



ASSAGGINI

OLIVE 3,50
Mixed marinated olives

PIZZETTA 3,95
Home-made pizza bread with garlic, extra virgin olive oil, herbs and sea salt. **ADD MOZZARELLA: 1,25**

ANTIPASTI

BRUSCHETTA 5,50
Home-made toasted bread topped with cherry tomatoes, mozzarella, extra virgin olive oil and herbs

SCHIACCIATA 7,50
7" pizza sliced in half and filled with sundried tomatoes, capers, aubergine and mozzarella

AFFETTATO ALL'ITALIANA 9,95
Prosciutto crudo, salami, mortadella, bresaola, pancetta, olives and mozzarella

MARE E MONTI 7,75
Tiger prawns and button mushrooms sautéed with garlic and chilli with a creamy tomato sauce

INSALATA CAPRESE 6,95
Fresh tomatoes, mozzarella and fresh basil

MELONE CON GAMBERETTI 6,95
Seasonal melon pearls and prawns topped with marie rose sauce

SALMONE AFFUMICATO 7,50
Smoked salmon served on a bed of wild rocket with garlic mayonnaise

CALAMARI FRITTI 6,95
Deep-fried squid with roasted chilli and garlic served with tartare sauce

FUNGHI AL DOLCELATTE 6,95
Portobello mushroom topped with dolcelatte served on a bed of wild rocket with balsamic syrup

ANTIPASTO VEGETARIANO 6,75
Grilled mixed vegetables with rocket, mint, garlic and extra virgin olive oil

INSALATE

MIXED LEAVES, AVOCADO, CUCUMBER, TOMATOES AND RED ONIONS 11,00

With a choice of:	Choose a dressing:
Grilled Chicken Breast	House Dressing
Smoked Salmon	or
Crab Meat	Extra Virgin Olive Oil
Grilled Vegetables	& Balsamic Vinegar

EXTRA TOPPINGS 1,25 EACH
Grilled Artichokes/Marinated Olives/Mozzarella/Pine Kernels

CARNE

POLLO DEL FIGLIOCCIO 13,95
Corn-fed supreme of chicken in a white wine, mushroom and cream sauce topped with prosciutto crudo and dolcelatte

POLLO ALLA MILANESE 13,95
Corn-fed breaded supreme of chicken topped with melted garlic butter served with spaghetti and cherry tomatoes

POLLO E GAMBERONI ORIENTALE 15,95
Strips of chicken breast, tiger prawns and mixed peppers in a rich curry sauce with a touch of cream served on a bed of rice

FILETTO DI MAIALE 14,95
Medallions of pork fillet with Marsala wine sauce

STINCO D'AGNELLO 16,95
Braised, slow-cooked lamb shank in red wine and herb sauce served with creamed potatoes

CONTROFILETTO 18,95
300g Sirloin cooked to your liking

COSTATA DI MANZO 19,95
300g Rib Eye cooked to your liking served with a jug of rich red wine and wild mushroom sauce

All served with potatoes and vegetables of the day

PESCE

GAMBERONI PICCANTI 20,95
Shell-on king prawns sautéed in white wine, garlic, butter, parsley and chilli served with lemon rice

BRANZINO ALL'ANICE 18,95
Pan-fried seabass fillets cooked in a creamy sambuca sauce

SOGLIOLETTA RIPIENA 15,95
Fillet of plaice rolled in smoked salmon with prawns cooked in a creamy white wine sauce and served with creamed potatoes

All served with potatoes and vegetables of the day

RISOTTO

FIorentina 9,00
Arborio rice with zucchini, spinach and cream finished with an egg yolk

LO SCOGLIO 11,50
Arborio rice with crab, prawns, white wine and mascarpone topped with shavings of grana padano

PASTE

TAGLIATELLE AL RAGÙ DI MANZO 9,95
Slow-cooked diced lean beef with onion and wild mushroom in a tarragon and tomato sauce

RIGATONI ALLA NORMA 9,00
Sautéed aubergine and onion in a tomato sauce topped with salted ricotta cheese

RIGATONI CON POLLO 9,50
Chicken, mushrooms and pine kernels in a home-made pesto and cream sauce

