



To Begin

Bowl of Olives

Mediterranean olives in herb marinade

Garlic Bread

Garlic Bread with Mozzarella

Fresh Anchovies

Anti Pasti

Soup of the day

Fresh homemade soup served with bread

Bruschetta Pomodoro

Toasted ciabatta bread with fresh tomato finished with basil, olive oil and balsamic glaze

Formaggi di Capra alla Griglia

Grilled goats cheese and caramelised onions on bread accompanied by baby green leaves and balsamic glaze

Funghi di Bosco Selvaggio

Wild mushrooms in a creamy white wine and garlic sauce, served on toasted ciabatta bread

Sardines

Char-grilled fillets of sardines finished with garlic, capers and lemon sauce, served with ciabatta crostini

Calamari

Deep fried squid coated with a milk and savoury flour, served with citrus mayonnaise.

Antipasto

Selection of cured meats with roast peppers, olives and shavings of parmesan

Bresaola

Italian meat served on a bed of rocket, drizzled with olive oil and lemon juice, finish with shavings of parmesan

Moules Marinara

Steamed mussels in white wine and garlic, finished in cream and Italian parsley, served with bread.

Gamberoni Piccante

Pan fried king prawns with garlic, peppers and baby sweet corn finished with a touch of tomato chilli sauce.

Carpaccio

Prime fillet of beef, thinly cut and gently marinated, served on a bed of rocket and parmesan.

Mare Pettini

Sea scallops pan fried in olive oil, garlic and a twist of lemon, served with ciabatta crostini

Ostriche

Half dozen oysters served over ice with shallot dressing

Calzone Pizza

Verdura

Seasonal vegetables with béchamel sauce, goats cheese and mozzarella

Calzone di Pollo Arrosto

Roast chicken, mushrooms, spinach and mozzarella in a rich tomato sauce

Pizza

2.15	Pizza Margherita <i>Tomato and mozzarella, sprinkled with oregano</i>	7.60
2.50	Genovese <i>Tomato, mozzarella, pesto, pine nuts and parmigiano</i>	8.20
3.15	Ortolana <i>Tomato, mozzarella, grilled aubergine and mushrooms</i>	8.40
3.90	Mamma Mia <i>Tomato, mozzarella, ham and mushrooms</i>	8.50
4.65	Puttanesca <i>Tomato, mozzarella, tuna, onions, garlic, olives and a touch of chilli</i>	8.75
4.75	Fiume <i>Tomato, mozzarella, pancetta, mushrooms, torn chicken, garlic and jalapeno peppers drizzled with olive oil</i>	9.20
5.75	Piccante <i>Tomato, mozzarella, pepperoni and peppers</i>	9.10
5.85	Caprese <i>Tomato, mozzarella, goats cheese, asparagus and basil</i>	9.30
6.10	Quattro Stagioni <i>Tomato, mozzarella, each quarter topped with pepperoni, mushrooms, anchovies and goats cheese</i>	9.50
6.75	Al Capone <i>Tomato, mozzarella and layers of Parma ham</i>	9.75
6.75	Sofia Loren <i>Tomato, mozzarella, asparagus, spinach, garlic and two eggs.</i>	8.95
6.75	Marinara <i>Tomato, mozzarella, oregano, calamari, prawns and mussels</i>	9.50
7.20		
	<h2>Pasta</h2>	
7.60	Spaghetti Bolognese <i>Traditional meat sauce, originating from Bologna</i>	7.95
	Lasagne alla Margherita <i>Traditionally made lasagne, with layers of pasta, Bolognese and béchamel sauce</i>	8.50
7.95	Penne Arabiata <i>Pancetta, tomatoes, peppers and fresh chilli (Vegetarian option available)</i>	8.75
8.95	Spaghetti Carbonara <i>Cream, pancetta, egg, parmesan and freshly grated nutmeg</i>	9.20
9.75	Cannelloni di Funghi <i>Large pasta tubes stuffed with spinach, ricotta and wild mushrooms, oven baked in a béchamel and cheese sauce.</i>	9.35
9.00	Tortellini alla Pana <i>Pasta parcels filled with prosciutto served in a cream, ham, mushroom and parmesan sauce</i>	9.50
9.00	Carmeone di Spinachi <i>Pasta parcels filled with ricotta cheese served in a mascarpone and spinach sauce</i>	9.50





Pollo

Pollo Milanese

Breast of chicken in breadcrumbs served with Spaghetti Napolitana

Pollo del Paldrone

Breast of chicken stuffed with Parma ham, pesto and spinach, served with green tagliatelle in a lemon and basil sauce.

