

Pane (Bread)

Garlic Bread

slices of bread with a garlic & herb butter, grilled until crisp. £2.50

Mozzarella Garlic Bread

Slices of bread with a Garlic & Herb butter, grilled until crisp, served with Mozzarella Cheese £2.95

Antipasta

Mixed Olives

£2.45

Pane Rustico Con Aglio Al Forno

Slices of Stone baked Ciabatta Bread served with a whole bulb of slow Roasted Garlic £3.25

Minestrone Alla Toscana

There are many varieties of this popular soup. Here we take the Tuscan version, which includes Cannellini Beans and a Short Pasta, along with the usual Tomato based Vegetable Broth £3.95

Mushroom Al Forno

Baked Mushrooms, stuffed with Parmesan, Garlic, Onion and Bread Crumbs £4.75

Bruschetta

*Sliced Cherry Tomatoes marinated with fresh Basil, Red Onion and Garlic, served on Ciabatta Bread
£3.95*

Gamberoni Con Aglio E Pancetta

*King Prawns gently sautéed with Garlic Butter, Pancetta and a Flat Leaf Parsley, served with Rouille,
toasted Ciabatta and a Lemon Cheek. £5.95*

Mozzarella in Cerrozza

Mozzarella Cheese deep fried in Breadcrumbs, served with a lemon dip. £4.50

Calamari Fritta

Baby Squid dusted with seasoned flour, fried and served with a Lemon dip £4.95

Anti-Pasto Misto

An assorted platter of Cured Meats. £4.95

Carne E Pesci (Meat & fish)

Peppered Steak

A 100z prime Sirloin Steak, char grilled to your liking, served with a creamy Peppercorn Sauce, served with a choice of Chunky Chips or Garlic and Rosemary New potatoes and Seasonal Vegetables or House Salad £12.95

Filletto

6oz Fillet Steak served with Blue Cheese and Mushroom Sauce, served with a choice of Chunky Chips or Garlic and Rosemary New potatoes and Seasonal Vegetables or House Salad £16.95

Rack di Agnello

Rack of Lamb, oven baked with spices & Red Wine, served with a choice of Chunky Chips or Garlic and Rosemary New potatoes and Seasonal Vegetables or House Salad £13.95

Petto Di Pollo Farcito Con Taleggio E Prosciutto

A Chicken Supreme stuffed with Leek & Taleggio Cheese, wrapped in Parma Ham then pan roasted, served with a Mushroom Sauce and with a choice of Chunky Chips or Garlic and Rosemary New potatoes and Seasonal Vegetables or House Salad. £10.95

Red pesto and Mozzarella Burger

100% Prime beef Burger with Red Pesto, Mozzarella Cheese & Mayonaisse in a Ciabatta Bun, served with a choice of Chunky Chips or Garlic and Rosemary New potatoes and Seasonal Vegetables or House Salad. £8.95

Herb Salmon

Salmon Fillet with a crust of Italian herbs, served with a choice of Chunky Chips or Garlic and Rosemary New potatoes and Seasonal Vegetables or House Salad. £9.95

Gamberoni al Aglio

Tender King Prawns with White Wine and Garlic & lemon Sauce served with Savory Rice £13.95

Mushroom Risotto

Mushroom Risotto with Porcini Mushrooms, served with sprinkled Parmesan Cheese £8.95

Veggie → **Ceasar Salad**

Cos Lettuce, Parmesan, Cherry Tomatos and Croutons with Ceasar Dressing £5.50

Chicken Ceasar Salad

Sliced Chicken Breast, Cos Lettuce, Parmesan, Cherry Tomatos and Croutons with Ceasar Dressing

£8.95

Chicken Bacon & Avocado

Sliced Chicken Breast and crispy Pancetta bacon with Advocado, Cucumber, Cherry Tomatos,

Croutons and Mixed leaves tossed in a Honey Mustard Dressing £8.95

Contorni (Sides)

Garlic Bread

Garlic Bread £1.95

Cheesy Garlic Bread

£2.45

Polenta

Creamy whipped Polenta, topped with Parmesan, Chives and Extra Virgin Olive Oil £2.95

Chunky Chips

Chunky Chips £2.45

Beetroot Salad

Beetroot, Walnuts & Garlic in Mayo £2.95

Insalata Di Rucola E Parmigiano

Crisp Salad of Roquette Leaves, sliced Red Onions, Roma Tomatoes, Parmesan shavings and dressed

with Extra Virgin Olive Oil. £2.95

Pasta

Spaghetti Bolognese

A rich beef ragout with tomatoes, fresh herbs and red wine on a bed of 'al dente' spaghetti. £7.95

Lasagne

A traditional individually baked Lasagne, consisting of Fresh Pasta, Bolognese Ragout and White Sauce, layered together. Accompanied by a Basil Pesto and Shaved Parmesan. An old favorite.

