

Our kitchen handles allergens including nuts, dairy, wheat, and eggs. While we take care to prevent cross-contamination, we cannot guarantee that any item is 100% allergen-free

ANTIPASTI / STARTERS

PIATTI FREDDI (COLD DISHES)

ANTIPASTO MISTO

A selection of delicious continental cured meats

Single – £13
To share – £21.50

PROSCIUTTO E MELONE

Slices of Parma ham served with melon

£10.50

MELONE (V)

Chilled melon

£8

AVOCADO CON GAMBERETTI

Avocado pear with prawns, topped with Marie Rose sauce

£11.50

INSALATA CAPRESE (V)

Sliced buffalo mozzarella, tomato, olive oil, and fresh basil dressing

£10.50

COPPA DI GAMBERETTI

Peeled prawns topped with Marie Rose sauce

£11

SALMONE AFFUMICATO

Sliced Scottish smoked salmon

£12.50

PATE DELLA CASA

Smooth chicken liver and pork pate served with toasted bread

£9.50

PIATTI CALDI (HOT DISHES)

MINISTRONE ALLA CASALINGA (V)

Traditional vegetable soup made with a variety of fresh seasonal vegetables

£8.50

FUNGHI FARCITI CON DOLCELATTE

Filled cup mushrooms with Dolcelatte, served in a cheese sauce

£10.50

FUNGHI PREZZEMOLATI

Mixed mushrooms sauteed with garlic and parsley served with toasted bread

£10.50

ASPARAGI ALLA VALDOSTANA

Fresh asparagus spears wrapped in Parma ham and served with parmesan shavings

£11.50

BIANCHETTI FRITTI

Golden crispy whitebait, lemon and tartar sauce

£9.50

GAMBERETTI ALL'AGLIO

Fresh, plump king prawns sauteed with garlic and chilli

£12

CALAMARI FRITTI

Squid rings dusted with seasoned flour, deep-fried and served with homemade tartar sauce

£11

SCAMPI MESSICANI

Crispy jumbo scampi in sizzling chilli and garlic sauce

£14

CAPELANTE GRATINATE

Fresh king scallops cooked in brandy, cream, finished under the grill dusted with Parmesan

£15.50

GAMBERONI ALLA GRIGLIA

Grilled butterflied Tiger prawns with garlic and chilli

£16

PRIMI / MAIN COURSE

PASTA

TAGLIATELLE AI FUNGHI (V)

Pasta ribbons with mushrooms, cream and fresh asparagus

Starter – £10.95

Main – £16.95

PENNE ALL'ARRABBIATA (V)

Short pasta tubes with a rich tomato, chilli, garlic and shallot sauce

Starter – £10.45

Main – £15.95

SPAGHETTI ALLA CARBONARA

Spaghetti with smoked pancetta (bacon), Parmesan & egg yolk, finished with cream

Starter – £12.45

Main – £17.95

SPAGHETTI AL RAGÙ BOLOGNESE

Spaghetti with a rich tomato and beef sauce

Starter – £10.95

Main – £16.95

PANZEROTTI ALLA PIACENTINA (V)

Crepe filled with spinach and cheese, finished with cream and tomato sauce

Starter – £12.95

Main – £17.95

LASAGNA AL FORNO

Layers of pasta and ragu Bolognese with lashings of mozzarella and bechamel sauce

Starter – £12.95

Main – £17.95

CANNELLONI EMILIANI

Pasta tubes, filled with minced chicken, veal and onions, baked with tomato, bechamel sauce, mozzarella and Parmesan cheese

Starter – £12.95

Main – £17.95

RAVIOLI ALLA BOSCAIOLA (V)

Pasta parcels filled with aubergines and scamorza (smoked mozzarella) and served with tomatoes, mushrooms and a splash of white wine

£17.95

FETTUCCINE AL SALMONE

Pasta ribbons with salmon strips cooked in a splash of white wine, a touch of tomato and cream

Starter – £12.95

Main – £17.95

SPAGHETTI ALLA PESCATORA

Spaghetti with a variety of fresh mixed shellfish with a tomato, garlic and chilli sauce

£21.95

PENNE DA GINO

Penne pasta with king prawns cooked with cream, a touch of tomato, garlic, chilli and white wine

