

GARLIC BREAD

Pane All Aglío Classíc garlíc bread	£4.80	
Pane All Aglío Con Pomodoro Garlíc bread wíth tomato and oregano	£4.90	
Pane All Aglío Con Formaggío Garlíc bread with mozzarella cheese and oregano	£4.95	
Pane All Aglío Con Formaggío E Funghí Garlíc bread wíth mozzarella cheese, mushrooms & oregi	£4.95 ano	
Pane Vesuvío Garlíc bread wíth tomato, red oníons and fresh chillí	£4.95	
Pane Focaccía Pízza base topped wíth olíve oíl and fresh rosemary	£4.80	
INSALATA CONTORNI		
Anellí Dí Cípolla Frítta Oníon ríngs	£2.95	
•	£2.95 £3.60	
Onion rings Patatine Fritte	£3.60 £4.95	
Onion rings Patatine Fritte Chips Olive	£3.60 £4.95	
Onion rings Patatine Fritte Chips Olive Marinated olives with sun blushed tomatoes and homem Insalata Di Pomodoro E Cipolla	£3.60 £4.95 ade bread	
Onion rings Patatine Fritte Chips Olive Marinated olives with sun blushed tomatoes and homem Insalata Di Pomodoro E Cipolla Tomato and onion salad with fresh basil Insalata Verde	£3.60 £4.95 ade bread £4.25	

Fresh Rocket leaves with parmesan shavings

ANTIPASTI



Zuppa Del Gíorno Homemade soup of the day served with homemade bread	£4.95
Insalata Caprese Freshly slíced tomato wíth buffalo mozzarella & basíl lea	£6.95 Nes
Funghí Rípíení Fresh mushrooms stuffed with garlic, parsley, butter, brea parmesan topped with mozzarella cheese and baked in t	-
Fegatíní Dí Pollo Pan-fríed chicken lívers with bacon, onions, chillí, mixeo red wine sauce	£ 7.95 I herbs and a
Costolette Dí Maíale Pork ríbs served in a homemade BBQ sauce	£8.95
Bruschetta Classica Toasted homemade bread topped with chopped tomatoes, and basil, drizzled with olive oil and topped with parme	
Cocktail Di Gamberetti Fresh prawns topped with homemade Marie Rose sauce se salad leaves	£7.50 rved on fresh
Pate Della Casa Homemade chicken liver pate, served with toast, cranber fresh salad leaves	£6.95 ry sauce and
Capesante Alla Lívornese Fresh scallops pan-fried with cherry tomatoes, garlic, chi wine in a tomato sauce served with homemade bread	£11.95 Uí and whíte
Antípasto Italíano (mínímum 2 people) A selectíon of freshly slíced Italían meats served wíth olír tomatoes, homemade bruschetta, buffalo mozzarella and bread	
Gamberoní Sarda Kíng prawns pan-fríed wíth garlíc, butter, whíte wíne an cream	£10.90 d a touch of



Calamarí Fríttí £7.95 Fresh squíd rings coated in a light batter, deep-fried, served with tartar sauce and fresh salad leaves

Capríno ín Fílo £6.95 Slíced fresh goats cheese wrapped ín fílo pastry, deep fríed, served on tomato bruschetta

Langoustines E Capasante £10.95 Whole langoustines and scallops pan fried in a pink peppercorn and lemon butter sauce

PIZZA

Pízza Margheríta Tomato and mozzarella cheese	£8.70
Pízza Romana Tomato, mozzarella cheese, ham and mushrooms	£9.20
Pízza Tropícale Tomato, mozzarella cheese, ham and píneapple	£9.20
Pízza Contadína Tomato, mozzarella cheese, chícken and sweet corn	£9.20
Pízza Trícolore Tomato, mozzarella cheese, goať s cheese, Parma ham, and rocket leaves	£9.50
Pízza Quattro Stagíoní Tomato, mozzarella cheese, ham, peppers, mushrooms and oníons	£9.20
Pízza Vegetaríana Tomato, mozzarella cheese, oníons, roasted peppers, cou olives and mushrooms	£9.20 rgettes,
Pízza Pescatora Tomato, mozzarella cheese, tuna, smoked salmon, and p	£9.95 prawns



