

BUCATINI

PANE

BAKED PANINO With olive oil & balsamic dip	3.95
GARLIC PIZZA BREAD	5.95
GARLIC PIZZA BREAD WITH CHEESE	6.95
GARLIC PIZZA BREAD WITH TOMATO	6.95
GARLIC PIZZA BREAD WITH ROSEMARY & ONION	6.95
PITTED BLACK MARINATED OLIVES	3.95
BRUSCHETTA Fresh tomato, red onion, fresh basil & olive oil.	5.95

PRIMI PIATTI

MINISTRONE Traditional Italian soup made with garden vegetables.	5.95
INSALATA GAPRESE Fresh mozzarella, tomatoes, olive oil and basil dressing.	6.95
OPPA GAMBERETTI Traditional prawn cocktail, Marie Rose sauce, lettuce, bread.	7.95
GAPRINO Goats cheese over marinated beetroots in thyme vinaigrette.	6.95
FUNGHI ALL'AGLIO Breaded flat mushroom served on leaf salad with garlic mayonnaise & parsley dip.	6.95
MOZZARELLA FRITTA Golden fried mozzarella coated with breadcrumbs parmesan cheese and herbs served with napolitana sauce	6.95
PATE DI FEGATO Duck and pork liver pate served on panini toast and caramelised red onion.	6.95
GALAMARO FRITTI Fried floured fresh squid, served with a sweet chilli dip.	8.95
BIANGHETTI Golden Fried Breaded whitebaits with pink mayo dip.	6.95
GAMBERONI King prawns in light tomato sauce.	8.95

PIZZE Our pizza's are 12 inch, with tomato sauce, mozzarella-
Gluten free available +£2.00

PIZZA MARGHERITA Mozzarella cheese.	10.95
PIZZA NAPOLITANA Capers, black olives and anchovies.	12.45
PIZZA PEPPERONI Pepperoni, fresh chillies.	11.95
PIZZA CARNE MISTI Pepperoni, salami, ham.	12.95
PIZZA HAWAIIAN Pineapple, ham.	12.45
PIZZA PROSCIUTTO E FUNGHI Tomato sauce, mozzarella, mushroom & ham.	12.45
PIZZA TONNO Tuna, red onion, sweetcorn.	12.45
PIZZA POLLO Chicken, green peppers, chillies, onions.	12.45
PIZZA PARMA Parma ham, rocket.	12.95
PIZZA FORMAGGIO DI CAPRA Goat's cheese, cherry tomatoes, rocket.	12.45
PIZZA VEGETARIANO Red onion, mushroom, peppers and black olives.	12.45

Extra Vegetable Toppings +£1.00 Others +£2.00 Per Item

PASTE

We also offer Gluten Free Penne

SPAGHETTI BOLOGNESE 100% British prime minced beef Ragu.	12.50
SPAGHETTI CARBONARA Pan fried with bacon and fresh cream.	12.50
SPAGHETTI PESCATORE Garlic, onion, cherry tomatoes, parsley, olive oil, white wine, mussels meat, calamari, king prawns and a touch of tomato sauce.	16.95
TORTELLINI VERDE Green Sauce made from Courgette, Spinach, Garden Peas, White Sauce & Green Pesto.	12.50
TORTELLINI POMODORO Traditional Rich Tomato Sauce.	12.50
TAGLIATELE SALMONE Diced fresh salmon, garlic, cherry tomato and fresh cream sauce.	16.95
TAGLIATELE GAMBERONI King prawns, garlic, white wine, red onion and tomato sauce.	16.95
TAGLIATELE FUNGHI White wine, mushroom, garlic, parsley and cream sauce.	12.50
PENNE POLLO Diced chicken breast, cream, onion, garlic, white wine, parsley.	12.50
PENNE GIARDINIERA Pesto flavoured vegetables and tomato sauce.	12.50
GNOCCHI BOLOGNESE 100% British Prime Minced Beef Ragu.	12.50
LASAGNA CLASSICA Cooked to order prime minced beef ragu, béchamel, layers of pasta sheets.	13.50
GANELLONI Filled pasta tube with ricotta cheese and spinach, topped with tomato and bechamel and baked with mozzarella.	13.50

INSALATE

INSALATA DI POLLO Cajun spiced grilled chicken fillet with mixed salad, green beans, new potatoes, red onions & dressing.	13.95
INSALATA DI GAPRINO A salad made with thyme vinaigrette marinated beetroot, mixed lettuce and baked goats cheese.	13.95
INSALATA DI TONNO Tuna salad, tomato, cucumber, new potatoes, red onion, lettuce with mayonnaise dressing.	13.95

SECONDI PIATTI

SALMONE Scottish salmon with a sauce of cherry tomatoes, garlic, red onion and prawns. With fries & green beans.	17.95
MAIALE MARSALA Escalope of pork fillet served with a demi glace mushroom and red wine sauce, with fries & green beans.	17.50
AGNELLO Slow cooked lamb shank with chef's special minted tomato / gravy. With fries and green beans.	18.95
POLLO VALDOSTANA Chicken breast baked with ham, mozzarella cheese and served in a tomato sauce. With fries and green beans.	16.95
POLLO MILANESE Chicken breast coated in breadcrumbs fried and served with spaghetti tomato sauce.	16.95

SIDES

MISTI - English side salad	5.95
PATATE FRIES - Fries.	3.95
RUCOLA - Rocket, tomato & red onion salad.	5.95
POMODORO - Tomato & red onion salad.	5.95

BUCATINI

WHITE WINE

PINOT GRIGIO 175ml **7.50** 250ml **8.50** Bottle **23.95**
Soft, Fruity & dry with a Mineral finish.

