

~Appertisers~

*Home Baked Focaccia Bread with
Olive Oil and Balsamic Vinegar*
£2.95

*Home Baked Garlic Bread with a
Homemade Garlic Butter*
£1.50

*Green & Black Olives in a
Homemade Marinade*
£1.95

*Home Baked Garlic Bread with
Melted Mozzarella*
£1.95

~Antipasti~

Antipasto Misto Italiano

Cured meats ~ beef 'bresaola', tuscan salami, prosciutto and mortadella

Italian cheeses ~ buffalo mozzarella and pecorino with a tomato chilli jam

Pickles ~ curly green chillies, green and black olives

Salad ~ Italian coleslaw with lemon and mint

£12.95 for two / £8.95 for one

~House Starters~

Carpaccio

Sliced fillet of beef marinated in lemon, garlic
and Dijon mustard served with rocket
salad and pecorino shavings
£7.95

Formaggio Di Capra Inpanato (v)

Freshly sliced goats cheese
fried in breadcrumbs with
caramelised onions
£5.95

Prosciutto Con Mozzarella di Buffalo

Parma ham with buffalo mozzarella, dressed
with basil and olive oil
£6.95

Insalata Caprese (v)

Sliced buffalo mozzarella and beef tomato
in a basil dressing
£5.95

Funghi con Gamberetti

Freshly sliced mushrooms and prawns in
garlic and white wine sauce
£4.95

Pate

Specially prepared Brussels pate served
with toasted bread
£4.95

Funghi con Aglio (v)

Freshly sliced mushrooms in garlic and
white wine sauce
£3.95

Prosciutto e Melone

Sliced melon served with Italian imported
Parma ham
£4.95

Mozzarellina Arancini

Fried risotto balls stuffed with ham, mozzarella and Bolognese mince
£5.95

Zuppa del Giorno

Homemade soup of the day served with
toasted bread
£4.50

Minestrone (v)

Traditional Italian vegetable soup served with
toasted bread
£4.50

~Bruschetta~

Bruschetta Pomodoro (v)

Toasted baked bread topped with chopped tomato marinated with oregano, garlic and extra virgin olive oil
£4.25 With Anchovies £4.95

Bruschetta Formaggio di Capra (v)

Toasted home baked bread with sweet roasted peppers and goats cheese
£4.95

Bruschetta Caprese (v)

Toasted home baked bread with sliced tomato and melted buffalo mozzarella with basil and olive oil dressing
£4.95

Bruschetta al Salmone

Toasted home baked bread with chopped tomato marinated in oregano, garlic, extra virgin olive oil topped with slices of fresh smoked salmon
£5.95

Bruschetta al Tonna

Toasted home baked bread with marinated tomato, tuna and cannellini beans
£5.95

~Fish Starters~

Capesante Pernod

Sautéed scallops with pernod and cream sauce served on toasted bread
£8.95

Salmone Cape Verde

Fresh smoked salmon and green peppercorns with a drizzle of olive oil
£5.95

Gamberoni al Vino Bianco

King prawns cooked in garlic, chilli, white wine and fresh lemon juice
£7.95

Cozze al Pomodoro

Mussels served in a tomato and chilli sauce
£6.95

Bianchetti

Deep fried whitebait served with a slice of lemon and aioli
£4.95

Sardine Grigliate

Sardines marinated in lemon, garlic and rosemary, grilled and served with olive oil and fresh lemon
£7.95

Calamari Fritti

Rings of calamari dusted in flour and fried, served with aioli
£4.95

Cocktail di Gamberetti

Baby prawns and crayfish topped with marie rose sauce on a bed of mixed lettuce
£4.95

~Main Course~

~Signature Dishes~

**Brodetto*

A true Mediterraneo Classic!!

Half a lobster, mussels, king prawns, calamari, baby prawns and pieces of white fish all served in a homemade tomato, garlic and herb sauce accompanied with crostini

£22.95

**Filetto Rossini*

Roasted Welsh fillet steak with pate and served on toasted bread in a rich red wine sauce with grilled mushroom and sauté potatoes

£22.95

**Pollo Italiano*

Free range chicken breast baked with spinach and goats cheese, served with a cherry tomato sauce with sauté potatoes and vegetables

£17.95

**Paella*

Saffron rice with king prawns, chicken, chorizo sausage, mussels, peas and squid all cooked in a white wine, chilli and cherry tomato sauce

£16.95 For One / £28.95 For Two

~Free Range Chicken~

Served with new potatoes and vegetables of the day

Pollo alla Crema

Chicken breast cooked with mushrooms in a white wine and cream sauce

£12.95

Pollo Nero

Chicken breast cooked in a peppercorn cream sauce

£12.95

**Pollo alla Inpanato*

Breaded chicken breast served with spaghetti al pomodoro

£12.95

~Veal~

Served with new potatoes and vegetables of the day

Vitello alla Sorrentina

Escallops of veal cooked in tomato and garlic and baked with Parma ham and mozzarella cheese

£17.95

Vitello Panna & Funghi

Escallops of veal cooked with white wine, mushrooms and cream

£15.95

**Involtini di Vitello*

Escallops of veal rolled with an asparagus, mortadella, gorgonzola, cooked in sage butter and served with mash potato and vegetables