Pízza Mafíosa	£9.50
Tomato, mozzarella cheese, salamí, oníons and fresh chi	íllí
Pízza Calzone House speciality, a folded pízza with onions, mushrooms, ham, salami, tomato and mozzarella cheese topped with sauce	
Pízza Amerícano Tomato, mozzarella cheese and salamí	£9.20
Pízza Spagnola	£9.20
Tomato, mozzarella cheese, chorízo, mushrooms, and ar	Negg
Pízza Romagnola	£9.95
Tomato, mozzarella cheese, ham, salamí, chícken and ci	horízo
Pízza Montagna	£9.50
Tomato, mozzarella cheese, goať s cheese, olíves, chíllí a	rd Parma ham
Pízza Rustíca	£9.95
Tomato, mozzarella cheese, bacon, Italían sausage, mus	Hroom
Pízza Bíanca	£9.50
Mozzarella only (no tomato sauce), cherry tomatoes, pai	rma ham
Extra toppings	£0.90

PASTA AL FORNO OVEN BAKED PASTA DISHES (Starter Sized Pasta Dishes £6.95)

Lasagne Al Forno

Oven roasted homemade lasagne with Bolognese, béchamel, parmesan, and mozzarella cheese and tomato sauce

Cannelloní All'Italíana £9.95 Cannelloní tubes filled with minced beef and spinach topped with mozzarella cheese then oven baked in a béchamel and tomato sauce

Penne Isla

Short pasta tubes cooked with onions, garlic, Italian sausage and ham in a tomato sauce topped with fresh Buffalo mozzarella and baked in the oven

Penne Vegetaríana £9.25 Short pasta tubes cooked with a selection of mixed vegetables in a tomato sauce, topped with mozzarella cheese and baked in the oven

ΡΑSΤΑ

Spaghettí Bolognese Spaghetti cooked in homemade Bolognese sauce

Spaghetti Carbonara £9.50 Spaghettí cooked with bacon, egg yolk, cream and parmesan cheese

Spaghettí Con Fruttí Dí Mare £10.95 Spaghettí cooked with míxed seafood, garlíc, onions, chillí and tomato sauce

Spaghettí Alla Puttanesca £9.50 Spaghettí cooked with onions, capers, garlíc, olíves and anchovies in tomato sauce

Penne Arrabbíata £9.20 Short pasta tubes cooked with onions, chilli, garlic, and fresh tomato

Penne Díavola £9.70 Short pasta tubes cooked with onions, garlic, chilli, salami and mushrooms in tomato sauce

£9.25

£9.95

£9.95





Farfalle Allo Scoglío Bow tíe pasta cooked with onions, smoked salmon and pr tomato and cream sauce	£9.95 rawns in a
Penne Vodka Short pasta tubes cooked with bacon, onions, garlic, chill tomato, and a splash of vodka	£9.95 ú, cream,
Taglíolíní Tonno & Gamberettí Stríps of pasta cooked wíth oníons, garlíc, chíllí, tuna an olíve oíl	£9.95 d prawns in
Taglíolíní Casalínga Stríps of pasta cooked wíth oníons bacon, mushrooms, do and a touch of cream	£9.95 llcelatte cheese
Farfalle Vegetaríana Bow tíe pasta cooked with a selectíon of vegetables and o	£9.50 líve oíl
Taglíolíní Amalfí Stríps of pasta cooked wíth oníons, garlíc, broccolí and fr a cream and tomato sauce	£9.95 Tesh salmon in
Taglíolíní Aí Caprí Stríps of pasta cooked wíth oníons, garlíc, chíllí and kíng olíve oíl	£10.70 f prawns in
Tortellíní Alfredo Meat filled pasta cooked with oníons, ham, mushrooms, t cream	£9.95 omato and
Penne Alla Carne Short pasta tubes cooked with chorizo, fresh sausage and tomato sauce	£10.25 chícken ín a
Farfalle Quattro Formaggio Bow tie pasta cooked in a creamy four cheese sauce	£9.20
Taglíolíní Al Matrícíana Stríps of pasta cooked wíth oníons, garlíc, chíllí and ha <i>m</i> sauce	£9.50 1 ín a tomato



