

# PIZZERIA MENU

## TO START

SOUP OF THE DAY	£ 3.75
GARLIC BREAD	£ 2.20
WITH MOZZARELLA	£ 2.90
PESTO BREAD	£ 3.00
BRUSCHETTA SORRENTINA	£ 3.70
Ciabatta topped with diced tomato, garlic and basil, seasoned with extra virgin olive oil	
OLIVE PICCANTE – (plain if required)	£ 2.50
A bowl of olives marinated in olive oil and chilli	
DEEP FRIED BUFALA MOZZARELLA	£ 5.95
Coated in herbed breadcrumbs, served on a bed of chopped tomatoes, basil, black pepper & olive oil	
ANTIPASTO MISTO	£ 6.95
Selection of cured Italian meats (bresaola, Parma ham and salami) with artichoke hearts & roast peppers drizzled with olive oil and basil	
CROSTINO CON TONNO	£4.95
Tuna fish, cannellini beans, chopped onions, parsley on crusted ciabatta bread.	
FUNGHI CON AGLIO	£4.95
Sautéed mushrooms with garlic, white wine & cream sauce	

## PIZZAS

PIZZA MARGHERITA	£6.25
Traditionally prepared, tomato sauce and mozzarella, topped with fresh tomato, oregano and olive oil.	
PIZZA HAWAII	£6.50
Ham, pineapple and mozzarella on a tomato and basil base	
PIZZA SUPERMAN	£7.95
A large based pizza, topped with Bolognese sauce and mozzarella sprinkled with freshly grated nutmeg (back on the menu due to your request)	
PIZZA SOFIA LOREN	£7.95
Mushrooms, peppers, sunflower seeds, artichoke hearts and mozzarella, drizzled with garlic olive oil.	
PIZZA QUATRO FORMAGGI	£8.00
Tomato based with four cheeses, mozzarella, goats cheese, stilton and provoloncino	
PIZZA CAPRESE	£8.50
Tomato base with garlic, topped with goats cheese, asparagus and mozzarella.	
PIZZA AFFUMICATA	£7.95
Tomato sauce, caramelised onions, red peppers and bacon topped with smoked cheese and mozzarella.	
PIZZA NAPOLI	£7.95
Tomato and garlic base topped with mozzarella, anchovies, capers and olives.	
PIZZA PICCANTE	£7.50
Chilli and tomato based, topped with Italian pepperoni sausage, peppers, onions and oregano.	
PIZZA BIANCA A VERDE	£8.00
Béchamel sauce and mascarpone cheese base topped with rocket leaves and fresh mozzarella.	
PIZZA AL CAPONE	£8.50
Thin based pizza with chilli and tomato sauce, generously topped with Parma ham and mozzarella.	

## PASTA

SPAGHETTI BOLOGNESE Traditionally prepared	£ 7.50
CONCHIGLIONI AL FORNO Large pasta shells filled with spinach, mushrooms and ricotta cheese with freshly grated nutmeg, topped with mozzarella and parmesan, and baked in the oven. Served with Napolitana sauce.	£ 8.50
LASAGNA MARGHERITA Homemade layers of pasta with Bolognese, béchamel sauce and cheese.	£ 7.50
CANNELONI DI FUNGHI Pasta tubes filled with porcini mushrooms, spinach, caramelised onions and ricotta cheese, served in a pool of basil, tomato and cream sauce.	£ 7.50
CANNELONI DI PANCETTA As above adding a layer of pancetta (Italian smoked bacon) wrapped over the top.	£ 7.95
SPAGHETTI CARBONARA Cream, pancetta, egg, parmesan cheese and freshly grated nutmeg.	£ 7.50
PENNE ARABIATA Penne pasta in tomato, pepper, bacon and chilli sauce (vegetarian option without the bacon)	£ 7.30
TAGLIATELLE VERDI Spinach tagliatelle pasta with sautéed broccoli, asparagus and mushrooms in a creamy dolce late sauce.	£ 8.50
POLPETTINI NAPOLITANA Meatballs cooked in a rich tomato sauce served with linguini pasta.	£ 7.75
PASTA NERA DI MARE "PORTO BELLO" Black tagliatelle pasta (new to British market) with fresh scallops, garlic and red roasted peppers.	£ 9.85
TORTELLINI ALA PANNA Pasta parcels filled with pork meat, cooked in a creamy mushroom and pancetta sauce.	£ 7.75

SPAGHETTI DI FRUTTI DI MARE

£ 8.95

Fresh mussels and prawns in a garlic, white wine, parsley, saffron and cream sauce.

POLLO CHICKEN CACCIATORE

£ 8.50

Pan fried strips of chicken breast with olive oil, tomato, basil, garlic and chilli sauce.

BOAT SHOW

£12.95

Seafood pasta dish first sold in 1992 for Southampton Boat Show

Calamari, fresh mussels, prawns and king prawns in white wine. Tomato and garlic sauce steamed in the oven with linguini pasta rings.

