

WINTER 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 <u>or</u> Garlic bread and mozzarella	Bruschetta £4.00 (choose from) - Parma ham & garlic mushrooms - Tomatoes, basil and oil
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Starters

Gamberoni al guazzetto £8.95

Tiger prawns flamed in brandy, cherry toms, garlic in a tomato sauce with chilli dressing

Calamari fritti £7.50

Lightly battered squid served on baby leaf salad with a citrus and aioli dressing

Melanzane Parmigiana (V) £6.50

Aubergines and parmesan, mozzarella layers with tomato sauce baked in the oven

Caprese (V) £5.95

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

Zuppa salsiccia e fagioli £7.00

Tuscan sausage soup with borlotti beans with toasted bread

Trio Mediterraneo (V) £6.95

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

Mains

Spigola in agrodolce £15.95

Seabass fillets served with orange dressing, mixed seasonal vegetables with potatoes and garnish

Linguine allo scoglio £13.50

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

Straccetti di pollo alla boscaiola £15.95

Chicken breast fillets with mixed mushrooms, onions, tomato and cream, potatoes and mixed seasonal vegetables

Filetto £23.95

Prime fillet steak (9-10 oz) sautéed potatoes and mixed seasonal vegetables,
(with peppercorn or gorgonzola 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 ai funghi £20.95 - (served Medium Rare)

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

Lasagna £10.95

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

Polenta con crema di funghi (V) £9.95

Linguine al pomodoro (V) £9.00

Linguine pasta with tomato sauce and fresh cherry tomatoes

Risotto pollo e funghi £13.95

Arborio rice with chicken pieces and mushrooms with a light cream sauce and parmesan cheese

Risotto ai frutti di mare £13.95

Arborio rice with white wine, touch of tomato sauce and mix seafood

Sides

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

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)

Quattro formaggi (V) £10.50

Tomato with four different cheese toppings

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 at time of ordering

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