

ALLEGRIA

STARTERS

Zuppa del Giorno 5.25
Homemade soup

Zuppetta di Mare 9.50
Homemade fish stew with prawns, mussels, calamari, queenie scallops, tomato sauce, fresh chillies, served with crostini

Bruschetta (V) 5.25
Homemade toasted bread topped with garlic, spring onions, fresh tomatoes and parmesan shavings

Bruschetta Cheese (V) 5.45
Homemade toasted bread topped with garlic, spring onions, fresh tomatoes and mozzarella

Bruschetta Mixed 6.50
Three pieces of toasted bread with ricotta cheese, nduja (spreadable spicy Italian salami) and honey, with goats cheese and caramelised onions, with aubergine puree and pecorino cheese

Calamari 6.95
Deep fried calamari served with tartare sauce and salad

Funghi al Formaggio (V) 6.95
Mixed mushrooms cooked in cheese and creamy sauce, served with crostini bread

Fegatini alla Veneziana 7.95
Chicken livers cooked with white wine, gravy, onions and herbs

Pate di Pollo 6.50
Homemade chicken liver pate served with toasted bread and chutney

Gamberoni al Vino Bianco 9.95
King prawns cooked with white wine, garlic, cherry tomatoes and fresh chillies

Cozze Marinara 7.50
Mussels cooked in tomato sauce, white wine and garlic, served with toasted bread

Cozze Crema 7.50
Mussels cooked in cream sauce, white wine and shallots, served with toasted bread

Caprese (V) 6.95
Cherry tomatoes and mozzarella, served with fresh basil and olive oil

Polpette della Mamma 7.95
Homemade meatballs oven cooked in tomato sauce with white wine, garlic, parsley, topped with cheese, contains egg

Spiedino di Mare 10.95
Skewed scallops, king prawns served on a bed of rocket salad with lemon dressing

PASTA & RISOTTI

All our pasta is homemade and contain eggs

Penne al Salmone 11.95
Penne pasta cooked with garlic, white wine, smoked salmon, cream and tomato sauce

Penne Arrabiata (V) 9.95
Penne pasta cooked with garlic, fresh chillies and tomato sauce, pepperoni (add pepperoni for an extra 95p)

Linguine alla Polpa di Granchio 11.95
Homemade long pasta with crab meat, cherry tomatoes, fresh chillies, garlic, white wine

Fusilli alla Siciliana 10.95
Twisted pasta cooked with Sicilian sausage, broccoli, raisins, pine nuts, garlic and fennel seeds, topped with spicy bread crumbs

Spaghetti della Mamma 11.95
Homemade spaghetti cooked with homemade meatballs and tomato sauce

Tagliatelle Salmone e Gamberetti 12.95
Long flat ribbon pasta cooked with garlic, white wine, smoked salmon, prawns, courgettes and cherry tomatoes

Tagliatelle Mediterraneo 11.95
Long flat ribbon pasta cooked with king prawns, cherry tomatoes, white wine, garlic and a touch of tomato sauce

Homemade Lasagne 10.95
Layers of pasta with Bolognese, béchamel and mozzarella cheese

Crespelle Vegetariana (V) 10.50
Pancake filled with mix of vegetables, mushrooms, parmesan, béchamel, oven baked with cheese and tomato sauce

● Gluten free pasta £1.00 extra ●

GARLIC BREADS

Plain (V) 4.20
Garlic bread with oregano

Rosetta (V) 5.20
Rose shaped garlic bread filled with garlic, parmesan cheese, parsley and oregano. Served with a chilli sauce dip

Caprino (V) 4.95
Garlic bread with goats cheese and caramelised onions

Siciliano (V) 4.85
Garlic bread with tomato, oregano, pecorino cheese and anchovies

Crespelle al Pollo e Funghi 10.95
Oven baked pancake filled with diced chicken and mushrooms topped with béchamel sauce and mozzarella

Tortelloni Gorgonzola (V) 10.95
Pasta filled with ricotta cheese and spinach cooked in a gorgonzola cheese sauce

