

Antipasti

ZUPPA DEL GIORNO (V) Homemade soup of the day.	£5.50
FUNGHI ALL'AGLIO (V) Oven baked mushrooms filled with garlic, parsley, black pepper and butter, finished with a drizzle of lemon.	£7.20
TRIO DI BRUSCHETTE - Make It Grande £11.50 Three slices of Italian bread topped with: Peppers, olives and garlic sauce. Mushrooms, chilli, fresh tomatoes, garlic and rosemary sauce. Smoked salmon, mayonnaise and chives. <u>Vegetarian option available with mozzarella and tomato. (V)</u>	£7.20
CROSTINI CARAVELLI Sautéed chicken livers in garlic, red onions, chilli, rosemary, marsala wine, finished with a touch of tomato, served on crostini bread.	£7.50
PARMIGIANA DI MELANZANE (V) Layers of aubergines and courgettes in a rich tomato pesto and parmesan sauce, baked in a lasagne style.	Starters £7.50 / Mains £12.50
INVOLTINI DI MELANZANE (V) - Make It Grande £11.50 Wrapped aubergines filled with sun dried tomatoes, onion, garlic, rosemary, chilli, pecorino cheese, served with a tomato and chilli sauce.	£7.20
CAPRINO ALLE MELE (V) Deep fried goat cheese served on a bed of caramelised apple and balsamic dressing.	£7.20
CALAMARI FRITTI E GAMBERONI - Make It Grande £11.50 Deep fried squid and king prawns, served with mixed leaves, a wedge of lemon and tartar sauce.	£7.50
COZZE ALLA NAPOLETANA (When Available) A traditional dish from Naples. Fresh mussels, cooked in a simple tomato sauce with herbs, garlic and chilli.	£7.50
CRUDO DI Parma E MOZZARELLA The finest Italian Parma ham & mozzarella, served with rocket salad and cherry tomatoes.	£8.30
ANTIPASTO ALL'ITALIANA - Make It Grande £11.50 Selection of traditional Italian cured meats & cheese.	£8.30
GAMBERONI CARAVELLI King prawns gently sautéed in garlic, herbs, tomato, white wine and a touch of chilli.	£8.30

Pasta

PLEASE NOTE ANY OF THE PASTA DISHES CAN BE SERVED AS A STARTER FOR £7.30

FUSILLI ARRABBIATA <u>HOT!</u> Pasta in garlic, white wine and chilli.	£9.50
LASAGNA CLASSICA EMILIANA <u>Freshly</u> baked traditional homemade lasagne.	£9.50
FARFALLE AL SALMONE E MASCARPONE <u>Farfalle</u> pasta cooked d with onions, smoked salmon, fresh parsley, a splash of brandy and finished in a creamy tomato sauce and a touch of mascarpone.	£9.50
FUSILLI TONNO OLIVE CAPPERI <u>Fusilli</u> pasta cooked in garlic, black olives, capers, tuna, a touch of chilli, white wine and tomato sauce.	£9.50
PAPPARDELLE CON RUCOLA E CAPRINO (V) <u>Pappardelle</u> pasta with cherry tomatoes, goat's cheese, a creamy garlic sauce and rocket salad. <i>A great vegetarian option!</i>	£9.50
PAPPARDELLE CON SALSICCIA <u>Pappardelle</u> pasta cooked with fresh sausage, fennel and chilli in a creamy tomato sauce.	£9.50
ORECCHIETTE BROCCOLI E SALSICCIA <u>Orecchiette</u> pasta cooked in garlic, chilli, broccoli, Italian sausage and finished with a splash of white wine. <i>A popular dish from the Puglia region!</i>	£10.50
PAPPARDELLE CON FILETTO ALLO STROGONOFF <u>Large ribbon</u> pasta cooked with onions, mushrooms, strips of fillet beef a splash of wine and finished in a French mustard tomato and cream sauce.	£10.90
PACCHERI AI FRUTTI DI MARE <u>Paccheri</u> pasta cooked in a feast of seafood, garlic, parsley, chilli, white wine and a touch of tomato sauce. <i>A must for seafood lovers!</i>	£10.90
RISOTTO FUNGHI E GORGONZOLA <u>Arborio</u> rice cooked with mushrooms, garlic, a touch of chilli, a splash of white wine and finished in a rich gorgonzola sauce.	£10.90
RAVIOLI AL CAPRINO E POMODORI SECCHI <u>Homemade</u> ravioli filled with goats cheese and sun dried tomato cooked in a garlic pesto creamy sauce finished with cherry tomatoes, rocket salad and parmesan flakes.	£11.50

VEGETARIAN CHOICE (V) OUR DISHES ARE PREPARED ON ORDER, THEREFORE ANY PASTA OR RICE CAN BE WITHOUT MEAT

I Polli

POLLO FIORENTINA

£13.90

Chicken breast served in a rich creamy sauce of onions, courgettes, mushrooms and diced pancetta.

