



# MENU

- V **OLIVE MISTE**  
Bowl of mixed olives \_\_\_\_\_ 2.95
- V **PIZZA ALL'GLIO**  
Pizza Bread with Garlic and Oregano \_\_\_\_\_ 4.95
- V **PIZZA AL FORMAGGIO**  
Pizza Bread with Garlic and Cheese \_\_\_\_\_ 5.95
- V **PANE CASERECCIO**  
Home-made Bread, oven baked and served with butter \_\_\_\_\_ 2.75
- L'ANTIPASTO (STARTERS)**
- V **FUNGHI TRIFOLATI AL POMODORO**  
Mushrooms in a tomato and garlic sauce \_\_\_\_\_ 5.95
- COPPA DI GAMBERETTI IN SALSA ROSA**  
Prawn Cocktail served with Pink Sauce \_\_\_\_\_ 5.75
- AVOCADO CON GAMBERETTI**  
Avocado pear with prawns served with Pink Sauce \_\_\_\_\_ 6.45
- BIANCHETTI FRITTI**  
Deep fried crispy whitebait \_\_\_\_\_ 6.45
- V **MELANZANE ALLA PARMIGIANA**  
Layers of baked aubergine with mozzarella, tomato and parmesan cheese \_\_\_\_\_ 6.75
- FRUTTI DI MARE**  
Mixed Seafood salad \_\_\_\_\_ 7.45
- COZZE ALLA NAPOLETANA**  
Fresh mussels in tomato, garlic and dash of cream sauce (if available) \_\_\_\_\_ 7.95
- INSALATA SICILIANA**  
Sliced tomato with anchovies, olives, origano and olive oil \_\_\_\_\_ 5.75
- ANTIPASTO DI MONTAGNA**  
Selection of italian ham and salame \_\_\_\_\_ 7.95
- CARPACCIO DI SPECK E GRANA**  
Slices of distinctively juniper-flavored smoked ham and flakes of Grana Padano \_\_\_\_\_ 6.95
- FUNGHI MONTE BIANCO**  
Mushrooms served in garlic, bacon, cheese and cream sauce \_\_\_\_\_ 6.75
- V **MOZZARELLA IN CARROZZA**  
Italian soft cheese between two slices of bread,  
dipped in milk, egg yolk and breadcrumbs and deep fried \_\_\_\_\_ 5.95
- V **CAPRESE**  
Italian soft cheese with sliced tomato, oregano and olive oil \_\_\_\_\_ 5.95
- V **MINISTRONE DELLA CASA**  
Home-made minestrone soup \_\_\_\_\_ 4.95