Linguine allo Scoglio 12.95
Homemade pasta cooked with white wine, mussels, king prawns, calamari, scallops queenies and tomato sauce

Cannelloni Tradizionali 10.95
Homemade tube shaped pasta with beef mince, ricotta cheese and spinach, topped with béchamel, cheese and tomato sauce

Spaghetti Bolognese 10.95
Homemade spaghetti with traditional Italian Bolognese sauce

Spaghetti Carbonara 10.95
Spaghetti with pancetta (bacon), egg yolks, parmesan cheese and cream

Risotto ai Funghi Porcini (V) 10.95
Classical tossed Arborio rice with onions, white wine, porcini mushrooms and vegetable stock (add bacon for an extra 95p)

Risotto Marinara 11.95
Classical tossed Arborio rice with mussels, king prawns, calamari, scallops, white wine and a touch of tomato sauce

Risotto Siciliano 10.95
Classical tossed Arborio rice with Sicilian sausage, toasted almonds and aubergine puree (contains nuts)

Risotto con Haddock e Porri 11.95
Classical tossed Arborio rice with smoked haddock and leeks

Cheese (V) 4.95
Garlic bread with mozzarella cheese and oregano

Tomato (V) 4.50
Garlic bread with tomato, oregano and parsley

Calabrese (V) 4.70
Garlic bread with tomato, oregano, red onions and fresh chillies

Amatriciana (V) 4.85
Garlic bread with tomato, pecorino cheese, pancetta (bacon)

PIZZA

All our pizza is made with homemade sourdough

Margherita (V) 8.40
Cheese and tomato

Romana 9.40
Ham, cheese and tomato

Quattro Gusti 9.80
Ham, mushroom, artichokes, olives, cheese and tomato

Diavola 9.40
Pepperoni, chillies, cheese and tomato

Tonno e Cipolle 9.60
Tuna, red onions, cheese and tomato

Marinara 11.90
Scallops, tuna, mussels, king prawns, cheese and tomato

Vegetariana (V) 9.65
Mixed vegetables of the day, cheese and tomato

Caesar 9.90
Chicken, bacon, rocket salad, parmesan shavings, caesar dressing, cheese and tomato

Tropicale 9.40
Ham, pineapple, cheese and tomato

Arrabiata 9.90
Tomato, olives, capers, red onions, mozzarella, nduja (spreadable spicy Italian salami)

Caprina (V) 9.90
Goat cheese, puree of peppers, caramelised onions, rocket, pesto, cheese and tomato

Calzone 10.95
Folded pizza with ham, mushrooms, cheese and tomato

Tricolore 9.95
Parma ham, rocket, parmesan shavings, cheese and tomato

Extra toppings- meat, fish, cheese 95p
vegetables 70p

CHILDREN

Available for children under 12 years only. Choose 1 main course or 1 pasta or 1 pizza from the menu below and 1 dessert for 6.95 per one child

Main Course
Soup of the day
Fish finger with fries
Chicken nuggets with fries

Kids pasta
Penne Bolognese
Penne Napoli
Penne with Meatballs

MEAT

grilled

Fillet steak 21.95

Sirloin steak 18.95

Lamb chops 16.95
add £2.50 for any of the sauces below

Chicken breast 14.95
including any one of the sauces below

Peppercorn peppercorns, onions, brandy, demi-glace and cream

Diana mushrooms, mustard, brandy, demi-glace, garlic and cream

Red Wine red wine, demi-glace and herbs

Gorgonzola gorgonzola cheese and cream

Pizzaiola home made tomato sauce, garlic and oregano

All grilled meat dishes are served with seasonal vegetables and roast potatoes

Pollo Allegria 16.95
Pan-fried chicken breast cooked with mushrooms, gorgonzola cheese, peppers purée and a touch of pesto, served with roast potatoes

Pollo Milanese 16.95
Breaded deep fried chicken breast served with homemade spaghetti Napoli

