

SPECIAL OFFER *Menus*

STEAK NIGHT



£40 for Two

Includes a Bottle of Red or White House Wine

All our steaks are 28 days matured, and are served fries and a salad garnish.

Plain 8oz Fillet Steak (no sauce)

Filleteo Casanova 

Prime fillet of beef in a pink peppercorn, French mustard, onions finished with cream and a splash of brandy.

Filleteo Diane 

Prime fillet of beef grilled with onions and mushrooms in a creamy brandy sauce.

Filleteo Gorgonzola 

Prime fillet of beef grilled with a creamy sauce made with gorgonzola and mushrooms.

 Gluten Free  Vegetarian

SERVICE CHARGE - A 8% discretionary service charge will be added to all tables. A 10% service charge will be added to tables of 8 or more. This is for both the Steak Night & Pasta Night Menus.

PASTA NIGHT

Sundays-Wednesdays
£14.95 per person

Includes a 175ml glass of Red or White House Wine or Coke/Lemonade. Add £1.00 supplement for Rose Wine.

Starters

Zuppa Della Casa

Fresh homemade soup of the day.

Bruschetta Classica

Toasted bread topped with fresh tomatoes, mozzarella, red onion, basil and a touch of pesto.

Bruschetta Siciliana

Toasted bread topped with homemade pesto Trapanese, fresh tomatoes, garlic, almonds, fresh basil and pecorino cheese.

Sanguinaccio Fritto

Deep fried black pudding sautéed with mushrooms, pancetta, honey and balsamic Vinagre.

Antipasto Mediterraneo*

Selection of cured Italian meats and cheese served with crostini bread and olives.

Calamari Fritti

Deep fried squids served with our homemade tartar sauce.

Gamberoni All'Aglio*

King prawns sautéed in garlic, white wine & tomato sauce or cream sauce.

Cozze Del Giorno*

Fresh mussels cooked with a choice of tomato, herbs, chilly, garlic or cream sauce.

Formaggio Caldo

Brie cheese wrapped in Parma ham, grilled served with a dash of pesto.

Caprino alle Mele*

Deep fried goats cheese, served on a bed of caramelised apples.

Tuscan Pate

Smooth and creamy homemade chicken liver pate served with toasted bread & onion chutney.

Funghi Aglio e Olio

Pan fried garlic mushrooms in a white wine cream sauce served with toasted Tuscan bread or GF bread.

Cheese and Tomato Garlic Bread

Garlic Bread and Cheese

With garlic butter and a delicious Napoli and mozzarella sauce.

Plain Garlic Bread (White)

With garlic butter bianco.

Garlic Bread Napoli

Garlic bread with a dash of Napoli sauce.

Main Courses

All Penne Pasta can be made gluten free on request. This is made to order, so please allow a little more preparation time. Gluten free pasta available on request.

Lasagne Al Forno

Freshly baked lasagne with Bolognese, mozzarella, parmesan and bechamel sauce.

Linguine Bolognese

Linguine with minced beef in a rich tomato sauce.

Linguine Carbonara

Linguine in julienne of onions, pancetta and cream finished with egg yolk.

Linguine ai Frutti di Mare**

Linguine cooked in a feast of seafood, garlic, tomato and with wine sauce.

Linguine Sofia Loren

Linguine cooked with chicken, spicy pepperoni, peppers, black olives in a white wine cream and tomato sauce.

Pappardelle Pollo E Funghi

Large ribbon pasta cooked with tender chicken, mushrooms in a cream and white wine sauce.

Pappardelle Salsiccia

Large ribbon pasta cooked with fresh sausages, fennel, chilli in a tomato and cream sauce.

Pappardelle Stroganoff

Large ribbon pasta cooked with diced beef mushrooms, French mustard in a tomato cream sauce.

Penne Giardino

Penne pasta in a feast of fresh vegetables of the day in a garlic, white wine and tomato sauce.

Penne Al Salmone**

Penne pasta cooked with smoked salmon, onions, tomato and cream finished with a splash of brandy.

Risotto

Risotto Porcini

Arborio rice cooked with porcini mushrooms, garlic, white wine and cream.

Risotto Di Mare**

Arborio rice cooked in a feast of seafood, garlic, white wine and tomato sauce.

Risotto Funghi E Pollo

Arborio rice cooked with chicken, mushrooms, garlic, white wine and cream sauce.

* Add £2.50 supplement onto these starters. **Add £2.95 supplement to Main Dishes