

RISOTTO SELECTION

ALL RISOTTO'S ARE MADE TO ORDER,
USING CARNOROLI RICE, BUTTER, OLIVE OIL & VEGETABLE STOCK
CHOOSE FROM THE FOLLOWING -

Funghi e Pollo Risotto

Wild mushrooms, chicken, tomatoes, garlic and parmesan cheese.
finished with fresh basil (GF)

£13.45

Risotto de Mer

Crayfish tails with chopped tomatoes, dill, and
marscapone cheese, topped with king scallops (GF)

£14.95

Risotto Vegetariano (V)

Sun dried tomatoes, roasted peppers, courgettes &, aubergine
finished with fresh basil and topped with parmesan cheese. (GF)

£12.45

Risotto al Tonno

Fresh Chargrilled tuna on a pea & mint risotto,
finished with salsa verdie (GF)

£14.95

Side Salads

Caesar salad, lettuce with anchovies, parmesan
shavings, bread croutons & ceasar dressing

£3.95

Tomato ,mozzarella and basil salad, olive oil dressing

£4.75

Tossed salad with olive oil dressing

£3.50

INSALATA // SALADS

Caesar Salad

Chicken, bacon, anchovies, avocado & croutons served on a bed of gem lettuce & tomato salad,
topped with fresh parmesan cheese & Caesar dressing -(GF without croutons)

£14.45

Tonno Basilica

Fresh tuna steak (seared), marinated in a mix of basil, lemon juice, & chilli,
chargrilled and served on a mixed leaf salad with cherry tomatoes,
served with tomato brushcetta (GF brushcetta)

£14.75

ANTIPASTO // STARTERS

Homemade Soup of the day, please ask £4.95 (GF)

Funghi Pomodoro (V)

Fresh mushrooms in garlic, tomato & cream topped with mozzarella and grilled (GF) £6.45

Melazane Capra (V)

Grilled aubergines, courgettes & peppers, in tomato sauce, topped with mozzarella and goats cheese, then baked (GF) £6.75

Wild Mushrooms Risotto Cakes (V)

Wild mushroom risotto cakes coated in breadcrumbs, filled with morbidello cheese served with salad garnish and pesto sauce topped with shavings of parmesan £6.75

Insalata di Tonno e Fagioli

Fresh char grilled tuna steak, topped with olive oil, balsamic vinegar & ginger, served on bed of lettuce & cannellini beans - (GF) £7.75

Cozza (Mussels)

Mussels cooked in garlic, cream, parsley & white wine - £7.95

Bresaola

Thin slices of cured beef, with fresh rocket & shavings of fresh Parmesan, basil & olive oil (GF) £7.95

Fico

Fresh figs filled with gorgonzola cheese, wrapped in parma ham, then baked, finished with aged Balsamic vinegar and olive oil (GF) £7.75

Gamberetto

King prawns in garlic butter & olive oil, white wine and basil. Served with tomato bruschetta. (GF bruschetta by request) £7.95

Antipasta

An assortment of salami, parma ham, seafood salad, roasted vegetables (GF) £8.95

Parma Ham & Melon

(GF) £7.45

ALL SERVED WITH OUR ITALIAN BREAD

A Dish of Marinated Bosciola Green Olives (V) (GF) £3.95

Pizza Garlic Bread (V) Plain - £4.95 with tomato- £5.75 with mozzarella - £6.50

Bruschetta (V)

Warm Italian bread topped with tomatoes, garlic & fresh basil in olive oil - £4.50

Warm Italian bread topped with tomatoes, garlic, fresh basil, mozzarella & parma ham -£6.95

PIZZA'S

All our pizza's are home made and stone baked to order -
with a fresh tomato base topped with pure mozzarella cheese

Four Seasons

Parma ham, olives, artichokes, pepperoni £11.95

Prosciutto

Parma ham and mushrooms,
(topped with an egg, optional extra 50p) £10.95

Pepperoni

Spicy pepperoni, peppers & chilli £10.95

Pollo

Chicken, fresh spinach, mushrooms & mozzarella - £11.75

Calabrian

Tuna fish, olives, anchovies & mozzarella - £11.95

Spinachi (V)

Fresh spinach, aubergines, olive oil & mozzarella - £10.45

Napolitana (V)

