

## BREAD

### GARLIC FLAT BREAD (V)

A pizza style flat bread of sea salt, olive oil & rosemary

5.50

with mozzarella

6.50

### GARLIC BREAD (V)

Classic Italiano garlic bread

4.50

with mozzarella

5.50

### ITALIAN BREAD WITH OLIVES (V)

Toasted Italian bread with mixed marinated olives,

served with balsamic vinegar and virgin olive oil

5.00

### ANTIPASTO ITALIANO

Salame Napoli, salame Milano, buffalo

mozzarella & mixed olives on a bed of salad

with grilled marinated artichoke and Italian

bread, served with balsamic vinegar

15.00 SHARING PLATTER FOR 2

## ANTIPASTI

### MINISTRONE SOUP (V)

Classic Italian vegetable soup

6.00

### TUSCAN PATE

Classic chicken liver pate, served on Italian

toasted bread and drizzled with olive oil

6.45

### POLPETTE NAPOLETANE

Home made meatballs in a chilli Napoli sauce,

served with Italian bread

6.95

### CALAMARI FRITTI

Deep fried calamari, served with a lime

& garlic dip

6.95

### INSALATA CAPRESE (V)

Buffalo mozzarella, beef tomato & basil salad

6.45

### SALMONE AFFUMICATO

Oak smoked salmon, drizzled with olive

oil & lemon juice

7.45

### BRUSCHETTA ROMANA (V)

Toasted bread with chopped tomatoes,

garlic & basil drizzled with virgin olive oil

5.95

### COPPA DI GAMBERETTI

Prawns on a bed of salad leaves, served

with Marie Rose sauce.

6.95

## PESCE FOR OUR BEST SELECTION OF FRESH FISH, PLEASE SEE OUR SPECIALS MENU

## PASTA

### PANCETTA CABONARA

A creamy sauce, with cracked black pepper

& pancetta with spaghetti

13.45

### LINGUINE E GAMBERONI

Prawns, olive oil & chilli, cooked in a

Neapolitan sauce over linguine

14.45

### SPAGHETTI A'LLA BOLOGNESE

Original Bologna recipe of rich red wine,

tomato & beef sauce

12.95

### PENNE POLLO PICCANTE

Penne pasta with succulent chicken in a roasted

pepper, chilli & tomato sauce

13.95

### RAVIOLI CON CREMA DI RICOTTA (V)

Handmade Ravioli with buffalo ricotta & baby

spinach leaves, served in a creamy tomato sauce

12.95

### TAGLIATELLE PRIMEVERA (V)

Fresh mixed vegetables & oregano simmered

in a creamy white wine & garlic sauce

11.95

### SPAGHETTI MARINARA

Mixed seafood & tomatoes tossed in a creamy sauce

served with spaghetti & garnished with parsley

13.95

### RISOTTO FRUITTI DI MARE

Arborio rice with mixed seafood, served

in a light tomato sauce

14.45

### LASAGNA

Egg pasta sheets over beef in a Bologna sauce,

topped with a béchamel & parmesan top.

Served with a mixed rocket salad

13.45

### RISOTTO AL FUNGHI (V)

Arborio rice risotto infused with wild mushrooms,

asparagus, cream & grated parmesan

add chicken 2.45

12.45

## PIZZA

ALL OUR DOUGH IS FRESHLY PREPARED & HAND STRETCHED TO ORDER

### MARGHERITA (V)

Tomato, buffalo mozzarella & oregano

8.95

### PROSCIUTTO E FUNGHI

Tomato, mozzarella & mushrooms layered with

fresh prosciutto

12.45

EXTRA TOPPING 1.90

### PICCANTE

Hot Calabrese sausage, with red & green

chillies, tomato & mozzarella.

