

Ala Carte Menu



Wine Bar & Restaurant

Starters

Fresh Green olives (V)	£4.25
Garlic bread (V) <i>Homemade pizza bread with garlic butter</i>	£4.25
Soup of the day <i>(please ask a waiting staff)</i>	£4.95
Bruschetta (V) <i>Fresh cherry tomatoes, garlic, fresh basil & olive oil served on toasted bread</i>	£4.95
Focaccia Italiana (V N) <i>Tomato sauce, garlic, fresh cherry tomato, buffalo cheese, rocket & pesto</i>	£5.75
Funghi e Ricotta (V)	£5.75
<i>Flat mushroom, grilled, filled with creamy ricotta cheese garlic & spinach, served on pomodoro sauce</i>	
Salsicce Ripiene	£5.95
<i>Sliced Cumberland sausage pan fried and tossed in garlic & balsamic marinade, served on rocket leaves with shaved parmesan</i>	
Calamari Fritti <i>Crusted fried calamari with homemade tartar sauce</i>	£5.95
Bianchetti <i>Deep fried whitebait with homemade tartar sauce</i>	£5.95
Melenzana Alla Parmiggiana (V)	£5.95
<i>Sliced aubergine layered in tomato sauce topped with parmesan cheese & baked in the oven</i>	
Crostini Caprino (V) <i>Roasted cherry tomato with garlic, basil & goat's cheese on toasted bread</i>	£6.45
Bocconcino de Mozzarella e Prosciutto	£6.95
<i>Lightly grilled buffalo mozzarella cheese wrapped in Parma ham, served with rocket, sun blushed tomato & olive oil drizzle</i>	
Prosciutto E Melone <i>Finest cured Parma ham with slices of melon</i>	£6.95
Cozze Marinara (S) <i>Mussels sautéed in oil, garlic, white wine & chilli, coated in pomodoro sauce</i>	£6.95 / £13.95
Gamberoni (S) <i>Shell on King prawns with garlic, white wine, chilli & parsley, served with bread</i>	£7.95 / £14.95

N- nuts, V- vegetarian S-shellfish

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Sharing platters

Antipasto Rustico (For two)

£15.95

Cured meat board served with olives, grilled artichoke hearts, sun-blushed tomatoes & rosemary focaccia

Fritto Misto di Mare (S) (For two)

£15.95

Selection of deep fried whitebait, squid & prawns in light batter, served with tartar sauce, sweet chilli dip & garlic bread

Cheeseboard (V)

£7.45

Your choice of three cheeses from our artisan award winning cheese selection served with fig chutney, walnuts, celery & biscuits

Add another cheese for £2.50

Cheese Selection

<p>1) Wigmore Large (Village Maid Cheese, Berkshire) Wigmore cheese is produced by Village Maid Cheese at the village of Risley in Berkshire and made by Anna and Andy Wigmore from ewe milk. They make creamy and crumbly cheese with a bloomy natural rind. It is an artisan cheese, which takes 8 weeks to fully ripen. With 48% fat, it has a mild, fruity and sweet flavour with a slightly yeasty aroma depending on seasons. Wigmore goes well with Cabernet Merlot. The cheese has won many Gold Medals at the British Cheese Awards.</p>	<p>4) Olde Sussex (The traditional Cheese Dairy, Stonegate, East Sussex) Award winning traditional hard British farmhouse cheese, made with free range raw cow's milk. Deep rich, creamy & tangy flavours, superbly butter rich in colour. Unpasteurised, suitable for vegetarians.</p>
<p>2) Alsop & Walker Camembert (Mayfield, East Sussex) – A traditional hand-made camembert style cheese, soft & creamy with a beautiful mildness. Made from pasteurised cow's milk.</p>	<p>5) Isle of Wight Blue (The Isle of White Cheese Co.) – Naturally rinded soft cheese, made with pasteurised milk. Being naturally rinded, it is covered in green, blue, grey & white moulds. These give cheese bags of character. Best English cheese at the World Cheese Awards 2007.</p>
<p>3) Flower Marie (Greenacres Farm, East Sussex) Soft white sheep milk cheese made from raw unpasteurised milk. Mushroomy, sweet & slightly citrusy in flavour. As it ages, Flower Marie develops more intense flavours but also softens down. The name Flower Marie is inspired from the Corsican sheep cheese "Fleur de Maquis". Suitable for vegetarians.</p>	<p>6) Tunworth (Hampshire) Made by Stacey Hedges and Charlotte Spruce in Herriard, Hampshire. An English Camembert good enough to make a Frenchman weep: vegetal, porcini-flavoured and intense. The Courtyard Dairy selects only particular Tunworths that are more wrinkled, for a more intense flavour. Tunworth was awarded Supreme Champion Cheese 2013 (British Cheese Awards).</p>

Salads

Starter

Main

Insalata dell'ortolano

£7.95

£11.95

Baby spinach leaves, sliced avocado, smoked pancetta & parmesan shavings tossed in a honey & mustard dressing

Insalata Caprese (V)

£7.95

£11.95

Buffalo mozzarella, tomatoes, mixed salad leaves, fresh basil, oregano & olive oil

Insalata Caprino

£7.95

£11.95

Warm goat's cheese on toast, rocket salad, dry cured speck, sun blushed tomato & balsamic reduction

Insalata di Pollo

£8.95

£12.95

Grilled chicken, mixed salad leaves, parmesan shavings, croutons & Caesar's dressing

Tonno Fagioli

£8.95

£12.95

Mixed salad leaves, tuna, red onion, cherry tomato, borlotti beans, egg & Italian dressing

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Main courses: Meat

Pollo Piccante

Fresh chicken breast cooked with chilli, onion, sweet peppers & garlic served with seasonal vegetables & new potatoes