VERDICCHIO DOCG **25.95**
Mineral fresh with great diversity of fruit.
Dry on Palate and Refreshing.

SAUVIGNON **23.95**
Full varietal flavours, dry & clean with the classic hint of Gooseberry.

GAVI DI GAVI **30.95**
Scented & delicate, with hints of lime zest & tropical fruits,
a lovely zip & verve on the palate.

RED WINE

MONTEPULCIANO 175ml **7.50** 250ml **8.50** Bottle **23.95**
Well structured, soft & velvety.

PRIMITIVO **27.95**
Rich yet crisp, smooth, with distinct sweet Berry flavours.

CHIANTI **28.95**
Full bodied with scents of Violets & vanilla. Elegant & smooth.

VALPOLICELLA DOC **25.95**
ruity and medium bodied with a characteristic floral,
Reminiscent cherry blossom.

MERLOT LGT **24.95**
A persistent aromatic bouquet, flavours of soft ripe fruits,
well rounded with good structure.

ROSE WINE

ZINFANDEL 175ml **7.50** 250ml **8.50** Bottle **23.95**
Smooth & easy drinking. Rich & fruity flavours with a
pleasing aftertaste.

PINOT GRIGIO BLUSH 175ml **7.50** 250ml **8.50** Bottle **23.95**
Rich & fruity flavours of red Cherries & Strawberries,
dry with an intense lingering taste.

PROSECCO

PROSECCO Glass **7.95** Bottle **27.95**
Notes of freshly baked bread, Apple, Pear & Peach.
Fresh & full flavoured.

COCKTAILS / APERITIFS

BELLINI **8.95**
Peach Juice & Prosecco.

APEROL SPRITZ **9.95**
Aperol & Prosecco with a dash of Soda.

NEGRONI **9.95**
Campari, Gin, Vermouth Rosso.

NEGRONI SBAGLIATO **9.95**
Campari, prosecco & Vermouth Rosso.

LIMONCELLO SPRITZ **9.95**
Limoncello & Prosecco with a dash of Soda.

WHITE WINE SPRITZER **9.95**
White Wine with Soda or Lemonade.

PINOT GRIGIO SPRITZER **9.95**
Pinot Grigio Blush with Soda or Lemonade.

BEERS & CIDERS

MORETTI - Draught Schooner **5.95**

ALCOHOL FREE **4.50**

CIDER **5.95**

FRUIT CIDER **5.95**

JOHN SMITHS **5.95**

SOFT DRINKS

LIMONATA - San Pellegrino **3.75**

ARANCIATA - San Pellegrino **3.75**

POMEGRANATE & ORANGE - San Pellegrino **3.75**

SODA WATER **3.75**

ROCHETTA STILL - Italian Mineral Water 50cl **3.95**

BRIO SPARKLING - Sparkling Water 50cl **3.95**

TONIC WATER **3.75**

LEMONADE **3.75**

COCA COLA - Original **3.75**

COCA COLA - Zero **3.75**

ORANGE JUICE **3.75**

APPLE JUICE **3.75**

PEACH - Nectar **3.75**

SPIRITS & LIQUORS

AMARETTO - 25ml **4.25**

LIMONCELLO - 25ml **3.75**

SAMBUCA - 25ml **4.25**

GRAPPA - 25ml **4.25**

VECCHIO ROAGNA - 25ml **4.75**

AMARO MONTENEGRO - 25ml **4.25**

MARTINI ROSSO - 50ml **4.75**

APEROL - 50ml **5.25**

FRANGELLO - 25ml **4.25**

CAMPARI - 25ml **4.25**

KAHULA - 25ml **4.25**

TIA MARIA - 25ml **4.25**

MALBU - 25ml **4.25**

ARGHERS - 25ml **4.25**

BAILEYS - 50ml **4.75**

PINK GIN - 25ml **4.25**

BOMBAY SAPHIRE - 25ml **4.25**

GIN - 25ml **4.25**

VODKA - 25ml **4.25**

WHITE RUM - 25ml **4.25**

DARK RUM - 25ml **4.25**

SPICED RUM - 25ml **4.25**

BRANDY - 25ml **4.25**

WHISKEY - 25ml **4.25**

JACK DANIELS - 25ml **4.25**

We recognise the seriousness of food intolerances and allergies & Due To This We recommend that you Inform us before you place an order to Make Us Aware of any food allergies that you or your guests may have. All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.