



## CHEF'S RECOMMENDATIONS

### STARTERS

**CAPELANTE CON CAVOLFIORI E PANCETTA 14.90**  
Pan fried scallops with crumbled pancetta, and a cauliflower puree

**SALMONE MARINATO 10.90**  
Cured salmon with rocket, and a dill dressing

**PROSCIUTTO DI PARMA CON BURRATA 11.90**  
Parma ham with burrata cheese

### MAIN COURSES

**LINGUINE ALLO ZAFFERANO E GAMBERI 16.90**  
Linguine with prawns, saffron, courgettes, and cherry tomatoes

**STINCOTTO D'AGNELLO 18.90**  
Slow cooked lamb shank with mashed potatoes, and a red wine jus

**RANA PESCATRICE 19.90**  
Pan fried monkfish rolled in parma ham, served with creamed peas

**PIZZA DEL GIORNO 11.90**  
Please ask a member of staff for our pizza of the day

### FANTOZZI SALADS

**NICOISE 12.90**  
Mixed leaves, green beans, cherry tomatoes, red onion, boiled eggs, anchovies, and tuna, dressed with olive oil & lemon

**FANTOZZI 12.90**  
Baby spinach, avocado, artichokes, cherry tomatoes, mozzarella, crispy bacon, with a balsamic dressing

**CAESAR 14.90**  
Topped with grilled chicken

**IF YOU HAVE ANY DIETARY REQUIREMENTS, PLEASE ADVISE A MEMBER OF STAFF**



## STARTERS

### **BRIE FRITTO (v) 6.90**

Deep-fried Brie served with cranberry sauce

### **FUNGHI RIPIENI (v) 6.50**

Baked mushrooms filled with ricotta cheese

### **MOZZARELLA in CARROZZA (v) 6.50**

Deep-fried mozzarella cheese  
With olives and tomatoes

### **MELANZANE alla PARMIGIANA (v) 9.70**

Aubergines with tomato, topped  
With mozzarella cheese

### **TAGLIERE di SALUMI 13.90**

Selection of Italian cured meats, olives, mozzarella  
And grilled vegetables

### **COSTINE di MAIALE "FANTOZZI" 8.90**

Spare ribs in fantozzi sauce

### **COZZE alla PROVINCIALE 9.90**

Mussels in tomato, garlic and white wine sauce

### **GAMBERI PICCANTI 11.90**

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

### **CALAMARI FRITTI 10.50**

Deep-fried squid served with tartar sauce

### **AVOCADO FANTOZZI 9.90**

Avocado with prawns and smoked salmon

### **INSALATA TRICOLORE (v) 6.90**

Mozzarella cheese, tomato and avocado

### **BRUSCHETTA CLASSICA (v) 5.50**

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

### **BURRATA (v) 11.90**

Creamy mozzarella cheese with an aubergine compote

### **INSALATA di MARE 12.90**

Fresh seafood salad

### **CARPACCIO di MANZO 11.50**

Thin slices of raw prime beef with rocket, parmesan and  
mustard dressing

### **FEGATINI di POLLO 9.90**

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

### **GAMBERI e CAPESANTE 14.90**

Pan fried tiger prawns and seared scallops with a  
Saffron and citrus sauce

### **GARLIC PIZZA BREAD (v) 5.50**

Pizza bread with garlic and tomato sauce

### **FOCACCIA (v) 5.50**

Pizza bread with olive oil and herbs

### **FRESCHEZZA (v) 10.90**

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

## SOUPS

### **MINISTRONE di VERDURE di STAGIONE (v) 5.90**

Fresh vegetable soup

### **PASTA e FAGIOLI (v) 6.90**

Bean and pasta soup

### **ZUPPA di PESCE 13.90**

Fresh fish soup with garlic crostini

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**(V) DENOTES VEGETARIAN DISHES**

