

Breads & Oils

Bowl of Olives (V) <i>Our own mix of italian rustica & campagnola green and black olives</i>	£2.95
Mixed Platter to share (V) <i>A selection of garlic ciabatta, garlic ciabatta with cheese and bruschetta</i>	£4.95 p.p.
Garlic Ciabatta (V) <i>Baked in our pizza oven with virgin olive oil, garlic and Italian herbs</i>	£3.95
Garlic Ciabatta with Cheese (V) <i>Topped with a mixture of finest mozzarella and English cheddar for taste</i>	£4.95
Bruschetta(V) <i>Crisp croutons of Italian bread topped with chopped tomatoes, fresh basil and drizzled with virgin olive oil</i>	£4.95
Bread & Oil (V) <i>Fresh baked ciabatta served with virgin olive oil and balsamic dip</i>	£3.95

Appetisers

Soup of the Day <i>Freshly made soup served with crusty bread</i>	£4.50
Antipasto Misto (V) <i>A platter of italian cold hors d'oeuvres, choose between a meat, vegetarian or mixed platter</i>	£7.95
Melon and Parma Ham <i>Slices of chilled melon interweaved with wafer thin parma ham</i>	£6.55
Sweet Tomato Basil and Mozzarella Salad (V) <i>Slices of tomato, finest buffalo mozzarella and fresh basil served with an italian dressing</i>	£6.55
New Insalata Caesar (V) <i>Cesar salad with crispy pancetta and shaved parmigiano <i>Why not add hot grilled chicken for just £2.50</i></i>	£5.25
Pate di Casa <i>An ardennes style pork pate served with a side salad and warm crusty bread</i>	£6.55
Spinach and Goats Cheese Tartini (V) <i>A hot spinach tart topped with goats cheese served with mixed leaves and plum chutney</i>	£6.95
Funghi Ripieni Piedmontese (V) <i>Field mushrooms grilled in garlic butter stuffed with breadcrumbs topped with melted swiss cheese, served with mixed leaves and plum chutney</i>	£6.95
Calamari Fritti <i>Crisp deep fried rings of baby squid served with mixed leaves and a zesty lemon mayonnaise</i>	£6.95
Fritto Misto (V) <i>Sticks of fresh vegetables deep fried in a crisp light batter served with a sun dried tomato and garlic mayonnaise</i>	£6.95
Melanzana di Avelino (V) <i>Sliced aubergine layered with tomato sauce, cream and cheese then oven bake</i>	£7.95

Pizza Classico

Hand thrown thin crust pizza
made from the finest napolina flour

Margarita (V) <i>Tomato, mozzarella and italian herbs</i>	£8.95
Capriciosa <i>Ham, mushrooms, onion, black olives</i>	£9.95
Giardino (V) <i>Tomato, mozzarella, mushrooms, peppers, artichokes and oregano</i>	£9.95
Marinara <i>Assorted seafood with anchovies and a hint of garlic and chilli</i>	£10.95
Bridge Special <i>Chicken, field mushrooms, rosemary, pepperoni, mozzarella and cherry tomato</i>	£10.95

