

menu

STUZZICHINI

- Cestino di Pane (v)** 4.5
Mixed Olives marinated with sundried tomatoes and feta cheese, a mixed selection of homemade fresh bread, extra virgin olive Oil and Aged Balsamic Vinegar for Dipping
- Pane all'aglio - Our Garlic Pizza Breads**
With Garlic Oil 5
With tomato 6
With Cheese 6
- Bruschetta**
Chopped Vine tomatoes, red onions, garlic, fresh basil and extra virgin olive oil (v) 5
Baked red onions and crumbled feta cheese (v) 5
Spicy chorizo, tomato and melted mozzarella 5
- Focaccia** 6
Our pizza bread, with rosemary, salt and onions

ANTIPASTI

- Zuppa del Giorno** 6
Home made Soup of the Day served with our home made crusty bread
- Frittella piccante** 7
Spiced cod, crab, and chorizo fishcakes, lightly fried till golden in breadcrumbs served with a saffron and garlic aioli
- Calamari fritti** 7
Deep fried calamari, simply with homemade tartare sauce
- Gamberoni tempura** 9
King Prawns and calamari tempura with a mango, chilli and coriander dip
- Caprino alle mele (v)** 7
Goats cheese fritters with apple and sage chutney topped with homemade apple crisps
- Polpettine di Manzo** 7
Homemade meatballs cooked gently in a rich spicy chilli tomato and basil sauce, served with fresh crusty bread
- Terrina a Modo Nostro** 7
Homemade duck and chicken liver pate, finished with aged brandy and port. Served with seasonal chutney and crostini
- Caprese Tricolore (v)** 7.5
Mozzarella bocconcini with mixed vine tomatoes and avocado served with a fresh basil and pesto dressing
- Ali peri peri** 8
Crispy roasted chicken wings served with our homemade red pepper peri peri sauce

PASTA

the traditionals

- Lasagna della Casa** 10
Traditional Homemade Lasagna
- Casarecce Bolognese** 10
Casarecce short pasta with our traditional Italian meat ragu sauce
- Spaghetti Carbonara** 11
Linguine Pasta with crispy bacon, grilled chicken and garlic in a light cream sauce
- Spaghetti di mare** 13
Spaghetti pasta gently cooked with tomato, fish stock, king prawns, mussels, cockles, and fresh parsley

the specials

- Risotto funghi (v)** 11
Truffle oil risotto, stirred through with mushrooms and finished with deep fried goats cheese
- Ravioli All'Aragosta** 14
Fresh Egg Ravioli filled with lobster in a prawn, crab and chilli bisque
- Tagliatelle alla Diavola** 12
Tagliatelle pasta served with strips of fillet steak, fresh chilli, and tomato sauce with a touch of Cream
- Tagliatelle branzino** 14
Grilled seabass, zucchini stirred through tagliatelle pasta with basil pesto
- Gnocchi Etna** 11
Potato gnocchi sautéed with fresh spinach, sausages, spring onions, cream and chilli
- Gnocchi Norma (v)** 10
Potato gnocchi with roasted aubergines, and a rich tomato and basil sauce, finished with crumbled feta cheese

PIZZE

- Pizza Margherita (v)** 9
Tomato, mozzarella and oregano
- Pizza Marchigiana** 10
Pizza Bianca, radicchio, parma ham and ricotta, a typical Italian delight... to be tried!
- Pizza ai tre salami** 10
Tomato, mozzarella, packed full of three types of salami; spicy calabrese salami, chorizo e spicy spianata, finished with sliced chillies
- Pizza Parmigiana** 10
Tomato, mozzarella, fried aubergine, parmesan shavings and basil
- Pizza Orientale** 10
Hoisin Sauce, Mozzarella, Crispy Duck, Spring Onions and Cucumber
- Pizza Tropicale** 10
Tomato, Mozzarella, grilled spiced pineapple, peri peri chicken, chorizo and fresh chilli

Luciano's Pizzone

12

Half Calzone, half pizza, filled with 4 different toppings. Spicy chicken and cheese wrapped in the calzone, then topped with deep fried aubergines. Tomato and cheese on one side and spicy sausages on the other! Topped in the middle with fresh rocket and parmesan salad

Create your own pizza

Margherita base then add your own toppings:

Extra Toppings: 1.50 each

Pineapple, Prawns, Dolcelatte, Cheese, Capers, Olives, Chicken, Parma Ham, Onions, Rocket, Spinach Leaves, Anchovies, Bacon, Sweetcorn

