

## Breads and Nibbles

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|-----------------------------------------------------------------------|-------|
| Bowl of mixed olives ✓                                                | £2.50 |
| Tuscan bread topped with vine tomatoes, garlic, basil and red onion ✓ | £2.95 |
| A selection of traditional Italian breads ✓                           | £2.95 |
| Plain garlic bread with rosemary ✓                                    | £2.95 |
| Garlic bread with tomato ✓                                            | £3.25 |
| Garlic bread with cheese ✓                                            | £3.50 |

## Starters

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| Roasted red pepper and goat's cheese soup ✓                                                              | £3.95 |
| Tiger prawns pan-fried with garlic, glazed with tomato, white wine and cream                             | £5.95 |
| Grilled asparagus with cherry tomatoes and flaked almonds ✓                                              | £5.50 |
| Aubergine bake layered with tomato and mozzarella ✓                                                      | £4.95 |
| Field mushrooms roasted with Italian sausage                                                             | £4.95 |
| Goat's cheese, red onion and savoy cabbage served on toasted ciabatta drizzled with balsamic reduction ✓ | £4.95 |
| Steamed mussels, white wine, garlic and parsley also available with tomato sauce                         | £5.95 |
| Deep fried rice balls filled with bolognese and pepperoni served on sweet pepper compôte                 | £4.95 |
| Cured Tuscan ham and melon                                                                               | £5.95 |
| Deep fried baby calamari served with lemon mayonnaise                                                    | £5.50 |
| Mixed house starter to share served with garlic pizza bread                                              | £9.95 |

## Salads

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|------------------------------------------------------------------------------|---------------|
| Cold pasta salad with smoked salmon, roasted sweet potato and roasted onion  | £4.95 / £8.95 |
| Vine tomato, buffalo mozzarella and basil ✓                                  | £4.75 / £7.95 |
| Spinach, asparagus, pancetta and goat's cheese on a baked crunchy flat bread | £4.95 / £8.95 |
| Tuna, cannellini beans and red onion                                         | £4.75 / £7.95 |
| Apple, gorgonzola, walnut and mixed leaf salad ✓                             | £4.95 / £6.95 |
| Caesar salad                                                                 | £3.95 / £7.50 |
| Caesar salad with chicken                                                    | £8.95         |

## Pasta and Risotto

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| Garganelli pasta in a chilli, tomato and herb sauce ✓                           | £6.95         |
| ... with pepperoni                                                              | £7.95         |
| Penne pasta with salmon, peas and baby spinach in a creamy sauce                | £8.75         |
| Spaghetti with chicken, pesto, green beans and sundried tomatoes                | £7.95         |
| Penne pasta in a creamy carbonara sauce                                         | £7.75         |
| Homemade oven-baked lasagne ♥                                                   | £7.95         |
| Spaghetti bolognese                                                             | £7.50         |
| Baked cannelloni with porcini mushrooms, leeks, mozzarella and parmesan sauce ✓ | £7.95         |
| Tomato braised meatballs with spaghetti                                         | £7.95         |
| Spaghetti with buttered king prawns, cherry tomato, garlic and parsley          | £7.95         |
| Traditional porcini mushroom risotto ✓                                          | £4.95 / £7.95 |

Discretionary 10% Service Charge

will be added to your bill for parties of 6 or more.

All prices include VAT at the current rate. ✓ = suitable for vegetarians not suitable for vegans, cheese may not be made with vegetable rennet. Our dishes may contain nuts or nut traces.

## Pizza

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|------------------------------------------------------------------------------------------|------------|
| MARGHERITA: tomato and mozzarella ✓                                                      | £5.95      |
| QUATTRO STAGIONI: tomato, mozzarella, mushrooms, artichokes, olives and cured Tuscan ham | £7.75      |
| DIAVOLA: tomato, mozzarella and pepperoni ♥                                              | £7.75      |
| MATTINA: tomato, mozzarella, Italian sausage, pancetta, mushroom and egg                 | £7.95      |
| RUSTICA: tomato, mozzarella, courgettes, aubergines, parmesan cheese and rocket leaves ✓ | £6.95      |
| FIorentina: tomato, spinach, gorgonzola cheese, egg, red onion and mushroom ✓            | £7.45      |
| CHECCA: vine tomatoes, buffalo mozzarella, cured Tuscan ham and basil                    | £7.75      |
| TONNO: Tomato, mozzarella, tuna, red onion and olives                                    | £7.50      |
| POLLO: Sliced fillet of chicken, smoked provola and asparagus                            | £7.95      |
| NAPoletana: tomato, mozzarella, garlic, anchovies and capers                             | £6.50      |
| Additional toppings                                                                      | £1.25 each |

