Tapas Menu and Snack Bar

Bruschetta al Pomodoro	*4.25*
Toasted Bread topped with marinated tomatoes, basil and garlic	
Olive Marinate	*3.50*
Marinated Olives served with fresh bread , oil and balsamic	
Tris di Bruschetta	*4.95*
Toasted Bread topped with sauteed mushrooms, tomato sauce and mozzarella, bresaola, rocket and Parmesan shaving	
Calamari Fritti	*7.50*
Deep fried fresh squid rings served with Garlic Mayo	
Cozze alla Napoletana	*6.50*
Mussels in a spicy garlic and tomato Sauce	
Arancine	*80p each*
Rice balls filled with Bolognese, Spinach, Ham and Besciamel and deepfried	
Antipasto Italiano for Two	*16.50*
Selection of Italian cured salami, Bruschetta, Olives, Roast Marinated vegetables, selection of mixed Arancine	
Tagliere Di Formaggi for Two	*13.50*
Mix of Italian and British cheese served with a jam and fresh fruit	
Gamberi Saporiti	*6.50*
King Prawns panfried with onions, Smoked Paprika, Cream and a hint of chilli	
Polpettine in Salsa	*6.25*
Homemade Italian meatballs in a rich tomato sauce topped with Mozzarella Cheese	
Pollo e Peperoni	*5.95*
Chicken strips with Peppers in a cream sauce	
Carne alla Pizzaiola	*6.95*
Beef strips in a cherry tomatoes sauce and onion, olives and oregano	
Tris di Pasta	*16.50*
Three starter portions of our pasta dishes from a la carte menu	

Pizza

Margherita 8.50

Tomato, Mozzarella, Oregano, Fresh Basil

Prosciutto e Funghi 9.95

Tomato, Mozzarella, Oregano, Honey roasted ham, Wild Mushrooms

Quattro Stagioni 10.50

Mozzarella, Tomato, Oregano, Ham, Olives, Artichokes, Wild Mushrooms

Calabrese 10.95

Tomato, Mozzarella, Spicy Italian Salami, Nduja, Chilli Flakes

Al Sorriso 12.50

Mozzarella, Tomato, Bufala Mozzarella, pesto, Tomato, Olives

Vegetariana 9.50

Mozzarella, Tomato, Peppers, Mushrooms, Olives, Aubergine

Gamberoni 12.95

Mozzarella, Tomato, King Prawns, Cherry Tomatoes, Garlic and Parsley

Parma 11.95

Mozzarella, Tomato, Prosciutto Parma, Rocket, Parmesan shavings

Marinara 7.95

Tomato, cherry tomatoes, garlic, basil, oregano

Quattro Formaggi 11.50

Mozzarella, Scamorza affumicata, Gorgonzola, Fontina, Parmigiano

Burgers

Cheesy Bacon Burger 9.90

Homemade beef burger topped with crispy bacon and creamy cheese sauce in a toasted brioche bun with salad and tomatoes served with chips

Burger Mari e Monti 12.95

Homemade beef burger pattie with cheese, king prawns, lettuce, tomato and a curry mayonnaise all served in a toasted brioche bun with chips

A la Carte Menu

Starters

Zuppa del giorno 4.95
Soup of the day served with toasted bread

Carpaccio di Bresaola 7.25
Thinly sliced fillet of beef (Carpaccio) in a black pepper and citrus vinaigrette topped with shaving Parmesan cheese and served on a bed of rocket

Fritto Misto 7.50
Calamari, King prawns and whitebait fried in a light batter and served with sweet chilli sauce

Zuppa di Cozze 6.50
Classic Neapolitan cuisine, Mussels, tomatoes, chilli and garlic served with toasted bread

Funghi all' Aglio 5.95
A Mix of wild mushrooms sauteed in garlic, white wine and parsley, served with toasted bread

Insalata Caprese 6.50
Fresh Italian Buffalo Mozzarella with sliced tomatoes,served with a delicate Basil oil dressing

Pasta

Spaghetti ai Frutti di Mare 13.50
Spaghetti with king prawns, squid in garlic, chilli and mussels in a roasted vine tomato sauce

Tagliatelle alla Boscaiola 11.50
Tagliatelle Pasta with wild mushrooms, Italian sausage flavoured with fennel seeds, parsley in a delicate creamy cherry tomato sauce

Spaghetti Mare e Monti 13.50
Spaghetti with Crab meat, Prawns, Spicy Chorizo, White wine, Tomato Sauce and a hint of Cream

Ravioli ai Porcini 11.95
Italian Ravioli filled with Porcini Mushroom in a creamy Parmesan Sauce topped with chopped walnuts

Tagliatelle ai Funghi e Gorgonzola 10.95
Homemade Tagliatelle with wild Mushrooms, Gorgonzola, garlic and fresh herbs in a creamy sauce

Pasta Primavera 11.50
Rigatoni with stirfried mediterranean vegetables in a delicately spicy cherry tomato sauce with a hint of pesto

Mains

Scaloppina di Pollo con Gorgonzola e Parma 13.95
Escalope of chicken in a gorgonzola cream, topped with parma ham served with mini roast potatoes

Filetto di Manzo alla Stroganoff 18.50
Strips of Beef fillet flambe with Vodka, mushrooms and onions in a tomato and sour cream sauce served with mini roast potatoes

From the Grill

12oz Sirloin		18.95
8oz fillet	All served with salad garnish and Homemade chips	24.50
	Choose from the following sauces:	
	Peppercorn, Dolcelatte,Chimichurri	2.00
Mixed grill for 2	(Marinated chicken, sirloin steak, Grilled lamb,	35.00

Large argentinian Shrimps, salmon fillet, fresh squid served with chips, salad and a selection of sauces

Side Orders

Garlic Ciabatta	2.95
Garlic Ciabatta with cheese	3.25
Pizza Garlic	5.50
Pizza Garlic with cheese	5.95
Homemade chips	2.95
Mixed Salad	4.50
Portion of Vegetables	3.95
Basket of Bread	2.50

Dessert

Desserts of the Day 4.95

Please ask for details of the days choices

Please inform us of any allergies as not all our ingredients can be listed on the menu
For any dietary requirements please let us know and we will do our best to accommodate you!!

Chefs Recommendations

Costolette Di Agnello Glassate al Miele Con Erbe Aromatiche

Ribs of Lamb glazed with honey and herbs served in a Lemon and mint sauce, accompanied with mini roast Potatoes

Tagliata di Manzo

The 12oz sirloin grilled, then sliced on a bed of rocket, topped with parmesan shavings and drizzled with balsamic syrup served with chips

Branzino alla Livornese

Panfried seabass mediterranean style topped with prawns and cherry tomatoes in a white wine sauce