

## ANTIPASTI (Appetizers)

<b>PANE BURRO</b>	£2.50
<i>Bread and butter</i>	
<b>BRUSCHETTE ALL'AGLIO (4 slices)</b>	£4.50
<i>Garlic bread</i>	
<b>BRUSCHETTA</b>	£5.00
<i>Garlic bread served with freshly chopped tomatoes and olive oil</i>	
<b>CROSTINO LA CAMPANA</b>	£5.00
<i>Toasted bread with spicy sausage and Mozzarella cheese</i>	
<b>CROSTINO VEGETARIANO</b>	£5.00
<i>Toasted bread with mixed marinated vegetables</i>	
<b>FOCACCIA (for two people)</b>	£6.50
<i>Pizza bread topped with olive oil and rosemary</i>	
<b>FOCACCIA CON MOZZARELLA</b>	£7.00
<i>Pizza bread topped with Mozzarella cheese</i>	
<b>FOCACCIA LA CAMPANA</b>	£8.00
<i>Pizza bread topped with rocket salad, shaved Parmesan, dressed with olive oil and balsamic vinegar</i>	

## ANTIPASTI FREDDI (Cold Starters)

<b>ANTIPASTO ALL'ITALIANO</b>	£8.30
<i>Selection of cured meat with fresh Mozzarella and green olives</i>	
<b>PROSCIUTTO E MELONE</b>	£8.30
<i>Select Parma ham with fresh melon</i>	
<b>MELONE AL PORTO</b>	£7.00
<i>Fresh melon with vintage port dressing</i>	
<b>CARPACCIO DI BRESAOLA</b>	£9.80
<i>Thinly sliced cured Italian beef served on a bed of rocket salad and shaved Parmesan, dressed with olive oil and balsamic vinegar</i>	
<b>PATÉ DELLA CASA</b>	£7.00
<i>Fresh home-made chicken liver paté served with toasted bread and butter</i>	
<b>INSALATA CAPRESE</b>	£8.00
<i>Special Italian buffalo Mozzarella served with fresh sliced tomato, dressed with olive oil, oregano and balsamic vinegar</i>	
<b>AVOCADO RIVIERA</b>	£9.75
<i>A dish from the Ligurian coast of Italy consisting of avocado, Atlantic prawns, Scottish smoked salmon and Marie-Rose sauce</i>	
<b>CORNETTO DI SALMONE</b>	£10.50
<i>Select Scottish smoked salmon stuffed with Atlantic prawns and served with Marie-Rose sauce</i>	
<b>INSALATA DI MARE (Chef Special)</b>	£10.30
<i>Seafood salad, freshly prepared</i>	
<b>OSTRICHE FRESCHE</b>	£10.80
<i>6 fresh oysters</i>	

## ANTIPASTI CALDI (Hot Starters)

<b>COZZE MARINARA</b>	£8.30
<i>Steamed mussels with fresh tomato, olive oil, garlic and parsley</i>	
<b>FUNGHI AL PESTO</b>	£7.00
<i>Selected mushrooms in a pesto sauce on a bed of croutons</i>	
<b>MELENZANE PARMIGIANA</b>	£7.30
<i>Baked aubergine, Mozzarella cheese, tomato and Parmesan</i>	
<b>GAMBERONI CON AGLIO</b>	£10.30
<i>King prawns cooked in garlic and white wine</i>	
<b>GAMBERONI SICILIANA</b>	£10.80
<i>King prawns cooked in white wine, garlic and a touch of chilli and tomato</i>	
<b>POTATO SKINS</b>	£5.60
<i>Deep-fried potato skins served with a garlic mayonnaise or chilli dip</i>	
<b>CALAMARI</b>	£7.75
<i>Deep-fried squid with tartare sauce or lemon</i>	
<b>COZZE AL LIMONE</b>	£8.30
<i>Steamed mussels cooked with olive oil, garlic and lemon</i>	



