

RED WINES.....175ML 250ML BOTTLE

HOUSE RED.....£3.95.....£4.95.....£13.95
Montepulciano grapes, ruby red, fruity with hint of black cherry

SANGIOVESE.....£4.45.....£5.65.....£15.95
Medium fresh & delicate flavour with cherry fruit, soft spice & nice balanced tannins

CHIANTI.....£17.95
Lovely ruby red with violet reflections & fruity aromas of ripe red fruits on the nose. The palate is fresh, savoury & well balanced

PRIMITIVO.....£4.95.....£6.75.....£18.95
A dry & powerful red wine full of character. Great in body with an ample bouquet, rich intense flavour

RIOJA.....£4.95.....£6.75.....£19.95
Juicy red wine with cherry fruit aromas & a soft underbelly of raspberry, strawberry & red cherry fruit flavour on the palate

MONTEPULCIANO D'ABRUZO. £5.95...£8.45...£22.95
This wine comes packaged in a unique bottle, with small piece of vine attached to the bottle with string. The wine is wonderful rounded with a rich, dark red colour, soft black cherry flavours & damson fruit

GRAN MAESTRO.....£24.95
Deep ruby red with rich brown tones, ripe red fruits are evident on the nose with an intense & rich taste & soft, sweet tannins

RIPASSO VALPOLICELLA.....£27.95
Valpolicella made with running the wine over the dry skins used in amarone, hence the name Ripasso. Elegant & complex with aromas of roasted hazelnuts & tobacco flavoured by juicy cherry jam & lingering vanilla spices

AMARONE.....£39.95
One of the Italian most prestigious dry red wine from the Valpolicella Classico area. The wine is produced from semi-dried late pressed grapes. The complex bouquet hints vanilla & cherry conserve & depth of robust yet elegant, balsamic & toasty flavours

TIGNANELLO TOSCANO IGT.....£115.95
Super Tuscan Tignanello was the first Sangiovese to be aged in barriques for about 12 months and a further 12 months in bottle, it is made from a selection of Sangiovese, Cabernet Sauvignon & Cabernet Frank.

Daily specials

Please see the blackboard for seafood dishes & additional specialities

WHITE WINES.....175ML 250ML BOTTLE

HOUSE WHITE£3.95£4.95£13.95
Trebiano grapes, Medium dry with soft body, delicate, fresh fruity with hint of tropical fruit.

SAUVIGNON BIANCO£4.45.....£5.65.....£15.95
Citrus notes fresh & aromatic finish, the bouquet is a typical of Sauvignon with subtle sage

CHARDONNAY.....£4.45.....£5.65.....£15.95
Straw yellow with green hues. The aroma is light recalling golden apple & honey. This is clean & fresh wine when young. It evolves to tropical fruit flavours whilst ageing

PINOT GRIGIO.....£4.95.....£6.75.....£18.95
With a prominent bouquet of aromas of orchard apple & ripe pears followed by an elegant & harmonious full & fruity palate

VERDICCHIO.....£17.95
A delicate, fresh & fruity wine with light aromas of ripened apricot. Intense & long lasting with pleasant bitter bitter sweet flavours of almonds & balanced acidity

GAVI DI GAVI.....£22.95
Straw yellow in colour with an aromatic bouquet of floral notes & fruit tones, with delicate flavours & superb acidity & structure

GRECO DI TUFO.....£26.95
Deep straw yellow in colour with intense, fruity aromas & hints of apricot, Dry, warm & smooth with a good structure & long lasting finish

CHABLIS PREMIER CRU.....£30.95
A classic, dry white wine made exclusively from the Chardonnay grapes. The result is a really appetising glassful of spring blossom with apple & a crisp & lasting finish

ROSE WINES.....175ML 250ML BOTTLE

HOUSE ROSE.....£3.95.....£4.95.....£13.95
A medium dry & powerful rose wine full of characters

ZINFANDEL ROSE.....£4.45.....£5.65.....£14.95
Luscious Zinfandel rose with strawberry aromas

PINOT GRIGIO ROSE.....£4.75.....£6.55.....£17.95
Soft rose pink in color, crisp & dry, freshly crushed cranberries & a hint of apricot.

