLE ITALIAN FOOD
MADE THE TRADITIONAL WAY

MENU