



**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>	£7.10
BRUSCHETTA CLASSICA – 4 pieces (vg) <i>Garlic bread with chopped tomatoes &amp; basil</i>	£7.30
OLIVE DI CERIGNOLA (vg)(gf)	£4.75

**ANTIPASTI E PRIMI PIATTI** – first plates

MINISTRONE TOSCANA (vg) <i>Traditional Italian vegetable soup</i>	£7.00
CACCIUCCO LIVORNESE <i>Tomato based fish stew with monkfish, prawns, mussels &amp; calamari</i>	£10.25
INSALATA CAPRESE (v)(gf) <i>Sliced mozzarella &amp; tomatoes, basil, rocket</i>	£8.10
SELEZIONE DI VERDURE GRIGLIATE <i>A selection of grilled vegetables</i>	£9.20
AFFETTATI MISTI <i>A selection of cured meats</i>	£11.90
PATÉ DELLA CASA <i>Homemade chicken liver paté. Red onion chutney. Crostini</i>	£8.40
CALAMARI FRITTI (gf) <i>Fried squid rings. Garlic mayonnaise</i>	£10.70
GAMBERONI ALL'AGLIO <i>King prawns, garlic butter with cherry tomatoes &amp; fresh chilli. Bread</i>	£13.00

**PASTA**

LASAGNA <i>Traditional dish of baked layers of pasta, ragu, tomato and white sauce</i>	£17.80
LUNETTE BURRO E SALVIA (v) <i>Aubergine and Scamorza cheese ravioli, tossed through browned butter and sage</i>	£17.80
SPAGHETTI PUTTANESCA* <i>Made with olive oil, garlic, anchovies, capers, fresh chilli &amp; olives</i>	£16.50
SPAGHETTI CARBONARA* <i>Smoked bacon, garlic, a touch of cream, parmesan &amp; egg</i>	£16.50
PANCIOTTI CAPESANTE E GAMBERI <i>Scallop and prawn pasta ravioli Fennel &amp; smoked salmon sauce</i>	£20.60
PENNE ZUCCHINE (v) <i>Penne pasta with courgettes &amp; sun blushed tomatoes in a tangy dolcelatte sauce</i>	£16.50
FETTUCCINE BOLOGNESE* <i>Flat ribbons of pasta with a meat sauce typical of the city of Bologna. We use 100% beef</i>	£16.50
* Available gluten free	
<b><u>PIZZE</u></b>	
ORTOLANA (v) <i>Grilled peppers, courgettes, artichokes, oregano</i>	£16.95
CAPRINO (v) <i>Olives, grilled peppers, goats cheese, oregano</i>	£16.95
FUMO <i>Smoked bacon, grilled peppers, red onions, field mushrooms</i>	£16.95
PICCANTE <i>Spicy sausage, red onion, fresh chilli, Gorgonzola</i>	£16.95
CRUDO, RUCOLA E POMODORINI <i>Prosciutto di Parma, rocket, Parmigiano, cherry tomatoes</i>	£18.10
CAPRICCIOSA <i>Field mushrooms, olives, artichokes, ham, oregano</i>	£16.95



**PIATTI PRINCIPALI** – main courses

SALMONE DELLA CASA <i>Salmon fillet in a cream, smoked salmon &amp; fennel sauce</i>	£22.70
CODA DI ROSPO AI CAPPERI <i>Medallions of monkfish pan fried with capers, chilli &amp; cherry tomatoes</i>	£27.00
POLLO CACCIATORA <i>Supreme of chicken cooked in white wine with &amp; our house tomato sauce with onions, mixed mushrooms &amp; herbs</i>	£22.70
BISTECCA ALLA GRIGLIA 10oz <i>Char-grilled sirloin of Scotch beef. Matured for minimum 21 days and butchered in house</i>	£37.00
BISTECCA AL PEPE VERDE 10oz <i>Sirloin steak with a peppercorn sauce</i>	£39.50
FILETTO ALLA GRIGLIA 9oz <i>Char-grilled fillet of Scotch beef. Matured for minimum 21 days and butchered in house</i>	£41.00
<i>All of the 'SECONDI' are served with Roasted Potatoes &amp; Roasted Vegetables</i>	
<b><u>CONTORNI E INSALATE</u></b> – sides and salad	
INSALATA DELLA CASA (v)(gf) <i>Mixed leaves, grilled &amp; roast vegetables, parmesan shavings, basil dressing</i>	£6.00
PATATE E VERDURE ARROSTO (vg)(gf) <i>Roasted potatoes &amp; vegetables</i>	£3.80
PATATE FRITTE (vg)(gf) <i>Skin on potato fries</i>	£3.80
POLENTA FRITTA (gf) <i>Polenta chips</i>	£3.80
RUCOLA E PARMIGIANO (gf) <i>Rocket, parmesan shavings, pine kernels</i>	£4.90
PANE ALL'AGLIO (vg) <i>Garlic bread</i>	£5.50

**DOLCI** – sweets

TIRAMISÙ (v) <i>Layers of coffee-dipped savoiardi fingers, chocolate and a light Marsala mascarpone cream. Almond biscuit crumb</i>	£8.10
PANNA COTTA (gf) <i>Set vanilla cream served with Amarena cherries</i>	£8.10
AFFOGATO (v) <i>Two balls of Vanilla ice cream served with an espresso to 'drown' your gelato. Amaretti biscuit crumb</i>	£7.30
GELATI E SORBETI (v)(gf) – 2 scoops	£5.70
– 3 scoops	£7.25

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

**CAFFÉ**

ESPRESSO	£3.10
CAPPUCCINO	£3.80
CAFFÉ LATTE	£4.00
AMERICANO	£3.80
DOPPIO	£4.50
CAFFÉ SPECIALE	£8.50
<i>Rich black coffee, your choice of liqueur, double cream</i>	
TEA	£3.25
<i>English tea or ask about our choice of infusions</i>	
ESPRESSO MARTINI	£10.80
<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