

A LA CARTE

LUNCH & DINNER

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Please note, all our main dishes are served with a selection of seasonable vegetables and potatoes (Excludes Pasta, Risotto & Pizza dishes).

Relax, Unwind and Enjoy.

In bocca al lupo

Ciao *Michael*

ANTIPASTI HORS D'OEUVRES

MINISTRONE CASALINGO £4.95 (V)

The Classic Italian homemade vegetable soup

ZUPPA DEL GIORNO £4.95

Soup of the Day

PÂTÉ DELLA CASA £6.95

Our homemade chicken liver Pâté

INSALATA CAPRESE £7.95 (V)

Fresh buffalo mozzarella with sliced tomato. Dressed with fresh basil and extra virgin olive oil

CALAMARI FRITTI £7.50

Squid rings in a light batter, deep fried with tartar sauce and lemon wedge

MELANZANE ALLA PARMIGIANA £8.95 (V)

Fresh sliced aubergines, layered with fresh parmesan cheese & tomato, topped with mozzarella

CORNETTO DI SALMONE £8.95

Horn of Scottish smoked salmon stuffed with prawns and a Marie Rose sauce

MOZZARELLA FRITTA £5.95 (V)

Fresh mozzarella coated in breadcrumbs, deep fried with a savoury tomato dip

CAPELANTE DELLO CHEF £11.95

Fresh scallops "The Chef's Way"

ANTIPASTO RUSTICO (*Ideal for sharing) £9.95/*£17.95

A fantastic selection of cured Italian meats, cheeses, mixed olives & grilled marinated vegetables served with our homemade Italian bread

BRUSCHETTE BREADS

BRUSCHETTA AL POMODORO £3.95 (V)

Toasted homemade Italian bread topped with garlic & fresh basil infused tomatoes

PANE ALL' AGLIO £2.50 (V)

Garlic Bread

BRUSCHETTE MISTE £6.95 (Great as a sharer for 2) (V)

Bruschetta Mozzarella - Topped with grated cheese

Bruschetta Pomodoro - Topped with basil infused tomatoes

Bruschetta All' Aglio - Garlic Bread

CROSTINI TALEGGIO E FUNGHI £5.95 (V)

A strong Northern Italian Cheese topped with sautéed mushrooms

CROSTINI SALSICCIA E PEPPERONI £5.95

Italian sausage and peppers

CROSTINI PROSCIUTTO E MOZZARELLA £6.50

Fresh Buffalo Mozzarella with Parma ham

CROSTINI GAMBERONI E POMODORO £7.25

Sautéed King Prawns and basil infused tomatoes

FOCACCIA MICHAELANGELO £5.95

Homemade pizza bread with rosemary and rock salt

Add basil infused tomatoes £2.00

or

Buffalo Mozzarella £3.00

or both....

PASTA

RAVIOLI CON ASPARAGI E RICOTTA £12.95

Fresh pasta parcels stuffed with asparagus and Ricotta cheese, finished with an aurora sauce

LINGUINE CON ASPARAGI E GAMBERONI £12.95

Linguine pasta tossed with fresh asparagus, fresh king prawns & cherry tomatoes

TAGLIATELLE 'ROMA MIA' £10.95

"A taste of the eternal city"

PENNE CON SALSICCIA E FUNGHI PORCINI £10.95

Pasta quills tossed with Italian sausage & wild mushrooms coated with tomato sauce

SPAGHETTI FRUTTI DI MARE £15.95

Spaghetti with mixed seafood

PENNE ALL' ARRABBIATA £9.95 (V)

Pasta quills cooked with chilli, garlic & tomato

LASAGNE AL FORNO £10.95

Baked layers of pasta with Bolognese & béchamel sauce, mozzarella & parmesan cheese

PANCIOTTI MICHAELANGELO £9.95* / £14.95

Fresh filled pasta with scallops & king prawns, cooked with Aaglio, Olio, peperoncino, topped with scallops & crisp Parma ham

PIZZAS & RISOTTOS

PIZZA MARGHERITA £7.95 (V)

The classic pizza, tomato, mozzarella & fresh basil

PIZZA GALLETTO £10.95

Grilled chicken, roasted peppers and onions

PIZZA ALFREDO £10.95

A white base pizza with chicken and Parmesan

PIZZA QUATTRO STAGIONI £10.95

Four seasons pizza mushrooms, artichokes, ham and olives

PIZZA PRIMAVERA £9.95 (V)

Mixed vegetables and fresh pesto

PIZZA QUATTRO FORMAGGI £10.95

Four cheese pizza, Dolcelatte, Mozzarella, Parmigiano and Taleggio

PIZZA TRICOLORE £11.95

White base with Dolcelatte, Mozzarella, Parma ham, cherry tomatoes and fresh Rocket

PIZZA MARE £13.95

Mixed seafood pizza

PIZZA SAN CARLO £11.95

Italian sausage, salami & pepperoni

CALZONE

MARCUCCIO £12.95

Italian sausage, roast peppers and onion

RUSTICA £10.95 (V)