SPARKLING & CHAMPAGNE

PROSECCHINO.....20cl bottle£6.45

PROSECCO.....£21.95

LANSON.....£49.95

MOËT & CHANDON.....£49.95

VEUVE CLICQUOT.....£59.95

BOLLINGER.....£65.95

Service charge is not included, however, with parties of eight or more 10% service will be added.

Gluten free options available on request. Please inform your waiter of any allergies or special requirements.

Extra topping £1

ANTIPASTI (STARTERS)

FOCACCIA AGLIO & ROSMARINO (v).....	£3.95
Thin pizza base garlic, rosemary, sea salt & extra virgin olive oil	
FOCACCIA POMODORO (v).....	£4.55
Thin pizza base tomato, garlic & extra virgin olive oil	
FOCACCIA POMODORO E FORMAGGIO....	£5.45
Thin pizza base tomato, garlic & mozzarella	
BRUSCHETTA POMODORO (v).....	£5.95
Grilled homemade bread, topped with tomatoes, garlic, basil & extra virgin olive oil	
OLIVE MARINATE (v,gf).....	£2.95
Selection of marinated olives	
CROSTINI DI SALMONE.....	£7.25
Grilled homemade bread, topped with smoked salmon & lemon mascarpone	
ANTIPASTO MISTO...single..	£7.95..large...£13.95
A selection of Italian cured meats, cheeses & marinated vegetables	
CAPRESE (v,gf).....	£6.55
Mozzarella, fresh tomato & basil oil	
PATÉ ROMA.....	£6.55
Chicken liver patè with toasted bread & red onion chutney	
GAMBERONI IN PASTELLA.....	£7.95
King prawns in peroni tempura, served with sweet chilli sauce	
FUNGHI ALLA CREMA (v,gf).....	£6.45
Mushrooms sautéed in garlic, white wine & cream	
MINISTRONE CLASSICO (v).....	£4.95
Classic Italian fresh vegetable soup	
SALMONE AFFUMICATO (gf).....	£7.95
Smoked salmon, prawns & Marie Rose sauce	
GAMBERONI DIAVOLA (gf).....	£7.95
King prawns in chilli, garlic & tomato sauce	
INSALATA DI MARE.....	£6.95
Mixed seafood marinated in extra virgin olive oil & lemon juice	
INSALATA CONTADINA.....	£6.95
Fresh spinach with crispy bacon, croutons, cherry tomatoes & Italian dressing	

PASTA ****(Gluten-free pasta available on request)*

PENNE AI FORNO***.....	£8.95
Pasta baked with Bolognese sauce, salami, peas, Ham, mushrooms, a touch of cream & mozzarella	
LINGUINE PESCATORA***.....	£11.95
Long pasta with baby calamari, squid, mussels, salmon & king prawns in a tomato & garlic sauce	
PENNE ARRABBIATA (v)***.....	£7.95
Pasta with tomato, garlic, fresh chillies & black olives	
LASAGNA.....	£8.95
Layers of pasta baked with Bolognese sauce, béchamel & mozzarella	
PENNE MEDITERRANEA (v)***.....	£8.95
Pasta with tomato, garlic, fresh peppers, black olives, mushrooms & peas	
CRESPILLE RICOTTA E SPINACI (v).....	£8.95
Pancakes with spinach & ricotta baked in a tomato & cream with mozzarella	
CAPUNTI CALABRESE.....	£9.95
Handmade small pasta with tomato, very spicy ('Induja soft melting Calabrian salami) & ricotta cheese	
PENNE SALMONE E ASPARAGI***.....	£9.45
Pasta with fresh salmon, asparagus, cream & a touch of tomato	
LINGUINE AI GAMBERONI***.....	£11.95
Long pasta with marinated king prawns, chorizo & chilli in a light tomato sauce	
TAGLIATELLE POLLO***.....	£8.95
Egg tagliatelle with chicken, onion, mushrooms & tarragon in a cream & tomato sauce	
LINGUINE ALLA CARBONARA ***.....	£8.95
Long pasta with a cream, bacon & grana cheese	
RAVIOLI BELLA ROMA.....	£10.95
Lobster filled pasta with tomato, cream & prawns sauce	
LINGUINE ALLA BOLOGNESE***.....	£8.55
Long pasta with a classic tomato & minced beef ragu	
TAGLIATELLE AL BRANZINO.....	£11.95
Egg tagliatelle with sea bass, courgettes, cherry tomatoes & garlic	

