

RED WINE LIST

01. VINO ROSSO DELLA CASA (12% vol.)
Aglianico A light and fruity red from the Campania region, extremely smooth and very easy drinking
 Litre Caraffe 1000ml £22.90
 Bottle 750ml £18.90
 Half Litre Caraffe 500ml £13.50
 Large glass 250ml £6.30
 Standard glass 175ml £4.90

02. VALPOLICELLA CLASSICO D.O.C. £24.90
 This wine is made from a blend of Corvina Rondinella and Molina grapes, from the hills of Verona. It has a light dry flavour and a delicate bouquet (12% vol.)

03. AMARONE "IL BOSCO" RISERVA D.O.C.G £69.00
 Amarone produced by il Bosco vineyard's It is only made when the grapes reach perfection and are from a quality vintage crop. This Amarone comes in numbered bottles and is perfect with red meat and pasta (15% vol.)



04. MONTEPULCIANO D'ABRUZZO D.O.C. £19.90
 Standard Glass 175ml £5.90
 Large Glass 250ml £6.90
 Wine produced with Montepulciano and Sangiovese grapes, plum colour with an intense spice & cherry aroma (12% vol.)

05. PRIMITIVO DI MANDURIA D.O.C. £26.90
 This is a deep flavoured ripe fruit complex wine that develops even whilst in the glass. A lovely, plummy, spicy, velvety finish (14% vol.)

06. NEGROAMARO I.G.T £20.90
 Traditional wine from 'Salento' part of the southeast of Italy. Fruity bouquet, Ruby red colour well balanced and smooth taste. (13% vol.)

07. SALICE SALENTINO RISERVA D.O.C. £26.90
 Ruby red riserva from Negroamaro and Malvasia grapes. Excellent wine from the Puglia region south east of Italy (13.5% vol.)

08. BAROLO D.O.C.G. £44.00
 One of Italy's best wines, with lingering fruit on the palate, which makes it an excellent choice with Italian food (13.5% vol.)

09. CHIANTI "CLASSICO" D.O.C.G. (GALLO NERO) £27.90
 Produced using traditional methods and matured in Slavonian oak casks to create perfect full bodies (13.5% vol.)

10. BRUNELLO DI MONTALCINO D.O.C.G. £69.00
 The wine has a deep colour and complex flavour, produced from a severe selection of Sangiovese grapes. It's released after three years of oak cask maturation and at least six months of bottle ageing (14.5% vol.)

11. PENISOLA SORRENTINA ROSSO D.O.C £19.90
 Standard Glass 175ml £5.90
 Large Glass 250ml £6.90
 Ruby red colour, delicate harmonic and velvety. Made with 50% Piediroso grapes & 50% Aglianico grapes (13.5% vol.)

12. PIEDIROSSO POMPEIANO D.O.C £19.90
 Standard Glass 175ml £5.90
 Large Glass 250ml £6.90
 Fruity bouquet, warm, round and soft. Made with 100% Piediroso grapes (12% vol.)

13. LACRIMA CRISTI D.O.C. £21.90
 A dry, full bodied red wine which comes from the slopes of Vesuvius in Naples. First made by medieval monks it has ruby red colour, a fruity bouquet and a full smooth taste (13.5% vol.)

CHAMPAGNE

HOUSE CHAMPAGNE £39.00
 Excellent famous sparkling wine from France (12% vol.)

ROSE

23. Piedirose D.O.C £19.90
 Standard Glass 175ml £5.90
 Large Glass 250ml £6.90
 Intense pink colour with a lovely bouquet, delicate and exuberant (13% vol.)



WHITE WINE LIST

14. VINO BIANCO DELLA CASA (12% vol.) Falanghina A delicate and dry floral white from Campania, straw in colour and dry to taste
 Litre Caraffe 1000ml £22.90
 Bottle 750ml £18.90
 Half Litre Caraffe 500ml £13.50
 Large glass 250ml £6.30
 Standard glass 175ml £4.90

15. CHARDONNAY DEL VENETO D.O.C £19.90
 Standard Glass 175ml £5.90
 Large Glass 250ml £6.90
 Wine produced with the famous Chardonnay grapes and small amount of Trebbiano, fresh and crispy with an attractive bouquet (12% vol.)

16. PINOT GRIGIO D.O.C. £19.90
 Standard Glass 175ml £5.90
 Large Glass 250ml £6.90
 This wine comes from the Veneto region, fresh & crispy and easy to drink at any time. (12.5% vol.)

