

(Vg) Vegan

(V) Vegetarian

Joe's
Favourite
Starter

Seafood Starters

Crab, Prawn & Papaya Cocktail £8.70
Layers of sweet papaya fruit, fresh crab meat & peeled prawns served on a crisp gem lettuce leaf. Garnished with sliced oranges & marie-rose sauce

King Prawn & Scallops Medley £9.50
Scallops & king prawns with cream, mustard & mushrooms with baked ciabatta

Mussels Provenciale £8.50
Large fresh mussels cooked in our sweet tomato garlic and basil sauce
Served with warm ciabatta for dipping

Calamari £7.50
Deep fried battered squid rings served with homemade tartar sauce

Garlic King Prawns £7.60
Grilled garlic & butter king prawns in a sizzling hot dish with warm ciabatta

New
Dish

Vegetarian Starters

Pizza Dough Bruschetta (V) (Vg) Without mozzarella £6.50
Freshly baked base with chopped tomatoes, garlic, basil and olive oil.
Topped with strips of Buffalo mozzarella and balsamic glaze

Mozzarella in Carozza (V) £7
Deep fried breaded mozzarella parcels & spicy tomato dipping sauce

Garlic Pizza Bread (Vg) £4.20

Garlic Pizza Bread with Mozzarella (V) £4.75

Meat Starters

Duck Pate £7.50
Duck liver, orange cognac & pork pate served with toasted ciabatta & sweet onion chutney

Meatballs £7.50
These meatballs are made with quality minced beef & off cuts from our sirloins
Served with ciabatta and smothered in our tomato sauce

Arancini Ragu £7.70
Golden bread crumbed rice balls with a centre filling of beef Bolognese, peas and mozzarella

Sirloin Steak – 9oz

Chef
Roberto's
Favourite

Sauce £2

Flame Grilled Sirloin £22.50
100% Grass fed Surrey Farms beef
Flamed grilled & topped with garlic butter
Served with chips & a grilled tomato

- Creamy Peppercorn
- Cheddar & jalapeño's
- Gorgonzola sauce

Sides £3

- Mini Garlic Bread
- Garlic Mushrooms
- Petis Pois Peas

Meat Dishes

All dishes come with potatoes and vegetables

Mania's
Favourite

Lamb Chops £17.40
Lamb Chops in a rich lamb & rosemary gravy with balsamic glaze

Pork Chop - 10oz £14.80
Marinated overnight in honey, garlic, salt & pepper and then very simply pan-fried. Served with creamy mash & vegetables

Sweet Cherry Duck Breast £16.20
Pan seared and duck breast served on a bed of creamy mash potato & finished in our homemade sweet cherry sauce

Liver Veneziana £15.70
Thinly sliced Calves liver with smoked streaky bacon & fried onions in a light gravy. Garnished with sweet balsamic glaze

Chicken Cordon Bleu (Ginger Italian Style) £14.50
Tenderised and rolled chicken breast filled with gorgonzola cheese and ham in a sauce of mushrooms and creamy mustard

Chicken Milanese & Bolognese £13.50
Chicken breast, fried & coated in light, golden breadcrumbs. Served with Spaghetti in our homemade beef Bolognese

Chicken Valdostana £14
Topped with ham, mature cheddar cheese & our homemade tomato sauce

The Ginger Italian Chicken £13
Chicken breast cooked with sweet peppers, mushrooms and tomatoes in a light tomato & white wine sauce

Homemade Burgers

New
Range

The Smokey Fire Burger £14.30

Our homemade beef burger in a brioche bun with Smoked bacon, mature cheddar, Onion rings, Jalapeños, Sliced pickles & Hot smoked paprika infused BBQ Sauce

Classic Beef Burger £11.90

Made with top quality mince beef, onions, garlic & salt

Chicken Burger £11.90

Made with a whole lightly floured and fried chicken breast

All our burgers are served in a brioche bun with coleslaw, French fries and onion rings

Add as
extra £1

- Mature Cheddar
- Smoked Bacon

Swap your fries for

SWEET
POTATO
FRIES?

