### ANTIPASTI STARTER

UPPA DEL GIORNO loup of the day.	4.25	Pan fried asparagus with garlic cream sauce and parmesan	7.
IINESTRONE (v) iraditional Italian homemade vegetable soup.	4.25	cheese, topped with sliced Parma ham.  POLPETTE PICCANTI	6.
ÂTÉ CASALINGO hicken liver pâté served with cranberry sauce and garlic bread.	5.50	Homemade beef meatballs with breadcrumbs, onion, garlic and parmesan, cooked in a chilli tomato sauce with basil and served with a portion of garlic brea	ıd.
	5.50	FUNGHI FRITTI (V) Golden fried whole breaded mushrooms served withgarlic mayonnaise.	5.
	8.95	CAPESANTE CON CHORIZO  Pan fried scallops with chorizo, cherry tomatoes and a chilli butter and pesto sauce, served with a portion of garlic bread.	8.
RRUSCHETTA POMODORO E MOZZARELLA (V) ioasted Italian garlic bread topped with fresh cherry tomatoes, mozzarella, asil and olive oil.	5.75	ANTIPASTI MISTO ALL'ITALIANA  A selection of cured Italian meats, buffalo mozzarella and pickled vegetables, served with a portion of garlic bread.	0.
SAMBERONI PICCANTINI ling prawns sautéed in white wine, garlic, cherry tomatoes, chilli and oregano, erved with a portion of garlic bread.	7.95	CAPRESE (V, GF) Buffalo mozzarella cheese over fresh tomatoes and basil, drizzled with extra virgin olive oil.	7.
COZZE ALLA LIVORNESE teamed Scottish west coast mussels with garlic bread and a choice of sauces: White wine & garlic or fresh chilli & tomato.	8.95	CALAMARI FRITTI Sliced calamari in a seasoned batter, deep fried and served with garlic mayonnaise.	8.
APESANTE PARMA HAM Ian fried scallops in white wine and garlic butter sauce topped with Parma ham.	8.95	COCKTAIL DI GAMBERETTI (GF) Freshwater grawps and a marie-rose souce	7.

## CONTORNI SIDES

G	ARLIC BREAD	2.9
G	ARLIC BREAD WITH MOZZARELLA	3.6
С	HIPS	3.2
М	IASHED POTATOES	3.2
С	HEF'S CHOICE OF VEG & POTATOES	3.2
Т	OMATO & RED ONION SALAD	3.2
S	AUTÉED MUSHROOMS & ONIONS	3.2
Ľ	YONNAISE POTATOES	3.2



## FOCACCIA BREAD

FOCACCIA WITH FRESH ROSEMARY & SEA SALT	5.25
FOCACCIA WITH CHERRY TOMATOES, GARLIC & SEA SALT	5.50

# MAINS

and a touch of cream.

LASAGNA AL FORNO Authentic homemade lasagne with beef mince.	9.95	PENNE ALLA SALSICCIA Penne pasta with Italian sausage, cherry tomatoes, fresh basil and	11.
CANNELLONI (v) Cannelloni with ricotta cheese, spinach and Napoli sauce, topped with mozzarella cheese.	9.95	a Napoli sauce.  GNOCCHI AURORA AL FORNO (v)  Potato dumplings cooked in Aurora sauce topped with mozzarella cheese	10
TAGLIATELLE CARBONARA Tagliatelle pasta with bacon, cream, garlic, egg and parmesan cheese.	10.95	and finished in the oven.  SPAGHETTI ARRABBIATA (v)	8
SPAGHETTI BOLOGNESE Traditional Italian dish with beef mince, tomato, garlic and oregano.	10.95	Spaghetti pasta in a tomato and fresh chilli sauce.  LINGUINE GAMBERONI (MAIN ONLY)	14
LINGUINE ALLO SCOGLIO (MAIN ONLY)	18.95	Pan fried king prawns with white wine, garlic, cherry tomatoes, touch of chilli and fresh basil.	
Linguini with king prawns, scallops, langoustine and mussels in a pesto, garlic butter and tomato sauce with a touch of chilli.		PENNE ALLA POLLO  Pan fried diced chicken with garlic and fresh basil in a tomato sauce.	11.
SPAGHETTI AMATRICIANA Smoked pancetta, red wine, pesto, onions, chilli and tomato sauce.	10.95	i un med diced cinchen with game and nesh bash in a tomato sauce.	
SPAGHETTI CON POLPETTE Spaghetti with homemade beef meatballs in a tomato, chilli, garlic butter and fresh basil sauce.	11.95		
PENNE ALFREDO Pan fried diced chicken, garlic, and butter with parmesan cheese.	10.95		
LINGUINE LANGOUSTINE E GAMBERONI (MAIN ONLY) Langoustine and king prawns in a white wine, garlic butter, fresh basil and Napoli sauce with a touch of chilli.	19.95	PLEASE ASK Your server if you	
TAGLIATELLE CARTOCCIO  Spicy pepperoni and chicken in tomato sauce with fresh basil, topped with cheese.	12.95	WOULD LIKE GLUTEN FREE PASTA.	
TAGLIATELLE AL FILETTO (MAIN ONLY) Tagliatelle with sliced fillet of beef, mixed herbs, tomato sauce	13.95		

