

STARTERS

Bruschetta	Home made wood oven bread with sweet tomatoes, basil and a drop of extra vergine olive oil	6.75
Capresine di Bufala	Fresh 'milky' Bufala mozzarella with vine tomatoes, basil leaves and served with our home made Pesto dressing	9.50
Ruccoletta	Simple wild Italian rocket leaf salad with parmesan shavings and Chefs dressing	6.95
Polpettine di Granchio	Patties of fresh crabmeat, parsley and garlic accompanied with sauce tartare	8.95
Polpettine di Vitello	Patties of Dutch veal meat, with authentic Italian tomato sauce and parmesan cheese shavings - a delight	8.95
Baci di Riso	Arancini or Arborio rice, prepared with fresh tomato sauce, baby peas, parmesan and at the heart of this 'little kiss' - a Taste of bufala mozzarella	6.85
Deep fried Whitebait	Baby whitebait, flour crusted and crispy fried, with our sauce tartare	6.85
Filatina di Mozzarella	Bufala mozzarella cheese melted into our fresh tomato sauce with a scattering of basil	9.50
Parmigianina Di melanzane	Sliced aubergines layered with bufala mozzarella, basil, parmesan and fresh 'salsa di pomodoro'	8.90
Focaccine	<i>a delicious accompaniment of all the above -</i> <i>A selection of our speciality wood fired bread or foccine</i> <i>Served with - garlic/rosemary/a touch of tomato sauce</i>	4.50

All of our dishes are freshly prepared from the finest ingredients - handled and prepared with passion - therefore taking a little more time for your enjoyment

The bufala cheese from Campania is appreciated by everyone who has had the pleasure of experiencing it, due to its tenderness and delicate taste

SPECIALS MENU

AS STARTERS

Fresh Calamari	Calamari in a fresh tomato sauce with black olives, capers and a touch of chilli	8.95
Carpaccio of Octopus	Octopus in a light lemon juice with a tortino of potatoes, courgette, red onion and a hint of paprika	10.95
Carpaccio of Bresaola	Thinly sliced bresaola with rocket salad, Sardinian pecorino cheese and drops of truffle oil	11.95
Carpaccio of Courgette	Ribbons of courgette with mature parmesan shavings, toasted pine nuts and a touch of home made truffle pesto	12.95
Chefs Scallops	Scallops sat atop a garlic crouton with asparagus spears and a spicy lemon sauce	12.95
Minestrone	Our recipe - home made vegetable soup	6.95

AS MAINS

Spaghetti Vongole	Spaghetti with fresh clams, courgettes, white wine, garlic, parsley and a hint of chilli	15.95
Paccheri	Paccheri pasta enveloped in a foil parcel with scallops, king prawns, garlic, cherry tomatoes, basil and a touch of Pinot Grigio	19.50
Classic Lasagna	With veal mince, home made besciamella sauce, bufala mozzarella, fresh tomato sauce and parmesan cheese	14.50
Fabulous Home Made	Tagliolini pasta or Gnocchi - with freshly shaved Italian Black Truffle (in season)	28.50
Risottino	Arborio rice with asparagus spears and Sardinian Pecorino cheese	15.75
Risottino Delle Sibille	Arborio rice, tiger prawns, calamari, a hint of garlic, parsley, white wine and finished off with a grilled fillet of sea bass	23.50
Ossobuco	Roasted veal ossobucco laid on a delicate pumpkin risotto	24.00
Fresh Seabass alle zucchini	Fillet of sea bass with a thinly sliced crusty courgette topping accompanied with our 'cajonata' of vegetables	22.50

HEALTHY FOOD - HEALTHY LIFE

GRILL - ALLA BRACE

Il File (200gr) :	Fillet of certified free range Scottish beef, grilled and accompanied with a sliced tomato, dressed with garlic mince and basil leaves	24.50
File alla Crosta	With a 'crosta' di Parmigianino Reggiano	26.50
File Tagliata	Sliced fillet with rocket and parmesan shavings, drizzle of oil	27.50
Vitello Milanese	Bread crumbed topside of Dutch veal with aromatic herbs and served with fresh mixed leaves and Chefs dressing	23.50
Vitello: Scaloppine al limone	Topside of veal with a delicate lemon sauce, teamed with a 'little flavour' of our spinach tortino	24.50
Vitello alla Pizzaiola	Topside of veal gently braised in fresh tomato sauce and oregano accompanied with saute potatoes or spinach tortino	24.50
<p>PASTA - I MACCHERONI - Childs portion on request</p>		
Orecchiette Alla Sofia	Pasta shells with fresh spinach, sundried tomato, garlic, ricotta cheese and a touch of parmesan cheese	12.95
Spaghetti Napoli	Alla Napolitana, with fresh cherry tomatoes, fresh basil, garlic and extra vergine olive oil	8.95
Spaghetti Puttanesca	Tomato sauce, olives, garlic, capers, hint of anchovies and chilli	12,95
Pappardelle	Flat pasta served with saute' king prawns and porcini mushrooms	16.75
Tagliolini Mimo	Home made fresh tagliolini pasta with crab meat and cherry tomatoes, dressed with a hint of garlic, basil and touch of brandy	14.95
Penne alla Boscaiola	Italian sausage, courgette, onions, a touch of truffle oil and parmesan cheese	13.75
Tagliatelle	Fresh home made tagliatelle 'alla Bolognese'	12.75
Gnocchetti Sorrentina	Home made pure potato gnocchi, fresh tomato sauce, basil leaves, mozzarella and parmesan cheese	12.75
Spaghetto alla Polpettina	Spaghetti with home made Italian meat balls, fresh tomato and basil sauce	14.95
Risottino al Barolo e funghi	Arborio rice with diced veal ragu and champignon mushrooms in a delicate Barolo red wine sauce	16.75
Risotto alla Zucca	Arborio rice creamed with zucca, ricotta, onions and white wine	15.50