<b>FUNGHI RIPIENI (Chef Special)</b>	£7.50
<i>Stuffed mushrooms in a cheese sauce served with Italian croutons</i>	
<b>HALF PORTION OF PASTA</b>	£6.80
<i>Half-portion of any of our pasta dishes</i>	
<b>TRIPPA ALLA GIOCIARA</b>	£8.30
<i>Starter portion of special tripe cooked in the Italian style</i>	
<b>CAPELANTE ALLO ZAFFERANO</b>	£10.80
<i>King scallops cooked in a saffron sauce</i>	
<b>OSTRICHE ALLA CORSARA</b>	£14.80
<i>6 oysters, baked and stuffed with prawns, salmon and Tabasco sauce, topped with breadcrumbs</i>	
<b>CALAMARI ALLA LUCIANA</b>	£9.30
<i>Squid served in a sauce of cherry tomatoes, white wine and chilli</i>	
<b>GAMBERONI GIAPPONESE</b>	£9.00
<i>Prawns wrapped in filo pastry, served with a yoghurt and brandy sauce and a Thai sweet chilli dip</i>	

## ZUPPE (Soups)

- MINISTRONE** £5.00  
Traditional Italian vegetable soup, Parmesan optional
- PASTA E FAGIOLI** £5.00  
Lovely thick vegetable soup with pancetta, pasta and beans
- STRACCIATELLA** £5.00  
Consommé with egg strands and cheese
- ZUPPA DI FUNGHI (Chef Special)** £6.00  
Wild mushroom soup
- ZUPPA ARAGOSTA** £7.50  
Lobster soup



## PIZZE (Pizzas)

- MARGHERITA** £7.70  
Tomato, Mozzarella cheese
- RUCOLA** £9.50  
Parma ham, rocket and shaved Parmesan
- FUNGHI** £8.00  
Mushrooms
- STAGIONI** £9.00  
Ham, mushrooms, artichokes, Calabrese sausage and black olives
- DELLA CASA** £9.00  
Fresh tomato, Calabrese sausage, mixed peppers
- SPICE** £9.00  
Chicken, onions, peppers and chilli
- CAPRICCIOSA** £9.50  
Mushrooms, artichokes, black olives and mixed peppers



- POLLO FUNGHI** £9.00  
Chicken and mushroom
- POLLO CORN** £9.00  
Chicken and sweetcorn
- MEDITERRANEA** £9.50  
Goats cheese, tuna, olives, crispy pancetta, onions and garlic
- MEXICANA** £8.50  
Calabrese sausage and jalapeño peppers
- SALSICCIA** £9.00  
Italian sausage and broccoli drizzled with truffle oil
- LA CAMPANA** £9.50  
Topped with a selection of Italian cured meats
- CALZONE** £9.50  
Folded and filled with Mozzarella, tomato, mushrooms and Calabrese sausage
- PIZZA & PASTA (MEAL FOR 2)** £21.00  
Choose 1 pizza and 1 pasta dish from the menu, shared between two



## PASTA

- PENNE CAMPANA** £9.30  
Penne pasta with Italian sausage, spinach, garlic, olive oil with cream sauce
- PENNE PICCANTE** £8.00  
Penne pasta with garlic, olive oil, chilli and tomato
- PENNE PICCANTE CON SALSICCIA** £9.00  
Penne pasta with garlic, olive oil, chilli and tomato with spicy sausage
- PENNE FUNGHI CREMA** £8.70  
Penne pasta served with a mushroom and cream sauce
- RIGATONI BOSCAIOLA** £9.00  
Rigatoni with pancetta, mushrooms, peas, cream and tomato
- RIGATONI QUATTRO FORMAGGI** £9.00  
Rigatoni with four Italian cheese sauce
- RIGATONI VEGETARIANA** £9.00  
Rigatoni served with aubergine, courgette, mushroom, tomato, garlic and olive oil sauce

**GNOCCHI SALMONE** £12.00

Home-made potato dumplings served with smoked salmon in a cream and tomato sauce

**GNOCCHI SORRENTINA** £10.00

Potato dumplings cooked with Napoli sauce topped with fresh Mozzarella and basil

**RISOTTO MARE** £12.00

Mixed seafood risotto with tomato sauce

**RISOTTO ALLA CREMA D'ASPARAGI** £9.70  
*(Chef Special)*

Risotto with an asparagus sauce

**RISOTTO MILANESE** £10.00

Risotto cooked with Parmesan cheese and saffron sauce

**TAGLIATELLE PAPALINA** £9.70

Fresh flat noodles cooked with onion, mushroom, bacon, peas and blue cheese in a cream sauce.

