

# A la Carte Menu

## Starters

**Calamari Fritti £8.45** Deep fried squids in butter, with lemon and a drizzle of extra virgin olive oil.

**Cozze Marinara £7.95** Sautéed mussels, in either a white wine and garlic sauce or a spicy tomato with basil and chilli sauce.

**Cocktail di Gamberetti £6.95** Prawns dressed in our delicious marie rose sauce

**Gamberoni alla Marchesa £7.95** Roasted large King Prawns with garlic, white wine, and parsley.

**Tortino di Pesce £6.95** Salmon fish cake served with garlic mayonnaise and a salad garnish

**Insalata Caprese (V) £7.95** Fresh Neapolitan Buffalo Mozzarella, with juicy beef tomatoes, basil leaves, and drizzled with garlic-flavoured olive oil.

**Antipasto Misto £7.95 (for one) £14.95 (to share)** Prosciutto, cured salami, marinated olives and roasted sweet peppers.

**Prosciutto E Mozzarella £7.95** Prosciutto with fresh buffalo mozzarella.

**Polpette della Casa £7.75** Italian meatballs in garlic, basil and tomato sauce.

**Funghi alla Mimi e Coco' (V) £7.25** Mushrooms and spicy sausages sautéed in butter and finished with a cream, fresh mustard and creamy dolcelatte cheese sauce.

**Carpaccio di Manzo £7.95** Marinated raw fillet of beef served with rocket salad, Parmesan cheese shavings, olive oil and lemon dressing.

**Pasta come Primo £7.55** (For your starter choose any pasta from our pasta selection)

**Scallops Al Limone £9.95** Fresh scallops in a delicious lemon sauce

**Zuppa Giorno (V) £5.55** Fresh homemade minestrone soup.

## Pasta

Pick your most favourite one then add a sauce from popular choice of true Italians  
Spaghetti made with Durum wheat from south Fettuccine flat thin noodles, with  
fresh egg yolk Penne pasta tubes quills of Durum wheat flour

**Napoletana (V) £9.55** Rich fresh ripe tomato and flavorsome basil sauce from the south.

**Bolognese £12.45** Based on old traditions, with prime minced beef and pork, ripe tomatoes and garlic.

**Arrabbiata (V) £10.95** Fresh basil, tomatoes, chillies and garlic.

**Mafia Owain Pesto (V) £10.95** Peppers, mushrooms, tomatoes, chilli pepper and pesto.

**Matribologna £11.95** Smoked Italian bacon, with a cream tomato, spring onion and meat sauce.

**Specialita' di Giovanni £11.95** A creamy wine sauce finished with ham and mushrooms.

**Carbonara £11.95** Piedmontaise sauce, with roasted bacon, cream and egg yolk sauce.

**Alla Marinara £14.55** With squids, mussels, clams, prawns and a delicious tomato sauce.

## Pasta Special

**Penne Spezzatino £16.95** Pieces of fillet steak, tossed in garlic, wine and traditional Italian tomato sauce.

**Lasagna Emiliana Fatta in Casa £12.45** Home-made baked traditional layers of pasta, minced beef and a rich tomato sauce.

**Fettuccine alla Crema e Funghi (V) - £11.95** Fettuccine Pasta in wild porcini mushrooms and cream sauce.

**Ravioli (V) £11.95** Ravioli Pasta filled with spinach and ricotta cheese.

**Penne Sorrentina (V) £10.55** Pasta tubes tossed with a roasted garlic, mozzarella and ripe tomato sauce.

**Penne di Vanessa £12.95** Pasta tubes with chicken and peppers in tomato sauce.

**Penne Vodka Salmone £13.95** Salmon in a bechamel, basil and vodka sauce

## Rissoti

**Risotto Modo Nostro £12.55** Arborio rice sautéed with sweet peppers, smoked bacon and mushrooms in delicate spicy sauce.