# LA PASTA (PASTA DISHES)

- V **SPAGHETTI ALLA NAPOLETANA**  
Tomato sauce\_\_\_\_\_8.45
- V **SPAGHETTI ANNA MARIA**  
Mushrooms, garlic, chilli, tomato and cream sauce\_\_\_\_\_9.45
- SPAGHETTI ALLA BOLOGNESE**  
Mincemeat sauce\_\_\_\_\_10.45
- SPAGHETTI CARBONARA**  
Bacon, egg, black pepper and cream\_\_\_\_\_10.45
- SPAGHETTI AMATRICIANA**  
Bacon, chilli and tomato\_\_\_\_\_10.45
- SPAGHETTI ALLA PUTTANESCA**  
Anchovies, olives, capers and tomato sauce\_\_\_\_\_9.95
- SPAGHETTI CON MAZZANCOLLE**  
Crayfish tails, garlic, olive oil, tomato and cream sauce\_\_\_\_\_11.25
- SPAGHETTI ALLA PESCATORA**  
Mixed seafood in garlic and tomato sauce\_\_\_\_\_12.25
- V **TAGLIATELLE FUNGHI E PANNA**  
Flat noodles served in a mushroom, cream and parmesan cheese sauce\_\_\_\_\_9.45
- TAGLIATELLE ALLA BOSCAIOLA**  
Flat noodles served with mushrooms, peas, ham and cream\_\_\_\_\_10.75
- TAGLIATELLE DELLA CASA**  
Flat noodles cooked with a mincemeat, tomato mushroom and cream sauce\_\_\_\_\_11.25
- TAGLIATELLE AI GAMBERETTI**  
Flat noodles cooked with prawns, garlic, tomato and cream\_\_\_\_\_11.25
- LASAGNE AL FORNO**  
Home-made layers of pasta, mincemeat sauce, bechamelle, cheese - oven baked\_\_\_\_10.95
- CANNELLONI RIPIENI**  
Rolled home-made layers of pasta, stuffed with mincemeat & cheese - oven baked\_\_11.95
- V **PENNE ALL'ARRABBIATA**  
Small pasta tubes with a chilli, olive oil and tomato sauce\_\_\_\_\_8.75
- PENNE AL TEGAMINO**  
Small pasta tubes with garlic, mushrooms, mincemeat, cheese, spicy salami, tomato and bechamelle sauce - oven baked\_\_\_\_\_11.50
- V **PENNE PASTICCIATE**  
Small pasta tubes with mushrooms, mozzarella cheese, tomato and cream sauce\_\_\_\_9.95
- PENNE ALLO SCOGLIO (if available)**  
Small pasta tubes cooked with mussels, clams, chilli oil, tomato & dash of cream\_\_11.95
- V **PASTA e FAGIOLI**  
Small drum pasta with a beans, garlic, olive oil and tomato sauce\_\_\_\_\_9.75



## LA PIZZA (Home-made)\*

V	<b>PIZZA MARGHERITA</b>	Tomato, oregano and mozzarella cheese_____	8.45
	<b>PIZZA NAPOLETANA</b>	Oregano, anchovies, olives, tomato and mozzarella cheese_____	9.45
	<b>PIZZA BIANCANEVE</b>	Ham and mozzarella cheese_____(No tomato sauce)_____	8.75
	<b>PIZZA SOFIA</b>	Tomato, ham, pineapple and mozzarella cheese_____	9.45
	<b>PIZZA DEL CAVALIERE</b>	Mushroom, ham, italian spicy salami, tomato and mozzarella cheese_____	10.75
V	<b>PIZZA MEXICANA</b>	Pineapple, sweetcorn, chilli oil, tomato and mozzarella cheese_____	9.45
V	<b>PIZZA AI FUNGHI</b>	Mushroom, sweetcorn, tomato and mozzarella cheese_____	9.45
	<b>PIZZA FANTASIA</b>	Everything the Chef can put his hands on_____	10.95
V	<b>PIZZA SORRENTO</b>	Mushroom, onions, olives, tomato and mozzarella cheese_____	9.45
	<b>PIZZA AMERICANA</b>	Tomato, spiced italian salami and mozzarella cheese_____	9.45
	<b>PIZZA LUCIA</b>	Chicken, mushroom, tomato and mozzarella cheese_____	9.75
	<b>PIZZA CAPRI</b>	Tomato, tuna, onions and mozzarella cheese_____	9.75
	<b>PIZZA CAPRICIOSA</b>	Mushrooms, artichoks, ham, olives, tomato and mozzarella cheese_____	10.75
	<b>PIZZA CALABRESE</b>	Broccoli, tomato, spiced italian salami and mozzarella cheese_____	9.95
	<b>CALZONE (Folded over)</b>	Tomato, ham, mushrooms and mozzarella cheese_____	10.75
V	<b>PIZZA CICCIO</b>	Mixed peppers, olives, tomato and mozzarella cheese_____	9.45

\*ADDITIONAL TOPPINGS AVAILABLE FROM 75 PENCE

## IL CONTORNO (Side Dish)

V	<b>INSALATA MISTA</b>	Mixed side salad_____	3.75
V	<b>POMODORI E CIPOLLE</b>	Tomato and onion salad_____	3.75
V	<b>PATATINE FRITTE</b>	French fries_____	3.75