**TAGLIATELLE GENOVESE** £9.50

Fresh flat noodles with home-made pesto sauce

**TAGLIATELLE LA CAMPANA** £12.00

Fresh flat noodles with king prawns, courgette, rocket and cherry tomatoes

**SPAGHETTI BOLOGNESE** £9.30

Spaghetti with Bolognese sauce

**SPAGHETTI CARBONARA** £9.30

Spaghetti with bacon, eggs and ham

**SPAGHETTI AMATRICIANA** £9.30

Spaghetti with onions, bacon and tomato sauce



## PASTA RIPIENI (Filled Pasta)

**TORTELLINI ALLA GENOVESE** £10.50

Fresh pasta stuffed with Parma ham, cherry tomatoes, pesto and a touch of cream

**TORTELLINI ALLA PARMIGIANA** £10.50

A classic dish served with Parma ham, peas, cream, saffron and Parmesan cheese

**AGNOLOTTI AL SALMONE** £11.00

Fresh pasta cooked with cream, tomato and salmon trimmings

**CANNELLONI** £10.20

Fresh pasta tubes filled with meat topped with a light tomato and white sauce

**LASAGNA** £10.00

Oven-baked layers of pasta with Bolognese, white sauce and Mozzarella cheese

**AGNOLOTTI ARAGOSTA** £12.00

*(Chef Special)*

Pasta stuffed with lobster and served with prawns in a cream and tomato sauce

## PIATTI DI MANZO (Beef Dishes)



**BISTECCA ALLA GRIGLIA** £19.00

Grilled sirloin steak

**FILETTO AI FERRI** £21.00

Grilled fillet steak

**FIORENTINA** £25.00

Grilled 16oz T-bone steak, served with all the trimmings

**BISTECCA CON SALSA DIANA** £22.00

Served with French mustard, brandy, Lea & Perrins and cream sauce with onions and mushrooms

**BISTECCA CON SALSA AL PEPE VERDE** £22.00

Served with French mustard, brandy, Lea & Perrins, cream and crushed green peppercorn sauce

**BISTECCA ROSSINI** £22.50

Served with paté sauce

**BISTECCA CALABRESE** £22.00

Chilli, onion, peppers and a touch of balsamic vinegar

**BISTECCA PIZZAIOLA** £22.00

Served with tomato sauce with garlic and a hint of oregano

**BISTECCA CHEF SPECIAL** £23.00

Olive oil, wild mushrooms and Jack Daniels sauce

**FILETTO CON SALSA DIANA** £23.50

Served with French mustard, brandy, Lea & Perrins and cream sauce with onions and mushrooms

**FILETTO CON SALSA AL PEPE VERDE** £23.50

Served with French mustard, brandy, Lea & Perrins, cream and crushed green peppercorn sauce

**FILETTO ROSSINI** £23.50

Served with paté sauce

**FILETTO CALABRESE** £23.50

Chilli, onion, peppers and a touch of balsamic vinegar

**FILETTO PIZZAIOLA** £23.50  
*Served with tomato sauce with garlic and a hint of oregano*

**FILETTO CHEF SPECIAL** £24.50  
*Olive oil, wild mushrooms and Jack Daniels sauce*

**CHATEAUBRIANDE PER DUE** £56.00  
*Fillet steak (approx 24oz) marinated in Gianni's special olive oil and herbs, served with 5 vegetable side dishes and Bearnaise sauce (minimum 2 people)*

