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**ANTIPASTI (STARTERS)**

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**MINISTRONE 4.90**

*Freshly made with wholesome vegetables  
served with optional parmesan cheese*

**POLPETTE DELLA NONNA 5.90**

*Meatballs cooked the true Italian way with mince beef, breadcrumbs,  
herbs, garlic, and slow cooked in tomato and basil sauce*

**FUNGHI AL PESTO GENOVESE 5.90**

*Pan fried button mushrooms sautéed in garlic white wine, chopped garlic  
and basil pesto with pine nuts. Served with warm ciabatta bread*

**INSALATA CAPRESE 5.90**

*Fresh mozzarella cheese with tomatoes, black olives  
and a drizzle of virgin olive oil*

**CALAMARI FRITTI 6.20**

*Deep fried squid coated in flour,  
served with marinated mixed leaf salad and lemon wedges*

**BRUSCHETTA 4.80**

*Slices of home-made ciabatta bread, toasted then topped with chopped tomatoes,  
marinated in olive oil, garlic, fresh basil and black olives*

**BRUSCHETTA PARMIGIANA 6.50**

*Warmed slices of home-made ciabatta bread rubbed with garlic cloves.  
Topped with Parma ham and shavings of parmesan cheese*

**ASPARAGI CON PARMA HAM 6.90**

*Asparagus spears wrapped in Parma ham, parmesan shavings  
and drizzled with balsamic vinegar*

**ANTIPASTI ALL'ITALIANA 6.90**

*Selection of thinly sliced mixed cured Italian meats (Milano salami,  
spicy sausage, Parma ham, mortadella sausage) artichoke hearts and olives*

**SARDINE MARINATE 6.20**

*Sardines filleted and marinated in Mediterranean herbs  
with garlic shavings*

**FORMAGGIO DI CAPRA 5.90**

*Medallion of goats' cheese coated in home made ciabatta breadcrumbs,  
served with fruit coulis*

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**PIZZA**

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*All of our pizza bases are made daily at the restaurant  
and topped with fresh tomato sauce and 100% mozzarella cheese*

**MARGHERITA 9.90**

*Tomato, mozzarella, oregano*

**RUSTICA 11.20**

*Diced chicken and fresh peppers*

**VEGETERIANA 11.20**

*Mushrooms, onions, artichokes and fresh pepper*

**CAPRESE 11.20**

*Ham, mushrooms and chilli sausage*

**QUATTRO STAGIONI 11.20**

*Artichokes, tuna, pepper sausage, mushrooms*

**DELL DIAVOLO 11.80**

*Chilli sausage, salami, mortadella, sausage, flaked chillies*

**FRUTTI DI MARE 11.80**

*Prawns, cockles, tuna and anchovies*

**PIZZA VENEZIA 11.90**

*Rocket and Parma ham*

*One pizza serves one person only*

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 **BISTECCE (STEAK)** 

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**INTERCOSTATA 15.90**

*Grilled 9oz sirloin*

**FILLETTO 18.70**

*Grilled 8oz fillet steak*

*or our steaks can be cooked to your liking  
in the following sauces at £1.50 extra*

**AGLIO**

*White wine, chopped garlic and parsley*

**AL PEPE**

*Cream and crushed peppercorn sauce*

**DIANA**

*French mustard, red wine, onions, mushrooms flambéed in brandy*

**PIZZAIOLA**

*Fresh tomatoes, crushed black olives, oregano and garlic red wine sauce*

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 **PASTA** 

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**PASTA ALLA BOLOGNESE 10.90**

*Spaghetti with a meat sauce served with optional parmesan cheese*

**PASTA ALLA CARBONARA 11.90**

*Spaghetti cooked in fresh cream, smoked bacon and black pepper*

**SPAGHETTI CON FRUTTI DI MARE 13.20**

*Spaghetti with a seafood sauce of calamari, clams, green mussels and prawns,  
freshly chopped tomatoes with a hint of garlic and a touch of red wine*

**PENNE ARRABBIATTA 10.90**

*Short pasta tubes served with a fresh tomato and hot chilli sauce  
with chopped fresh basil leaves*

**PENNE CON POLPETTE 12.30**

*Short pasta tubes cooked in a fresh tomato and basil sauce  
served with Vittorio's famous home-made meatballs*

**PENNE CON POLLO 12.30**

*Short pasta tubes cooked in a fresh tomato and basil sauce,  
with chicken pieces, mushrooms, onions and chopped garlic*