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# PASTA

**SPAGHETTI BOLOGNESE 9.80**  
With a mince beef sauce

**PENNE ALL'AMATRICIANA 9.80**  
With tomato, bacon, onions and garlic

**TAGLIATELLE ALLA CARBONARA 9.90**  
With bacon, egg and cream

**CASARECCI CON SALSICCIA 10.90**  
Homemade pasta with Italian sausage,  
Wild mushrooms and fresh tomatoes

**PACCHERI AL MANZO 12.90**  
Pasta with Scottish beef ragù

**SPAGHETTI DELLA NONNA 10.50**  
With meat balls and tomato sauce

**LASAGNE DELLA CASA 9.90**  
Home speciality

**LINGUINE ALLE VONGOLE 14.90**  
With fresh clams, garlic, and  
White wine

**SCIALATIELLI DELLA CASA 18.90**  
Homemade pasta with fresh mussels, clams,  
king prawns and cherry tomatoes

**TAGLIATELLE FANTOZZI 12.90**  
With prawns, spinach and white wine

**PENNE AL SALMONE 9.90**  
With smoked salmon, rocket and cream

**LINGUINE ALLA PESCATORA 16.90**  
With seafood, white wine and fresh tomatoes

**TAGLIOLINI AL NERO DI SEPIA 16.90**  
Black tagliolini with clams, cherry tomatoes,  
and fresh squid

**RISOTTO ALLA PESCATORA 16.90**  
Rice with seafood, white wine,  
Garlic and chopped tomatoes

**TAGLIATELLE AL GRANCHIO 16.90**  
with fresh crab meat, asparagus and cherry  
tomatoes

**CRESPOLINE ALLA FIORENTINA (v) 9.80**  
Pancakes filled with ricotta cheese  
And spinach

**PENNE ALLA SICILIANA (v) 9.80**  
With aubergines, onions and tomato sauce

**TORTELLONI BURRO E SALVIA (v) 10.50**  
Homemade tortelloni filled with ricotta cheese  
And spinach, in sage and butter

**GNOCCHI ALLA SORRENTINA (v) 10.50**  
Potato dumplings with tomato,  
Mozzarella cheese and basil

**RISOTTO ALLE VERDURE (v) 11.90**  
Rice with mixed vegetables  
And Parmesan cheese

**PENNE ALL'ARRABBIATA (v) 8.90**  
With tomato sauce, chillies and garlic

**TAGLIATELLE CREMA E FUNGHI (v) 9.80**  
With cream and mushrooms

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**GLUTEN FREE PASTA £2.50 EXTRA**  
**EXTRAS from £1.00**

**(V) DENOTES VEGETARIAN DISHES**

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# PIZZA

**MARGHERITA (v) 7.90**  
Tomato and mozzarella cheese

**NAPOLI 9.20**  
Tomato, mozzarella, anchovies, capers, olives and garlic

**APPASSIONATA (v) 10.90**  
Tomato, mozzarella, buffalo mozzarella, porcini mushrooms and fresh chilli

**FANTOZZI 10.50**  
Tomato, mozzarella, rocket salad and Parma ham

**CALZONE 10.50**  
Rolled pizza with tomato, mozzarella, Pepperoni mushrooms and ham

**CORNETTONE 10.70**  
Pizza bread filled with tomato, mozzarella, emmenthal cheese, topped With Parma ham and rocket with Parmesan flakes on the side

**CAPRICCIOSA 10.50**  
Tomato, mozzarella, ham, artichokes and egg

**Del BOSCO 10.70**  
Tomato, mozzarella, pepperoni, red onions and mushrooms

**HAWAIANA 10.50**  
Tomato, mozzarella, ham and pineapple

**MARINARA (v) 9.70**  
Tomato, cherry tomatoes, oregano, capers, garlic and basil

**PIZZA D.O.C (v) 10.50**  
Tomato, buffalo mozzarella, fresh basil with extra virgin olive oil

**FIorentINA (v) 10.70**  
Tomato, mozzarella, spinach, Egg, and a touch of garlic

**PRIMAVERA (v) 10.90**  
Mozzarella, cherry tomatoes, smoked cheese, Buffalo mozzarella and basil

**DANIELA 10.90**  
Tomato, mozzarella, pepperoni and Italian sausage

**PAVAROTTI 10.50**  
Tomato, ham, mozzarella and mushrooms

**FANTASIA 10.90**  
Tomato and mozzarella topped with cured beef, sun-dried tomatoes, fresh buffalo mozzarella and rocket salad

