

Garlic Bread £ 5,95
Bruschetta £ 7,95

Selection Of Italian Bread with Olive Oil £ 3,65
Marinated Olives £ 3,65

ANTIPASTI ~ STARTERS

Zuppa di Verdure di Stagione (V) £ 7,95
Seasonal Vegetables Soup

Insalatina Caprese (V) £ 7,95
Mozzarella cheese, Avocado and vine Tomatoe

Insalatina Caprina (V) £8,95
Goat Cheese Salad, beetroot and vincotto dressing

Burrata di Bufala Pugliese (V) £ 9,95
Fresh Burrata Cheese with Cherry Tomatoes and Pesto Sauce

Calamaretti Piccanti £ 11,95
Baby squids cooked in Tomato Sauce, Garlic & Chillies

Granchio & Avocado Gratinati £12,95
Crab Meat Cocktail with Avocado gratin with Beshamel Sauce and Cheese

Fritto Misto Da Paolo £ 12,95
Deep fried Calamari, King Prawns & Scallops. Serve with Salad and Tartar Sauce

Crostini di Funghi e Balsamico £ 7,95
Sautéed mushrooms plus Bacon & Garlic on a Toasted Bread

Sardine Grigliate con Rosmarino e Aglio £ 8,95
Grilled Sardines with Rosemary and Garlic Dressing

Cozze all' Arrabbiata £ 8,95
Mussels with garlic, chillies and Tomato Sauce.

Salsiccia Italiana alla Griglia £ 9,95
Grilled Italian Sausage with Salad & Pecorino Cheese

Prosciutto e Melone £11,95
Prosciutto Italiano with Fresh Melon

Bresaola all' olio Tartufato £ 11,95
Dry Cured Beef served with Rocket Leaves and White Truffles Oil.

Gamberoni all' Aglio Piccante £ 12,95
Headless King Prawns with Garlic and Chillies

Antipasto Misto della Casa £ 12,95
House mixed cured meats with grilled vegetables and buffalo mozzarella

PRIMI PIATTI ~ PASTA DISHES

Tagliatelle ai Ragu £ 12,95
Tagliatelle with Bolognese Sauce or as you like
Spaghetti Bolognese

Tagliolini ai Broccoli e Funghi (V) 12,95
Tagliolini Pasta with Fresh Broccoli, Mushrooms, cherry Tomatoes, garlic and Chillies

Penne alla Siciliana (V) £ 14,85
Penne Pasta with Fresh Aubergines, Garlic, Chillies, Tomato Sauce and Mozzarella Cheese and Basil

Pappardelle all' Anatra £16,85
Pappardelle Pasta with Duck, Sage, Mixed Mushrooms in a white wine sauce.

Ravioli di Branzino Freschi e Gamberetti £ 17,95
Home Made Fresh Sea bass and Prawns Ravioli with Courgettes and Cherry Tomatoes

Spaghetti allo Scoglio £ 19,85
Spaghetti with tomato sauce, mixed seafood, Garlic & Chillies.

Risotto alla Marinara £ 19,95
Risotto with Mussels Clams, baby Prawns and Calamari.

Linguine al Nero di Seppia e Cozze £ 21,95
Home Made Black Ink Cuttlefish spaghetti served with Fresh Mussels, Garlic & Chillies.

Linguine Lobster £ 23,95
Linguine Pasta with Fresh Lobster, Mussels, Clams, Roasted Cherry Tomatoes, Garlic & Chillies.

Pasticcio di Lasagne Tradizionale £ 12,95
Traditional Lasagna with Bolognese Sauce and Béchamel Sauce

Gnocchi alla Boscaiola £ 12,95
Potato Gnocchi with Sausage, Mushrooms, garlic, Dash of Cream and Tomato Sauce.

Risotto Salsiccia al Barolo £ 14,95
Risotto with Italian Sausage, Mushrooms and Barolo wine

Risotto ai Funghi Porcini (V) £ 14,85
Risotto with Porcini Mushrooms and Cream

Tortellini di Ricotta e Spinaci (V) £ 14,85
Home-Made Ricotta and Spinach Tortellini with Roasted Cherry Tomatoes Basil and Mozzarella Cheese.

Ravioli di Funghi al Tartufo (V) £17,85
Home Made Ravioli with Cream Mushroom Truffle Puree

Linguine alle Vongole Fresche Piccanti £ 21,95
Linguine with fresh clams, garlic and chillies

Taglierini al Granchio £ 21,95
Taglierini Pasta with Fresh Crab Meat, Cherry Tomatoes, Garlic & Chillies

Linguine Rosse e Gamberoni £ 23,95
Home made Chilly Pasta with Fresh King Prawns, Cherry Tomatoes, in a Garlic & Chillies Sauce

GLUTEN – FREE Pasta available

The chef will be happy to prepare your favourite pasta dish if not on the menu

SECONDI DI PESCE ~ FISH

Salmone Arrosto al Pernod £ 19,95
Fresh Roasted Salmon with Ginger, Cherry Tomato and Pernod

Pescespada al Salmoriglio £ 21,95
Grilled Swordfish with Virgin Oil, Lemon, Fresh Oregano and Chives

Gamberoni al Profumo di Peperoncino con Riso e Zafferano £ 23,95
Pan fried King Prawns with chillies, white wine, garlic and Saffron rice

Tonno alla Griglia con Capperi e Pomodorini £21,95
Grilled Tuna with Capers and Cheery Tomatoes

Coda di Rospo alla Pescatora £ 23,95
Monk Fish with Mussels, Clams, Garlic and Cherry Tomatoes.

