

# *Menu*



*Buon Appetito*

## Starters

- (1) **Pane e Olio** **V G** £5.95  
Daily baked homemade bread, served with extra virgin olive oil and aged balsamic vinegar dip.
- (2) **Garlic Bread with cheese** **V G D** £5.95  
Ciabatta bread with garlic butter and cheese (Can be made without cheese)
- (3) **Olive Miste** **V** £5.75  
Marinated mixed olives
- (4) **Minestrone** **V G** £7.95  
Freshly made chunky vegetable soup with tomato sauce, black pepper and Parmesan cheese. Served with homemade bread.
- (5) **Bruschetta al Pomodoro** **V G** £8.65  
Freshly chopped plum tomatoes, roasted mixed peppers, olive oil, garlic and fresh basil, on toasted home made bread and salad garnish.
- (6) **Funghi all'Aglio** **V G D** £8.95  
Fresh mushrooms sautéed in olive oil, garlic, white wine, freshly grounded black pepper and parsley. Served with homemade bread.
- (7) **Bruschetta al Salmone** **G F** £9.95  
Freshly chopped plum tomatoes, roasted mixed peppers, finished with smoked Scottish salmon and rocket garnish. Served on homemade bread.
- (8) **Gamberoni all'Aglio** **G D** £11.95  
King prawns sautéed in olive oil, garlic, white wine and parsley. Served with homemade bread, salad and lemon wedges.
- (9) **Mozzarella Filante** **G D** £9.95  
Ham, mozzarella, in between two homemade bread slices, bread-crumbed and butter fried, served with tomato sauce and fresh basil.

- (18) **Penne Arrabiata** **D G N** £12.95  
Tomato sauce, hot chillies, garlic, olive oil, parsley, fresh basil and Parmesan cheese.
- (19) **Spaghetti al Pomodoro** **V G** £12.75  
Daily made tomato sauce with fresh basil.
- (20) **Spaghetti Bolognese** **G** £15.25  
Homemade rich bolognese sauce.
- (21) **Spaghetti Carbonara** **G D E** £15.25  
Italian pancetta, egg yolk, cream, freshly ground black pepper and Parmesan cheese.
- (22) **Penne Stufate** **G D** £16.25  
Ham, mushrooms, mozzarella, Parmesan cheese, black pepper and cream.
- (23) **Tagliatelle ai Funghi** **V G D** £16.25  
Wild Italian porcini mushrooms, sliced champignon mushrooms, sage, butter, white wine, parsley, black pepper and cream sauce.
- (24) **Spaghetti alle Polpette** **G E** £15.95  
Homemade 100% beef meat balls in a rich tomato sauce with Parmesan cheese and fresh basil.
- (25) **Penne all' Amatriciana** **G N** £15.45  
Italian pancetta, onions, fresh hot chillies, olives, garlic, olive oil, Parmesan cheese, parsley, in a rich tomato sauce with fresh basil.
- (26) **Penne Pollo & Asparagi** **G D** £16.45  
Tender free-range chicken breast strips, asparagus, white wine, black pepper, cream and Parmesan cheese.
- (27) **Spaghetti Alle Cozze** **F G N** £15.95  
Shell on mussels cooked in olive oil, garlic, hot chillies, white wine, black pepper, tomato sauce and parsley.

- (10) **Mangiatutto Fritti** **F G** £10.95  
Delicious lightly breaded fried whitebait, served on a bed of mixed leaves, with homemade garlic mayonnaise and lemon wedges.
- (11) **Cozze Alla Crema** **F G D N** £11.65  
Shell on mussels cooked in olive oil, onions, fresh hot chillies, white wine and cream sauce. Served with homemade bread.
- (12) **Cozze Marinara** **F G N** £11.65  
Shell on mussels cooked in olive oil, onions, fresh hot chillies, white wine and tomato sauce. Served with homemade bread.
- (13) **Prosciutto & Rucola** **G** £12.50  
Parma ham finely sliced, served with rocket, Parmesan cheese shavings, lemon wedges. Drizzled with Italian finest extra virgin olive oil and aged balsamic vinegar. Served with homemade bread.
- (14) **Lumache al Forno** **G** £11.55  
Shell on large snails baked in garlic-herb butter, shallots, cognac, nutmeg, finished with spicy tomato sauce. Served with homemade bread.
- (15) **Insalata Caprese** **V G D** £9.95 to share £15.95  
Sliced vine tomato, buffalo mozzarella, olives, red onions fresh basil and olive oil. Served with homemade bread.
- (16) **Asparagi Gratinati** **G F D** £10.15  
Asparagus, Parma ham, butter, sprinkled with Parmesan cheese. Oven gratin.
- (17) **Antipasto di Carne** **G D** £10.95 to share £18.95  
A selection of finest salami Milano, salami Napoli, Parma ham, mortadella, mixed olives, sun-dried tomatoes and buffalo mozzarella. Sprinkled with extra virgin olive oil. Served with homemade bread.