**PESCATORA 13.90**  
Tomato, garlic, olives and seafood (no cheese)

**AMERICANA 10.70**  
Tomato, mozzarella, pepperoni, peppers and fresh chilli

**DELL'ORTO (v) 10.70**  
Tomato, mozzarella, peppers, grilled aubergines and courgettes

**VEGANA (v) 10.70**  
Mixed pepper coulis, grilled aubergines & courgettes, onions, sweet corn, and garlic.

**QUATTRO STAGIONI 10.90**  
Tomato, mozzarella, ham, pepperoni, mushrooms and olives

**MARE E MONTI 10.90**  
Tomato, mozzarella, prawns, courgettes, tuna and cherry tomatoes

**MAMMA MIA 10.90**  
Tomato, mozzarella, scamorza cheese, emmenthal cheese, cured beef, rocket and Parmesan shavings

**AI POLLO 10.90**  
Tomato, mozzarella, chicken, sweet corn and cherry tomatoes

**PARMIGIANA 10.90**  
Tomato, mozzarella, aubergine, Italian sausage and Parmesan cheese

**PATRIZIO 10.90**  
Mozzarella, Italian sausage, cherry tomatoes and buffalo mozzarella

**SUSHI 10.90**  
Wrapped pizza with mozzarella, chives, smoked salmon and avocado  
Served on a bed of rocket with low salt soya sauce

**BBQ 10.90**  
Tomato, mozzarella, peppers, Italian sausage, chicken and beef in a bbq sauce

**GOLFO DI NAPOLI 10.90**  
Half margherita and basil pizza and half calzone filled with Mozzarella, mushrooms, pepperoni and ham

**QUATTRO FORMAGGI (v) 10.90**  
Tomato, mozzarella, gorgonzola, smoked cheese, and emmenthal

**FANTOZZI SPECIAL**  
½ meter Margherita 16.00  
½ meter with 4 toppings of your choice 22.00

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**GLUTEN FREE PIZZA £3.00 EXTRA**  
**EXTRA TOPPINGS from £1.00**  
**(V) DENOTES VEGETARIAN DISHES**