POLLO PARMIGIANA

£13.90

Oven baked chicken breast topped with mozzarella cheese and Parma ham in a light tomato, garlic and rosemary sauce.

POLLI CACCIATORA

£13.90

Chicken breast cooked in garlic, chilli, sun dried tomatoes, mushrooms and finished in a red wine and tomato sauce.

POLLO ALLA VICENTINA

£13.90

Chicken breast cooked in a marsala wine, dolcelatte cheese, topped with Parma ham in a delicious creamy sauce.

POLLO ALLA CAPRI

£13.90

Tender breast of chicken cooked in garlic, peppers, black olives and tomato sauce finished with white wine.

A Maiale

SALTIMBOCCA ALLA ROMANA

£15.50

Escalope of pork, topped with Parma ham, sage and finished in a light white wine sauce.

SCALOPPINA ALLA SICILIANA

£15.50

Escalope of pork cooked with onions, mushrooms and a sweet marsala wine and a touch of cream.

SCALOPPINA ALLA PIZZAIOLA

£15.50

Escalope of pork cooked with garlic, olives, white wine and finished with a tomato and oregano sauce.

I Filetti

FILETTO AI FUNGHI E ROSMARINO

£20.90

Best cut of beef, cooked with fresh garlic, mushrooms, sun dried tomatoes, finished with a white wine and rosemary sauce.

FILETTO MOZZARELLA

£20.90

Oven baked cut of beef, topped with Parma ham and mozzarella, cooked in a garlic tomato and red wine sauce.

FILETTO CASA NOVA

£20.90

Best cut of beef, in a splendid sauce of pink peppercorns, French mustard, cream and a splash of brandy.

STRACCIETTE CARAVELLI

£20.90

Strips of fillet, gently sautéed with garlic, mushrooms, English mustard, cream and touch of brandy served with rice.

FILETTO MARE E MONTI

£24.90

Surf n' Turf, combination of prime cut beef, with fresh escallops and king prawns in a simple garlic and white wine sauce.

PLEASE NOTE YOU CAN ORDER ANY MEAT SIMPLY CHARGILLED

Pesce

SALMONE CON GAMBERONI E GAMBERETTI £16.50

Fresh salmon fillet cooked with mushrooms, prawns and king prawns in a white wine and deglazed cream sauce and a touch of tomato.

FRITTURA DI PESCE £16.90

King prawns, calamari, courgettes, peppers, all deep fried and served with tartar sauce and lemon wedges. *A favourite for a Neapolitan Sunday lunch!*

GAMBERONI AGLIO E CREMA £16.90

King prawns cooked with garlic, white wine, parsley and finished with a cream sauce.

BRANZINO ALL'AQUA PAZZA £17.50

Fillet of seabass cooked in garlic, red onions, tomato sauce and finished with white wine.

ORATA CON SPINACI £17.50

Fillet of seabream pan fried in garlic, pink pepper corns, fennel, served on a bed of sautéed potatoes and baby spinach.

MISTO DI PESCE ALLA GRIGLIA - (Serves 2 People) £39.80

An amazing platter of grilled sea bass, sea bream, squid, salmon, king prawns, served with a combo of tartar and tomato, garlic and chili chutney sauce. Accompanied with crostini bread.

ALL OUR MEAT AND FISH COURSES ARE SERVED WITH SEASONAL VEGETABLES AND POTATOES SOME OF THE DISHES COULD CONTAIN TRACES OF NUTS.

I Contorni

Sides

Olive Marinate - Fresh marinated olives. £2.70

Patate Fritte - Handmade fries. £3.00

Funghi Trifolati - Mushrooms cooked in a garlic and chilli oil. £3.00

Insalata di Pomodoro e cipolla - Tomato and onion salad. £3.00

Insalata Mista - Mixed salad. £3.00

Pane All'aglio - Garlic bread with cheese and tomato. £3.00

Insalata di Pomodoini, rucola e scaglie di parmigiano - Cherry tomato, rocket and fresh grana cheese salad. £3.50

Spinaci Saltati Con Patate - Spinach with sautéed potatoes and onions. £3.50