Vitello

Veal Marsala

Pan fried escalope of veal, flambéed in Marsala wine, finished with cream and mushrooms and served with vegetables and potatoes of the day.

Veal Milanese

Veal escalope in breadcrumbs served with Spaghetti Napolitana

Carne Alla Griglia

Sirloin Steak

Rump Steak 14 oz

Rib Eye 10oz

Fillet Steak 8oz

Filletto al Margherita

8oz British fillet steak filled with stilton cheese, wrapped in bacon and served in a pool of stilton and Madeira sauce (Chefs recommendation –Medium / Rare)

All steak dishes are served with onions, garlic mushrooms and chips.

SAUCES

additional £1.90

Pepper Sauce

Diane Sauce

Dolce Latte Sauce

Risotti

Primavera

Garden vegetables and sundried tomatoes, finished with fresh parsley and parmesan shavings

Risotti di Funghi

Porcini mushrooms, onions, parsley and parmesan shavings

Insalata

Caprese

Fresh tomato and mozzarella with olive oil and fresh basil

Verdure al Forno

Roast peppers, caramelised onions, artichoke and goats cheese drizzled in a honey and mustard dressing.

Insalata di Pollo

Strips of chicken, smoked bacon, boiled egg, mushrooms, onions and mixed baby leaves drizzled with dressing

Gamberoni Appiccicosi

Sticky tiger prawns in chilli sauce served on a bed of baby spinach

Side Dishes

13.95	Ciabatta Bread	2.50
	Rocket Salad	4.50
14.95	Fries	2.50
	Mixed Salad	4.00
	Vegetables and potatoes of the day	3.60
	Risotto of the Day	5.50

Mare Degli Alimenti Speciali

15.60	Spaghetti Frutti di Mare	10.50
15.55	Fresh mussels and prawns in garlic, white wine and saffron sauce, finished with Italian parsley	
	Panciotti	10.75
	Pasta parcels filled with prawns and scallops in a creamy vodka sauce finished with black caviar	
15.50	Pasta Nera	10.95
16.95	Black pasta tossed with pan fried scallops and roasted red peppers, finished with parmesan and flat parsley.	
16.50	Risotto Pescatora	10.95
19.50	Tiger prawns, cuttle fish, and fresh mussels with flat parsley and olive oil.	
23.00	Risotto Coppa 2010	10.95
	Slow cooked 'Paul' octopus, finished with fresh black ink, parmesan and flat parsley	
	Boat Show	13.50
	Sea food pasta dish, first made in 1992 for the Southampton Boat Show. Calamari, mussels and prawns steamed in the oven together with pasta	
	Salmone alla Rosso	14.95
	Char grilled salmon fillet, served on a bed of pan fried spinach and potatoes with a red wine sauce	
	Branzino	15.50
	Grilled fillets of sea bass served with garlic, lemon and parsley butter sauce on a bed of prawn risotto	
9.50	Zuppa Sicilliana	15.00
	Fish Stew	
9.75	Trancia di Tonno	15.95
	Tuna steak served with salad Nicoise	
	Pesce Provezale	16.95
	Monk fish fillets wrapped in Parma ham and baked with green lip mussels a creamy thyme sauce.	
8.20	Mazzancolle alla Margherita	17.20
	Large prawns sautéed with garlic and onions, finished with brandy and creamy mustard sauce.	
8.70	Pesce alla Griglia	18.95
	Mixed fish grill	
9.20	Aragosta Thermidore Platter	25.50
	For One	
	For Two	47.00
9.50	Lobster flamed in brandy and cream sauce, grilled and finished with cheese, and served with king prawns, scallops and fresh mussels.	

If you would like something that is not on our Menu, providing we have the ingredients, we will be more than happy to make it for you.

For parties of 6 or more a discretionary 10 % Service Charge will be added to your bill and passed directly to your waiter.

All prices include VAT – Cheques cannot be accepted without a bank card.