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## MAIN COURSES

**POLLO FANTOZZI 14.90**  
Chicken breast stuffed with garlic butter  
Deep-fried in breadcrumbs

**POLLO CORDON BLEU 15.50**  
Breast of chicken stuffed with mozzarella  
Cheese and ham deep-fried

**POLLO alla CACCIATORA 14.90**  
Chicken breast in a white wine & tomato sauce, with  
peppers, onions and mushrooms

**POLLO BIANCANEVE 14.90**  
Chicken breast with cream and mushroom sauce

**VITELLO con CREMA e FUNGHI 16.90**  
Veal escalope's, in cream and mushroom sauce

**SCALOPPA MILANESE 16.90**  
Veal escalope fried in breadcrumbs  
Served with vegetables or spaghetti

**SALTIMBOCCA alla ROMANA 16.90**  
Veal escalope's topped with Parma ham  
Sage and white wine

**BISTECCA ai FUNGHI 20.90**  
Sirloin steak in red wine  
And mushrooms

**BISTECCA alla GRIGLIA 18.90**  
Grilled sirloin steak

**BISTECCA al PEPE 20.90**  
Sirloin steak in cream and green peppercorns

**FEGATO "BURRO e SALVIA" 18.90**  
Calf's liver with butter  
and sage sauce

**FEGATO con PANCETTA 19.90**  
Grilled calf's liver with bacon

**SELLA D'AGNELLO ARROSTO 20.90**  
Roasted rack of lamb with rosemary and red wine jus

**AGNELLO alla GRIGLIA 20.90**  
Grilled lamb cutlets

**BATTUTA di MANZO 18.90**  
Grilled beef paillard  
With rocket and Parmesan salad

**PESCE SPADA 17.90**  
Grilled swordfish topped with a rocket, tomato and onion  
salad

**CALAMARI FRITTI 16.90**  
Deep-fried squid rings served with salad

**MERLUZZO ai FORNO 17.90**  
Baked fresh cod with olives, herbs and cherry tomatoes

**BRANZINO alla GRIGLIA 18.90**  
Fresh grilled fillet of sea bass

### SIDES

**TOMATO AND ONION SALAD 3.90**

**GREEN SALAD 3.90**

**MIXED SALAD 4.50**

**BROCCOLI IN GARLIC, CHILLI AND OLIVE OIL 4.00**

**GREEN BEANS 4.00**

**CHIPS 4.00**

**SPINACH 4.00**

### HOUSE SPECIALTIES

**LINGUINE all'ASTICE 24.90**  
Linguine with fresh lobster, white wine and cherry tomatoes  
Whole lobster 39.90

**SPAGHETTI ai GAMBERI 23.90**  
Spaghetti with tiger prawns, garlic, white wine & tomato  
sauce.

**FILETTO di MANZO 26.90**  
Fillet of beef, cooked, to your preference

**FIorentINA 28.90**  
Grilled T-bone steak, cooked to your preference

ALL MAIN DISHES ARE SERVED WITH POTATOES AND VEGETABLES UNLESS STATED OTHERWISE



## BEVERAGES

### WINE BY THE GLASS

HOUSE WINE 175ml 5.50 Large 250ml 7.90  
ROSE WINE 175ml 5.50 Large 250ml 7.90  
PINOT GRIGIO BLUSH 175ml 6.50 large 250ml 8.75  
PINOT GRIGIO 175ml 6.50 Large 250ml 8.75  
CHIANTI 175ml 6.50 Large 250ml 8.75  
MERLOT 175ml 6.50 large 250ml 8.75  
CABERNET 175ml 6.50 large 250ml 8.75  
CHARDONNAY 175ml 6.50 large 250ml 8.75  
SAUVIGNON BLANC 175ml 6.50 large 250ml 8.75  
PROSECCO 175ml 7.75

### COCKTAILS

FANTOZZI SPECIAL 9.90  
Vodka, limoncello, elderflower  
COSMOPOLITAN 9.90  
Vodka, Cointreau, lime juice, cranberry juice  
ESPRESSO MARTINI 9.90  
Vodka, espresso coffee, coffee liqueur, sugar syrup  
MOJITO 9.90  
Rum, mint, soda water, lime, sugar syrup  
NEGRONI 9.90  
Gin, Campari, red vermouth

### SPARKLING COCKTAILS

BELLINI 8.90  
Prosecco with a fruit puree  
APEROL SPRITZ 8.90  
Prosecco, soda water, aperol  
HUGO SPRITZ 8.90  
Prosecco, soda water, mint, elderflower  
CAMPARI SPRITZ 8.90  
Prosecco, soda water, campari

### BEERS

NASTRO AZZURRO PERONI BOTTLE 4.50  
MORETTI BIRRA 4.75  
BUDWEISER BOTTLE 4.75  
CORONA MEXICAN BEER 4.75  
MAGNERS CIDER 4.90  
KOPPABERG CIDERS 5.90

### SPIRITS

SPIRITS 25ml from 4.50  
SPIRIT with MIXER 5.20  
LIQUEURS 25ml from 4.50  
MALT WHISKEY 25ml from 5.50  
COGNACS 25ml from 5.50  
LIQUEUR COFFEE 7.25

### SOFT DRINKS

MINERAL WATER half litre 2.70  
SOFT DRINKS 330ml(glass bottle) 2.70  
FRUIT JUICES 2.70

LARGE SELECTION of WINES  
AVAILABLE FROM OUR WINE LIST

PLEASE SEE BOARD FOR SPECIALS OF THE DAY  
10% service charge will apply