## Fish

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|-----------------------------------------------------------------------------|--------|
| Pan-fried salmon fillet with crushed potatoes, olives and sundried tomatoes | £10.95 |
| Chargrilled swordfish steak served on sweet pepper compôte                  | £13.95 |
| Steamed sea bass with roasted sweet potato, chilli, lemon and thyme         | £15.95 |

## Grills and Mains

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| Pork cutlet wrapped with cured Tuscan ham and sage served with baked rosemary potatoes                                | £11.95 |
| Chargrilled chicken breast with rosemary and garlic on a bed of spaghetti with Italian bacon, in mushroom cream sauce | £11.95 |
| Skewered beef, chicken and Italian sausage on porcini mushroom risotto                                                | £11.95 |
| Chicken breast, crushed new potatoes, julienne of seasonal vegetables and white wine cream sauce ♥                    | £11.95 |
| Lemon marinated chicken breast with new potatoes and green beans                                                      | £11.95 |
| Chargrilled lamb cutlets served on a bed of pancetta, mint and baby spinach leaves                                    | £13.95 |
| Chargrilled 8oz sirloin steak with chips                                                                              | £13.95 |
| Chargrilled 8oz fillet steak with chips                                                                               | £17.95 |
| Flattened fillet, chargrilled in garlic, air dried chilli, peppercorn and sea salt                                    | £17.95 |

## Side sauces

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|------------------|-------|
| Marsala sauce    | £1.25 |
| Peppercorn sauce | £1.25 |

## Vegetables and Potatoes

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|------------------------------------------|-------|
| Italian fried courgette                  | £2.75 |
| Fine green beans with shallots           | £2.75 |
| Sautéed mixed vegetables                 | £2.75 |
| Roasted red peppers                      | £2.75 |
| Rocket salad and parmesan shavings       | £3.75 |
| EST house mixed salad                    | £3.25 |
| Chips                                    | £2.25 |
| Potatoes baked in olive oil and rosemary | £2.75 |

## Champagnes and Proseccos

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| Asti Spumante, S. Orsola<br><i>Characteristically aromatic, light and grapey with a distinct sweetness.</i>                                  | £15.75                      | Duval-Leroy Fleur de Champagne, Brut NV (House)<br><i>Balanced acidity keeps the rich flavours of baked apple and creamy vanilla in harmony.</i>                                 | £35.00<br>glass 125ml £6.50 | Duval-Leroy Femme de Champagne, Vintage Brut 1995/96<br><i>This is a very serious Champagne, long, complex and classy it is concentrated elegance and finesse.</i>                                | £100.00 |
| Prosecco di Valdobbiadene, Brut Ca' Montini<br><i>Touch of pear and melon on a very aromatic nose, crisp and clean, just off-dry finish.</i> | £18.50<br>glass 125ml £4.00 | Veuve-Clicquot, Yellow Label NV<br><i>Great mouth-feel champagne – full-bodied, biscuity style with great consistency of quality; its popularity continues to grow and grow.</i> | £50.00<br>glass 125ml £7.50 | Dom Perignon Brut 1998/99<br><i>Full and rich yet truly elegant combining a lively citrus-lemon and brioche nose with flavours of musky yellow plum and ripe pear.</i>                            | £140.00 |
| Prosecco Extra Dry, Fantinel Magnum<br><i>A refreshing, dry and fruity sparkler.</i>                                                         | £32.00                      | Moët & Chandon Brut Rose<br><i>A deep pumpkin hue, zingy with lemon, orange and mineral flavours with a crisp and dry-brut finish.</i>                                           | £60.00                      | Krug Vintage Brut 1990/95<br><i>Immense and complex, smokey lemony-fruit character with hints of brioche, mineral and honeyed ripe fruit. Vibrant length; rich and luxurious – a masterpiece.</i> | £240.00 |