RIGATONI CON SALSICCIA 9,50
Italian sausage, broccoli with sundried and cherry tomatoes with a touch of cream

SPAGHETTI DELLA ZIA ROSA 8,50
Extra virgin olive oil, garlic and fresh chilli topped with wild rocket

SPAGHETTI PRIMAVERA 9,00
Artichokes, radicchio, spinach, olives, white wine and cherry tomatoes

TAGLIATELLE ALLA LORETTA 11,50
Tiger prawns, squid, mussels, clams, wild mushrooms and cherry tomatoes cooked in white wine and cream with a touch of tomato sauce, topped with wild rocket

LINGUINE AL GRANCHIO 11,50
Crab, zucchini with white wine, garlic and cherry tomatoes topped with wild rocket

TAGLIATELLE AL SALMONE 11,50
Salmon and prawns with white wine, cream and dill topped with wild rocket

LINGUINE ALLA MARINARA 11,50
Tiger prawns, squid, mussels and clams with white wine, garlic and cherry tomatoes

PENNE ALLA PUTTANESCA 8,50
Anchovies, olives, capers, garlic, fresh chilli and cherry tomatoes

CONTORNI

FUNGHI TRIFOLATI 3,95
Button mushrooms sautéed in garlic, butter and fresh parsley

SPINACI SALTATI 3,95
Spinach with extra virgin olive oil and garlic

RUCOLA E GRANA PADANO 3,95
Wild Rocket with Grana Padano shavings

INSALATA MISTA 3,95
Mixed leaves, tomatoes, red onion and avocado

PIZZAS OVERLEAF →

PIZZE Extra toppings: 1,25 each

GIGI'S SPECIAL 10,50

Tomato, mozzarella, prosciutto crudo, grana padano shavings, wild rocket and cherry tomatoes

PROSCIUTTO E FUNGHI 8,50

Tomato, mozzarella, prosciutto cotto and mushrooms

CAPRICCIOSA 9,50

Tomato, mozzarella, pepperoni, salami, bacon, chicken and egg

VEGETARIANA 8,50

Tomato, mozzarella, grilled zucchini, aubergine and mixed peppers

MARGHERITA 7,50

Tomato, mozzarella and fresh basil

DOLCI

A SELECTION OF CHEF'S DESSERTS AND FRESH FRUIT 5,00

Please ask your server for details

FORMAGGI

A SELECTION OF BRITISH AND ITALIAN CHEESES 5,00

Served with a choice of home-made bread or crackers

DIGESTIVI

CAFFÈ AL LIQUORE 5,95

Coffee topped with double cream served with a liqueur of your choice

ESPRESSO MARTINI 6,95

The one to begin the night with. Espresso, vodka and Kahlua

BIBITE CALDE

ESPRESSO 1,95

CAPUCCINO 2,50

LATTE 2,50

AMERICANO 2,25

CIOCCOLATO CALDA 2,50

ENGLISH BREAKFAST TEA 1,95

EARL GREY TEA 2,15

FRESH MINT TEA 1,95

HERBAL TEA 1,95 (Wide selection available)

HEAD CHEF — GIGI GIAIMO

ALL STATED WEIGHTS ARE APPROXIMATE AND UNCOOKED. ALL PRICES ARE INCLUSIVE OF VAT. PRODUCTS AND OFFERS ARE SUBJECT TO AVAILABILITY.

We take the issue of food allergies and intolerances seriously. If you have any concerns about the presence of allergens in any of our menu items please ask a member of the team who will be happy to provide you with a fact-sheet containing up to date allergen information for each dish. All dishes are prepared in an environment that is not free from gluten, milk, egg, fish, crustaceans, molluscs, tree nuts, peanuts, sesame, celery, mustard, lupin, soya and sulphur dioxide therefore all dishes may contain traces of these and other allergens. If you suffer from sensitive trace reactions for stated allergens please be aware that we are unable to guarantee suitability for you.