**Risotto alla Marinara £14.95** Arborio rice sautéed with clams, prawns, mussels, squids and fresh tomato and smoked garlic sauce

## Pizza

**Pizza Margherita (V) £8.95** Mozzarella cheese and tomato sauce – the original pizza.

**Pizza della Casa £10.45** Ham, hot sausages, olives, tomato sauce and mozzarella cheese.

**Pizza Quattro Stagioni £9.95** Mushrooms, ham, artichokes, tomato sauce and mozzarella cheese.

**Pizza Ortolana (V) £9.55** Grilled peppers, tomato sauce and mozzarella cheese.

**Pizza Hawaiian £9.55** Ham, pineapple, tomato sauce and mozzarella cheese.

**Pizza Di Mare £11.95** Atlantic prawns, mussels, clams and squid

## Fish

**Branzino al forno £23.95** Whole baked Sea bass with garlic rosemary, and lemon served with fresh vegetables and potatoes

**Branzino alla Livornese £18.95** Fillet of sea bass with onion, olives and tomatoes

**Salmone alla Regina £15.95** Pan fried fillet of wild salmon, dressed with delicate prawns and pink light tomato sauce.

**Zuppa di Pesce £20.95** Mix of crustaceans in tomato sauce with crostini bread.

**Gamberoni alla Marchesa Calabrese £16.95** Roasted large King Prawns in a spicy tomato with basil and chilli sauce Served on a bed of fettuccine.

## Poultry

**Pollo al Pepe Nero £14.95** Chicken supreme sautéed with mushrooms and black peppercorns and finished with a mustard brandy sauce.

**Pollo Alla Cacciatore £14.55** Chicken supreme cooked in an Italian casserole of mushrooms, spices, wine and herbs of the game season.

**Pollo Ripieno Della Casa £14.55** Chicken supreme topped with ham, mozzarella in a creamy mushrooms sauce.

**Pollo Stella £14.55** Chicken supreme topped with ham, mozzarella in Neapolitan tomato sauce.

## Veal

**Vitello ai Funghi Porcini £15.55** Escalope of veal in a cream and wild Porcini mushrooms sauce.

**Vitello alla Giovanni £15.95** Sautéed escalope of veal marinated with cream, white wine, mushrooms and roasted bacon.

**Vitello alla Parmigiana £15.55** Oven baked escalope of veal with a rich tomato sauce and mozzarella cheese topping.

**Vitello Milanese £18.50** Veal escalope coated in breadcrumbs and sautéed in butter.

## Beef & Lamb

**Agnello al Forno £17.55** Roasted Welsh Lamb Shank, braised in rich red wine and vegetable stew.

**Costolette D'Agnello alla Griglia £18.50** Lamb Cutlets, grilled on our tasty spices and extra virgin olive oil.

**Misto di Carni alla Griglia £34.95** A selection of prime Welsh grilled meat. Great if you're hungry, or to share!

**Filetto £25.95** 8oz Fillet steak of Welsh beef.

**Bistecca £19.50** 10oz Sirloin steak of Welsh beef.

## Choose a delightful sauce to accompany your meal

**Tradizionale** Simply grilled, garnished with tomatoes and mushrooms.

**Al Pepe Nero** In a peppercorn, mushrooms, mustard, brandy and cream sauce.

**All'aglio** Olive oil, garlic, white wine and a touch of cream.

**Alla Pizzaiola** Oregano, cracked peppercorns, roasted garlic, olives and chilli sauce

**Cacciatore** Mushrooms, black olives, spices, wine and herbs of the game season

**Rossini** Paté and red wine sauce on toasted bread

## Vegan

**Caponata piccante** Typical sicilia hearty stew with aubergine, capers, celery, tomato, olive, red peppers, herbs and spices

**Gnocchi alla genovese** Potatoes dumplings with a pesto and fresh beans and peas no dairy cream sauce.

**Pasta di zucchine Al pesto di pomodoro** Fresh courgettes pasta in a tomato, onion, garlic and walnut pesto sauce

**Pannacotta cotta Al cioccolato bianco** Coconut cream pannacotta with a rich white chocolate flavour and topped with fresh peach and their syrup

**Pasta and fagioli** (vegan version) Canellini and borlotti beans in a heart warming soup served with pasta