Sun dried tomatoes, onions and artichokes. £10.75

Please note: -

*We ask that all mobile phones be switched to silent,
so as not to disturb other diners
whilst in the restaurant!*

*A 10% service charge (optional) will be added to your bill
for parties of 10 people or more.*



PASTA

Main

Spaghetti Carbonara

Pancetta, mushrooms & parsley in a garlic, parmesan & cream sauce . £10.45

Penne Piccante

Pancetta & mushrooms in tomato, red wine & chilli sauce. £9.95

Taglitelle Saffron de Mer

Crayfish tails in a saffron, dry white wine & cream sauce topped with king scallops £13.95

Penne Funghi (V)

Wild and button mushrooms, & sun-dried tomatoes in a tomato & creamed sauce, topped with mozzarella & grilled. £9.45

Tagliatelle Porro

Chopped leeks and parma ham, white wine, garlic, and stock, with parmesan and butter, tossed with tagliatelle pasta £9.45

Cinghiale Ragù

Wild boar steak chunks, slow cooked with onions, carrots, celery, garlic, red wine & tomato, finished with fennel seeds and parmesan. Tossed with tagliatelle pasta.

£13.95

Lasagne Vincigrasse

A rich lasagne made with minced beef, pork & chicken livers cooked, with porcini mushrooms, parma ham, onions, carrots celery, red wine, parmesan,, cinnamon, nutmeg & cream, layered with pasta & béchamel, topped with mozzarella & baked £12.45

Rotolo de Spinacci (V)

Fresh pasta roll filled with spinach & ricotta, topped with a fresh tomato & béchamel sauce finished with mozzarella, parmesan & baked £9.45

Side Salads

Ceasar salad, lettuce with anchovies, parmesan shavings, bread croutons & ceasar dressing £3.95

Tomato, mozzarella and basil salad, olive oil dressing £4.75

Tossed salad with olive oil dressing £3.50

**WE HAVE GLUTON FREE PASTA AVAILABLE BY REQUEST
(NOT BAKED PASTA'S)**

BISTECCA // STEAKS

ALL OUR MEAT IS FELLBRED AND SUPPLIED BY A LOCAL CUMBRIAN BUTCHER
AND COOKED ON A CHARGRILL TO ORDER

Prime Local Fillet Steak au Poivre

Served on a potato rosti with a cracked black pepper & cream sauce - (GF) £22.95
Served with potatoes & vegetables of the day

Prime Local Fillet Steak Italian

Topped with peppers, and mushrooms in tomato and red wine sauce sauce,
topped with mozzarella and grilled (GF) £22.95
Served with potatoes & vegetables of the day

Bistecca Parmigiano

Rib eye steak, Chargrilled, topped with fresh rocket leaves in Balsamic
vinegar and olive oil, finished with fresh parmesan shavings.
Served with home made "chips". (GF with sauté potatoes) £19.95

Fillet Beef Stroganoff

Strips of fillet steak, onions, & mushrooms in a red wine & cream sauce,
served with rice & vegetables of the day £19.95

CARNE & POLLO // MEAT & POULTRY

Pollo Forestiere

Breast of chicken on a bed of fresh spinach with wild mushrooms, cooked
in white wine & cream (GF) £17.95
Served with potatoes & vegetables of the day

Anatra Pesche

Breast of Barbary duck served on leeks, with a port, five spice and honey sauce,
finished with peach cooked in butter and sugar.
Served with potatoes & vegetables of the day (GF) £18.95

Agnello Della Casa

Roast lamb shank, marinated in mint, cooked slowly in a sauce of red wine
(Della Cassa) with carrots, celery & fresh mint, served on an olive oil & herb mash,
Served with vegetables of the day (GF) £16.95

PESCE // FISH

Branzino Salsa Verde

Fresh fillet of Seabass served on a potato rosti, topped with fresh rocket leaves,
finished with salsa verde (mint, basil, rocket, anchovies, olive oil, wine vinegar,)
Served with potatoes & vegetables of the day (GF)
£18.95

Extras

Homemade chips	£2.95	Creamed spinach	£3.50	Peas & parma ham	£3.50
Ratatouille	£3.50	Basil & olive oil mash	£3.50		