£23.95

RISO / RICE

RISOTTO ALLA GIUSEPPE VERDI

Arborio rice with Parma ham, mushrooms, asparagus, and tomato sauce

£17.95

RISOTTO AI FUNGHI PORCINI (V)

Arborio rice with Porcini mushrooms

£17.95

RISOTTO ALLA PESCATORA

Arborio rice with mixed seafood (shellfish), garlic, chilli, and a touch of tomato

£21.95

Pasta and rice dishes are not served with vegetables

PESCE / FISH AND SEAFOOD

BRANZINO AI FERRI	£23.95
<i>Grilled fillet of seabass with lemon and extra virgin olive oil</i>	
BRANZINO ALL'AMALFITANA	£24.95
<i>Fresh fillet of seabass on a bed of potatoes, which have been seasoned with garlic, saffron, seared with sizzling extra virgin olive oil and a dash of white wine</i>	
BRANZINO ROYALE	£26.95
<i>Fresh fillet of seabass with olive oil, garlic, a touch of chilli, white wine, topped with a king prawn</i>	
CODA DI ROSPO THERMIDOR	£29.95
<i>Monkfish tail cooked with brandy, Dijon mustard and cream sauce, finished with Parmesan cheese</i>	
IPPOGLOSSO	£28.95
<i>Halibut steak grilled and served with a little melted butter or garlic butter</i>	
SCAMPI PROVINCIALE	£28.95
<i>Jumbo scampi cooked with a sauce of garlic, tomato, olive oil and white wine, served with savoury rice or fresh vegetables</i>	
SCAMPI GRATINATI	£28.95
<i>Crispy jumbo scampi cooked with a cheese sauce, sprinkled with grated Parmesan cheese and finished under the grill, served with rice or fresh vegetables</i>	
CAPELANTE GRATINATE	£30.95
<i>Fresh king scallops cooked with brandy and cream, finished with parmesan under the grill</i>	
GAMBERONI ALLA GRIGLIA	£31.95
<i>Grilled butterflied Tiger prawns with garlic and chilli</i>	
SOGLIOLA	Market Price
<i>Dover sole grilled with a little butter or garlic butter</i>	
ARAGOSTA SARDA	Market Price
<i>Half lobster and king prawns served with fettuccine pasta, in a cream, tomato, garlic, chilli and a splash of white wine</i>	
ARAGOSTA GRIGLIATA	Market Price
<i>Grilled whole lobster with light butter and garlic chilli sauce</i>	
ARAGOSTA THERMIDOR	Market Price
<i>Whole lobster cooked in a brandy, Dijon mustard and cream sauce finished with Parmesan cheese</i>	

Each main course is served with a selection of fresh vegetables, fries or salad.

POLLAME (POULTRY)

POLLO PRINCIPESSA £19.95
Supreme chicken breast, pan-fried with white wine, mushrooms and cream sauce, garnished with asparagus

POLLO ALL'AGLIO £19.95
Supreme chicken breast pan-fried, cooked with a sauce of garlic, dry sherry with a hint of tomato and chilli

POLLO ALLA CACCIATORA £19.95
Supreme chicken breast, pan-fried with olive oil, topped with tomato sauce made with onions, garlic, mushrooms, white wine, and Mediterranean herbs

POLLO DUCHESSA DI PARMA £21.95
Supreme chicken breast with Parma ham, mushrooms and cheese sauce

MANZO (BEEF)

FILETTO ALLA GRIGLIA £34.95
8oz tender fillet steak, grilled on the charcoal, cooked to your preference.

FILETTO AL PEPE VERDE £34.95
8oz chargrilled fillet steak in a sublime sauce made from green peppercorns and red wine, lightly finished with demi-glace, cream and brandy

TOURNEDOS ROSSINI £35.95
8oz finest beef fillet steak cooked in Madeira wine and demi-glace, and served with a crouton base and topped with pate

FILETTO ALLA DIANA £35.95
8oz flattened fillet of beef cooked in a classic Diana sauce of brandy, Madeira wine and demi-glace, finished with mushrooms, cream and a blend of mustards

MEDAGLIONI DI FILETTO STILTON £35.95
8oz medallions of beef fillet with a Stilton cheese sauce

BEEF STROGANOFF £33.95
Strips of the best beef coated with paprika, pan-fried and cooked with mushrooms in a creamy beefy sauce, red wine, and brandy, accompanied with rice

BISTECCA ALLA PROVINCIALE £29.95
9oz sirloin steak with a garlic, tomato, and red wine sauce

BISTECCA AI FUNGHI £29.95
9oz sirloin steak cooked with a rich mushroom, red wine and cream sauce

Each main course is served with a selection of fresh vegetables, fries or salad.