## ALA CARTE

### STARTERS

ASPARAGUS	£ seasonal
Grilled fresh asparagus with lemon butter and hollandaise sauce.	(please ask waiter)
FUNGHI VALENTINO	£ 6.50
Mushrooms filled with dolce late cheese in herbed breadcrumbs, served on a bed of homemade tartare sauce.	
CANNELONI DI FUNGHI	£ 5.95
Rolled pasta filled with porcini mushrooms, spinach and ricotta cheese Served in a pool of basil tomato and cream sauce.	
CANNELONI DI PANCETTA	£ 6.30
As above adding an extra layer of Pancetta (Italian smoked bacon) on the top.	
CAJUN CHICKEN FILLETS	£ 6.50
Fillets of chicken marinated in Cajun spices served with rocket leaves and blue cheese sauce.	
MELENZANE PARMIGANA	£ 5.95
Oven baked aubergine layers with tomato sauce and parmesan cheese.	
PATE DI PESCE	£ 8.00
Home made smoked halibut and salmon pate with lemon and lime dressing served with Melba toast.	
COZZE ROMANA	£ 6.95
Fresh mussels with garlic, chilli, tomato sauce, served with French bread.	
MOULES MARINERE	£ 6.95
Fresh mussels in garlic, white wine, cream and parsley sauce	
FRESH KING SCALLOPS	£ seasonal
Pan fried in olive oil, garlic, lemon zest and black pepper.	(please ask waiter)
DEEP FRIED CALAMARI	£ 6.95
Served with lemon mayonnaise	
DEEP FRIED BRIE	
Served with gooseberry sauce	£ 5.95

## MAIN COURSE

- COSCIOTTO D'AGNELLO BRASATO £13.00  
Lamb shank with root vegetables served with garlic mashed potatoes
- FEGATO ALLA VENEZIANA £13.50  
Sautéed calf's liver with pancetta and onions, served with garlic mashed potato.
- VITELLO AL MARSALA £ 14.95  
Escalope of veal sautéed in butter, flambéed in marsala wine and finished in cream and mushrooms, served with vegetables and potatoes of the day.
- FILLETO AL MARGHERITA £18.50  
Fillet steak filled with stilton cheese wrapped in bacon, served in a pool of stilton and Madeira sauce and accompanied with vegetables and potatoes of the day.
- DELLA VALTELLINA  
Scallop of veal sautéed in butter, baked in the oven with fresh basil and mozzarella, served with spaghetti Napoli
- LAMB FILLET FLORENTINE £14.95  
Fillet of lamb wrapped in spinach leaves, coarse grain mustard and filo pastry. Served with hollandaise sauce and vegetables of the day.
- TOURNEDOS ROSSINI £17.95  
Fillet steak on a crouton, topped with pate and marsala sauce served with garlic mushrooms and potatoes.
- POLLO DEL PADRONE £12.45  
Home made recipe. Breast of chicken stuffed with Parma ham, pesto and spinach, served with green tagliatelle in a basil and lemon zest sauce.
- ANITRA AL PEPE £15.95  
Char-grilled duck breast served with pepper sauce, vegetables and potatoes of the day
- MAIALE CON SALVIA DI MONTECASSINO  
Fillet of pork medallions pan fried in olive oil with sage, white wine and dolce latte sauce served with roasted vegetables.

## GRILLS

**POLLO PORTOGHESE** £11.95  
A Portuguese recipe. Half char-grilled chicken marinated in a piri piri sauce served with risotto of the day

**FILLET STEAK**  
8oz fillet steak char-grilled and served with mushrooms, fries and salad. £15.95  
With pepper or Diane Sauce £16.95

**RUMP STEAK**  
14oz rump steak char-grilled and served with sautéed mushrooms, fries and salad. £15.95  
With pepper or Diane Sauce £16.95

## FISH

**PESCATRICE MONTECARLO** £17.50  
Monkfish fillets (wrapped in pancetta) and mussels cooked with white wine, thyme and cream. Served with casarecce pasta in pesto and pine nuts.

**BRANZINO DEL GOLFO** £16.50  
Grilled sea bass fillets served with roasted fennel and cannellini beans

**KING PRAWNS** £16.95  
Prawns with their shells pan fried in white wine, garlic, parsley and a touch of cream sauce, served with risotto of the day.

**SPIEDINI BIANCO DI CIRCEO** £17.95  
Fillet of monkfish and king prawns grilled on a skewer served with risotto of the day.

**SALMONE AL LIMONE** £14.50  
Grilled salmon fillet with lemon butter served on a bed of sautéed spinach and asparagus accompanied with new potatoes.

**GRIGLIATA MIRAMARE** £17.95  
Mixed seasonal fish simply grilled with olive oil, lemon, garlic and oregano served with thyme, potatoes and salad

## VEGETARIAN SPECIALS

### PEPERONI RIPIENI

£ 9.95

Two whole roasted peppers filled and baked with porcini mushroom risotto topped with parmesan cheese and served with tomato and marjoram potatoes.

### BOSCO VERDE

£ 9.95

A large green spinach parcel filled with roasted vegetables and served with vegetarian risotto.

## SALADS

### ROAST VEGETABLES

£ 7.80

Roasted peppers, caramelised red onions in balsamic vinegar, artichoke hearts and goats cheese.

### SALMON SALAD

£ seasonal  
(please ask waiter)

Char grilled fillet of salmon in paprika on a bed of spinach leaves, croutons and tarragon hollandaise sauce.

### INSALATA ALLA GRECA

£ 6.20

Tomatoes, onions, peppers, cucumber, feta cheese and olives sprinkled with oregano and olive oil.

### INSALATA CAPRESE

£ 6.55

Mozzarella, tomato, basil and olive oil