HEALTHY FOOD - HEALTHY LIFE

"FRESH DAILY MARKET FISH" MIMO'S CHOICE

FRITTO MISTO	Deep fried tiger prawns, calamari and zucchini served with a creamy pesto dip	19.50
SEA BASS -(500/600gr) (Whole or Fillet)	Fresh - Grilled OR	19.50
AL CARTOCCIO	Wrapped in paper, sealed and cooked with herbs & white wine	
IN ACQUA PAZZA	Gently poached with cherry tomatoes, wine, herbs and garlic	
ALLA PIZZAIOLA	Braised in home made tomato sauce, garlic and oregano	
AL FORNO	Oven baked on a bed of thinly sliced potatoes, onions, garlic, tomatoes, white wine and a hint of rosemary	

SEE OUR SPECIALS FOR TODAY'S FRESH FISH CHOICES

SIDE ORDERS - I CONTORNI

Broccoli	Tossed broccoli with garlic and a touch of Italian mild chilli	4.50
Spinaci	Sauteed spinach, a hint of garlic, chilli and extra vergine olive oil	4.50
Zucchini Fritti	Deep fried delicate courgette chips	4.50
Cannellini	Italian white beans tossed with garlic and parsley	4.50
Le Patatine	Our hand cut freshly made French Fries	4.50
Roast Potatoes	Roast potatoes tossed with garlic and rosemary	4.50
Insalatina	Mixed salad leaves	4.50
I Pomodorino	Sliced fresh vine tomatoes with garlic and basil leaves	4.50

WOOD OVEN FIRED PIZZE - our pizzas are 13"

L'Emigrante	"Tricolore - tre gusti" tomato sauce, mozzarella, rocket, ricotta, parma ham and cherry tomatoes, garlic and oregano	13.95
Margherita dop	Tomato sauce, mozzarella and basil	8.85
Monachina	Tomato sauce, mozzarella, smoked mozzarella and parmesan shavings	12.95
Napoletana	Tomato sauce, mozzarella, oregano, anchovies and capers	12.50
Le Reale	Tomato sauce, mozzarella, provola, ricotta and parma ham	13.95
Capricciosa	Tomato sauce, mozzarella, artichoke hearts, fresh champignon mushrooms and honey roasted ham	13.85
Vesuvio	Half-folded pizza with ricotta, pepper sausage, cherry tomatoes mozzarella and parmesan shavings with tomato sauce	13.85
Cornetto di Bufala	Calzone with emmenthal and mozzarella topped with parma ham, rocket and basil	13.95
Genuina	Bufala mozzarella, cherry tomatoes, basil and tomato sauce	12.95
Boscaiola	Mozzarella, mushrooms and Italian sausage with tomato sauce	12.95
Hawaii	Tomato sauce, ham and fresh pineapple and mozzarella	12.50
Margaritana	Parmigiana di magazine, tomato sauce and mozzarella	12.95
Irpina	Tomato sauce, mozzarella, ham and mushrooms	12.75
Mugnanese	Tomato sauce, mozzarella, spicy pepperoni and potatoes	12.95
Mare e Monti	Tomato sauce, tuna, onion, black olives, basil and mozzarella	12.95
Mamma Mia	Mozzarella, marscapone, mushrooms (with garlic & oil) basil	12.95
Mimmo's	Tomato sauce, selection of bufala mozzarella cheeses, provola & basil	12.95
Quattro Gusti	Tomato sauce, mozzarella, ham, mushrooms, anchovies, black olives and fresh basil	13.85
Ortolana	Aubergine, courgette, mushrooms, mixed peppers, mozzarella and tomato sauce	12.95
Montebianco	Provola, brie, fresh mushrooms, parma ham, parmesan and fresh basil	13.95

Any extra topping from 0.50p to £4.00

SPECIALTY PIZZAS

Pizza Caprese -

Wood oven baked pizza base - topped with uncooked bufala mozzarella, cherry tomatoes and basil leaves, a 'fresh' taste experience

£13.95

Our wood oven baked pizza bases can be customised to your own taste of flavours

Additional toppings from £0.50 to £5.00

White Pizzas:

- (on request with tomato sauce)

Pizza Nonna

Mozzarella, strong broccoli Napoletani, fresh sausage with a hint of chilli

£13.95

Pizza Ghiottone

Mozzarella, gorgonzola, emmenthal cheese, parma ham and rocket leaves

£14.50

Pizza Porcini

Mozzarella, porcini mushrooms and sliced bresaola

£15.50

Pizza Solfatara

Mozzarella, tiger prawns, scallops, calamari and vongole

£23.50

Pizza al Tartufo

Mozzarella, ricotta, truffle pesto and fresh truffle shavings

£27.50