VITELLO (VEAL)

SCALOPPINE AI FUNGHI

£26.95

Escalope of veal pan-fried with mushrooms, cream, and a touch of white wine

SALTIMBOCCA ALLA ROMANA

£26.95

Escalope of veal topped with Parma ham and fresh sage, and cooked in light butter and white wine sauce

SCALOPPINE ALLA PIZZAIOLA

£26.95

Escalope of veal, pan-fried in olive oil and topped with tomato sauce made with onions, garlic, olives, capers, and Mediterranean herbs

SCALOPPINE IN SALSA AL DOLCE LATTE

£27.95

Escalope of veal with a rich wine-based cream and blue cheese sauce

AGNELLO (LAMB)

COTOLETTE DI AGNELLO

£28.95

Roast rack of lamb cutlets, charcoal grilled

CARRÉ DI AGNELLO

£28.95

Roast rack of lamb cooked to pink, unless otherwise requested, with high-class gravy with red wine and rosemary

Each main course is served with a selection of fresh vegetables, fries or salad.

SIDE ORDERS

CESTINO DI PANE (V)

£3.95

A basket of bread

OLIVE MARINATE

£3.95

Mixed olives in a homemade marinade

INSALATA MISTA

£5.95

Mediterranean mixed salad

FUNGHI SALTATI

£5.95

Sautéed sliced mushrooms

PATATINE FRITTE

£4.95

French fries

INSALATA DI POMODORI E CIPOLLE

£5.95

Tomato and onion salad

SPINACI AGLIO E BURRO

£6.95

Spinach with garlic butter

ZUCCHINI FRITTI

£6.45

Courgettes lightly battered and deep-fried

PIZZA MENU

Additional toppings (including vegan cheese) +£2

Garlic Pizza Bread	£10
Garlic Pizza Bread with cheese/ tomato sauce	£11
Margherita (V) <i>Tomato Sauce, Mozzarella, Basil Leaf</i>	£14
Pepperoni <i>Tomato Sauce, Mozzarella, Pepperoni, Chilli Honey</i>	£15
Napoli <i>Tomato Sauce, Anchovy Fillets, Olives, Oregano</i>	£15
Tonno E Cipolle <i>Tomato Sauce, Mozzarella, Tuna, Onions, Oregano</i>	£16
Calzone <i>Folded Pizza with Tomato Sauce, Mozzarella, Cooked Ham, Mushrooms</i>	£16
Vegetariana (V) <i>Tomato Sauce, Mozzarella, Ricotta, Sweetcorn, Red Onions, Mushrooms, Peppers, Olives, Balsamic Glaze</i>	£17
Quattro Stagioni <i>Tomato Sauce, Mozzarella, Cooked Ham, Mushrooms, Artichokes, Olives</i>	£17
Quattro Formaggi <i>Mozzarella, Asiago, Gorgonzola, Mixed Italian Cheese</i>	£17
Crudo Ham <i>Tomato Sauce, Mozzarella, Parma Ham, Parmigiano Reggiano, Rocket</i>	£18
Caprese <i>Mozzarella, Cherry Tomato, Rocket, Basil, Parmigiano Reggiano</i>	£18
Meat Feast <i>Tomato Sauce, Mozzarella, Cooked Ham, Pepperoni, Salami</i>	£18
Calabrese <i>Tomato Sauce, Mozzarella, Nduja Spicy Sausage, Pepperoni</i>	£18
Farmer's Pizza (V) <i>Mozzarella, Caramelised Red Onion, Mushrooms, Cherry Tomatoes, Garlic Oil</i>	£18
Frutti Di Mare <i>Tomato Sauce, Mozzarella, Mixed Seafood</i>	£19

Pizza Da Gino (Our Signature Pizza) £20
Mozzarella, Nduja Spicy Sausage, Red Onion, Spianata Ham, Ricotta Cheese, Chilli Honey

**Takeaway
Available**

Tuesday–Friday from 5pm
Saturday–Sunday from 12pm

COLLECTION ONLY
Call 0121 353 7222 to order!