

Primi - Starters

£4.75 Melone Fresco (V)

Chilled melon

£6.75 Antipasto di Verdura (V)

Grilled seasonal vegetables, served hot with oregano, olive oil and glazed with balsamic vinegar -**sulphur dioxide**

£5.00 Bruschetta al Pomodoro (V)

Toasted bread, chopped tomatoes, garlic, basil and olive oil - **gluten**

£5.95 Bruschetta di Montagna (V)

Toasted bread, chopped tomatoes, mozzarella, garlic, basil and olive oil-**gluten, lactose**

£8.95 Melanzane alla Parmigiana (V)

Sliced aubergines, mozzarella, tomato and basil **gluten, egg, lactose, celery**

£8.95 Funghi Stilton (V)

Mushrooms gratin with Stilton Cheese-**lactose, gluten**

£7.95 Funghi Saltati All' Aglio (V)

Mushrooms sautéed in garlic and parsley sauce - **gluten**

£9.60 Brie in Carrozza (V)

Deep fried brie, sautéed courgette, served with cranberry sauce-**gluten, lactose, egg**

£12.00 Antipasto Italiano

Selection of cold meats, fish and vegetables **Sulphur dioxide, gluten, fish, crustaceans, egg**

£18.95 Gran Antipasto Casa Mia Italiano (for two to share)-

Sulphur dioxide, gluten, fish, crustaceans, egg

£9.70 Prosciutto di Parma e Melone

Parma ham and melon

£8.65 Gamberi Tempura

Deep fried torpedo prawns, served with sweet chilli -**gluten, egg**

£7.50 Coppa di Gamberetti

Prawn cocktail - **crustaceans, egg, sulphur dioxide**

£12.90 Gamberoni del Pacifico al Burro e Aglio Pacific prawns in butter and garlic sauce - **lactose, crustaceans, gluten**

£9.50 Sardine alla Griglia

Grilled sardines with chilli, garlic and fresh basil - **gluten**

£8.15 Bianchetti Fritti

Fried whitebait - **gluten, lactose**

£9.00 Avocado con Gamberetti

Avocado with prawns and cocktail sauce - **crustaceans, egg, sulphur dioxide**

£9.95 Avocado con Salmone

Avocado and salmon salad - **fish**

£9.90 Duetto di Pesce Affumicato

Smoked trout and salmon with horseradish - **fish**

£9.00 Calamari Fritti

Fried squid rings - **gluten, lactose, crustaceans**

Pane – Bread

£6.60 Garlic Bread (V) – gluten, lactose

£8.70 Garlic Bread with Cheese (V) – gluten, lactose

£7.45 Garlic Bread and Tomato Sauce (V) – gluten, lactose

£6.50 Focaccia (V) – gluten, lactose

£2.50 Bread and Butter (V) – gluten

£2.00 Olives (V)

Zuppa - Soups

£5.50 Minestrone (V)

Fresh Vegetable Soup - **celery**

£5.50 Zuppa del Giorno (V)

Soup of the day - **celery, lactose**

Dip Sauce

Chilli oil £0.50

Garlic oil £0.50

Fresh chilli £0.50

Pasta

£20.95 Linguine Frutti di Mare

Linguine with tomato sauce, garlic, and a mixture of seafood – **celery, gluten, fish, crustaceans, sulphur dioxide**

£12.95 Fusiilli al Tonno

Fusilli pasta with tuna, black olives, garlic and tomato sauce – **celery, gluten, fish**

£13.50 Spaghetti alla Bolognese

Minced meat sauce spaghetti – **celery, gluten, sulphur dioxide**

£13.80 Spaghetti alla Carbonara

Cream, bacon, fresh **egg** and parmesan cheese – **gluten, lactose**

£14.95 Penne Arrabiata con Pollo

Penne with chicken and spicy tomato sauce – **gluten, celery, lactose**

£14.10 Lasagna di Carne

Beef lasagne – **gluten, lactose, celery, sulphur dioxide**

£13.95 Linguine all'Amatriciana

Linguine pasta with onions, bacon and tomato sauce – **celery, gluten, lactose**

£13.50 Lasagna Vegetariana (V)

Mix vegetables lasagne – **gluten, egg, lactose, celery**

£11.60 Spaghetti Napoli (V)

Spaghetti with homemade tomato sauce – **gluten, celery, lactose**

£12.80 Spaghetti Primavera (V)

Season vegetables in a cream and tomato sauce – **lactose, gluten, celery**

£14.50 Fettucine al Pesto Rosso (V)

Fettucine with sundried tomato pesto and cream – **nuts, egg, lactose, gluten, celery**

£15.75 Fettucine con Funghi Porcini e Tartuffo Pesto (V)

Fettucine with mushroom and truffle pesto – **celery, lactose, gluten, egg**

£13.45 Risotto alla Nonna (V)

Asparagus, courgettes, sundried tomatoes and funghi – **lactose, celery, nuts**

£14.95 Risotto Crema e Porcini (V)