Pasta and Bisotto

Gluten free pasta available

	Starter / Main
Penne Napolitana (V) <i>Tubes of pasta served with a tomato and basil sauce</i>	£5.45 / £9.45
Spaghetti Bolognese <i>Spaghetti served with a rich minced beef, red wine and tomato sauce</i>	£5.95 / £9.95
Fettuccini Carbonara <i>Ribbons of pasta served with pancetta and mushrooms bound in a cream sauce</i>	£6.95 / £11.95
Pasta Val d'Austa <i>Our family recipe tubes of pasta sautéed with pancetta, mushrooms, fresh chillies finished in a tomato, and cream sauce</i>	£6.95 / £11.95
Lasagne Verdi al Casalinga <i>The return of our classic oven baked lasagne spinach lasagne layered with a rich meat sauce, fresh herbs, cream and cheese</i>	£6.95 / £11.95
Pasta Primavera al Forno (V) <i>Tubes of pasta oven baked with sautéed zucchini, red peppers, fresh chillies, sliced egg, tomato sauce and buffalo mozzarella</i>	£6.95 / £11.95
Linguini Marinara <i>Flat spaghetti served with fresh mixed seafood, king prawn, fresh shell fish, tomato, white wine, garlic and italian herbs</i>	£7.95 / £12.95
Risotto con Funghi Piedmontese (V) <i>Finest arborio rice cooked with wild mushrooms and white wine finished with crème fraiche and fresh parmesan</i>	£6.95 / £11.95
Risotto con Zuccha (V) <i>Finest arborio rice cooked with sautéed roasted pumpkin, tomato and white wine finished with crème fraiche and fresh parmesan</i>	£6.95 / £11.95
Paella di Casa <i>Paella rice cooked with saffron, pieces of chicken, chorizo sausage, shrimp, king prawn, mixed seafood, shellfish and white wine</i>	£7.95 / £12.95

Fish

Fresh Fish of the Day <i>See blackboard for today's selection</i>	
New Cozze Marinara <i>Mussels with garlic, tomato, chilli, white wine and herbs Main course portion served with frites</i>	£6.95/£12.95
New Cozze Vino Bianco <i>Mussels in white wine with garlic and cream Main course portion served with frites</i>	£6.95/£12.95
Seafood Cassolet <i>Chunks of white fish and mixed shellfish slow cooked with white wine and herbs, served with bread</i>	£14.95
Gamberoni al Vesuvio <i>10 king prawns cooked in a spicy tomato, white wine, garlic, chilli sauce and served on a wild mushroom and petit pois risotto</i>	
6 Prawns (Starter Size)	£9.95
10 Prawns (Main course, served with vegetables)	£19.95
Gamberoni Amalfitana <i>King prawns, grilled with garlic butter, herbs and flamed with lemons liqueur</i>	
6 Prawns (Starter Size)	£9.95
10 Prawns (Main course, served with vegetables)	£19.95

Main Meals

All Main dishes are served with vegetables and potato of the day or a mixed salad and potatoes unless otherwise stated

Bistecca Fiorentina Grilled Rump Steak 10oz <i>Served with chery tomatoes and grilled mushrooms, sauce options below A choice of sauces just add £2.50</i>	£14.95
Pizziola Green and red peppers, mushrooms and tomato sauce	
Funghi Wild mushrooms, cream and brandy	
Gorgonzola Creamy Italian blue cheese sauce	
Fillette di Gorgonzola a Prosciutto con Figgj <i>Fairford's Milton Farm or Scotch Aberdeen Angus Fillet steak wrapped in palma ham topped with melted blue cheese served with a rich fig sauce</i>	£19.95
Fillette Rossini – Bridge Style <i>Fairford's Milton Farm or Scotch Aberdeen Angus Fillet steak on a bed of oyster mushrooms topped with pate served with a rich madera sauce</i>	£19.95
New Scaloppini di Maiale ala Zingara <i>Locally reared pork escalope medallions Served in a zesty lemon and ginger sauce</i>	£12.95
New Scaloppina di Maiale ala Milanese <i>Locally reared pork escalope breaded and pan fried Served with spaghetti in tomato sauce</i>	£12.95
Chicken Parmagiana <i>Breast of corn fed chicken wrapped in parma ham served with a Tomato and white wine sauce, topped with melted cheese</i>	£14.95
Involtni di Pollo Gorgonzola (new recipe) <i>Breaded breast of chicken stuffed with roasted peppers Wrapped in parma ham, served with a creamy blue cheese sauce</i>	£14.95
Slow Roasted Duck Agrodolce <i>Half a barbery duck, slow roasted and served with a sweet and Sour plum sauce</i>	£16.95
Tuscan Bean Cassoulet Ciotola del Pane (V) <i>Five varieties of tuscan beans slowly cooked in a rich red wine vegetable & tomato cassoulet served in a crusty bread bowl topped with a drizzle of crème fraiche</i>	£12.95