Vegetarian Calzone

RISOTTO

RISOTTO FRUTTI DI MARE £14.95

Rice cooked with a touch of tomato sauce, served with a selection of fresh seafood

RISOTTO MILANESE £10.95

Rice cooked with white wine, saffron & pancetta

RISOTTO VERDURA £9.95 (V)

Our mixed Greens risotto

CARNE & PESCE

MEATS & FISH SELECTION

POLLO

POLLO ALLA MILANESE £14.95

Supreme of chicken coated in breadcrumbs served with a lemon wedge. (Choose either spaghetti napolitana or vegetables & potatoes)

POLLO ALLA SICILIANA £15.95

Supreme of chicken stuffed with Parma ham and Mozzarella with a red pesto sauce

POLLO IN PADELLA £14.95

Supreme of chicken pan fired with garlic, rosemary & white wine (Goes well with spaghetti aglio, olio peperoncino)

CARNE

FILETTO ALLA GRIGLIA £24.95

Traditional grilled fillet steak (choose a sauce at the side - Pepper sauce/ Balsamic/ Blue cheese) £3.00

SCALOPINA ALLA MILANESE £18.95

Escalopes of veal dressed in breadcrumbs, pan fried & garnished with lemon wedges

SALTIMBOCCA ALLA ROMANA £19.95

Escalopes of veal topped with Parma ham & sautéed in white wine & sage
"A taste of the eternal city"

VITELLO FUNGHI E PANNA £18.95

Escalopes of veal cooked with a white wine, cream & mushroom sauce

CARNE DEL GIORNO £P.O.R

Our cut of the day

PESCE E FRUTTI DI MARE

GAMBERONI PICCANTI (*Available as a Starter) *£9.95/£18.95

King prawns sautéed in white wine, garlic and chilli

COZZE DELLO CHEF (*Available as a Starter) *£7.95/£10.95

Fresh mussels "The Chef's Way"

PESCE DEL GIORNO £P.O.R

Fish of the day

SALADS & SIDES

SALADS

INSALATA AZZURRA £7.95

Salad tossed with Dolcelatte cheese, crisp pancetta and walnuts

INSALATA DI POLLO £10.95

Homemade chicken salad

INSALATA MISTA £3.95

Chef's own mixed salad - "Great as a side dish"

INSALATA DI POMODORO £3.10

Tomato & onion salad - "Great as a side dish"

INSALATA RUCOLA E PARMIGIANO £4.95

Rocket and Parmesan salad

SIDES

STRACCETTI £3.50

Strips of pizza dough, deep fried, topped with tomato & parmesan cheese

PATATINE FRITTE £3.00

Chips

SPINACI £3.50

Fresh spinach

VEGETALI DEL GIORNO £3.50

Fresh vegetables of the day

ASPARAGI £3.50

Fresh asparagus

DOLCE & ACCOMPAGNAMENTO

DESSERTS & ACCOMPANIMENTS

DOLCE

CIOCCOLATO FONDENTE CALDO £7.95

A hot chocolate fondant

PROFITEROLES £5.95

An Italian twist on a French classic!

GELATI ASSORTITI £4.50

Assorted Ice cream (Please ask staff for flavours)

AFFOGATO AL CAFFE £4.95

Vanilla Ice cream 'drowned' in fresh coffee

BABA' AL RUM £5.95

Italian sponge soaked in sweet rum, served with ice cream

TIRAMISU £5.95

Layers of sponge soaked in coffee liqueur, filled with Mascarpone semifreddo & lightly dusted with real cocoa

TORTA DI FORMAGGIO £5.95

Homemade cheesecake (Please ask for flavours)

FORMAGGI ASSORTITI £7.95

Cheese board

PANNACOTTA £5.95

Classic Italian dessert (Please ask for details)

ACCOMPAGNAMENTO

BICERIN £2.95 (25ml)

A northern Italian, rich chocolate dessert wine, goes well with the "GELATO"

FRANGELICO £3.10 (25ml)

Goes well with either the "TIRAMISU" or "TARTUFO NERO"

VIN SANTO £4.95 (125ml)

Another perfect Italian dessert wine

E PER FINIRE AND TO FINISH

MOCHACCINO £2.65

Chocolate, espresso and hot milk

NUTELLACCINO £3.10

Nutella espresso, hot milk and topped with homemade whipped cream

ESPRESSO £1.85

DOPPIO ESPRESSO £2.80

CAPPUCCINO (Regular) £1.95

CAPPUCCINO (Large) £2.95

DECAFFEINATO £2.20

Decaffeinated coffee

CIOCCOLATA CALDA £2.50

Hot chocolate

TEIERA PER UNO £1.85

Tea for one

SPECIAL TEAS FROM £2.20

(Earl grey, green tea, peppermint, camomile etc.)

CAFFE AL LIQUORE £5.50

Liqueur coffee

CAFFE CORRETTO £3.30

Shot of espresso topped up liqueur

Also ask what flavours we have for your coffees (vanilla, hazelnut, cinnamon etc.) an extra £0.50p