Rice with mushroom and truffle pesto – **lactose**

£12.00 Penne al Pesto Verde (V)

Penne pasta, rocket and courgettes pesto, cream sauce – **nuts, gluten, lactose**

£12.60 Ravioli Aurora (V)

Pasta parcels filled with ricotta cheese and spinach, cream and tomato sauce – **celery, gluten, lactose, egg**

£13.95 Penne Campagnola (V)

Green beans, garlic, sundried tomatoes, olives, chilli and penne pasta in a cream and tomato sauce – **celery, gluten, lactose, nuts**

£12.50 Gnocchi alla Melanzane (V)

Potato dumplings with tomato sauce, aubergines and melted mozzarella – **lactose, celery**

£12.50 Crespelle alla Fiorentina(V)

Home-made pancake filled with ricotta cheese and spinach, with béchamel, tomato sauce and nutmeg – **gluten, lactose, nuts, celery, egg**

Gluten free pasta options are also available and will be charged extra £2.00.



Pizza

£12.50 Pizza Margherita (V)

Tomato and mozzarella pizza – **lactose, gluten**

£14.50 Quattro Formaggi (V)

Tomato, mozzarella, brie, parmesan, and gorgonzola pizza – **lactose, gluten**

£13.95 Pizza Siciliana (V)

Tomato, mozzarella, grilled vegetables, sundried tomatoes, mushrooms, black olives & oregano – **gluten, lactose**

£13.70 Pizza Verdura(V)

Tomato, mozzarella, grilled vegetables, broccoli, and mushrooms – **gluten, lactose**

£13.20 Pizza Fiorentina(V)

Tomato, mozzarella, spinach, **egg** – **gluten, lactose**

£14.20 American Hot

Salami and green peppers pizza – **lactose, gluten**

£15.50 Pizza con Carciofi, Prosciutto e Funghi

Tomato, mozzarella, artichokes, Parma ham and mushrooms – **lactose, gluten**

£13.10 Pizza Pepperoni

Tomato sauce, pepperoni sausages and mozzarella cheese - **lactose, gluten**

£15.20 Quattro Stagioni

Tomato, mozzarella, artichokes, Parma ham, green peppers, and mushrooms - **lactose, gluten**

£14.50 Pizza Diavola

Tomato, mozzarella, pepperoni sausages, chilli & red onions - **lactose, gluten**

£13.80 Pizza Hawaiian

Tomato, mozzarella, ham, pineapple – **gluten, lactose**

£14.95 Pizza Calzone (folded pizza)

Tomato, mozzarella, chicken, mushroom and sundried tomatoes - **lactose, gluten**

£14.95 Pizza Pollo Picante

Tomato, mozzarella, chicken, mushroom, jalapenos, rocket and parmesan flakes on top – **gluten, lactose**

£13.95 Pizza Tonno

Tomato, tuna, onion, olives, and fresh basil pizza with a touch of mozzarella cheese, fresh chilli - **lactose, gluten, fish**

£19.95 Pizza Frutti di Mare

Tomato, calamari, prawns, clams, and garlic pizza (no cheese)- **lactose, gluten, crustaceans**

£17.00 Pizza half and half



Feel free to create your own pizza or pasta. Additional ingredients will incur a charge as detailed below

- Meat/cheese £1.50
- Vegetables £1.00

Gluten free pizza options are available and will be charged extra £5.00.

Pesce - Fish

£19.95 Salmone allo Champagne

Fresh salmon in cream and champagne sauce – **fish, mustard, lactose, sulphur dioxide**

£19.50 Salmone alla Griglia

Grilled salmon

£35.00 Dover Sole – gluten, lactose

£21.50 Branzino al Balsamico

Seabass glazed with balsamic syrup – **gluten, lactose, sulphur dioxide**

£23.50 Centrini di Pescatrice Provençal

Monkfish cooked with tomato sauce, olives, artichokes, herbs and garlic – **celery, gluten sulphur dioxide**

£21.50 Sole Goujon

Filet of Sole in Breadcrumbs - **gluten, lactose, egg**

Insalate – Salads

£9.50 Insalata Tricolore (V)

Tomato, Avocado and Mozzarella - **lactose**

£11.50 Insalata Della Casa (V)

Mixed leaf salad, cucumber, tomato, artichokes, olives, avocado and pecorino cheese - **lactose**

£6.50 Insalata Mista (V)

Mixed salad

£13.50 Insalata Nicoise

Tuna, **egg**, green beans, potatoes, tomatoes, olives, anchovies and capers – **fish**

£5.50 Tomato and Onion Salad (V)

Carne - Meat

£18.50 Vitello Alla Milanese

Veal escalope in breadcrumbs - **gluten, lactose, egg**

£29.95 Filetto Di Manzo Alla Griglia

Grilled fillet steak

£31.75 Filetto Al Pepe

Grilled fillet steak with pepper sauce - **sulphur dioxide, lactose**

£26.50 Bistecca Diane

Sirloin steak cooked with mushrooms, onion, garlic, brandy and mustard sauce with a touch of cream - **sulphur dioxide, lactose**