PESCE E CARNI

- Baccala di mare*** 19
Fresh cod loin fillet, pan fried served with a delicious saffron white wine, mussels and garden pea and pancetta sauce
- Branzino Siciliano** 19
Seabass fillets grilled with Sicilian caponata, sweet and sour stirfried vegetables and potatoes, and a touch of basil dressing
- Pollo Principessa** 15
Breast of chicken in a light creamy, white wine sauce, with fresh asparagus and mushrooms
- Pollo Piccante*** 15
Grilled chicken breast served with tomato, chilli cannellini beans and chorizo sauce
- Filetto Italiano*** 28
Prime fillet steak with green and pink peppercorns, flambéed with Vecchia Romagna brandy and a touch of cream
- Fillet Dolcelatte*** 28
Prime Fillet Steak pan fried in a rich blue cheese and spinach sauce
- Fillet tartufo** 28
Prime Fillet Steak pan fried served with cherry tomatoes bocconcini mozzarella and basil salad, and parmesan truffle oil fries
- Agnello Arrosto** 21
Roasted Lamb rump Served in a bed of pea puree, grilled asparagus and red wine reduction.
- *Served with salad or thin chips*

CONTORNI 4.5

- Sauté garlic mushroom
Rocket Leaves and Parmesan Shavings
Hand Cut Chips
Sweet potato chips
Thin chips

VEGAN & VEGETARIAN

STARTERS £7

Sautéed wild mushrooms, with garlic and chilli, served on our homemade onion and rosemary bread with rocket and balsamic reduction

Tofu satay with peanut sauce, carrot and peanuts salad with sesame dressing

MAIN COURSES

Thai red vegetable curry served with coconut rice

£12.00

Spaghetti with butternut squash puree, roasted butternut squash, pine nuts, olive oil, garlic and Portobello mushrooms

£10.00

AFTERNOON TEA

£16 with a pot of tea or coffee of your choice / £20 with a glass of Prosecco / £24 with a gin and tonic
Vegetarian / Gluten Free available

ITALIAN APPETIZERS

Mini Crab, chorizo and cod fishcake
Bruschetta of the day (choice of two)
Traditional Sicilian Arancini
Homemade pate and chutney
Goats cheese bite

SWEET TREATS

Homemade fudge
Individual strawberry cheesecake trifle
Mini chocolate meringues
Chocolate brownie
Shortbread and sweet ricotta sandwich

SUNDAY LUNCH

Three Courses £24 / Two Courses £20
Sunday from 12:00pm till 4:00pm
(Not available in conjunction with any other offers)

STARTERS

Insalata di Gamberetti e Melone

Baby Norwegian Prawn cocktail served with sliced melon and Marie Rose sauce

Zuppa del giorno

Homemade Soup of the Day served with our homemade bread

Sanguinaccio Al Pepe

Black Pudding served with black and green peppercorn sauce

Pate della casa

Homemade duck and chicken liver pate, finished with aged brandy and port. Served with cranberry compote and Crostini

SUNDAY ROAST

Roast ribeye beef and roast leg of lamb

Served with Yorkshire puddings, seasonal vegetables and roast potatoes.

Risotto Spinaci e Funghi (v)

Arborio Rice gently cooked with Spinach and Mushrooms in a creamy sauce

Risotto Mare

Risotto tossed with prawns, mussels, cockles, white wine, garlic and touch of tomato.

Pollo Piccante

Grilled chicken breast served with tomato, chilli cannellini beans and chorizo sauce

DESSERTS

Tiramisu / Profiteroles / Lemon Sorbet

DESSERTS

(GF) - gluten free

- | | | | |
|------------------------------------------------------------------------------------|------|---------------------------------------------------------------------|------|
| 1. Luciano's Chocolate Brownie | £6 | 7. Affogato Di Liquore | £6 |
| Homemade salted caramel chocolate brownie served with a scoop of vanilla ice cream | | A scoop of vanilla ice cream with a shot of a liquor of your choice | |
| 2. Italian Profiteroles | £6 | 8. Mixed ice cream (GF) | £4.5 |
| Pastry filled with fresh chocolate cream covered with chocolate sauce | | 9. Sicilian Lemon Sorbet (GF) | £4.5 |
| 3. Nutella and amaretto crunch cheese cake | 7 | | |
| 4. Brownie and salty caramel cheese cake | 7 | | |
| 5. Homemade Tiramisu | £6 | | |
| 6. Affogato Di Caffè | £4.5 | | |
| A scoop of vanilla ice cream with one shot of espresso | | | |

DESSERT COCKTAILS

- | | |
|-----------------------------------|------|
| 10. Strawberry Jam Martini | £8.5 |
| 11. Amaretto Martini | £8.5 |

Ask our staff for today's Special Dessert