



PANE

PANE ALL'AGLIO (5 pieces) <i>Garlic bread</i>	£4.75
BRUSCHETTA (4 pieces) <i>Garlic bread with chopped tomatoes & basil</i>	£5.50
FILONE (5 pieces) <i>Bread traditional of the Apulia Region. Served with olive oil & balsamic vinegar</i>	£3.75
OLIVE DI CERIGNOLA <i>A bowl of large green olives</i>	£4.50

ANTIPASTI E PRIMI PIATTI

INSALATA CAPRESE <i>Sliced mozzarella & tomatoes, basil, rocket</i>	£7.00
SELEZIONE DI VERDURE GRIGLIATE <i>A selection of grilled vegetables</i>	£8.50
GAMBERONI ALL'AGLIO <i>King prawns in garlic butter with cherry tomatoes & fresh chilli</i>	£11.00
AFFETTATI MISTI <i>A selection of cured meats</i>	£10.00
CALAMARI FRITTI <i>Fried squid rings, tartar sauce</i>	£9.20
PATÉ DELLA CASA <i>Homemade chicken liver pate</i>	£7.75

ZUPPE

MINISTRONE TOSCANA <i>Traditional Italian vegetable soup</i>	£6.00
CACCIUCCO LIVORNESE <i>Tomato based fish stew full of monkfish, prawns, mussels & calamari</i>	£9.00 / £17.50

Starter / Main

PASTA

LASAGNA <i>Traditional dish of baked layers of pasta, ragu, tomato and white sauce</i>	£14.20
LUNETTE BURRO E SALVIA <i>Aubergine and Scamorza cheese ravioli, tossed through browned butter and sage</i>	£15.20
SPAGHETTI PUTTANESCA <i>Made with olive oil, garlic, anchovies, capers, fresh chilli & olives</i>	£14.20
SPAGHETTI CARBONARA <i>Smoked bacon, garlic, onion, a touch of cream, parmesan & egg</i>	£14.20
PANCIOTTI CAPESANTE E GAMBERI <i>Scallop and prawn pasta ravioli through a fennel & smoked salmon sauce</i>	£17.40
PENNE ZUCCHINE <i>Penne pasta with courgettes & sun blushed tomatoes in a tangy dolcelatte sauce</i>	£14.20
FETTUCCINE BOLOGNESE <i>Flat ribbons of pasta with a meat sauce typical of the city of Bologna. We use 100% beef</i>	£13.75
SPAGHETTI VONGOLE <i>Fresh clams sautéed in olive oil, white wine with cherry tomatoes, parsley & a touch of chilli</i>	£16.80
<u>PIZZE</u>	
ORTOLANA <i>Grilled peppers, courgettes, artichokes, oregano</i>	£14.50
CAPRINO <i>Olives, grilled peppers, goats cheese, oregano</i>	£14.50
FUMO <i>Ham, smoked bacon, grilled peppers, red onions, field mushrooms</i>	£14.50
PICCANTE <i>Spicy sausage, red onion, fresh chilli, Gorgonzola</i>	£14.50
CRUDO, RUCOLA E POMODORINI <i>Prosciutto di Parma, rocket, Parmigiano, cherry tomatoes</i>	£15.50
CAPRICCIOSA <i>Field mushrooms, olives, artichokes, ham, oregano</i>	£14.50



SECONDI

CODA DI ROSPO AI CAPPERI <i>Medallions of monkfish pan fried with capers, chilli & cherry tomatoes</i>	£23.50
SALMONE DELLA CASA <i>Salmon fillet in a cream, smoked salmon & dill sauce</i>	£19.00
POLLO CACCIATORA <i>Supreme of chicken cooked in white wine with tomatoes, onions, mixed mushrooms & herbs</i>	£20.20
BISTECCA ALLA GRIGLIA <i>Char-grilled sirloin of Scotch beef. Matured for minimum 21 days and butchered in house</i>	£32.00
BISTECCA AL PEPE VERDE <i>Sirloin steak with a peppercorn sauce</i>	£34.50
FILETTO ALLA GRIGLIA <i>Char-grilled fillet of Scotch beef. Matured for minimum 21 days and butchered in house</i>	£35.00
<i>All of the 'SECONDI' are served with Roasted Potatoes & Roasted Vegetables</i>	

CONTORNI

PANE ALL'AGLIO (5 pieces) <i>Garlic bread</i>	£4.75
PATATE E VERDURE ARROSTO <i>Roasted potatoes & vegetables</i>	£3.00
PATATE FRITTE <i>Thick cut potato chips</i>	£3.50
POLENTA FRITTA <i>Polenta chips</i>	£3.50

INSALATE

INSALATA ESTIVA <i>Mixed leaves, grilled & roast vegetables, parmigiano</i>	£5.50
INSALATA VERDE E FAGIOLI CANNELLINI <i>Mixed leaves, artichokes, olives, asparagus, cannellini beans & Gorgonzola dressing</i>	£5.50

DOLCI

TIRAMISÙ <i>Layers of coffee-dipped savoiardi fingers, chocolate and a light mascarpone cream</i>	£7.15
PANNA COTTA <i>Set vanilla cream served with Amarena cherries</i>	£7.15
BUDINO CRÈME CARAMEL <i>A custard pudding served with oranges segments, vanilla ice cream and lemon butter biscuit</i>	£7.15
AFFOGATO <i>Two balls of Vanilla ice cream served with an espresso to 'drown' your gelato</i>	£6.50
GELATI A PIACERE (3 scoops) <i>Choose from Chocolate, Pistachio, Raspberry ripple & Vanilla</i>	£6.00
SORBETTI DI FRUTTA (3 scoops) <i>Choose from Passion Fruit, Lemon and Fruits of the forest</i>	£6.00

CAFFÉ

ESPRESSO	£2.70
CAPPUCCINO	£3.25
CAFFÉ LATTE	£3.50
AMERICANO	£3.10
DOPPIO	£4.00
CAFFÉ SPECIALE <i>Rich black coffee, your choice of liqueur, double cream</i>	£7.50
TEA <i>English tea or ask about our choice of infusions</i>	£2.60


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, we will do our best to fulfil your request. Please speak to any of the team who will be happy to help you.

Gluten free pasta available

Information on Allergens available on request

 WiFi password: capovolgere