Branzino alla Griglia con Erbe Aromatiche £ 23,95
Whole Grilled Sea bass with lemon, Fresh Herbs & Fennel Seeds

Grigliata di Pesce Da Paolo £ 36,50 per person (Min 2 People)
A Great Selection of a Fresh House Mixed Fish. Served with Salad or Vegetables

SECONDI DI CARNE ~ MEAT

Pollo Milanese con Spaghetti al Pomodoro £ 17,95
Deep fried Chicken Breast with spaghetti and tomato sauce

Filetto di Maiale Arrosto al Marsala £ 19,95
Roasted Pork Fillet with Pancetta and Marsala Wine

Fegato di vitello con Pancetta o Burro e Salvia £ 21,95
Grilled Calf liver with pancetta or Sage & Butter

Bistecca di Manzo ala Griglia £ 24,95
12 oz Grilled Prime Scottish Sirloin Steak.

Filetto Di Manzo ai Funghi e Brandy £ 27,95
Beef Fillet Escalope with Mixed Wild Mushrooms, flamed in Brandy and laced with Cream

Pollo Da Paolo £ 18,95
Pan-fried Chicken Breast with Garlic, Lemon Sauce & thyme

Bistecca d'Agnello alla Griglia £ 19,95
Grilled Lamb Steak with Garlic & Rosemary

Petto di Anatra allo Sherry £ 21,95
Duck Breast with Sherry Sauce

Saltimbocca alla Romana £ 23,95
Veal Escalope with Parma Ham and Sage

Scaloppa di Vitello alla Milanese £ 23,95
Deep Fried Veal Escalope Served with sautéed potatoes and Green Leaves Salad OR Spaghetti with Tomato Sauce

Grigliata di Carne Da Paolo £ 36,50 per person (Min 2 People)
A Great Selection of a Fresh House Mixed Meat. Served with Salad or Vegetables

INSALATE - SALADS

Insalata di Pollo e Verdure £ 17,95
Grilled Chicken Fillets with mixed grilled vegetables

Insalata Speciale della Casa £ 17,95
Parma Ham, Buffalo Mozzarella, Avocado, Tomatoes, Artichokes & Olives

Mixed Vegetables (one green, carrots and Sautéed potatoes) £ 6,95 ~ Zucchini Fritti £ 6,95
Mixed or Green Salad £ 5,95 ~ Rocket and Parmesan Salad £6,95 ~ Tomato and Onions Salad £5,95

All Main Courses except Pasta, are served with Potatoes and Fresh Vegetables of the Day
The bill is Inclusive of VAT. A discretionary Service Charge of 12,5% will be added to your bill which is distributed among the staff

Allergens Information and Advise are Available. Please Ask any member of our Staff

Daily Set Menu

3 Courses Meal

Lunch £ 29,95 (until 3:00pm)

Evenings £ 34,95 (until 10:00pm)

Starters

Crostini di Funghi e Balsamico

Sautéed mushrooms, Bacon & Garlic on a Toasted Bread

Insalatina Caprese (V)

Mozzarella cheese, Avocado and vine Tomatoes

Salsiccia Italiana alla Griglia

Grilled Italian Sausage with Salad & Pecorino Cheese

Cozze all' Arrabbiata

Mussels with garlic, chillies and Tomato Sauce

Main Courses

Penne alla Siciliana (V)

Penne Pasta with Fresh Aubergines, Garlic, Chillies, Tomato Sauce and Mozzarella Cheese and Basil

Risotto Salsiccia al Barolo

Risotto with Italian Sausage, Mushroom and Barolo wine

Pasticcio di Lasagne Tradizionale

Traditional Lasagna with Bolognese Sauce and Béchamel

Pollo Milanese con Spaghetti al Pomodoro

Deep fried Chicken Breast with spaghetti and tomato sauce

Tagliata di Manzo, Rucola & Formaggio

Beef Escalope Thinly cut served on the top of Rocket Salad and Roasted Potatoes and Cheese Shaves

Dessert

Tiramisu – Chocolate Fudge Cake or Lemon Cheese Cake

All Main Courses except Pasta, are served with Potatoes and Fresh Vegetables of the Day

The bill is Inclusive of VAT. A discretionary Service Charge of 12,5% will be added to your bill which is distributed among the staff.

This is not a Party Group Menu. Max 4 People per Table. Gluten free pasta available at £2 extra charge.

Hotels Discounts not applicable with the Set Menu.

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