17. VERDICCHIO DEI CASTELLI DI JESI D.O.C. £19.90
 Standard Glass 175ml £5.90
 Large Glass 250ml £6.90
 A delicious crispy dry wine typical of the Marche region. A choice selection from the Castles of Jesi (12% vol.)

18. VERNACCIA DI SAN GIMIGNANO D.O.C £25.90
 A very dry crispy white wine produced on the San Gimignano hills in the heart of Tuscany (12.5%vol.)

19. ORVIETO ABOCCATO D.O.C. £19.90
 This wine is made from the Verdello and Procarino Greco grapes. Light, well balanced with a delicate medium sweet taste (12% vol.)

20. GAVI DI GAVI D.O.C.G £24.90
 This delicate wine is obtained from Cortese grapes in the Piemonte region, with a light dry aroma and a gentle perfume (12.5% vol.)

21. FRASCATI SUPERIORE D.O.C £19.90
 Standard Glass 175ml £5.90
 Large Glass 250ml £6.90
 Made with Malvesia and Trebbiano grapes grown in the light volcanic soil on the hillsides around Rome. Fresh, fragrant and dry (12% vol.)

22. GRECO DI TUFO D.O.C. £22.90
 From the Campania region of south west Italy. This wine has an intense yet steely character, introduced into Italy by the Greeks (12% vol.)

SPARKLING WINE

ASTI SPUMANTE D.O.C. £19.90
 Sparkling sweet white wine with aromatic flavour (7% vol.)

PROSECCO D.O.C £24.90
 Sparkling white wine a fruity, dry, bouquet (11% vol.)

DRINKS MENU

Glass Prosecco	£6.50	Pepsi	£2.50
Aperol Spritz	£6.90	R Whites Lemonade	£2.50
Romeo Bellini	£6.50	Diet Pepsi	£2.50
Peroni	Pint £4.50	Orange Juice	£2.90
Peroni	Half £3.00	Apple Juice	£2.90
Budweiser	Bottle 330ml	San Pellegrino Limonata	Bottle 200ml
Moretti	Bottle 330ml	San Pellegrino Aranciata	Bottle 200ml
Pedigree	Bottle 500ml	Aqua Panna still water	Bottle 500ml
Magners	Bottle 568ml	San Pellegrino sparkling water	Bottle 500ml

Romeo

ANTIPASTI FREDDI COLD STARTERS

OLIVE MARINATE Olives marinated in garlic, fresh herbs and extra virgin olive oil	£4.90
MELONE Chilled melon	£4.90
PROSCIUTTO E MELONE Parma ham and melon	£6.90
ANTIPASTO MISTO A small selection of Italian cured meats, parma ham salami, mortadella and coppa with a marinated garnish and Italian cheese	£7.90
ANTIPASTO VEGETARIANO Fresh roasted vegetables and olives on a bed of rocket leaves and dressed with olive oil and balsamic vinaigrette	£5.90
MOZZARELLA CAPRESE Fresh mozzarella, tomatoes, basil leaves and extra virgin olive oil	£5.90
INSALATA DI GAMBERETTI Prawns topped with a classic Marie Rose sauce served on a bed of mixed lettuce leaves	£6.90
BURRATA Fresh mozzarella cheese with a ricotta centre and fresh grilled vegetables served on a garlic bread	£6.90

ANTIPASTI CALDI HOT STARTERS

MINISTRONE Fresh home-made traditional Italian soup	£4.90
FUNGHI FRITTI Fried breaded fresh mushrooms, served with a homemade garlic mayo	£5.90
ARANCINI DI RISO Homemade fried breaded Risotto balls made from Arborio rice with a gorgonzola cheese centre	£6.90
POLPETTE Our famous homemade meatballs made with 100% Prime Welsh Beef in tomato sauce served with a slice of garlic bread	£6.90
MOZZARELLA FRITTA Pieces of freshly breaded mozzarella fried and served with a fresh tomato and basil dip	£5.90
CALAMARI FRITTI Deep fried squid served with a lemon and garlic mayonnaise	£6.50
GAMBERONI ALLA GRIGLIA Large King Prawns butterflied and grilled with garlic	£7.90
MEZZA PORZIONE DI PASTA Half portion of pasta, of your choice served as STARTER ONLY NOT AS MAIN COURSE	£7.90