£7.95

Ravioli Cardinalu

Fresh Pasta parcels filled with Cheese, served with our Tomato Sauce £7.95

Spaghetti Carbonara

Panchetta Bacon in a creamy Parmesan Sauce. £7.95

Salmon Linguine

Salmon Linguine, cooked to perfection. Served with Crème Fresh and Parmesan Sauce. £8.95

Penne Arrabitta

Crushed Chillies and Chopped Parsley in a Tomato and Garlic Sauce £6.95

Panciotti Con Capesante E Gamberi Del, Mario Del Noro

Round shaped Ravioli filled generously with Scallops and North Sea Prawns. £8.95

Pizze (Pizza)

veggie Margherita

A simple old favorite of Buffalo Mozzarella, slow roasted Tomatoes and fresh Basil £7.50

SPICY Al Arrabiata

Tomato based, Spicy Pepperoni, Red Peppers and a hint of Red Chilli to taste. We can make it as hot as you like!! Choose from Mild, Medium or Hot! £8.50

Alla Pescatore

Tomato based, topped with Garlic Prawns, Mussels, Calamari's and Salmon, with a hint of Dill and Lemon. A great Seafood flavour. £9.25

Al Pollo

Oven Roasted Herb Chicken, with Mushrooms, Prosciutto, Garlic and fresh Basil Pesto. £9.25

Dolci (Desserts)

Tiramisu Classico

Sponge Biscuit brushed with Coffee, layered with a sweetened Mascarpone Cheese and grated Chocolate. A true great of Italian desserts. £4.95

Crostata Di Mele

*Finely sliced Apples encased in a sweet short crust lattice pastry, finished with an Apricot Glaze
£4.75*

Panna Cotta

A rich Vanilla flavoured set Cream, served cold with a mixed Berry Compote, and a crumbly Shortbread Biscuit. £4.50

Mousse Al Limone

A light yet tangy Lemon scented Mousse, drizzled with a Lemon Syrup £4.75

Soufflé Al Cioccolato

A heavenly Chocolate Soufflé Sponge, filled with a smooth Chocolate Ganache. For serious Chocolate lovers! £4.95

Tiramisu Ice Cream

Classic Italian Dessert in an ice cream £3.95

Ice Cream.

Selection of Strawberry, Chocolate or Vanilla Ice Creams £3.50

White Wines

Echo Falls White

*Our house white. £2.75 Glass £9.95
Bottle*

Sauvignon Blanc

*Intense ripe gooseberry characters blend
with warm supple peach and melon
flavours. Medium bodied with crisp
off-dry finish. £11.95 bottle*

Soave

*This Wine distinguished by its aroma and
this delicate wine compliments any meal
£10.95 bottle*

Chablis 1er Cru Louis Chavy

13%abv

*A classy dry white Burgundy with lots of
flavour and concentration. Great
elegance with deliciously rich, refined
fruit. £22.95 Bottle*

Lagenbach Spatlese 9%abv (Sweet)

*Full rich grapes, harvested late, give this German medium wine its rich, smooth character of full
flavour. £2.95 Glass £10.95 Bottle*

Rose Wines

Echo Falls Rose

*Our house Rose. £2.75 Glass £9.95
Bottle*

Pinot Grigio

*Intense straw colour with ample, lasting
fruity bouquet. Palate is dry, soft and
well balanced. £12.95 Bottle*

Chenin Blanc

*Aromas of apricot and peach, fresh white
fruit flavours and a crisp finish from this
South African wine. £11.95 Bottle*

Frascati

*frascati's dry velvety smooth flavour
makes a fine companion for Fish, Shell
Fish and White Meats £12.95 bottle*

Tyrell's Old Winery Chardonnay

13.5%abv

*Powerful white peach and citrus nose,
with a hint of vanilla. Clean, crisp and
rewarding wine from this famous
Australian winery. £13.95 Bottle*

Sparkling Pink Pinot Grigio

£12.95

Pink Zinfandel

£11.95 bottle

Red Wines

Echo Falls Red

Our house red. £2.75 Glass £9.95 Bottle

Montepulciano

Montepulciano has a strong red colour, delicate varietal bouquet, full bodied sapid and harmonic flavour, fine companion for red Meats. £10.95 bottle

Valpolicella Classico

Light easy italian red with juicy Cherry Fruit and soft finish. £10.95 bottle

Chianti Classico

Bright cherry red, with a spicy clove aroma and refined black cherry and plum fruitiness. Ideal for traditional meals of Pasta, Lamb and Pork £17.95 bottle

Chateau Neuf du Pape

A french masterpiece, big heavy number with a spicy nose, leathery and full bodied. £22.95 bottle

Rioja Reserva

Traditionally styled Rioja, smooth, ripe and subtle with the complexity of vanilla and integrated tannins in a long finish. £15.95 bottle

Sparkling Wines

Sparkling Pinot Grigio

Bright in the glass, with light, fine bubbles. Bags of fresh fruit on the nose and palate - a perfect wine for a celebration or as an aperitif. £14.95 Bottle

Moet & Chandon Brut Imperial. 12%abv

Complete, generous and dynamic in taste, this is widely regarded as one of the most stylish champagnes on the market. £34.95 Bottle

Coffees & Tea

Americano

Long black coffee. £1.50

Café Crème

Smooth fresh coffee with hot milk. £1.50

Cappucino

espresso, hot milk and frothy milk with chocolate frosting. £2.00

Espresso

Short strong black coffee. (£2.45 double) £1.80

Latte

Layered milky coffee. £2.00

Flavoured Latte's

Milky layered latte with added flavour choose from Amaretto, Gingerbread, Cinnamon, Vanilla &

White Chocolate £2.45

Tea

Regular, Earl Grey or Darjeeling. £1.50

Liqueur Coffees

Seville

Made with Cointreau. £3.95

Calypso Coffee

Made with Tia Maria £3.95

Caribbean

Made with Jamaican Rum £3.95

Highland Deluxe

Made with Oban malt whiskies. £4.95

Irish Coffee

Made with Jameson's whisky £3.95

Italiano

Made with Amaretto. £4.95