RISOTTI

Rísotto Funghí

Rice sautéed with mixed wild mushrooms

Rísotto Montanara £10.70 Rice sautéed with onion, garlic, chilli, chorizo and chicken in a light tomato sauce

£10.95 Rísotto Aí Fruttí Dí Mare Rice sautéed with mixed seafood, garlic, and chilli in a tomato sauce

Papa's Signature Dishes

Surf N Turf £29.95 A superb succulent 100z Fillet steak cooked to your liking served with Two giant king prawns in a creamy garlic sauce

Taglíolíní Con Suco Dí Langoustínes E Gamberí £22.95 Strips of pasta cooked with olive oil, garlic, onions, white wine, cherry tomatoes, Fresh Crayfish and Langoustines

Spiedino Di Pesce

A selection of king prawns, scallops, langoustines and fresh salmon fillet plain grilled topped with a light brandy, shallot and cream sauce served with rice

Ravíolí Aragosta

£19.95 Large ravioli pasta filled with lobster meat cooked in a cream and tomato sauce with fresh crayfish and chilli



£24.95

£9.90

Taglíolíní Papas £23.95 Fresh strips of fillet steak, grilled, then cooked with onions, garlic, chilli and tomato sauce sat on a bed of fresh tagliolíní pasta

Merluzzo Capesante £23.95 Fresh Cod fillet pan fried with fresh scallops, cherry tomatoes, garlic, chilli and white wine in a tomato sauce

CARNE

Ríbeye Alla Gríglía £22.95 Plain grilled Rib eye steak served with onion rings, grilled tomato and a roasted mushroom

Ríbeye Aí Funghí £22.95 Grilled Rib eye steak cooked with onions, garlic, wild mushrooms and white wine

Medaglíoní Monte Bíanco £23.95 Medallions of fillet steak cooked with fresh asparagus in a dollcelatte cheese sauce

Fíletto Alla Gríglía £24.95 Grilled fillet steak, served with onion rings, salad, roasted tomato and a roasted mushroom

Medaglíoní Díana £23.95 Medallions of fillet steak cooked with onions, French mustard and mushrooms in a creamy brandy sauce

Medaglioní Al Pepe £23.95 Medallions of fillet steak cooked with peppercorns in a cream and brandy sauce

Medaglíoní Píccantí £23.95 Medallions of fillet steak cooked with peppers, onions and chilli in a tomato sauce

Filetto Dí Maíale E Mela £19.95 Pork fillet cooked with shallots, apples and cranberry's in a light red wine jus





POLLO

Pollo Aí Funghí £16.90 Breast of chicken pan fried with onions, garlic, wild mushrooms and white wine Pollo Alla Pízzaíola £16.90 Breast of chicken pan fried with onion, garlic, olives, capers and oregano in a tomato sauce Pollo Píccante £16.90 Breast of chicken cooked with peppers, onions and chilli in a tomato sauce Pollo Calabrese £16.90

Breast of chicken cooked with onions, garlic, mushrooms and chorizo in a tomato sauce

Pollo Valdostano £17.50 Breast of chicken, oven baked topped with Cheddar cheese and Parma ham in a red wine jus

Pollo Alla Caccíatora £16.90 Breast of chicken sautéed with onions, mushrooms and herbs in a tomato sauce

Pollo Stroganoff £16.90 Strips of chicken breast pan fried with onions, mushrooms, paprika, cream and brandy served with rice



PESCE



Seabass Montecarlo

Fillets of seabass cooked with shallots, white wine, cream, garlic, mussels and king prawns

Halíbut Aqua Pazza

A Halibut fillet poached, served with King Prawns and mussels in a light olive oil, cherry tomato and olive jus



Salmone Alla Gríglía

Salmon steak, pan fried with butter, white wine, lemon juice and a touch of cream

Salmone Speciality

Salmon steak, pan fried with king prawns, asparagus, onions, garlic and white wine in a cream and tomato sauce

Gamberoní Provenzale

£21.95

£19.20

£22.95