£22.50 Bistecca Grill

Sirloin steak grilled

£24.50 Stinco d'Agnello

Lamb Shank slow cooked in a light tomato sauce, wine and vegetables - **sulphur dioxide, celery**

£26.00 Costolette d'agnello

Lamb cutlets with rosemary - **sulphur dioxide**

£19.50 Fegato di Vitello Lionnese

Calves Liver with sautéed onions-**sulphur dioxide**

£21.50 Piccatina di Vitello al Porcini

Veal cooked with porcini mushrooms and cream – **lactose, gluten**

£20.50 Stracciata di Pollo alla Crema

Strips of chicken cooked with mushrooms and cream, served with rice - **lactose, gluten, mustard**

£18.95 Pollo al Pepe

Chicken breast with peppercorn sauce – **gluten, sulphur dioxide, lactose**

£19.00 Pollo alla Milanese

Chicken breast in breadcrumbs - **gluten, lactose, egg**

Contorni – Sides

£4.00 Fried Zucchini (Courgettes)-
lactose

£5.50 French Beans/Cauliflower

£4.00 Carrots/Broccoli

£3.00 Peas

£3.75 Chips - **gluten** SSSSS

£4.50 Sautéed Potatoes/Lionnese Potatoes
- **gluten**

£5.00 Cauliflower Cheese/Broccoli Cheese
– **lactose, gluten**

£7.50 Sautéed Mix Vegetables

We aim to make our food enjoyable for as many people as possible. If you have any allergies, please inform your waitress when you are ordering. Allergies in the ingredients list are showing in bold. Smaller portion will be charged £1.50 less than the normal price.

Enjoy!

Coffees and Teas

£ 3.00 Cappuccino

£ 3.00 Café Latte

£ 3.00 Espresso / Macchiato

£ 3.50 Double Espresso

£ 3.00 Americano

£ 3.00 White Americano

£ 3.50 Hot Chocolate

£ 4.25 Mocha Coffee

£ 4.00 Floater Coffee

£ 4.75 Affogato al Caffè

**(Espresso poured over
Vanilla ice cream)**

£ 2.20 Fresh Mint Tea

£ 2.20 Earl Grey Tea

£ 2.20 Green Tea

£ 2.20 English Tea

£ 2.20 Camomile Tea

£ 2.20 Peppermint Tea

£ 2.20 Fruit Tea

£ 6.25 Liqueur

Coffee

Italian Digestives

£ 3.75 Strega

£ 3.75 Fernet Branca

£ 4.00 Limoncello

£ 4.75 Amaro



tea &
desserts



£6.00 Home-made Tiramisu

Two layers of coffee liqueur soaked savoiardi sponge fingers, filled and topped with mascarpone cream and dusted with cocoa powder.



£5.90 Lemon /Orange Delight

A whole natural lemon/orange skin, filled with lemon/orange sorbet.

£6.50 Profiteroles

Choux pastry filled with light cream, covered in a soft, dark chocolate sauce.



£6.45 Apple Pie

A butter pastry deep dish pie filled with apples and sultanas, finished with a butter pastry lattice lid and apricot glaze.



£6.95 Chocolate Soufflé

This chocolate soufflé has a delicious molten centre and a light, springy exterior—pure chocolaty decadence from the inside out.



£6.50 Banoffee Cake

A layer of thick toffee on a biscuits base with fresh sliced banana topped with banana mouse and whipped banana cream.

£5.00 Kiddie Surprise
Vanilla ice cream combined with caramel along with a delicious milk chocolate egg and a collectable toy inside.



£6.50 Heaven in a Jar

Just indulge/ Contains hazelnuts



£6.50 Midnight Mint

Luxurious dreamy Mint flavoured ice cream in pot, ripped with gorgeous chocolate sauce topped with curls.



£6.00 Home-made bread and butter pudding

Fresh bread cooked in a traditional egg custard with sultanas.

£5.95 Mix Italian Gelato

Ask to find out our gelato flavours and choose a mixture of three various flavours.



£6.00 Home-made Panna Cotta

Smooth cooked cream topped with caramel sauce.



£6.50 Chocolate Fudge Cake

Rich moist chocolate sponge coated and filled with chocolate fudge.

£5.95 Sticky Toffee Pudding

A rich, toffee flavoured steamed pudding heaped with sticky toffee sauce.



£6.50 Cassatta al Cioccolato

Traditional wedge-shaped slice of vanilla and chocolate ice cream with cream and candied fruit.



£6.50 Cheese Cake

The traditional cheesecake made of cream cheese on a crust of biscuits. Served with ice cream.



£6.50 Passion Pot

Luxurious mango flavoured ice cream, rippled with passion fruit sauce and topped with papaya pieces.



£6.00 Home-made crème caramel

Rich egg custard baked onto a sauce of caramelised sugar.

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