**TRIPPA ALLA GIOCIARA** £15.50  
*Special tripe cooked in the Italian style*

## PIATTI DI VITELLO (Veal Dishes)

**NODINO DI VITELLO** £22.00  
*14oz T-bone veal cooked with white wine, olive oil and rosemary*

**LIMONE** £16.00  
*Sliced veal with lemon juice*

**ROMANA** £16.00  
*Sliced veal with Parma ham and sage in a white wine sauce*

**MILANESE** £16.00  
*Veal in fresh breadcrumbs, pan-fried and served with spaghetti Napoli*

**MARSALA** £16.00  
*Pan-fried veal in Marsala wine sauce*

**CAMPAGNOLA** £17.00  
*Escalope of veal topped with Mozzarella and Parma ham in a mushroom, tomato and herb sauce*

**FANTASIA** £17.00  
*Escalope of veal topped with Mozzarella and Parma ham, in a creamy sauce with tarragon*



## PIATTI D'AGNELLO (Lamb Dishes)

**COSTOLETTE** £16.50  
*Grilled lamb chop served with lemon and rosemary sauce*

**STINCO D'AGNELLO (Chef Special)** £17.50  
*Lamb shank, Italian style*

**AGNELLO AL TEGAMINO** £16.50  
*Italian-style lamb casserole*

## POLLAME (Poultry Dishes)

**SOFIA LOREN** £15.00  
*Chicken breast topped with asparagus in a sauce of white wine, onions and cream*

**CACCIATORA** £15.00  
*Chicken breast with peppers, onions, mushrooms, tomato, white wine and rosemary*

**POLLO ARROSTO** £14.00  
*Grilled with rosemary and olive oil*

**POLLO FUNGHI CREMA** £15.00  
*Chicken cooked with mushroom, cream and white wine sauce*

**POLLO ALL'AGLIO** £14.50  
*Chicken breast in breadcrumbs served with garlic sauce*

## PIATTI DI PESCE (Fish Dishes)

**GAMBERONI BRUCIATO** £18.50  
*Butterflied king prawns cooked with a touch of chilli, tomato and white wine, served with rice*

**SCAMPI PROVENÇALE** £16.50  
*Scampi in Provençale sauce (garlic, tomato, oregano and white wine), served with rice*

**CALAMARI** £16.20  
*Deep-fried squid served with garlic mayonnaise or chilli tomato dip*

**SCAMPI THERMIDOR** £18.50  
*Gourmet scampi with chopped onion, cream and brandy, topped with breadcrumbs and Parmesan and finished off in the oven*

**SPIGOLA O ORATA** £19.50  
*Sea bass or sea bream, prepared as you wish, served with potatoes and vegetables*

**PESCA SPADA ALLA SICILIANA** £20.50  
*Grilled swordfish served with capers, anchovies, olives, cherry tomatoes and white wine*

**HALIBUT CON PATATE** £20.50  
*Halibut served with potatoes*

**MONKFISH ACQUAPAZZA** £20.50  
*Monkfish served with cherry tomatoes, black olives, garlic, onion, anchovies, white wine and herbs*

**ARAGOSTA ALLO CHAMPAGNE O CON SALSIA PIACERE** £35.00

*Very special lobster in champagne sauce, or with your choice of sauce, served with rice*



## CONTORNI MISTI

(Mixed side dishes)

<b>MIXED SALAD</b>	£3.45
<b>GREEN SALAD</b>	£3.45
<b>TOMATO AND ONION SALAD</b>	£3.45
<b>BROCCOLI</b>	£3.45
<b>FRENCH FRIES</b>	£3.00
<b>GARLIC BREAD</b>	£4.50
<b>MUSHROOMS FRIED WITH GARLIC</b>	£3.45
<b>ASPARAGUS TIPS</b>	£4.90
<b>CAULIFLOWER CHEESE</b>	£4.00



## FORMAGGI (Cheeses)

<b>FORMAGGIO MISTO E BISCOTTI</b>	£7.50
<i>Selection of 4 cheeses and biscuits</i>	
<b>FORMAGGIO MISTO E BISCOTTI</b>	£11.50
<i>Selection of 8 cheese and biscuits</i>	



## DOLCI (Sweets)

(All sweets marked with a ★ (star) are available with cream or ice-cream for an extra £1.00)

★ <b>GATEAU DEL GIORNO</b>	£4.30
<i>Your choice of gateau from the chill cabinet</i>	
★ <b>TIRAMISU</b>	£4.80
<i>Traditional Italian-style dessert</i>	
★ <b>TORTA FORMAGGIO</b>	£4.50
<i>Cheesecake</i>	
★ <b>TORTA DI MELE</b>	£4.30
<i>Apple pie</i>	
<b>GELATO MISTO</b>	£4.30
<i>Mixed ice-cream</i>	
<b>TORRONCINO</b>	£4.30
<i>Home-made Italian walnut ice-cream</i>	
<b>SORBETTO ALL'ARANCIO O AL LIMONE</b>	£4.30
<i>Orange or lemon sorbet in its own skin</i>	
<b>CASSATA SICILIANA</b>	£4.90
<i>Special sweet from Sicily</i>	
<b>AFFOCATO AL CAFÉ</b>	£5.30
<i>Mixed ice-cream with Tia Maria</i>	
<b>GELATO BAILEYS</b>	£5.30
<i>Mixed ice-cream with Baileys, roast almonds and whipped cream</i>	
<b>PROFITEROLES</b>	£4.30
<i>Small choux buns filled with cream and with a chocolate topping</i>	

*Service charge is not included*