**LINGUINI GAMBERETTI 12.80**

*Long flat pasta with cherry tomatoes and tiger prawns*

**LASAGNE ALL CASSINESE 12.30**

*Layers of pasta baked in the oven, filled with meat, ham and herbs.  
Served with a generous amount of bolognese sauce*

**CANNELLONI VITTORIO 12.20**

*Large fresh pasta tubes filled with minced meat, grated cheese and herbs –  
our home made family recipe*

**PENNE AURORA 12.20**

*Mixed peppers, mushroom, brandy, cream, touch of tomato*

*Half portions available as starters at £4.00 less*

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 **POLLO (CHICKEN)** 

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**POLLO ALLA CREMA 14.20**

*Breast of chicken cooked in creamy white wine sauce with mushrooms*

**POLLO MARIO LANZA 14.20**

*Breast of chicken cooked in a spicy fresh tomato and garlic sauce*

**POLLO VALDOSTANA 14.20**

*Breast of chicken, white wine shallots, fresh herbs, topped with  
thinly sliced ham and cheddar cheese, cooked in a creamy white wine sauce*

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 **PESCE (FISH)** 

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**SALMONE CON GAMBERETTI 14.90**

*Poached salmon cooked in a creamy white wine sauce  
with freshwater prawns*

**GAMBERONI AL AGLIO 16.20**

*Peeled king prawns cooked in garlic white wine and a hint of lemon juice*

**GAMBERONE PROVENCALE 16.20**

*Peeled king prawns cooked with garlic, chopped tomatoes,  
basil and served with rice*

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 **VITELLO (VEAL)** 

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**SALTIMBOCCA ALLA ROMANA 17.20**

*Roman style veal escalopes topped with Parma ham,  
fresh sage, sliced onions and red wine sauce*

**SCALOPPA DI VITELLO ALLA MILANESE 17.20**

*Thinly sliced veal coated in home made breadcrumbs  
and served with spaghetti*

*All main courses (except pizza and pasta dishes)  
include vegetables and chipped, sauté or new potatoes*

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 **PANE/LEGUME (SIDE ORDERS)** 

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**CHIPPED POTATOES 2.80****MUSHROOMS 3.60**

*sautéed with onions*

**MIXED SALAD 3.40****ROCKET AND GRANA PADANO SHAVINGS 3.90**

*with balsamic syrup*

**GARLIC BREAD 2.80****GARLIC BREAD 3.40**

*with mozzarella cheese*

**GARLIC BREAD 3.40**

*with homemade sundried pesto*

**MIXED MARINATED OLIVES 2.80**

**SEE THE BLACKBOARD  
FOR OUR DAILY SPECIALS**

**GUSTOSISSIMO!**

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 **DOLCI E FORMAGGI**   
(SWEETS AND CHEESE)

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**GELATI ASSORTITI 4.95**

*Choice of vanilla, mint choc chip, chocolate, strawberry  
or a serving of all flavours with ice cream sauce*

**TIRAMISU 4.95**

*Pick me up pudding made from fingers of sponge soaked in freshly brewed coffee,  
topped with whipped Mascarpone cheese and dusted with cocoa powder*

**AMARETTO ITALIAN CAKE 4.95**

*Amaretto liquor gateaux served with fresh cream*

**BIGNÈ 4.95**

*Chocolate pofiteroles with cream and a drizzle of chocolate sauce*

**GATEAU SANT HONORE 4.95**

*A cake made from choux pastry buns filled with cream and glazed with caramel.  
Named after the patron saint of pastry chefs*

**TORTA FRUTTA DI BOSCO 4.95**

*Fruit of the forest flan bake*

**VANILLA PANNACOTTA 4.95**

*Served with a fruit coulis*

**FORMAGGI ASSORTITI 5.95**

*Platter of mixed cheese with classic cheese biscuit*

**AFFOGATO 4.55**

*Vanilla ice cream with a strong shot of espresso*

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 **CAFFE** 

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**FILTER COFFEE 2.20**

**CAPPUCINO 2.50**

**CAFFE ESPRESSO 2.40**

**DOUBLE ESPRESSO 2.50**

**LATTE 2.90**

**FLOATER COFFEE CREME 3.50**

**LIQUER COFFEE CREME 5.50**

*Served with baby Ameretti biscuits*