



DA DIVIDERE – ideal for sharing

CESTINO DEL PANE (vg) – ideal for 2 <i>Selection of Italian breads and bread sticks. Olive paté, olive oil &amp; balsamic vinegar</i>	£6.50
BRUSCHETTA CLASSICA – 4 pieces (vg) <i>Garlic bread with chopped tomatoes &amp; basil</i>	£6.50
OLIVE DI CERIGNOLA (vg)(gf)	£4.70

ANTIPASTI E PRIMI PIATTI – first plates

MINISTRONE TOSCANA (vg) <i>Traditional Italian vegetable soup</i>	£6.35
INSALATA CAPRESE (v)(gf) <i>Sliced mozzarella &amp; tomatoes, basil, rocket</i>	£7.35
PATÉ DELLA CASA <i>Homemade chicken liver paté. Red onion chutney. Crostini</i>	£7.75
CALAMARI FRITTI (gf) <i>Fried squid rings. Garlic mayonnaise</i>	£9.65
AFFETTATI MISTI <i>A selection of cured meats</i>	£10.50
SELEZIONE DI VERDURE GRIGLIATE <i>A selection of grilled vegetables</i>	£8.80
GAMBERONI ALL'AGLIO <i>King prawns, garlic butter with cherry tomatoes &amp; fresh chilli. Bread</i>	£11.50
CACCIUCCO LIVORNESE <i>Tomato based fish stew with monkfish, prawns, mussels &amp; calamari</i>	£9.50

PASTA

LASAGNA <i>Traditional dish of baked layers of pasta, ragu, tomato and white sauce</i>	£16.00
LUNETTE BURRO E SALVIA (v) <i>Aubergine and Scamorza cheese ravioli, tossed through browned butter and sage</i>	£16.00
SPAGHETTI PUTTANESCA* <i>Made with olive oil, garlic, anchovies, capers, fresh chilli &amp; olives</i>	£14.90
SPAGHETTI CARBONARA* <i>Smoked bacon, garlic, a touch of cream, parmesan &amp; egg</i>	£14.90
PANCIOTTI CAPESANTE E GAMBERI <i>Scallop and prawn pasta ravioli Fennel &amp; smoked salmon sauce</i>	£18.00
PENNE ZUCCHINE (v) <i>Penne pasta with courgettes &amp; sun blushed tomatoes in a tangy dolcelatte sauce</i>	£14.90
FETTUCCINE BOLOGNESE* <i>Flat ribbons of pasta with a meat sauce typical of the city of Bologna. We use 100% beef</i>	£14.80
* Available gluten free	
<u>PIZZE</u>	
ORTOLANA (v) <i>Grilled peppers, courgettes, artichokes, oregano</i>	£15.25
CAPRINO (v) <i>Olives, grilled peppers, goats cheese, oregano</i>	£15.25
FUMO <i>Smoked bacon, grilled peppers, red onions, field mushrooms</i>	£15.25
PICCANTE <i>Spicy sausage, red onion, fresh chilli, Gorgonzola</i>	£15.25
CRUDO, RUCOLA E POMODORINI <i>Prosciutto di Parma, rocket, Parmigiano, cherry tomatoes</i>	£16.30
CAPRICCIOSA <i>Field mushrooms, olives, artichokes, ham, oregano</i>	£15.25



PIATTI PRINCIPALI – main courses

CODA DI ROSPO AI CAPPERI <i>Medallions of monkfish pan fried with capers, chilli &amp; cherry tomatoes</i>	£24.50
SALMONE DELLA CASA <i>Salmon fillet in a cream, smoked salmon &amp; fennel sauce</i>	£21.00
POLLO CACCIATORA <i>Supreme of chicken cooked in white wine with &amp; our house tomato sauce with onions, mixed mushrooms &amp; herbs</i>	£21.00
BISTECCA ALLA GRIGLIA <i>Char-grilled sirloin of Scotch beef. Matured for minimum 21 days and butchered in house</i>	£33.60
BISTECCA AL PEPE VERDE <i>Sirloin steak with a peppercorn sauce</i>	£36.25
FILETTO ALLA GRIGLIA <i>Char-grilled fillet of Scotch beef. Matured for minimum 21 days and butchered in house</i>  <i>All of the 'SECONDI' are served with Roasted Potatoes &amp; Roasted Vegetables</i>	£36.95
<u>CONTORNI E INSALATE</u> – sides and salad	
INSALATA DELLA CASA (v)(gf) <i>Mixed leaves, grilled &amp; roast vegetables, parmesan shavings, basil dressing</i>	£5.50
PATATE E VERDURE ARROSTO (vg)(gf) <i>Roasted potatoes &amp; vegetables</i>	£3.50
PATATE FRITTE (vg)(gf) <i>Skin on potato fries</i>	£3.50
POLENTA FRITTA (gf) <i>Polenta chips</i>	£3.50
RUCOLA E PARMIGIANO (gf) <i>Rocket, parmesan shavings, pine kernels</i>	£4.00
PANE ALL'AGLIO (vg) <i>Garlic bread</i>	£4.90

DOLCI – sweets

TIRAMISÙ (v) <i>Layers of coffee-dipped savoiardi fingers, chocolate and a light Marsala mascarpone cream. Almond biscuit crumb</i>	£7.00
PANNA COTTA (v)(gf) <i>Set vanilla cream served with Amarena cherries</i>	£7.00
AFFOGATO (v) <i>Two balls of Vanilla ice cream served with an espresso to 'drown' your gelato. Almond biscuit crumb</i>	£6.50
GELATI E SORBETI (v)(gf) – 2 scoops	£5.00
– 3 scoops	£6.50

*Ice Cream: Chocolate, Pistachio, Raspberry ripple, Vanilla  
Sorbet: Passion Fruit, Lemon, Fruits of the forest*

CAFFÉ

ESPRESSO	£2.80
CAPPUCCINO	£3.50
CAFFÉ LATTE	£3.80
AMERICANO	£3.50
DOPPIO	£4.20
CAFFÉ SPECIALE	£7.80
<i>Rich black coffee, your choice of liqueur, double cream</i>	
TEA	£2.75
<i>English tea or ask about our choice of infusions</i>	
ESPRESSO MARTINI	£9.50
<i>Coffee, Vodka &amp; Kahlúa shaken over ice</i>	


*Above coffees are available decaffeinated*

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*a slice of FAMILY TRADITION since 1977*  
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*All dishes are freshly prepared to order.  
If you have any dietary requirements, please speak to  
a member of the team who will be happy to help.*

*Gluten free pasta available*

*Information on Allergens available on request*

 WiFi password: capovolgere