## Pasta Dishes

- (28) **Penne alla Siciliana** **F G N** £16.50  
Spice pepperoni, olives, sun-dried tomatoes, garlic, onions, roasted mixed peppers, anchovies, hot chillies tomato sauce and fresh basil.
- (29) **Penne della Casa** **G D** £16.95  
Tender free-range chicken breast strips, mushrooms, asparagus, white wine, black pepper cream and Parmesan cheese.
- (30) **Penne Boscaiola** **G N** £16.50  
Tender free-range chicken breast strips, mushrooms, garlic, white wine, olive oil, parsley, Arrabiata sauce, Parmesan cheese and fresh basil.
- (31) **Spaghetti allo Scoglio** **F G N** £18.50  
Shell-on mussels, calamari, shrimps, clams, prawns, peas, olive oil, garlic, hot chillies, black pepper, fresh diced tomatoes, white wine and parsley.
- (32) **Penne alla Diavola** **F G N** £16.50  
Tomato sauce, hot chillies, garlic, capers, mushrooms, anchovies, black olives, parsley, black pepper and fresh basil.
- (33) **Tagliatelle al Salmone** **F G D** £17.95  
Fresh and smoked salmon, fresh asparagus, brandy, cream, black pepper, parsley and tomato sauce.
- (34) **Spaghetti ai Frutti di Mare** **F G N** £18.50  
Shell on mussels, calamari, shrimps, clams, prawn cooked in olive oil, garlic fresh hot chillies, black pepper, parsley and tomato sauce.
- (35) **Tagliatelle Gamberoni e Zucchine** **F G D** £18.50  
King prawns, courgette, sun-dried tomatoes, cooked in olive oil, garlic, white wine, parsley, tomato sauce and cream.
- (36) **Spaghetti Cremonese** **F G D N** £18.50  
Shell on mussels, calamari, shrimps, peas, clams, tiger prawn, hot chillies, brandy, black pepper, parsley and cream sauce.
- (37) **Chef's Special Penne** **G N** £19.45  
Prime diced beef fillet cooked with olive oil, garlic, mushrooms, courgette, olives, hot chillies, red wine and parsley.

**G** indicates that dish can be made with gluten-free penne

**V** vegetarian dish

**N** contains nuts

**G** contains gluten

**G F** gluten-free

**D** contains dairy

## Pasta al Forno (oven baked)

### (38) Cannelloni V £15.95

Homemade cannelloni with ricotta cheese, spinach, tomato sauce, cream and mozzarella.

### (39) Crespelle al Pollo e Funghi CDE £16.50

Homemade rolled pancakes filled with chicken breast strips, ricotta cheese, spinach, mushrooms, mozzarella, nutmeg and Parmesan cheese. Baked in tomato and white sauce.

### (40) Crespelle ai Funghi VGE £15.95

Homemade rolled pancakes filled with ricotta cheese, spinach, mushrooms, mozzarella, nutmeg and Parmesan cheese. Baked in tomato and white sauce.

### (41) Lasagna Classica GDE £15.95

Layers of fresh pasta sheets, bolognese sauce, white sauce, mozzarella, fresh basil and Parmesan cheese.

## Pasta Fresca (fresh pasta)

### (42) Tortellini di Carne GD £16.95

Meat filled tortellini cooked with olive oil, asparagus, ham, mushrooms, Parmesan cheese, cream, black pepper and mozzarella.

### (43) Gnocchi Piccanti. VG £15.95

A classic Italian potato pasta cooked with olive oil, garlic, mushrooms, fresh hot chillies, onions, roasted mixed peppers, tomato sauce, Parmesan cheese and parsley.

### (44) Gnocchi al Gorgonzola GD £16.95

Potato pasta cooked with tender chicken fillet strips, mushrooms, olives, black pepper, Parmesan, cream and Gorgonzola cheese.

