

appetisers

MARINATED OLIVES **£3.50**

PANE CON VESTIRSI **£5.95**

Homemade rosemary focaccia bread, ciabatta slice & marinated olives.

PANE DI AGLIO **£4.50**

Garlic pizza bread.

Add tomato sauce £1.00 extra.

PANE ALL'AGLIO CON FORMAGGIO **£5.50**

Garlic pizza bread with mozzarella.

Add tomato sauce £1.00 extra.

antipasti freddi

BRUSCHETTA **£5.95**

Ciabatta bread slice, cherry tomato, garlic & basil sauce, finished with balsamic reduction.

COCKTAIL DI GAMBERI **£8.95**

Prawns drenched in Marie-rose sauce on a bed of lettuce, served with homemade bread.

PATE DI FEGATO **£7.50**

Home-made pâté with chicken livers & brandy, served with our own toasted homemade bread red onion jam.

INSALATA CAPRESE **£6.95**

Vine-ripened tomato, buffalo mozzarella, basil, black olives & balsamic.

ANTIPASTO ITALIANO

SERVES 1 **£7.95** | SERVES 2 **£13.95**

The true Italian tasting plate - a selection of cured meats, olives, breads & cheese.

antipasti caldi

FUNGHI DIAVOLO **£6.50**

Oven-baked mushrooms with bacon, garlic, chilli & tomato sauce, topped with mozzarella.

POLPETTE NAPOLETANE **£6.50**

Home-made Italian beef meatballs served with spicy tomato sauce.

COZZE CON AGLIO **£7.50**

Fresh black mussels cooked with garlic, parsley, white wine & chilli.

GAMBERONI CON AGLIO **£7.95**

King prawns cooked with garlic, chilli & parsley, served with bread slice.

GAMBERONI E CALAMARI FRITTI **£9.95**

Deep-fried king prawns & calamari lightly dusted in flour, seasoned with salt & cracked black pepper, served with our homemade tartar sauce.

pasta

LASAGNE AL FORNO **£9.95**

The Italian classic we all know & love.

LINGUINE POLLO

CARBONARA **£10.95**

Pasta served in a creamy sauce of egg yolk with pancetta & chunks of chicken breast.

LINGUINE POLPETTE **£11.50**

Pasta tossed with classic Bolognese, garlic & a hint of chilli.

LINGUINE FRUTTI DI MARE **£14.95**

Linguine cooked with calamari, mussels, prawns, garlic, white wine & hint of chilli in tomato sauce.

TAGLIATELLE LA RUSTICA **£13.95**

Egg-pasta ribbons in a mild creamy curry flavoured sauce with chicken, king prawn & mushroom.

TAGLIATELLE SALMONE

& ASPARAGI **£13.95**

Egg-pasta ribbons tossed in creamy sauce with a touch of tomato, smoked salmon, asparagus tips & white wine.

TAGLIATELLE CON ZUCCHINI **£9.95**

Egg-pasta ribbon cooked with cherry tomatoes, courgette & pesto sauce.

pizza

14" STONE-BAKED, CRISPY, THIN & SLICED.

MARGHERITA **£8.95**

The classic combination of tomato & mozzarella.

VEGETARIANA **£9.95**

Tomato, mozzarella, peppers, mushroom, courgette, red onion & olives.

BARBECUE **£9.95**

Tomato, mozzarella, barbecue sauce, chicken, roast peppers & smoky bacon.

DIAVOLO **£9.50**

Tomato, mozzarella, pepperoni, roasted peppers & chilli flakes.

ITALIA **£10.95**

Fresh tomato, mozzarella, sun-dried tomato, parma ham, rocket leaves & parmesan shavings.

QUATTRO STAGIONI **£9.95**

Tomato, smoked bacon, pepperoni, onion, mushroom & mozzarella.

CALZONE **£12.95**

Folded pizza stuffed with bacon, tomato, pepperoni, mozzarella & mushroom then finished with a topping of bolognese.

principale

POLLO PICCANTE **£13.95**

Chicken breast coated in Italian herbs, roasted peppers, red onion, garlic, chilli & tomato sauce, served with seasonal roasted vegetables.

POLLO LA RUSTICA **£16.95**

Chicken breast cooked in a succulent tomato & cream sauce with crab meat & king prawns, served with seasonal roasted vegetables.

BISTECCA DI SIRLOIN **£21.95**

10oz dry-aged sirloin steak, grilled to your liking & finished in Diane or peppercorn sauce, served with fries.

FILETTO DI MANZO EN TEQUILA **£26.95**

8oz dry-aged fillet steak, grilled to your liking & finished in a sauce of mushroom, sweet red pepper, cream, tomato & demi-glacé, flambéed in Mexican tequila. Served with fries.

FILETTO DI MANZO **£24.95**

8oz dry-aged fillet steak, grilled to your liking with Diane or peppercorn sauce. Served with fries.

TAGLIATA AL BALSAMICO **£24.95**

Italian classic, balsamic marinated 10oz sirloin steak, grilled rare then carved & topped with parmesan shavings & rocket, dressed in a blend of cooking juices & balsamic.

FILETTO DI SEA BASS **£17.95**

Pan-fried sea bass fillets with king prawns, mussels, white wine & creamy dill sauce, served with seasonal roasted vegetables.

sides

HAND-CUT FRIES **£2.95**

ROAST POTATOES **£2.95**

ROASTED MIXED VEGETABLES **£4.95**

CREAMY GARLIC & CHILLI

MUSHROOM **£5.50**

ROCKET & PARMESAN SALAD **£3.50**

FRESH TOMATO & RED ONION

SALAD WITH BALSAMIC **£2.95**

MIXED SALAD **£2.95**

IMPORTANT NOTICE

Please inform us of any food allergies before ordering - so we may take extra care to avoid cross-contamination.

v Vegetarian option.

Some dishes may also be made gluten or dairy free, please ask.

dessert

TIRAMISU **£5.50**

Elegant Italian classic soaked in coffee & brandy (contains alcohol).

TORTA DI

FORMAGGIO **£5.50**

Homemade vanilla cheesecake served with vanilla ice cream & fruit coulis.

CHURROS **£6.50**

Deep-fried dough dusted with sugar & cinnamon.

DOUBLE CHOCOLATE

FUDGE **£6.50**

Indulge yourself in chocolate heaven: double layers of sponge filled with dark & white chocolate sauce, served warm with vanilla ice cream.

CRÈME BRÛLÉE **£5.95**

Rich homemade custard base topped with hardened caramelised sugar, served with fresh strawberry.

AMARETTO & PEACH

TART **£5.95**

Warm amaretto, peach & chocolate tart served with vanilla ice cream.

ICE CREAM **£3.95**

Scoops of dark chocolate or Madagascar vanilla gelato, served with fresh strawberries.

SORBET **£3.95**

Please ask your server for today's selection.

hot drinks

SINGLE ESPRESSO **£1.95**

DOUBLE ESPRESSO **£2.25**

AMERICANO **£2.50**

MACCHIATO **£2.50**

CAFÉ LATTE **£2.95**

CAPPUCCINO **£2.95**

MOCHA **£3.50**

HOT CHOCOLATE **£3.50**

REGULAR TEA **£1.75**

PEPPERMINT TEA **£1.95**

GREEN TEA **£1.95**

BRISFORD