PANE SPECIALE SPECIAL BREADS

PANE E GRISSINI Fresh white bread and bread-sticks served with extra virgin olive oil and balsamic vinegar for dipping	£2.50
PANE ALL, AGLIO Two slices of fresh bread baked with garlic	£2.50
PANE ALL, AGLIO & MOZZARELLA Two slices of bread baked with garlic and mozzarella cheese	£2.90
PANE BRUSCHETTA Two slices of garlic bread with fresh chopped tomatoes	£2.90
FOCACCIA AL ROSMARINO Home made garlic pizza bread with rosemary	£3.90
FOCACCIA AL POMODORO Home made garlic pizza bread with tomato sauce	£4.50
FOCACCIA MOZZARELLA Home made garlic pizza bread with mozzarella cheese	£4.90

PASTA PASTA DISHES

SPAGHETTI BOLOGNESE Classic beef and tomato sauce, 100% Prime Welsh Beef	£11.90
SPAGHETTI CARBONARA With bacon in an egg and cream sauce	£11.90
SPAGHETTI CON POLPETTE Topped with our famous homemade meat balls made from 100% Prime Welsh Beef in tomato sauce	£11.90
PENNE ALL' ARRABBIATA Sauce made with cherry tomatoes, extra virgin olive oil, tomato, garlic and chilli	£10.90
PENNE AL SALSICCIA PICCANTE Penne pasta with Italian spicy sausage imported from Calabria in a light tomato sauce with a touch of cream	£11.90
PENNE VEGETARIANE Topped with mixed fresh grilled vegetables in a light tomato sauce with fresh basil and herbs	£11.90
TAGLIATELLE CARBONARA CON TARTUFO NERO Egg pasta with bacon and black truffles in a light egg and cream sauce	£15.90
TAGLIATELLE AI FUNGHI PORCINI Egg pasta with fresh cultivated mushrooms and wild porcini in a light creamy white wine sauce	£13.90
FUSILLI AL POLLO E ZUCCHINI Pasta twists with pieces of chicken breast and courgettes in a creamy white sauce	£12.90
FUSILLI ALLA CARNE Pasta twists with pieces of Welsh beef steak in a tomato sauce with garlic and herbs	£13.90
FUSILLI SALMONE E GAMBERETTI Pasta twists with fresh salmon and prawns in a light tomato sauce with a touch of cream	£13.90
LINGUINE ALLE COZZE Linguine with fresh local mussels and a garlic and tomato sauce	£12.90
LINGUINE AI GAMBERONI Linguine with king prawns, fresh courgettes, garlic, extra virgin olive oil in a very light tomato sauce with a dash of cream	£13.90
LINGUINE AI FRUTTI DI MARE Linguine with fresh local mussels, king prawns and clams in a light fresh tomato sauce	£14.90
LASAGNA Homemade classic dish with layers of pasta, oven baked with beef bolognese and white sauce, topped with mozzarella cheese	£11.90
LASAGNA VEGETARIANA Layers of green pasta oven baked with mixed vegetables in a tomato & white sauce and topped with mozzarella cheese	£11.90
CANNELLONI AL FORNO Pasta tubes filled with a welsh beef mince filling and a small amount of spinach oven baked in a tomato & white sauce and topped with mozzarella cheese	£11.90
PENNE AL FORNO Penne pasta with ricotta and mozzarella cheese with peas, ham and mushrooms in a tomato sauce baked in the oven	£11.90

PIZZA AUTHENTIC PIZZAS

All our Pizzas are made using the finest quality ingredients imported from Italy. Dough made fresh using Caputo 'the flour of Naples', San Marzano DOP Tomato, Fior di Latte Mozzarella and 100% Italian extra virgin olive oil.

MARGHERITA Cheese & tomato	£10.90
NAPOLI Cheese & tomato and anchovy fillets	£11.90
ROMANA Cheese & tomato with ham and fresh mushrooms	£11.90
VEGETARIANA Cheese & tomato and mixed fresh grilled vegetables	£11.90
DIAVOLA Cheese & tomato with Italian spicy pepperoni sausage	£11.90
CALZONE Closed pizza with cheese & tomato, ham and fresh mushrooms	£11.90
POLLO E FUNGHI Cheese & tomato with pieces of chicken breast and mushrooms	£11.90
ALLA CARNE Cheese & tomato with pieces of Welsh beefsteak marinated in Italian herbs and chilli topped with sliced red onions	£12.90
MARINARA Cheese & tomato with mixed seafood and anchovy fillets	£12.90
SALUMI MISTI Cheese & tomato with Parma ham, mortadella and salami	£13.90
PROSCIUTTO DI PARMA E RUCOLA Cheese & tomato with Parma ham, rocket leaves and shavings of Parmesan cheese	£14.90
PIZZA AL TARTUFO Cheese & tomato with shavings of black truffle and a drizzle of truffle oil	£15.90
EXTRA TOPPINGS	£1.00
EXTRA PARMA HAM	£2.00
EXTRA BLACK TRUFFLES	£6.00