### (45) Gnocchi Primavera VGD £15.95

A classic Italian potato pasta, cooked with olive oil, garlic, mushrooms, roasted mixed peppers, olives, peas, caramelised onions, white wine, parsley, tomato sauce, Parmesan and mozzarella cheese.

## Risotti

### (46) Risotto alla Contadina VDEGF £16.95

Italian rice cooked with olive oil, garlic, mushrooms, onions, olives, sun-dried tomatoes, courgette, roasted mix peppers, tomato sauce and parsley.

### (47) Risotto Pollo e Asparagi GD £17.95

Risotto with tender chicken breast strips, fresh local asparagus, mushrooms, Parmesan cheese, white wine and cream.

### (48) Risotto Mari e Monti F GF £19.95

Rich seafood risotto with king prawn, mussels, clams, squid, prawns, garlic, fresh hot chillies, spice pepperoni, peas, onions, chicken, white wine, tomato sauce, black pepper and parsley.

### (49) Risotto alla Pescatora GF £18.50

Shell on mussels, calamari, shrimps, clams, prawn cooked in olive oil, garlic fresh hot chillies, black pepper, parsley and tomato sauce.

### (50) Risotto ai Funghi Porcini VGD £17.95

Wild Italian porcini mushrooms, sliced champignon mushrooms, sage, butter, white wine, parsley, black pepper and cream sauce.

### (51) Risotto Salmone. FGD £18.50

Italian rice cooked with a combination of fresh and smoked salmon, fresh asparagus, brandy, cream, black pepper, parsley and tomato sauce.

## Secondi Piatti

### (52) Bistecca Paesana GD £26.95

Grilled 21 days matured sirloin steak, with mushrooms, roasted mix peppers, red wine and cream.

### (53) Bistecca Al Pepe GD £26.95

Grilled 21 days matured sirloin steak, with caramelised onions, mushrooms and homemade peppercorn sauce.

### (54) Pollo Alla Crema GD £19.95

Free-range chicken breast, cooked with olive oil, mushrooms, garlic, roasted mixed peppers, parsley, black pepper and cream.

### (55) Pollo alla Calabrese GF £19.95

Pan fried free-range marinated chicken breast, topped with onions, garlic, bacon, olives, fresh hot chillies, mushrooms, white wine, parsley and tomato sauce.

### (56) Pollo Parma GD £19.95

Free-range chicken breast, cooked with olive oil, garlic, mushrooms, Parma ham, black pepper and Gorgonzola cheese sauce.

### (57) Saltimbocca alla Romana G £21.95

Escallops of veal fried in butter, sage, brandy, topped with Parma ham finished with demi-glass sauce.

### (58) Fegato alla Pinocchio's GF £21.95

Calves liver, gently pan fried in extra virgin olive oil, with caramelised onions, fresh hot chillies, mushrooms, garlic, red wine, freshly grounded black pepper, parsley and tomato sauce.

### (59) Vitello ai Funghi GD £21.95

Escallops of veal, fried in butter, with sage and Parma ham, topped with a creamy champignon and wild porcini mushroom sauce.

### (60) Spezzatino (Casserole) GF £21.95

Slow cooked beef stew with mixed vegetables, potatoes, onions, red wine, hot chillies and tomato sauce.

## Pesce (Fish)

### (61) Branzino FGD £21.95

Butter fried fresh Cod fillet, topped with mussels, brandy, cream, parsley and tomato sauce.

### (62) Zuppa Di Pesce F GF £21.95

Italy's most popular fish soup. Cooked with olive oil, garlic, Tiger prawn, mussels, calamari, clams, cuttlefish, onions, tomato sauce, peas, white wine, hot chillies and parsley. Served with ciabatta bread.

## Contorni (side orders)

Side orders are not included with meat or fish dishes - Please choose from the list below

### Patate al Rosmarino V D £5.95

Sautéed potatoes in butter with fresh rosemary.

### Mixed Salad V £5.95

Crunchy mixed leaves, vine tomatoes, red onions, olives, cucumber, with extra virgin olive oil and aged balsamic vinegar.

### Insalata di pomodoro V £5.95

Vine tomatoes, red onions, olives, fresh basil, dressed with olive oil.

### Chunky Chips V £5.95

### Garlic Bread with cheese V £5.95

(Can be made without cheese)

### Tricolore V £6.45

Rocket salad with Parmesan shavings and vine tomatoes. Dressed with extra virgin olive oil and balsamic vinegar.