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PIZZA

MARGHERITA (V).....	£7.95
Tomato & mozzarella	
FRUTTI DI MARE	£9.95
Tomato, mixed seafood & garlic (Cheese optional)	
CALZONE.....	£9.55
Folded pizza with tomato, mozzarella, spinach, mushrooms, chicken & ham	
PIZZA ROMA.....	£10.95
Tomato, mozzarella, salami, ham, tuscan sausage, chicken, & chilli	
CALABRESE.....	£8.95
Tomato, mozzarella, spicy salami, spicy 'nduja soft melting Calabrian salami, red onion & chilli	
PROSCIUTTO E FUNGHI.....	£8.95
Tomato, mozzarella, ham & mushrooms	
QUATTRO STAGIONI.....	£8.95
Tomato, mozzarella, ham, mushrooms, olives & artichokes	
VEGETARIANA (V).....	£8.95
Tomato, mozzarella, grilled courgette, aubergine, peppers & mushrooms	
PARMA.....	£9.95
Tomato, mozzarella, Parma ham, Grana shavings, rocket & balsamic reduction	
TONNO E CIPOLLA.....	£8.95
Tomato, mozzarella, tuna, red onion & chilli	
POLLO.....	£9.95
Tomato, mozzarella, chicken, grilled courgettes, roast peppers & black olive	

CONTORNI (SIDES)

PATATINE FRITTE.....	£2.95
French fries	
PATATE SALTATE.....	£2.95
Sautéed potatoes with rosemary	
ZUCCHINI FRITTI.....	£3.25
Courgettes fried in batter	
SPINACI AL BURRO.....	£3.25
Spinach sautéed with garlic	
INSALATA MISTA.....	£2.95
Mixed salad	
RUCOLA E GRANA.....	£2.95
Rocket & grana cheese	
INSALATA DI POMODORO.....	£2.95
Tomato & onion salad	

CARNE (MEAT)

POLLO CALABRESE.....	£13.95
Chicken breast with peppers & potatoes in a rich tomato sauce, served with vegetables & potatoes	
POLLO CREMA.....	£13.95
Chicken breast in a mushroom, onion, paprika & cream sauce, served with vegetables & potatoes	
POLLO PEPE ROSA.....	£13.95
Chicken breast in a pink peppercorn, brandy & cream sauce, served with vegetables & potatoes	
POLLO BOSCAIOLA.....	£13.95
Chicken breast in a mushroom, garlic, rosemary & tomato sauce, served with vegetables & potatoes	

GRIGLIA (GRILL)

All our steaks are sourced locally from David Gawthorpe in Denby Dale, West Yorkshire & aged for 28 days

*Choose one complimentary side from:
Vegetables & potatoes OR mixed salad OR French fries*

BISTECCA DI MANZO ALLA GRIGLIA.....	£18.95
Prime Yorkshire 9oz sirloin steak, with sauteed mushrooms & roasted cherry tomatoes	
BISTECCA DI MANZO DOLCELATTE.....	£20.95
Prime Yorkshire 9oz sirloin steak, with sautéed mushrooms, dolcelatte cheese, & red wine jus	
FILETTO DI MANZO ALLA GRIGLIA.....	£22.95
Prime Yorkshire 9oz fillet steak, with mushrooms & roasted cherry tomatoes	
FILETTO DI MANZO BELLA ROMA.....	£23.95
Prime Yorkshire 9oz fillet steak with porcini mushroom & Barolo red wine reduction	
FILETTO DI MANZO TAGLIATA	£23.95
Prime Yorkshire 9oz fillet steak, carved on a bed of rocket & grana cheese shavings	

SAUCES

Peppercorn.....	£1.95
Diane.....	£1.95
Red wine & mushrooms.....	£1.95
Dolcelatte & cream.....	£1.95

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