



DA DIVIDERE – ideal for sharing

CESTINO DEL PANE (vg) – ideal for 2 <i>Selection of Italian breads and bread sticks. Olive paté, olive oil & balsamic vinegar</i>	£8.00
BRUSCHETTA CLASSICA – 4 pieces (vg) <i>Garlic bread with chopped tomatoes & basil</i>	£8.00
OLIVE DI CERIGNOLA (vg) (gf)	£5.00

ANTIPASTI E PRIMI PIATTI – first plates

MINISTRONE TOSCANA (vg) <i>Traditional Italian vegetable soup</i>	£8.00
CACCIUCCO LIVORNESE <i>Tomato based fish stew with monkfish, prawns, mussels & calamari</i>	£11.00
INSALATA CAPRESE (v) (gf) <i>Sliced mozzarella & tomatoes, basil, rocket</i>	£8.50
SELEZIONE DI VERDURE GRIGLIATE <i>A selection of grilled vegetables</i>	£9.50
AFFETTATI MISTI <i>A selection of cured meats</i>	£12.00
PATÉ DELLA CASA <i>Homemade chicken liver paté. Red onion chutney. Crostini</i>	£8.80
CALAMARI FRITTI (gf) <i>Fried squid rings. Garlic mayonnaise</i>	£11.50
GAMBERONI ALL'AGLIO <i>King prawns, garlic butter with cherry tomatoes & fresh chilli. Rustic loaf</i>	£13.50

PASTA

LASAGNA <i>Traditional dish of baked layers of pasta, ragu, tomato and white sauce</i>	£19.00
LUNETTE BURRO E SALVIA (v) <i>Aubergine and Scamorza cheese ravioli, tossed through browned butter and sage</i>	£18.00
SPAGHETTI PUTTANESCA* <i>Made with olive oil, garlic, anchovies, capers, fresh chilli & olives</i>	£16.50
SPAGHETTI CARBONARA* <i>Smoked bacon, garlic, a touch of cream, parmesan & egg</i>	£16.50
PANCIOTTI CAPESANTE E GAMBERI <i>Scallop and prawn pasta ravioli Fennel & smoked salmon sauce</i>	£21.00
PENNE ZUCCHINE (v) <i>Penne pasta with courgettes & 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	
<u>PIZZE</u>	
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>	£18.50
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 & fennel sauce</i>	£23.00
CODA DI ROSPO AI CAPPERI <i>Medallions of monkfish pan fried with capers, chilli & cherry tomatoes</i>	£27.00
POLLO CACCIATORA <i>Supreme of chicken cooked in white wine with & our house tomato sauce with onions, mixed mushrooms & herbs</i>	£23.00
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 & Roasted Vegetables</i>	
<u>CONTORNI E INSALATE</u> – sides and salad	
INSALATA DELLA CASA (v)(gf) <i>Mixed leaves, grilled & roast vegetables, parmesan shavings, basil dressing</i>	£7.50
PATATE E VERDURE ARROSTO (vg)(gf) <i>Roasted potatoes & vegetables</i>	£5.00
PATATE FRITTE (vg)(gf) <i>Skin on potato fries</i>	£5.00
POLENTA FRITTA (gf) <i>Polenta chips</i>	£5.00
RUCOLA E PARMIGIANO (gf) <i>Rocket, parmesan shavings, pine kernels</i>	£6.00
PANE ALL'AGLIO (vg) <i>Garlic bread</i>	£6.00

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	£11.00
<i>Coffee, Vodka & 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