### Mixed Vegetables V £4.95

Fresh seasonal vegetables. Dressed with extra virgin olive oil.

### Zucchine Fritte V G £5.95

Fried buttered courgettes. Served with balsamic reduction.

E contains eggs

F contains fish/shellfish

FF contains hot chillies

## Pizze

<b>(63) Margherita</b> <span>V G</span>	<b>£12.75</b>	<b>(71) Al Pesce</b> <span>F G 1 1</span>	<b>£16.95</b>
Traditional tomato & mozzarella with oregano and fresh basil.		Mixed sea food, garlic, fresh hot chillies, parsley on a tomato and mozzarella base.	
<b>(64) Napoletana</b> <span>F G 1 1</span>	<b>£13.95</b>	<b>(72) Montanara</b> <span>G</span>	<b>£15.95</b>
Anchovies, capers, black olives, hot chillies on a tomato and mozzarella base.		Chicken, ham, pepperoni, red onions on a mozzarella and tomato base with oregano and fresh basil.	
<b>(65) Ai Funghi</b> <span>V G</span>	<b>£13.95</b>	<b>(73) Al Pollo</b> <span>G 1 1</span>	<b>£15.45</b>
Fresh mushrooms on a tomato & mozzarella base with oregano and fresh basil.		Slow roasted chicken fillet strips, olives, mushrooms and chillies on a tomato and mozzarella base with oregano and fresh basil.	
<b>(66) Vegetariana</b> <span>V G</span>	<b>£14.25</b>	<b>(74) Hawaii</b> <span>G</span>	<b>£13.95</b>
Mushrooms, roasted mixed peppers, olives, caramelised onions on a tomato & mozzarella base with oregano and fresh basil. <i>(can be made without cheese)</i>		Ham and pineapple, on a tomato and mozzarella base with fresh basil.	
<b>(67) Capricciosa</b> <span>G E</span>	<b>£15.50</b>	<b>(75) Quattro Stagioni</b> <span>G</span>	<b>£15.95</b>
Ham, artichokes, mushrooms, egg, on a tomato & mozzarella base with oregano.		Parma ham, artichokes, mushrooms, roasted mix peppers, on a tomato and mozzarella base with oregano and fresh basil.	
<b>(68) Gorgonzola</b> <span>G</span>	<b>£14.95</b>	<b>(76) Abruzzo</b> <span>F G 1 1</span>	<b>£14.95</b>
Tomato sauce, mozzarella, mushrooms, olives and Gorgonzola cheese.		Anchovies, sun-dried tomatoes, olives, roasted mix peppers, hot chillies on a tomato & mozzarella base with oregano fresh basil and chillies.	
<b>(69) Prosciutto e Rucola</b> <span>G</span>	<b>£15.95</b>	<b>(77) Pepperoni</b> <span>G 1 1</span>	<b>£13.95</b>
Parma ham, rocket, Parmesan cheese shavings, on a tomato and mozzarella base.		Spicy pepperoni salami on a tomato & mozzarella base with oregano and fresh basil.	
<b>(70) Salmone</b> <span>F G</span>	<b>£15.95</b>	<b>(78) Prosciutto &amp; Funghi</b> <span>G</span>	<b>£13.95</b>
Smoked Scottish salmon, rocket and olive oil on a tomato and mozzarella base.		Ham, mushrooms on a tomato & mozzarella base with oregano and fresh basil.	

**Add extra toppings to any dish £1.50 each.**  
**Add Peeled King Prawns to any dish £1.50 each.**



### **(79) Volcano Steak (SPECIAL)**

**Sirloin £27.95      Fillet £29.95**

Served on a sizzling volcanic hot rock for you to cook to perfection at the table.

Simply cut your steak and let the stone do the rest.

Served with chunky chips or rosemary sautéed potatoes.

*Choose one of the following sauces . . .*

Garlic Butter - Peppercorn sauce - Gorgonzola sauce

**WARNING : The stones can cause burns if touched as they are heated to 380 degrees.**

Please note that some of our dishes contain nuts and olives may contain stones. Some dishes contain fish shells. Our dish description may not mention every single ingredient. Just ask if you are unsure.

Our Parmesan cheese offered at your table is not vegetarian.

If you have any specific dietary requirement please ask us for an allergen menu, although it is impossible for us to guarantee our busy kitchen are 100% allergen free.

An optional 10% service charge will be added to your bill.