#### **PIZZA** MARGHERITA (V) 8.25 Tomato, mozzarella, and oregano. QUATTRO FORMAGGI (v) 11.95 Tomato, mozzarella, gorgonzola, cheddar and parmesan. 10.95 Spicy tomato, chicken, mozzarella, roasted red peppers and fresh chillies. QUATTRO STAGIONI 10.95 Tomato, mozzarella, mushrooms, peppers, cured ham and salami. PROSCIUTTO COTTO 10.95 Tomato, mozzarella and cured ham. PARMA HAM 10.95 Tomato, mozzarella, parmesan shavings and quality sliced Parma ham. PEPPERONI 9.95 Tomato, mozzarella, spicy pepperoni and fresh chillies. CALZONE CARNE 12.95 Salami, pepperoni and chicken.

POLLO CHICKEN			
POLLO LEONARDO'S (GF) Pan fried chicken breast with onions, mushrooms, tomato sauce, a touch of cream and garlic served with mashed potatoes.	15.95	POLLO PEPE Pan fried chicken breast in a sauce of brandy, green peppercorns and fresh cream, served with chips.	15.95
POLLO STROGANOFF Pan fried strips of chicken breast, sliced mushrooms and onions in a French mustard and cream sauce, served with rice.	15.95	POLLO ASPARAGUS  Pan fried chicken and asparagus with a white wine and garlic cream sauce topped with Parma ham, served with chips.	15.95
POLLO SALTIMBOCCA Pan fried chicken breast topped with Parma ham and buffalo mozzarella, served with tagliatelle arrabbiata.	15.95	POLLO MILANESE Pan fried breaded chicken served with spaghetti arrabbiata.	15.95
PESCE FISH			
SALMONE ALLA MARINARA Fillet of salmon and mussels with white wine, garlic with sage and garlic butter, served with roasted vegetables and potatoes.	18.95	SOGLIOLA ALLA GRIGLIA (GF) Fillet of lemon sole oven baked with extra virgin olive oil, white wine, garlic and fresh lemon, served with vegetables and potatoes.	18.95
SPIGOLA LIMONE Pan fried fillet of seabass with fresh lemon, king prawns.	18.95	SPIGOLA PEPPERONCINO Pan fried seabass with scallops in a smokey paprika and cherry	18.95

## VITELLO VEAL

white wine, garlic and fresh sage, served with roasted vegetables

Pan fried veal escalopes with white wine, garlic butter and cream

sauce with mushrooms and parmesan, served with mashed potatoes.

VITELLO SALTIMBOCCA Pan fried escalopes of veal cooked in white wine, sage, butter and a demi-glace, topped with sliced Parma ham and served with	16.95	BISTECCA ALLA GRIGLIA Grilled 9oz prime sirloin steak, cooked to your preference, served with chips.	18.
mashed potatoes.  VITELLO MILANESE Pan fried breaded veal served with a portion of spaghetti Napoli.	16.95	FILETTO ALLA GRIGLIA Grilled 9oz Scottish beef fillet steak, cooked to your preference, served with chips.	24.
VITELLO CON FUNGHI	16.95	Vous choice of course include areas perpersons	

our choice of sauces include green peppercorn, gorgonzola or Diane 3.25 each

tomato sauce with oregano, served with rice.

BISTECCA STEAK

## RISOTTO RICE

RISOTTO AI FRUTTE DI MARE Risotto with mixed seafood of king prawns, scallops, langoustines, clams and mussels with cherry tomatoes and a touch of chilli.	18.95	RISOTTO FILETTO Pan fried cubes of fillet steak with white wine, garlic and Aurora sauce.	13.95
RISOTTO POLLO Pan fried diced chicken with garlic butter, spinach and parmesan cheese with a dash of cream.	11.95	RISOTTO ASPARAGUS (V) Asparagus in white wine, garlic butter and pesto with a creamy parmesan cheese sauce.	9.95

## INSALATA SALAD

INSALATA DI POLLO	11.95	INSALATA DI SALMONE	12.95
Grilled chicken with mixed leaves dressed		Grilled salmon with rocket leaves, cherry tomatoes	
with a balsamic dressing.		dressed with a balsamic dressing.	