Medaglioni di Filetto in Salsa Diana 21.95
Fillet steak medallions in Diana sauce, served with seasonal vegetables and roast potatoes

Stroganoff Vegetariano (V) 13.95
Mixed vegetables cooked in tomato sauce and served with rice

Straccetti alla Boscaiola 21.95
Strips of fillet steak cooked with brandy, fresh chillies, bacon, mixed mushrooms, herbs and vegetable stock, served with rice

Agnello Marinato 17.95
Marinated lamb cutlet with tomato sauce, garlic and mint, grilled and served on a bed of roasted potatoes with parmesan cheese and spinach

Kids Pizza
Margherita
Romana (Ham)
Tropicale (Ham and Pineapple)

Desserts
Kids Ice Cream:
Vanilla
Strawberry
Chocolate

FISH

Spigola alla Griglia 19.95
Grilled seabass served with mixed house salad

Filetto di Branzino Bellavista 22.95
Oven-baked rolled seabass fillet served on a bed of seafood stew (mussels, king prawns, queenie scallops) and with seasonal vegetables and roast potatoes

Salmone alla Griglia 18.95
Grilled salmon served on prawns puree and with seasonal vegetables and roast potatoes

Merluzzo alla Siciliana 18.95
Pan fried cod cooked with cherry tomatoes, pine nuts, raisins, olives, capers herbs and white wine, served with seasonal vegetables and roast potatoes

Grigliata di Pesce 22.95
Grilled salmon, grilled seabass fillet, a skewer with king prawns and scallops, served with salad

Fritto Misto 17.95
Deep fried calamari, king prawns and queenie scallops, served with salad and chips

SIDES

Sicilian Salad (V) 5.95
Cherry tomatoes, green beans, olives, capers, onions

Spinaci (V) 3.95
Pan-fried spinach

Fagiolini (V) 3.95
Simply fresh green beans with shallots

Asparagi (V) 3.95
Steamed asparagus

Funghi Trifolati (V) 3.95
Mushrooms sautéed in white wine with garlic

Pure di Patate (V) 3.95
Mash potatoes

Patatine Fritte (V) 3.95
Chips

Patate Arrosto (V) 3.95
Roast potatoes

Insalata di Rucola (V) 4.95
Rocket salad with parmesan shavings

Pomodori e Cipolle (V) 3.95
Cherry tomatoes and onion salad

Insalata Mista (V) 3.95
Mixed leaf salad

Riso (V) 3.95
Boiled rice

FLAMBÉ

All prepared to your table (please, allow at least half an hour to prepare at busy times)

STARTERS

Capesante al Vino Bianco 15.95
King scallops cooked with onions, butter, white wine, English mustard, flambéed with brandy

Gamberoni Grand Marnier 14.95
King prawns with butter, orange zest, fish bisque, flambéed with brandy and Grand Marnier

MAIN COURSES

Penneodka 14.95
Flambéed with vodka Penne pasta with smoked salmon, onions, garlic, mushrooms, cream

Medaglioni Diana 26.95
Medallions of fillet steak cooked with English and French mustards, onions, garlic, tomato sauce, red wine, mushrooms, flambéed with brandy

DESSERTS

Cherries Giubilee 10.95
Cherries with a sauce of butter, orange juice, caramelised sugar and flambéed with cherry liqueur and brandy. Served on a small crepe with ice cream

Crepe Suzette 9.95
Crepe with a sauce of caramelised sugar, butter, orange juice, orange zest, flambéed with Grand Marnier and brandy

Irish Coffee Flambé 10.95
Our special coffee flambe with whiskey, Grand Marnier, Kahlua, topped with cream

IMPORTANT NOTICE – ALLERGENS

Please be advised despite our best efforts we cannot guarantee that our food is free from traces of, or environmental contamination of allergens. (including, cereals containing gluten, peanuts, nuts, milk, soya, mustard, lupin, eggs, fish, crustaceans, molluscs, sesame seed, celery, sulphur dioxide)

Please speak with the manager if you have any allergy requirements