12.45

### POLLO E ROSMARINO

Tomato, buffalo mozzarella, chicken,

mushrooms & rosemary

12.45

### QUATRO STAGIONI

Parma ham, mushrooms, artichokes, tomato

& mozzarella, served in 4 sections on one pizza

11.95

### PIZZA PRIMAVERA (V)

Tomato, mozzarella, aubergines, olives & red

onions, finished with a pesto & goats cheese

11.95

## CARNE

### SUPREMA DI POLLO PRINCIPESSA

Pan friend breast of chicken, in a brandy infused

asparagus cream sauce, served with rosemary

potatoes & mixed vegetables

add prawns 2.45

15.45

### POLLO A'LLA STROGANOFF

Strips of chicken breast, pan fried with mixed

peppers, mushrooms & onions, in a creamy

paprika sauce and served with risotto

14.45

### MANZO A'LLA STOGANOFF

Sliced beef pan fried with mixed peppers, mushrooms,

onions, paprika & cream, served with risotto

14.95

### POLLO VALDOSTRANA

Flattened breast of chicken, coated in breadcrumbs &

topped with parma ham, mozzarella cheese & Napolitano

sauce. Served with salad & rosemary potatoes

15.45

### VITELLO A'LLA CREMA

Escalope of veal, pan fried and served in a

creamy white wine & mushroom sauce with

rosemary potatoes & mixed vegetables

15.95

### VITELLO A'LLA MILANESE

Crispy fried veal cutlet in breadcrumbs, garlic

& fresh rosemary, served with spaghetti Napolitana

15.95

### POLLO TOSCANA

Pan fried breast of chicken with shallots, garlic,

peppers & Italian sausages in a white wine sauce.

Served with rosemary potatoes

15.45

### MEDAGLIONI DI MAIALE

Medallions of pork with parma ham & parmesan,

cooked in a garlic red wine sauce, served with

rosemary potatoes & mixed vegetables

15.95

### CARNE DI AGNELLO

Lamb cooked in red wine & rosemary sauce,

served with rosemary potatoes & mixed vegetables

17.45

## STEAK

AGED 28 DAYS

SERVED WITH A GRILLED TOMATO  
& ROSEMARY POTATOES

RIBEYE 8oz  
17.50

FILLET 8oz  
24.45

CHOOSE FROM  
GARLIC & PARSLEY BUTTER, PEPPERCORN,  
OR PORCINI MUSHROOM SAUCE

RISTORANTE

MILANO  
italiano

All items are subject to availability. Dishes may contain nut/nut derivatives. Fish dishes may contain small bones. Olives may contain stones. All of our food is freshly prepared and cooked to order, if you have any allergens please inform/ask a member of waiting staff who will advise of all ingredients used. (G) = Gluten Free (N) = Nut Free (V) = Vegetarian

## CONTORNI ALL 2.95

### ZUCCHINE FRITTE

fried courgettes

### SAUTÉED SPINACH

PATATE FRITE

### SAUTÉ POTATOES

with pancetta & onions

### ROCKET & PARMESAN SALAD

MIXED SALAD

## WHITE WINE

	175ML	250ML	BOTTLE
<b>CARNEVALE VENETO CHARDONNAY ITALY</b> This wine has a subtle fruity nose with a pleasant mouth feel. Dry and full bodied on the palate with a mellow finish	5.45	6.95	19.95
<b>PRIMI SOLI SAUVIGNON BLANC ITALY</b> A stylish wine that boasts oodles of citrus fruit and elderberry on the finish.	5.95	7.45	20.45
<b>FARFALLA PINOT GRIGIO ITALY</b> Clean, simple, fresh apple and pear flavours. Easy drinking. Great for any occasion.	5.95	7.45	21.45
<b>AMATORE BIANCO VERONA ITALY</b> A beautiful straw-yellow colour with intense citrus and tropical fruit aromas.			23.45
<b>SOAVE CLASSICO DOC ZENI ITALY</b> Fresh and lightly fruity with delicate aromas of acacia and elderflower. The palate is dry and crisp with attractive almond and honey flavours with a long, elegant finish.			24.95
<b>TURTLE BAY SAUVIGNON BLANC NEW ZEALAND</b> This wine is fresh and vibrant with passion fruit, gooseberry and some melon characters. It has a balanced richness of fruit with a floral note through the palate, with intense depth of flavour and a crisp finish.			26.45
<b>FRASCATI SUPERIORE DOC BOTTER ITALY</b> Sourced from the hills surrounding Rome, this dry white wine has a fresh, lemon and floral character with a soft rounded finish.			27.45
<b>GAVI DI GAVI II PORTINO ITALY</b> This wine is a wonderful reflection of the Cortese grape variety. It is fruity and aromatic with just a hint of mineral notes and a mouth watering citrus finish.			27.45

## ROSE

<b>CASALETTO ROSATO VINO D'ITALIA ITALY</b> Cherries and pomegranate notes are found in this soft pink rosé.	5.45	6.95	19.95
<b>FARFALLA PINOT GRIGIO BLUSH ITALY</b> Pale Rose colour with raspberry fruit flavours and a delicate finish.	5.95	7.45	21.45