Danielle's
Favourite

Fish

Sicilian Cherry Tomato Seabass £17.20

Filleted 2 halves of a seabass chopped anchovies & cherry tomatoes, black olives, capers, garlic and olive oil

Seabass Limone £16.50

Filleted 2 halves of a seabass in a butter, white wine, lemon & parsley sauce

Fish & Chip shop Seabass (English style) £16.60

Fillet of seabass in a salt & pepper batter, served with salad, homemade tartar sauce and a side of French fries

Swordfish Siciliana £14.60

Flame grilled swordfish steak cooked with sweet peppers, fresh chopped chillies, Olive oil and garnished with tangy balsamic glaze

Swordfish & Prawn Pizzaoilla £15

Flame grilled swordfish steak topped with tomatoes, prawns, olives and capers

Sides (Vg)

French fries £3

Sweet potato fries £3

Onion rings £3

Mash Potato £2.50

Peas £2.50

Garlic mushrooms £3

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Dish

Meat Pasta

Spaghetti Toscana Spicy FRESH Toscana pork sausage & Friarelli greens – Looks like broccoli leaves and are delicious. In a tomato, basil and garlic sauce	£13
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Tagliatelle Carbonara £11
Flat pasta ribbons with smoked bacon and fried onions in a creamy sauce with egg yolk and nutmeg

Tagliatelle Polpette £11
Homemade beef meatballs in tomato sauce with cherry tomatoes & basil

Tagliatelle Roberto £13
Flat pasta ribbons with chicken & pancetta in a creamy pesto sauce sprinkled with parmesan shavings

Filled Pasta

Ravioli Bolognese £13
Rectangular parcels of pasta filled with Beef Ragu in a spicy tomato sauce with cherry tomatoes. Garnished with parmesan shavings & Basil

Wild Boar Tortelli £13.10
Rectangular parcels of pasta filled with Boar meat and ricotta cheese in a sauce made of basil, garlic and tomatoes. Garnished with parmesan shavings

Pear & Ricotta Fiochi (V) £13.70
Pasta filled with pear & ricotta in a light & creamy gorgonzola sauce with sprinkles of toasted walnuts

Tortelloni Crema e Funghi (V) £12
Spinach & ricotta filled pasta in a creamy tomato sauce with petis pois peas & mushroom

Seafood Pasta

Malou's
Favourite

Spaghetti St Jacques £14.50
Scallops, prawns & french beans with chopped tomatoes & olive oil

Spaghetti Marinara £13.50
Calamari, prawns & mussels in tomato, basil & garlic sauce

Vegetarian Pasta

Penne Arrabiatta (Vg) £8
Cherry tomatoes, chilli & garlic in tomato sauce

Penne Al Pesto (V) £9
Pesto, spinach leaves, cherry tomatoes & a touch of cream
Add chicken for £3

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All of our Pizza are made with our homemade dough,
homemade tomato sauce & mozzarella

Pizza

Joe's
Favourite
Pizza

The Spicy Green Tuscan £13
Tomato, basil, mozzarella base topped with Spicy FRESH Toscana sausage
And Friarelli – Looks like broccoli leaves and are delicious.

Ella's
Favourite

Margherita (V) £9
Tomato, basil, mozzarella, a sprinkling of parmesan & extra virgin olive oil

Fiery Barbecue Beast £13
Tomato, basil, mozzarella, chicken, chorizo, smoked bacon, red onions,
garlic & BARBECUE sauce – ADD jalapenos for the fiery part!

La Capricciosa £12
Tomato, basil, mozzarella, English ham, mushrooms, artichokes & capers

Ed's
Favourite

The Ginger Italian Legend £12
Tomato, basil, mozzarella with Parma ham, parmesan flakes,
rocket & extra virgin olive oil

The Great Goat (V) £12
Tomato, basil & spinach base. Topped with a touch of mozzarella,
mushrooms, red onion and crumbled goats' cheese.
When cooked topped with rocket and balsamic glaze

Mediterranean Veg (V) £11
Tomato, basil, mozzarella, peppers, courgettes, red onion, tender stem
broccoli & extra virgin olive oil

The American £12
Tomato, basil, mozzarella & chorizo – ADD jalapenos for extra kick

The Spicy Meatball £12
Tomato, basil, mozzarella, meatballs, jalapeno's, red onions & peppers

I **often** make small changes to the menu

If you **love** one of our dishes that is **no longer here** then please just ask us
We can most likely still create it for you **with pleasure**

Joe x

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Specials

Starter

Swordfish Goujons

£8

Our swordfish steak cut into strips, breadcrumb and fried.

These are our fantastic and fresh version of fish fingers served with tartar sauce and a wedge of lemon

Mains

Tortelli di Bufala (V) without prawns

£13.50

Square parcels of pasta filled with Tomato, basil and Buffalo mozzarella

Served in a tomato sauce with a touch of cream & tiger prawns

Gnocchi Amatriciana (Vg) without bacon

£11

Pasta Dumplings served in a rich tomato & basil sauce with garlic, smoked

bacon and chilli. This is the first pasta dish Joe learned to cook when he was a child

Dessert

Banoffee Pie – Homemade

£5.90

Buttery digestive biscuit base topped with caramel, bananas and whipped cream

Sprinkled with crushed digestives and dark Belgium chocolate flakes