£17.95

**Not served with new potatoes and vegetables*

~Beef~

Served with new potatoes and vegetables of the day

Filetto

Usk Valley Fillet Steak,
grilled to your liking
£18.95

Bistecca

Usk Valley Sirloin Steak,
grilled to your liking
£15.95

Costata Di Manzo

Usk Valley Rib-eye Steak,
grilled to your liking
£14.95

~Sauces~

All made fresh to order

Pepe Nero

Black pepper & cream
£2.95

Rosso e Funghi

Red wine & mushrooms
£2.95

Formaggio Blu

Blue cheese sauce
£2.95

~Fish~

Served with new potatoes and vegetables of the day

Spigola

Whole sea bass, steamed with white wine, lemon,
green peppercorn and rosemary
£17.95

Snapper Rossi

Fillet of red snapper dressed in a olive oil,
parsley, garlic and lemon juice
£17.95

Nasselo Gambero

Oven baked fillet of hake served with a cream
and baby prawn sauce
£14.95

Filetto di Salmone

Roasted fillet of salmon with a pink
peppercorn sauce
£13.95

The Fish of the Day

See a member of the team for today's special choice

~Lamb~

Served with new potatoes and vegetables of the day

Agnello Toscano

Rack of Lamb cooked with garlic,
rosemary, red wine and balsamic vinegar
£17.95

Agnello alla Menta

Rack of Lamb cooked with
onions, mint and honey sauce
£17.95

**La Casseruola di Agnello e Fagiolo*

Rustic lamb and bean casserole
£10.95

~Risotto~

All made with Arborio rice

Risotto Scoglio

King prawns, crayfish, calamari, baby prawns
and mussels in a white wine and tomato sauce
£13.95

Risotto Primavera (v)

Onions, white wine, asparagus, mushrooms,
peppers and tomato
£9.95

Risotto Pollo e Funghi

Onions, garlic, chicken and mushrooms in a
white wine and cream sauce
£9.95

Risotto Castel Mola (v)

Butternut squash, soft taleggio cheese, red
onion and crushed pistachio nuts
£12.95

~Pasta~

All sauces are freshly prepared if there is anything you would like to add or remove then just inform your server

~Specialities~

Spaghetti Chorizo con Grappa

Spicy chorizo, celery, grappa, cream, tomato and balsamic vinegar sauce
£12.95

Penne al Tonno

Fresh tuna, chillies, olives in a rich homemade tomato sauce
£11.95

Penne Ratatouille (v)

Red onion, aubergines, courgettes, red pepper in a tomato sauce
£9.95

Spaghetti Pescatora

King prawns, mussels, crayfish, squid and prawns with a tomato, chilli, garlic and white wine sauce
£13.95

Tagliatelle Salmone

Fresh salmon with a creamy tomato sauce
£10.95

Fusilli Fegato d' Pollo

Chicken liver, mushrooms, red wine spicy tomato sauce
£11.95

~The Classics~

Spaghetti Bolognese

Our homemade Bolognese is made using the finest welsh minced beef, Chianti red wine and Italian tomatoes
£8.95

Lasagne al Forno

Our homemade Bolognese baked in layers of pasta topped with mozzarella and parmesan cheese
£9.95

Tagliatelle Carbonara

Sliced welsh bacon, egg yolk with a lightly seasoned cream sauce
£8.95

Spaghetti Polpette

Homemade meatballs using the finest mince with a rich Italian plum tomato sauce
£11.95

~Favourites~

Fusilli Pollo e Piselli

Sliced free range chicken breast with peas in a white wine, garlic and cream sauce
£8.95

Penne Funghi Con Prosciutto

Finely sliced ham, mushrooms, onions and a white wine and cream sauce
£9.25

Fusilli Spezzatino

Slow cooked sliced welsh fillet steak in a rich homemade spicy tomato sauce
£11.95

Tagliatelle con Asparagi e Gamberetti

Garlic, asparagus, king prawns and baby prawns in a white wine tomato and cream sauce
£10.95

Penne Amatriciana

Pancetta, garlic, fresh chillies in a spicy Italian tomato sauce
£9.25

Penne Primavera (v)

Spinach, artichokes, sun dried tomatoes, asparagus and cream sauce
£8.95

~Pizzeria~

Our pizza dough is freshly baked with homemade tomato sauce and fresh mozzarella cheese any of pizza can be changed into a calzone upon request

Pizza Margherita (v)

Tomato and Mozzarella
£6.95

Pizza Diavola

Tomato, Mozzarella, Spicy Salami and Fresh Chillies
£8.95

Pizza Pregiata

Tomato, Buffalo Mozzarella, Salami and Porcini Mushrooms
£10.95

Pizza Pescatora

Tomato and Seafood
£11.95

Pizza Quattro Formaggi (v)

Mozzarella, Goats Cheese, Gorgonzola and Parmesan
£9.45

Pizza Regina Margherita (v)

Cherry Tomatoes, Buffalo Mozzarella and Basil
£8.25

Pizza Capricciosa

Tomato, Mozzarella, Ham, Italian Sausage, Artichokes, Olives and Anchovies
£9.95

Pizza Zingara

Tomato, Mozzarella, Italian Ham and Mushrooms
£7.95

~Create Your Own~

Pineapple, Ham, Mushrooms, Capers, Pepperoni Sausage, Peppers, Onions, Sweetcorn, Olives, Chillies, Tuna, Prawns, Parma Ham, Anchovies, Artichokes, Jalapeno Peppers
£1.25 each

Side Orders

New Potatoes

£1.50

Sautéed Potatoes

£1.95

Buttered Asparagus Spears

£2.50

Tomato and Onion Salad

£1.50

Mixed Seasonal Vegetables

£1.50

Handcut Chips

£1.50

House Mixed Salad

£1.95

Sautéed Spinach

£1.50

