



**DA DIVIDERE** – ideal for sharing

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| CESTINO DEL PANE (vg) – ideal for 2<br><i>Selection of Italian breads and bread sticks.<br/>Olive paté, olive oil &amp; balsamic vinegar</i> | £6.50 |
| BRUSCHETTA CLASSICA – 4 pieces (vg)<br><i>Garlic bread with chopped tomatoes &amp; basil</i>   | £6.75 |
| OLIVE DI CERIGNOLA (vg) (gf)   | £4.75 |

**ANTIPASTI E PRIMI PIATTI** – first plates

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| MINISTRONE TOSCANA (vg)<br><i>Traditional Italian vegetable soup</i>  | £6.50  |
| CACCIUCCO LIVORNESE<br><i>Tomato based fish stew with monkfish,<br/>prawns, mussels &amp; calamari</i>      | £9.50  |
| INSALATA CAPRESE (v) (gf)<br><i>Sliced mozzarella &amp; tomatoes, basil, rocket</i>                         | £7.50  |
| SELEZIONE DI VERDURE GRIGLIATE<br><i>A selection of grilled vegetables</i>                                  | £9.00  |
| AFFETTATI MISTI<br><i>A selection of cured meats</i>  | £11.00 |
| PATÉ DELLA CASA<br><i>Homemade chicken liver paté.<br/>Red onion chutney. Crostini</i>                      | £7.75  |
| CALAMARI FRITTI (gf)<br><i>Fried squid rings. Garlic mayonnaise</i>   | £9.90  |
| GAMBERONI ALL'AGLIO<br><i>King prawns, garlic butter with cherry tomatoes<br/>&amp; fresh chilli. Bread</i> | £12.00 |

**PASTA**

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| LASAGNA<br><i>Traditional dish of baked layers of pasta,<br/>ragu, tomato and white sauce</i>                                | £16.50 |
| LUNETTE BURRO E SALVIA (v)<br><i>Aubergine and Scamorza cheese ravioli,<br/>tossed through browned butter and sage</i>       | £16.50 |
| SPAGHETTI PUTTANESCA*<br><i>Made with olive oil, garlic, anchovies,<br/>capers, fresh chilli &amp; olives</i>                | £15.25 |
| SPAGHETTI CARBONARA*<br><i>Smoked bacon, garlic, a touch of cream,<br/>parmesan &amp; egg</i>                                | £15.25 |
| PANCIOTTI CAPESANTE E GAMBERI<br><i>Scallop and prawn pasta ravioli<br/>Fennel &amp; smoked salmon sauce</i>                 | £19.00 |
| PENNE ZUCCHINE (v)<br><i>Penne pasta with courgettes &amp; sun blushed<br/>tomatoes in a tangy dolcelatte sauce</i>          | £15.25 |
| FETTUCCINE BOLOGNESE*<br><i>Flat ribbons of pasta with a meat sauce typical<br/>of the city of Bologna. We use 100% beef</i> | £15.25 |
| * Available gluten free  |        |
| <b><u>PIZZE</u></b>  |        |
| ORTOLANA (v)<br><i>Grilled peppers, courgettes, artichokes, oregano</i>  | £15.70 |
| CAPRINO (v)<br><i>Olives, grilled peppers, goats cheese, oregano</i>   | £15.70 |
| FUMO<br><i>Smoked bacon, grilled peppers, red onions,<br/>field mushrooms</i>  | £15.70 |
| PICCANTE<br><i>Spicy sausage, red onion, fresh chilli, Gorgonzola</i>  | £15.70 |
| CRUDO, RUCOLA E POMODORINI<br><i>Prosciutto di Parma, rocket, Parmigiano,<br/>cherry tomatoes</i>                            | £16.75 |
| CAPRICCIOSA<br><i>Field mushrooms, olives, artichokes, ham, oregano</i>  | £15.70 |



**PIATTI PRINCIPALI – main courses**

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| SALMONE DELLA CASA<br><i>Salmon fillet in a cream, smoked salmon &amp; fennel sauce</i>   | £21.00 |
| CODA DI ROSPO AI CAPPERI<br><i>Medallions of monkfish pan fried with capers, chilli &amp; cherry tomatoes</i>                                 | £25.00 |
| POLLO CACCIATORA<br><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<br><i>Char-grilled sirloin of Scotch beef. Matured for minimum 21 days and butchered in house</i>                       | £34.00 |
| BISTECCA AL PEPE VERDE<br><i>Sirloin steak with a peppercorn sauce</i>  | £37.00 |
| FILETTO ALLA GRIGLIA<br><i>Char-grilled fillet of Scotch beef. Matured for minimum 21 days and butchered in house</i>                         | £38.00 |
| <i>All of the 'SECONDI' are served with Roasted Potatoes &amp; Roasted Vegetables</i>   |        |
| <b>CONTORNI E INSALATE – sides and salad</b>  |        |
| INSALATA DELLA CASA (v)(gf)<br><i>Mixed leaves, grilled &amp; roast vegetables, parmesan shavings, basil dressing</i>                         | £5.50  |
| PATATE E VERDURE ARROSTO (vg)(gf)<br><i>Roasted potatoes &amp; vegetables</i>   | £3.50  |
| PATATE FRITTE (vg)(gf)<br><i>Skin on potato fries</i>   | £3.50  |
| POLENTA FRITTA (gf)<br><i>Polenta chips</i>   | £3.50  |
| RUCOLA E PARMIGIANO (gf)<br><i>Rocket, parmesan shavings, pine kernels</i>  | £4.50  |
| PANE ALL'AGLIO (vg)<br><i>Garlic bread</i>  | £5.00  |

**DOLCI – sweets**

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| TIRAMISÙ (v)<br><i>Layers of coffee-dipped savoiardi fingers, chocolate and a light Marsala mascarpone cream. Almond biscuit crumb</i> | £7.50 |
| PANNA COTTA (gf)<br><i>Set vanilla cream served with Amarena cherries</i>  | £7.50 |
| AFFOGATO (v)<br><i>Two balls of Vanilla ice cream served with an espresso to 'drown' your gelato. Almond biscuit crumb</i>             | £6.75 |
| GELATI E SORBETI (v)(gf) – 2 scoops  | £5.25 |
| – 3 scoops   | £6.70 |

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

**CAFFÉ**

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| ESPRESSO   | £2.85  |
| CAPPUCCINO   | £3.50  |
| CAFFÉ LATTE  | £3.90  |
| AMERICANO  | £3.50  |
| DOPPIO   | £4.20  |
| CAFFÉ SPECIALE   | £7.80  |
| <i>Rich black coffee, your choice of liqueur, double cream</i> |        |
| TEA  | £3.00  |
| <i>English tea or ask about our choice of infusions</i>        |        |
| ESPRESSO MARTINI   | £10.00 |
| <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