## Italian White Wines

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| Castelli Romani, Collezione Marchesini, LAZIO<br><i>A soft and refreshing wine made from Trebbiano and Malvasia grapes grown on the hills to the south of Rome.</i> | £12.00<br>glass 175ml £3.00<br>glass 250ml £4.30 | Terre Dei Grifi, Malvasia del Lazio, Fontana Candida, LAZIO<br><i>Rare, 100% 'Malvasia del Lazio' grapes. Tones of honeydew and watermelon, citrus and herbs.</i> | £20.00 | Soave Classico Superiore, Le Maddalene, VENETO<br><i>From the heart of the Classico region, richly flavoured with complex honey, nut, vanilla and spice flavours.</i>   | £27.00 |
| Est Est Est, Montefiascone, LAZIO<br><i>Smooth with light aromas of peach, pear and hints of almond, very Italian.</i>                                              | £15.50                                           | Domini Villa Lanata Chardonnay Langhe, PIEMONTE<br><i>Rich with peaches and apricots, an excellent acidity enhanced with a hint of oak.</i>                       | £22.00 | Vigneti Sant' Helena Pinot Grigio Collio, Vigneti Fantinel, FRIULI<br><i>Rich and supple with complex aromas of blossoms, fruits and aromatic herbs – great length.</i> | £30.00 |
| Pinot Grigio Grave del Friuli<br><i>Light spice notes with floral aromas, ripe fruit flavours and crisp finish.</i>                                                 | £19.00<br>glass 175ml £4.50<br>glass 250ml £6.50 |                                                                                                                                                                   |        |                                                                                                                                                                         |        |

## Old World White Wines

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| Domaine Toulet, Vin de Pays, des Cotes de Gascogne, FRANCE<br><i>Fresh and zesty with hints of citrus and gooseberry with an edge of softer, riper fruits. Crisp acidity on the finish.</i> | £14.00 | Kendermann's Dry Riesling Rheinpfalz, GERMANY<br><i>New-style German wine almost perfectly judged, crisp, zippy, citrus version, light and fruity.</i>                     | £19.00 | Gewurztraminer Medaille d'Or, Cave Vinicole de Ribeauville, Alsace, FRANCE<br><i>Aromatic varietal notes of lychee and peach burst from this medal winning classic.</i> | £24.00                                           |
| Torres Mas Rabell, Penedes, NORTHERN SPAIN<br><i>Elegant, smooth, rich and crisp on the palate with plenty of apple and pineapple-fruit flavours.</i>                                       | £17.00 | Le Master Muscadet de Sevre et Maine Sur-Lie, D Bahuaud, Loire, FRANCE<br><i>A classic Muscadet wine; very dry with clear, fresh acidity and a richly aromatic palate.</i> | £22.00 | Chablis, Paul Deloux, Burgundy, FRANCE<br><i>Mineral base balanced with lively, fresh white fruit, fine flinty backbone.</i>                                            | £27.00<br>glass 175ml £6.50<br>glass 250ml £9.30 |

## New World White Wines

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| Valle Andino Chardonnay, Maule Valley, CHILE<br><i>Fresh lemony-fruit with soft creamy texture from oak-barrel fermentation.</i>                                         | £14.50<br>glass 175ml £3.75<br>glass 250ml £5.25 | Stonehaven Cellar Selection Riesling, Limestone Coast, AUSTRALIA<br><i>Fresh, lime-citrus wine with floral undertones and a touch of juicy sweetness on the finish.</i> | £20.00                                           | Yarraman Estate Black Cypress Semillon, Hunter Valley, AUSTRALIA<br><i>Complex, fruit-driven white wine with full citrus fruit flavours and balanced by a refreshing acidity.</i> | £28.00 |
| Kleine Zalze Bush Vine Chenin Blanc, Stellenbosch, SOUTH AFRICA<br><i>Tropical fruit flavours combined with a rich mouth feel backed with a hint of fruit sweetness.</i> | £16.50                                           | Nobilo Southern Rivers, Sauvignon Blanc, East Coast, NEW ZEALAND<br><i>Lively acidity, soft, ripe melon and peach flavours under bright grapefruit zest.</i>            | £24.00<br>glass 175ml £5.80<br>glass 250ml £8.30 | Stonehaven Limestone Coast Selection Chardonnay, AUSTRALIA<br><i>A complex chardonnay with a rich but balanced tropical fruit and nut palate.</i>                                 | £32.00 |

