



STARTERS

ITALIAN OLIVES (v) 4.50

BRIE FRITTO (v) 6.90

Deep-fried Brie served with cranberry sauce

FUNGHI RIPIENI (v) 8.00

Baked mushrooms filled with ricotta cheese

MOZZARELLA in CARROZZA (v) 7.50

Deep-fried mozzarella cheese
With olives and tomatoes

MELANZANE alla PARMIGIANA (v) 10.50

Aubergines with tomato, topped
With mozzarella cheese

COZZE alla PROVINCIALE 11.00 / As Main 14.90

Mussels in tomato, garlic and white wine sauce

GAMBERI PICCANTI 13.90

Mediterranean prawns in a white wine,
Chilli & garlic sauce and tomatoes

CALAMARI FRITTI 13.50

Deep-fried squid served with tartar sauce

HOUSE SPECIALTIES

CHEESE BOARD (v) 17.90

A selection of Italian cheeses served with biscuits

TAGLIERE DI SALUMI 17.90

A platter of mix Italian cured meat cuts

FISH PLATTER 38.00 per person

A selection of mix cold and hot fishes

AVOCADO FANTOZZI 10.90

Avocado with prawns and smoked salmon

INSALATA TRICOLORE (v) 7.90

Mozzarella cheese, tomato and avocado

BRUSCHETTA CLASSICA (v) 6.50

Toasted bread with tomato, onions, garlic, basil and olive oil

BURRATA (v) 12.90

Creamy mozzarella cheese with rocket and cherry tomato

INSALATA di MARE 13.90 / As Main 17.90

Fresh seafood salad

FEGATINI di POLLO 11.90

Chicken livers with pancetta, white wine and garlic
Served on ciabatta bread

GARLIC PIZZA BREAD (v) 6.90

Pizza bread with garlic and tomato sauce

GARLIC PIZZA BREAD with CHEESE (v) 9.00

Pizza bread with garlic, tomato sauce and cheese

FOCACCIA (v) 6.50

Pizza bread with olive oil and herbs

FRESCHEZZA (v) 13.90

Focaccia topped with fresh cherry tomatoes, cold buffalo mozzarella, fresh basil, and flakes of parmesan

SOUPS

MINISTRONE di VERDURE di STAGIONE (v) 6.90

Fresh vegetable soup

ZUPPA di PESCE 14.90

Fresh fish soup with garlic crostini

For any food allergy, please ask a member of staff about the ingredients in your meal before placing your order