



Menu

Antipasti

Antipasto di Mare

Delicious blend of fresh marinated swordfish, salmon, cod, tuna and anchovies £11.00

Carpaccio di Tonno

Thin slices of fresh tuna marinated in olive oil, lemon juice, capers and peppercorn.
Served with rocket and cherry tomatoes £12.00

O'Cuoppo Napolitano

Fried tuna, swordfish, white bait, sea bass, calamari and prawns £12.50

Gamberoni alla Griglia

Mediterranean prawns with hot garlic sauce £11.50

*Melanzane Parmigiana

Aubergine with mozzarella, tomato and herbs baked in the oven £10.00

*Mozzarella Caprese

Mozzarella and tomato served with fresh basil £10.50

Pate della Casa

Chef's home made pate £10.50

Prosciutto e Melone

Finest parma ham with melon and marinated artichokes £11.00 

Pasta

If starter dish, £3.00 less

Scialatelli Don Giovanni

Traditional hand made pasta with scampi, lobster and mediterranean prawns in a provincial sauce £18.00

Scialatelli Carbonara

Traditional hand made pasta tossed with bacon, egg yolk, cream and parmesan £16.00

Scialatielli ai Frutti di Mare

Traditional hand made pasta from the Amalfi coast served with mixed shellfish, white wine, parsley, garlic and olive oil £18.00

Spaghetti alla Bolognese

Spaghetti with Italy's most famous sauce £16.00

Spaghetti alla Vongole

Spaghetti with baby clams, garlic and white wine sauce - Amalfi style £17.00

**Spaghetti aglio e Olio*

Spaghetti sauted with garlic, black olives, parsley and olive oil £16.00

Lasagne al Forno

Home made lasagne £16.00

**Cannelloni Fiorentina*

Cannelloni pasta filled with spinach, bechamel, mozzarella and parmesan cheese £16.00

Carne (Beef)

Filetto Funghi del Bosco

Fillet steak cooked with wild porcini mushrooms and red wine sauce £26.50

Filetto Pepe Verde

Fillet steak with cream, brandy and green peppercorn sauce £26.50

Filetto al Gorgonzola

Fillet steak served with mild blue cheese, cream and brandy £26.50

Filetto Diana

Fillet steak cooked with onion, mushrooms, french mustard, worchester in a brandy and red wine sauce £28.00

Beef Campagnola

Strips of tender beef fillet cooked with senape, mushrooms, onions, brandy, red wine and a hint of cream £22.50

Vitello Funghi e Crema

Escalope of veal with mushrooms, cream and white wine £16.50

Vitello alla Parmigiana

Escalope of veal wrapped with aubergine, mozzarella, tomato and italian herbs £16.50

Fegato Veneziana

Strips of tender calf's liver cooked with onions and white wine £19.00

Fegato Paesana

Calf's liver pan fried with parma ham, garlic and white wine £19.00

Fegato alla Griglia

Grilled calf's liver with sage £18.50

Pesce (Fish)

Spigola Don Giovanni

Fillet of sea bass cooked in a creamy lobster sauce with prawns and smoked salmon £19.50

Gamberoni all' Italiana

Grilled mediterranean prawns, topped with hot garlic butter £19.50

Branzino Capri

Fillet of sea bass topped with crushed potato mint and pepper.
Served on a bed of spinach puree £19.50

Branzino all' Aqua Pazza

Fillet sea bass baked in foil with red onion, cherry tomatoes, capers, garlic, white wine and herbs £19.50

Sogliola alla Griglia

Grilled Dover sole £19.50

Grigliata di Pesce

A selection of fresh grilled mixed fish (For 2 people) £44.00

Tonno alla Griglia

Fresh grilled tuna steak served with fresh herbs and olive oil £19.50

Pesce Spada alla Griglia

Swordfish, grilled with a hint of vinegar wine and mint £19.00

Extras @ to follow

Legumi del Giorno

Selection of fresh vegetables of the day £3.00

Zucchini Fritti

Fried corgettes in flour £3.00

Spinaci del Giorno

Spinich sauted with garlic and chilli £3.50

Rucola @ Parmigiano

Rocket and parmisan £4.00

Insalate

Mixed or plain salads £4.00

Pomodoro @ Cipolla

Tomato and onion £3.50

Dolce dal Carrello

Sweet from the trolley from £5.50

Allergens



glutine uova arachidi latte sedano crostacei pesce
glutens eggs peanuts milk celery crustations fish



lupini molluschi frutta a senape semi do solfiti soia
lupin molluscs guscio mustard sesamo solphites soya
tree nuts sesame

* Indicates vegetarian dishes

Gluten free and vegetarian menus
available on request