## Italian Red Wines

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| Castelli Romani Red, Collezione Marchesini, LAZIO<br><i>Soft drinkable red with plenty of cherry-ripe and blueberry fruit flavours.</i> | £12.00<br>glass 175ml £3.00<br>glass 250ml £4.30 | Valpolicella, Classico Bolla, VENETO<br><i>Savoury, rounded-berry fruits, ripe, juicy tannins and good spice backbone with an excellent liquorice twist.</i> | £19.50<br>glass 175ml £4.75<br>glass 250ml £6.90 | Terre di Ginestra, Nero d'Avola, Calatrasi, SICILY<br><i>Intense palate of ripe, smoky berries, chocolate and prune, vanilla-oak and spice.</i>               | £28.00 |
| D'Intino Primitivo, Calatrasi, SICILY<br><i>Deep, dark and rich with concentrated fat fruit and cinnamon-spice.</i>                     | £16.00                                           | Montepulciano d'Abruzzo 'Vigna Nuove', Valle Reale, ABRUZZO<br><i>Rich, spicy fruits, balanced with liquorice and chocolate.</i>                             | £22.00                                           | Chianti Classico Tenuta Santedame, Ruffino, TUSCANY<br><i>Elegant black cherry and plum on the nose with hints of blackberry, vanilla and a touch of fig.</i> | £30.00 |

## Old World Red Wines

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| La Campagne Cabernet Sauvignon, Vin de Pays d'Oc, FRANCE<br><i>Blackcurrant flavours shine through, soft, created with new-world styles in mind.</i> | £15.50                                           | Domain des Causses Saint Chinian, Foncalieu, SOUTH WEST FRANCE<br><i>Very approachable cassis red-fruit and spice (tobacco and white pepper).</i> | £22.00 | Chateau La Croix Lartigue, Cotes du Castillon, Bordeaux, FRANCE<br><i>The wine is full-bodied, plump, rich and classy.</i>                                   | £26.00<br>glass 175ml £6.30<br>glass 250ml £9.00 |
| Albali Arium Reserva, Bodegas Felix Solis, Valdepenas, SPAIN<br><i>Vanilla, spice and red fruits with a good complexity and smooth finish.</i>       | £17.00<br>glass 175ml £4.25<br>glass 250ml £6.00 | Torres Atrium Merlot<br><i>100% Merlot, lovely deep-colour with velvety-soft juicy-fruit plum and berry with a touch of oaky-spice.</i>           | £25.00 | Bourgogne Pinot Noir Couvent des Jacobins, Louis Jadot, Burgundy, FRANCE<br><i>Silky, textured yet full of plump fruitiness. An accomplished Pinot Noir.</i> | £30.00                                           |


## New World Red Wines

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| Tierra Merlot, Colchagua Valley, CHILE<br><i>Deeply coloured, soft, rich and spicy. Illustrative of the quality of Chilean merlot.</i> | £16.50 | Short Mile Bay, Shiraz, SOUTH EASTERN AUSTRALIA<br><i>Intense plum, fruitcake and chocolate flavours with a juicy, lingering finish.</i> | £18.00<br>glass 175ml £4.30<br>glass 250ml £6.25 | Lodi County Old Vine Zinfandel, Ravenswood Vintners, CALIFORNIA<br><i>Deep, sensuous bouquet of cigar smoke with the pepper-spice flavours of black fruit, soft, vibrant tannins.</i>                                     | £29.00 |
| Finca Flichman Malbec, Mendoza, ARGENTINA<br><i>Well-structured, with strong peppery palate, rounded-off with 4 months in oak.</i>     | £17.00 | Valley Oaks Cabernet Sauvignon, CALIFORNIA<br><i>Distinct cedar and dried herb notes, hint of oak, dry and pleasantly long finish.</i>   | £23.00                                           | Villa Maria Private Bin Pinot Noir, Marlborough, NEW ZEALAND<br><i>Aromas of cherry fruits on the nose with a touch of vegetable and tobacco leaf. Chocolate, dark cherry, cinnamon and plum on the palate - complex.</i> | £32.00 |

## Rosé Wines

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| Pinot Grigio Rosato di Pavia, Belvino, Pavia, ITALY<br><i>Full of fresh summer fruit aromas and flavours, dry and very refreshing.</i> | £15.50<br>glass 175ml £4.50<br>glass 250ml £6.30 | Valle Reale Vigne Nuove Cerasuolo, Abruzzo, ITALY<br><i>Soft and full with wild cherry and juicy fruit, incredibly more-ish.</i> | £22.00 |
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Vintages are subject to availability

A 25 pence donation for each dish with this symbol  will go to the CANtreat charity. Registered charity no.1109282.

 **CANtreat**  
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