## RED WINE

<b>CARNEVALE VENETO MERLOT IGT ITALY</b> A well rounded, medium bodied soft wine, deep ruby red that boasts lively aromas of soft red berries and plums.	5.45	6.95	19.95
<b>FARFALLA SANGIOVESE ITALY</b> Rich, backed red fruit driven wine with good structure and a long finish.	5.95	7.45	21.45
<b>AMATORE ROSSO VERONA ITALY</b> Over-ripe fruit flavours with soft tannins and a long, intriguing finish.			23.45
<b>ILLUSION MALBEC ITALY</b> Deep and intense red-violet colour, with aromas of red fruits, plums, black cherries and forest berries. Fresh and full, with sweet, juicy and ample tannins and a very elegant finish.			26.45
<b>ILL PARADOSSO NERO D'AVOLA SHIRAZ ITALY</b> Ruby-red in colour. The bouquet is slightly spicy and fruity with notes of blackberries, blueberries and mulberries. Smooth on the palate with a pleasant sensation of ripe fruit on the finish.	6.95	8.95	26.45
<b>PRIMITIVO SALENTO IGT ITALY</b> Harmonious aromas of ripe red fruit spices on the nose with a pleasant hint of liquorice. Full and warm palate with noble tannins.			26.45
<b>ROSSO SALENTO IGT ITALY</b> Deep red hue; rich and complex bouquet with cherry, blackcurrants and liquorice aromas. Well-balanced with very soft tannins, full and rounded taste with a long finish.			24.45
<b>CHIANTI DOCG BOTTER ITALY</b> Easy drinking with ripe berry aromas and rich cherry flavours on the palate... stunning!			29.45
<b>COSTALAGO ROSSE VERONESE ITALY</b> Zeni winery overlooking Lake Garda produce this stunning wine. Made with dried Corvina, Cabernet Sauvignon and Merlot grapes that results in a floral aroma with notes of ripe fruit and a rich style, it has a soft yet persistent flavour.			31.45

## SPARKLING WINE

	FLUTE	BOTTLE
<b>PROSECCO</b> A lovely straw yellow with a faint greenish reflection in colour. The aroma is subtle with a fruity scent and hints of apple. Along with a dry, crispy and fruity	7.45	26.45
<b>PROSECCO ROSE</b> A lovely rose pink colour, followed by a bright and aromatic nose of petals and fresh strawberries. The palate is clean, crisp and vibrant on the finish.		28.45

## CHAMPAGNE

<b>HOUSE CHAMPAGNE</b> Lively but gentle with notes of apricot and white peach. The spontaneity and charm of this Brut Champagne make it a natural temptation anytime, day or night.		35.95
<b>HOUSE CHAMPAGNE ROSE</b> Still the best selling Non-Vintage Champagne in the UK, this classic blend boasts notes of green apple and citrus fruits.		39.45
<b>MOET &amp; CHANDON BRUT</b> A world famous Champagne, rich and creamy in style, with an explosion of citrus fruit and a delightful yeasty toastiness.		49.95
<b>CUVEE ROSE LAURENT-PERRIER</b> This iconic rosé Champagne has great depth and freshness with hints of fresh strawberries, raspberries and wild cherries.		75.45

## COCKTAILS

### NEGRONI

The ultimate Italian cocktail, invented in Florence, martini rosso, Bombay sapphire gin & garnished with orange slice

7.45

### BELLINI

Originating in Venice, the Bellini is a mixture of Prosecco & peach puree

8.45

### PASSION FRUIT MARTINI

A blend of vanilla vodka & passoa passionfruit liqueur, garnished with a passionfruit & served with a small shot of prosecco

8.45

### ESPRESSO MARTINI

Finlandia vodka with coffee liqueur & fresh espresso

7.95

### FRENCH MARTINI

Finlandia vodka & Chambord black raspberry liqueur

7.95

### APEROL SPRITZ

Classic Italiano Aperitif - 3 parts prosecco to 2 parts Aperol to 1 part soda & garnished with orange slice

7.95

### CLASSIC MARTINI

Stir the dry vermouth with your choice of Grey Goose vodka or Bombay Sapphire

7.95

### MOJITO

Bacardi Carta Blanca, fresh lime & mint leaves with a splash of soda

7.95

### ELDERFLOWER FIZZ

Bombay Sapphire Gin & Fever Tree Elderflower, topped up with Prosecco & served with rosemary, lemon & cucumber

7.95