RISOTTI ITALIAN RICE SPECIALITY

In our Risotti we use authentic Italian Arborio Rice

RISOTTO AL POLLO With pieces of chicken breast and peas in a cream sauce	£13.90
RISOTTO BOSCAIOLA With pieces of beef steak, fresh mushrooms, peas, ham in a light tomato sauce with a touch of cream	£14.90
RISOTTO AL PESCATORE With mixed seafood in a light tomato sauce	£15.90
RISOTTO FUNGHI AI PORCINI With mixed fresh cultivated mushrooms and wild porcini	£13.90
RISOTTO AL TARTUFO Classic Risotto topped with shavings of black truffle and a drizzle of truffle oil	£16.90

DALLA GRIGLIA FROM THE GRILL

FILETTO ALLA GRIGLIA Prime Welsh fillet steak with grilled cherry tomatoes served with fresh vegetables & potatoes or mixed salad or chips	£24.90
BISTECCA ALLA GRIGLIA Prime Welsh sirloin steak with grilled cherry tomatoes Served with fresh vegetables & potatoes or mixed salad or chips	£22.90

SPECIALITA MAIN COURSE SPECIALS

All main course specials are served with ONE of the following: Fresh vegetables & potatoes, mixed salad or chips

FILETTO AL TARTUFO Prime Welsh fillet steak with pan fried fresh mushrooms and directly imported Italian truffle finished with a touch of cream	£28.90
FILETTO AL PEPE VERDE Prime Welsh fillet steak with green peppercorns in a brandy and cream sauce	£25.90
FILETTO AL BAROLO Prime Welsh fillet steak with a rich red Barolo wine sauce	£25.90
FILETTO STROGANOFF Prime Welsh fillet steak cut in strips and cooked with onions, peppers fresh mushrooms and cream on a small bed of rice	£25.90
BISTECCA AL GORGONZOLA Prime Welsh sirloin steak with a creamy Gorgonzola cheese sauce	£23.90
BISTECCA AI FUNGHI PORCINI Prime Welsh sirloin steak pan fried with Porcini wild mushrooms in its own rich sauce	£23.90
BISTECCA ALLA PANCETTA Prime Welsh sirloin steak with Italian cured bacon, onions and fresh mushrooms in a light cream sauce	£23.90
VITELLO ALLA PARMIGIANA Classic Italian breaded and fried veal escalope topped with tomato sauce and mozzarella cheese	£19.90
VITELLO SALTIMBOCCA Medallions of veal pan fried with sage, wine and topped with Parma ham	£19.90
VITELLO AL VINO BIANCO Medallions of veal gently pan fried in extra virgin olive oil, mushrooms in a light white wine sauce	£19.90
POLLO CREMA Pieces of chicken breast cooked with onions, mushrooms and cream. Served on a small bed of rice	£16.90
POLLO CACCIATORE Chicken breast cooked with peppers, garlic, onions and mushrooms in a wine & tomato sauce	£16.90
POLLO PICCANTE Chicken breast with sliced spicy italian sausage imported from Calabria in a light tomato and cream sauce	£16.90

CONTORNI EXTRA EXTRA SIDE ORDERS

VEGETALI E PATATE Fresh vegetables and potatoes of the day	£2.90
PATATINE FRITTE Chips	£2.90
INSALATA MISTA Mixed salad	£2.90
INSALATA DI POMODORI Tomato salad with chopped onions, fresh basil and a drizzle of extra virgin olive oil	£2.90
INSALATA DI RUCOLA E PARMIGGIANO Rocket leaves and parmesan cheese salad dressed with olive oil and balsamic vinegar	£4.00

PESCE FISH

GAMBERONI ALLA GRIGLIA King prawns, butterflied and grilled with garlic Served with fresh vegetables & potatoes or mixed salad or chips	£22.90
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