£13.95

Pollo Montecassino

Fresh chicken fillet coated in our spicy parmesan breadcrumbs topped with thinly sliced dry cured ham & mozzarella served with fries & salad tossed with Italian dressing

£14.95

Scaloppa Alla Milanese

Veal escallop in breadcrumbs served with spaghetti in Napoletana sauce (tomato, garlic, herbs)

£14.95

Fegato Venere

Pan fried calf's liver & bacon served with mashed potatoes

£14.95

Anatra Al Miele

Pan fried duck breast in red wine, honey & peppercorn sauce served with vegetables & mashed potatoes

£14.95

Tibia d'agnello al Vino Rosso

Lamb shank braised in red wine, mint & garlic served on a bed of mashed potatoes with seasonal vegetables

£16.95

Fracosta Alla Griglia

Grilled Scottish sirloin steak (10oz) served with roasted flat mushroom, fries & rocket garnish

£17.95

Filetto Alla Griglia

Grilled Scottish fillet steak (8oz) served with roasted flat mushroom, fries & rocket garnish

£23.95

Steak Sauces

Pepe sauce: *green peppercorn, cream & brandy*

Pizzaiola sauce: *capers, olives, anchovies & tomato*

Mustard sauce: *wholegrain mustard, Dijon, shallot, tarragon & cream*

£1.95

Main courses: Fish

Spigola alla Acqua Pazza

Filleted sea bass cooked in white wine with cherry tomatoes, garlic & parsley served with vegetables & new potatoes

£14.45

Salmon Alla Griglia

Grilled fillet of salmon with new potatoes tossed with butter & fresh dill, rocket & cherry tomato salad

£14.95

Tagliatelle Portofino (S)

Tiger prawns, fresh chilli, garlic, white wine, spinach, parsley, cherry tomato & courgette ribbon topped with fillet of sea bass

£17.95

Sides

Mixed salad / Tomato & onion salad / Mashed potatoes / Fries / Garlic spinach / Seasonal vegetables / Sautéed mushrooms / Rocket with parmesan cheese / Rice

£3.50

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Pizza

Margherita (V) <i>Mozzarella, tomato sauce & herbs</i>	£7.95
Siciliana <i>Mozzarella, tomato sauce, capers, ham, anchovy, olives, garlic & herbs</i>	£9.95
Francescana <i>Mozzarella, tomato sauce, mushroom, ham & olives</i>	£9.95
Campagnola <i>Mozzarella, tomato sauce, chicken, mushrooms, garlic & herbs</i>	£9.95
Fiorentina <i>Mozzarella, tomato sauce, egg, spinach, garlic, olives & herbs</i>	£9.95
Peperoni <i>Mozzarella, tomato sauce, pepperoni & herbs</i>	£10.45
Prosciutto <i>Mozzarella, tomato sauce, Parma ham, fresh rocket & herbs</i>	£10.95
Vegetariana (V) <i>Tomato, Goat's cheese, grilled vegetables: peppers, courgette, mushrooms, red onion, cherry tomato, garlic, olives & herbs</i>	£10.95
Quattro Stagioni <i>Mozzarella cheese, tomato, ham, mushrooms, olives, artichoke & herbs</i>	£10.95
Tonno Cipole <i>Mozzarella, tomato sauce, tuna, red onion, garlic & fresh chilli</i>	£10.95
Calzone Rialto <i>Folded pizza with mozzarella cheese, tomato, ham, ricotta & herbs</i>	£10.95
Suprema Piccante <i>Mozzarella cheese, tomato, ham, pepperoni, beef, peppers, chilli & olives</i>	£11.95

Extra toppings £1.50

Pasta (Gluten free pasta £1.00 extra)

Spaghetti

Alla Bolognese <i>our own special recipe with minced beef, Chianti & pomodoro sauce</i>	£10.95
Alla Carbonara <i>bacon, cream, egg & parmesan cheese</i>	£10.95
Alle Vongole (S) <i>clams, garlic, white wine, chilli, cherry tomato & rocket</i>	£11.95
Del Mare (S) <i>prawns, squid, mussels, clams in olive oil, chilli, white wine and garlic, tossed with a touch of tomato sauce</i>	£12.95

Tagliatelle

Al Amatriciana <i>tomato, shallots, garlic, bacon and chilli sauce</i>	£10.95
Pollo Funghi <i>pieces of chicken with a hint of garlic, fresh spinach, mushrooms & creamy pomodoro sauce</i>	£10.95
All salmone e asparagi <i>fresh salmon, white wine, garlic, cream & fresh dill with asparagus</i>	£12.95

Penne

Arrabiata (V) <i>tomato, garlic, shallots, olives & chilli sauce</i>	£9.95
Gorgonzola <i>creamy gorgonzola cheese sauce, topped with rocket & Parma ham</i>	£10.95
Alla Rusticana <i>pieces of chicken, broccoli, garlic, gorgonzola cheese, white wine & cream</i>	£10.95

Al Forno

Crespoline Fiorentina (V) <i>Rolled home-made pancake with Ricotta cheese & spinach served with cream & tomato sauce</i>	£9.95
Lasagne <i>layers of pasta with Bolognese, béchamel, tomato sauce & mozzarella cheese, served with fries & salad garnish</i>	£10.95

Risotto

Alla Primavera (V) <i>courgette, spinach, peas, asparagus & broccoli in cream, garlic, parmesan & thyme sauce</i>	£10.75
Pollo E Funghi <i>traditional Italian risotto with fresh chicken, mushrooms, white wine, cream & parmesan cheese, garnished with rocket & sun blushed tomato</i>	£11.95
Capesante E Gamberi (S) <i>traditional Italian risotto with scallops, prawns, saffron, peas, fresh mint, garlic & touch of cream</i>	£13.95

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