

AUTUMN MENU

Appetisers

Olives & Pane (V) £5.50 Marinated pitted mixed olives with bread, oil & balsamic Olives £3.00	Pane all'aglio (V) £5.00 plus mozzarella £5.75 Garlic bread or Garlic bread and mozzarella	Bruschetta £4.00 (choose from) - Parma ham & garlic mushrooms - Tomatoes, basil and oil
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Starters

Gamberetti Tigrato provinciale £8.95

Tiger prawns with white wine, cherry toms, garlic in a light tomato sauce with chilli crostini bread and dressing

Calamari con panzanella £7.50

Lightly battered squid served on a panzanella and chicory salad with chilli, citrus and aioli dressing

Bruschetta pesto e sarde £7.00

Grilled sardines on toasted bread with pesto and ricotta with a salad garnish

Caprese (V) £5.95

Bufalo mozzarella, variety of heirloom and vine tomatoes, leaves, basil and extra virgin olive oil

Involtino di Bresaola £7.50

Cured beef slices filled with ricotta cheese with a hint of lemon, garnished with rocket leaves and parmesan cheese shavings

Trio Mediterraneo (V) £6.95

Grilled aubergines, peppers, courgettes in a parmesan basket, garnished with rocket and grilled cherry tomatoes

Mains

Spigola £15.95

Seabass fillets served with mixed seasonal vegetables with potatoes and garnish

Involtino di pollo £15.95

Chicken breast filled with pesto and mozzarella, mixed Mediterranean vegetables, potatoes and cherry tomatoes

Filetto £22.95

Prime fillet steak (9-10 oz) potatoes and mixed seasonal vegetables,
(choose from peppercorn / dolcelatte cheese sauce)

Conchiglioni gamberetti £12.95

Large pasta shells with tiger prawns and baby stem broccoli with a spicy tomato and cream sauce

Rigatoni al forno £11.25

Rigatoni pasta, fresh tuscan sausage and beef ragu, fine spinach, parmesan & mozzarella, baked in the oven

Bistecca al funghi £20.95 - (served Medium Rare)

Rib eye steak, mushrooms in a red wine sauce, sautéed potatoes and seasonal vegetables

Cotolette di agnello £16.25

Chargrilled rack of lamb chops with garlic, lemon and chilli, potatoes and seasonal vegetables

Conchiglioni alla Norma (V) £9.95

Large pasta shells with tomato sauce, aubergines, peppers and courgettes

Risotto zucchini e gamberetti £12.95

Saffron infused arborio rice with courgettes, light cream sauce with tiger prawns and parmesan cheese

Linguine allo scoglio £13.25

Linguine pasta with mixed seafood (mussels, prawns, squid) in a light tomato sauce and white wine bisque

Lasagna £10.95

Pasta sheets with a rich ragu, béchamel, mozzarella and parmesan cheese with garnish

Melanzane zucchini parmigiana (V) 9.50

Aubergines and courgettes, mozzarella and parmesan cheese, tomato sauce baked in the oven

Sides

Insalata £4.75 (large £5.50) Mixed leaf salad and garnish	Spinaci £3.00 Spinach with olive oil and garlic	Patate fritte / sautéed £2.75 Chips / Sautéed potatoes
Cicoria miste £6.00, chicory salad, gorgonzola, artichokes & walnuts salad	Pomodori e cipolla £4.50 Mix tomatoes and red onion salad	

Freshly made Pizzas

Margherita (V) £9.00

Tomato, fior di latte mozzarella, fresh basil and extra virgin olive oil (Bufalo mozzarella plus £2.00)

Vulcano £11.50

Tomato, fior di latte mozzarella, Nduja spicy calabrian sausage, peppers, garlic and fresh chillies

Prosciutto, Rucola e parmigiano £11.00

Tomato, fior di latte mozzarella, Parma ham, fresh rocket leaves, parmesan shavings and extra virgin olive oil

Riobello speciale £11.75

Tomato, fior di latte mozzarella, salami, pepperoni, ham, mushrooms and peppers

Gorgonzola £11.00

Bianco, gorgonzola cheese, Parma ham and caramelised onions (with walnuts optional)

Additional toppings - £0.75 each - All pizzas can be made into a calzone (except GF bases and Margherita)

Fior di latte – the original mozzarella topping, full of creaminess and delicate flavour
Bufalo mozzarella campana – the milk of the Italian water buffalo, extremely rich and very creamy
Nduja – a spicy sausage from Calabria with a pate consistency – made of pork and chilli

Gluten free (GF) options available with pastas and pizza bases

Please inform our staff of any allergies, intolerances or dietary requirements

A Discretionary service charge of 10% may be added to any parties of 10 or more