ACQUA MINERALE E BIBITE

ACQUA MINERALE (500ml)

SAN BENEDETTO NATURALE 500ML 2,75
SAN BENEDETTO NATURALE 1L 3,75

SAN BENEDETTO GASSATA 500ML 2,75
SAN BENEDETTO GASSATA 1L 3,75

BIBITE (330ml)

COCA-COLA 2,50
DIET COKE 2,50
SAN PELLEGRINO 2,50
Aranciata Rossa / Limonata

FRUIT JUICE 2,25
Orange / Apple / Pineapple / Mango & Papaya

COCKTAILS

GOLFO DI CEFALU 6,95

A true Sicilian icon. A delicious blend of gin, Dry Martini, Blue Curaçao, tonic, blueberries

PROSECCO CLASSICO 6,95

Gigi's twist on the classic. Prosecco, brandy, Angostura Bitters

SABBIE D'ORO 6,95

One to warm your cockles. Whisky, honey, lime, ginger ale, soda water

APEROL SPRITZ 6,95

A refreshing Venetian favourite. Prosecco, Aperol, soda water

BELLINI 6,95

Certainly one of Italy's finest exports. Peach puree, prosecco

PROSECCO ROYAL 6,95

Well, it'd be rude not to, wouldn't it? Prosecco, Crème de Cassis

ESPRESSO MARTINI 6,95

The one to begin the night with. Espresso, vodka, Kahlua

NON-ALCOHOLIC COCKTAILS

IL MELOGRANO 3,25

Grenadine, pineapple, tonic water.

FIORE D'ARANCIO 3,25

Bitter lemon, orange juice, gomme

VERDINO 3,25

Peppermint cordial, apple juice, lime, fresh mint

BIRRA

Alla Spina

BIRRA MENABREA
2,95 (Half Pint) / 4,95 (Pint)

BIRRA MORETTI
2,85 (Half Pint) / 4,85 (Pint)

In Bottiglia

NASTRO AZZURRO
2,95 (330ml) / 5,50 (660ml)

SPIRITS

APERITIFS (50ml)

PIMM'S 2,95
APEROL 2,95
CAMPARI 3,50

VERMOUTH (50ml)

CINZANO BIANCO 2,95
MARTINI EXTRA DRY 2,95
MARTINI ROSSO 2,95

SHERRY (50ml)

HARVEYS BRISTOL CREAM SHERRY 2,95
HARVEYS AMONTILLADO SHERRY 2,95
TIO PEPE PALOMINO FINO 2,95

SPIRITS (25ml)

SMIRNOFF 2,95
ABSOLUT 3,50
CAPTAIN MORGAN SPICED RUM 2,95
BACARDI 2,95
JOSE CUERVO SILVER 2,95
GORDON'S 2,95
TANQUERAY 3,50
JIM BEAM 3,50

BRANDY & COGNAC (25ml)

E&J 2,95
MARQUIS DE CAUSSADE ARMAGNAC 3,95
MARTELL V.S COGNAC 3,95
REMY MARTIN V.S.O.P MATURE CASK 4,50
HENNESSY COGNAC XO 14,95

PORT (50ml)

TAYLOR'S FIRST ESTATE 2,95
TAYLOR'S 10 Y.O. TAWNY PORT 4,50

WHISKY (25ml)

TEACHER'S 2,95
JAMESON IRISH WHISKEY 3,50
CANADIAN CLUB 3,50
GLEN MORAY MALT 3,50
JOHNNY WALKER BLACK LABEL 3,95
CHIVAS REGAL 3,95
GLENLIVET 12 Y.O. MALT 4,25
GLENFIDDICH 18 YO 7,50

LIQUEURS (25ml)

TIA MARIA 2,95
KAHLUA 2,95
BAILEYS 2,95
ARCHERS 2,95
MALIBU 2,95
CRÈME DE MENTHE 2,95
SOUTHERN COMFORT 3,50
DISARONNO 3,50
COINTREAU 3,50
DRAMBUIE 3,95
DOM BENEDICTINE 3,95
GRAND MARNIER 3,95

MIXERS 1,00

Coca-Cola / Diet Coke / Lemonade / Tonic Water
Slimline Tonic Water / Soda Water / Bitter Lemon
Ginger Ale / Fruit Juice