## IL RISO (RICE DISHES)

- V **RISOTTO MAMMA LUCIA**  
Rice cooked with fresh chopped tomatoes, sundried tomatoes, garlic, chilli oil and black pepper sauce\_\_\_\_\_ 9.50
- V **RISOTTO ALLA MELA**  
Rice in a gorgonzola cheese, apple and cream sauce\_\_\_\_\_ 10.95
- V **RISOTTO AI FUNGHI PORCINI**  
Rice cooked in an italian wild mushroom, garlic, olive oil and cream sauce\_\_\_\_\_ 10.50
- V **RISOTTO ARCOBALENO**  
Rice cooked with a mixed pepper, garlic, olive oil and tomato sauce\_\_\_\_\_ 9.75
- RISOTTO PRIMAVERA**  
Rice in a chicken, mushroom, peas, tomato and cream sauce\_\_\_\_\_ 10.95
- RISOTTO ALLA PESCATORA**  
Rice with mixed seafood cooked in garlic and tomato sauce\_\_\_\_\_ 12.25

**ALL PASTA & RICE DISHES CAN BE SERVED**

**AS STARTERS or CHILD'S MEAL WITH £3.00 REDUCTION**

## IL POLLO (CHICKEN)

### POLLO MAMMA LUCIA

Breast of chicken cooked in a sun-dried tomato, garlic, chopped fresh tomato, olive oil and chilli sauce, served with veg & potatoes\_\_\_\_\_ 12.45

### POLLO ALLA CONTADINA

*Leg of chicken cooked in a casserole with a tomato, mushroom, bacon, onion and red wine sauce served with veg & potatoes\_\_\_\_\_ 12.95*

### POLLO ALLA VALDOSTANA

Breast of chicken topped with ham and cheese, oven baked in a tomato sauce and served with veg & potatoes\_\_\_\_\_ 12.95

### POLLO ALLA MILANESE

Breast of chicken in breadcrumbs, served with spaghetti bolognese\_\_\_\_\_ 13.75

### PETTO DI POLLO AL GORGONZOLA

Breast of chicken cooked in gorgonzola cheese & cream served with veg & potatoes\_ 12.95

### PETTO DI POLLO AI FUNGHI PORCINI

Breast of chicken with a garlic, italian wild mushroom, olive oil, white wine and cream sauce served with veg & potatoes\_\_\_\_\_ 12.95

### SPEZZATO DI POLLO PICCANTE CON RISO

Diced chicken cooked in a spicy wine, mushroom and cream sauce, slightly hot, served with rice\_\_\_\_\_ 12.45

## L'INSALATA (Salad)

### INSALATA DI TONNO E BORLOTTI

Tuna salad with italian borlotti beans \_\_\_\_\_ small 6.75 \_\_\_\_\_ large \_\_\_\_\_ 9.95

V **INSALATA TRICOLORE**

Avocado, mozzarella and tomato salad \_\_\_\_\_ small 6.45 \_\_\_\_\_ large \_\_\_\_\_ 9.45



## IL VITELLO (VEAL)

### SCALOPPINE DI VITELLO ALLA MONTANARA

Sliced veal cooked with garlic, italian wild mushroom, red wine and tomato sauce\_15.95

### SCALOPPINE DI VITELLO PIZZAIOLA

Slices of veal cooked with a garlic, herb, olives, capers, wine, and tomato sauce\_\_\_\_15.95

### VITELLO ALLA MILANESE

Veal escalope in egg-wash and breadcrumbs served with spaghetti bolognese\_\_\_\_\_16.95

### SCALOPPINE DI VITELLO AL LIMONE E VINO BIANCO

Slices of veal cooked in a sauce of lemon and white wine sauce\_\_\_\_\_15.95

### SCALOPPINE DI VITELLO ALLA SANDRINO

Slices of veal cooked with bacon, black pepper and cream sauce\_\_\_\_\_15.95

### SCALOPPINE DI VITELLO FUNGHI E CREMA

Slices of veal cooked in a mushroom, wine and cream sauce\_\_\_\_\_15.95

THE ABOVE DISHES INCLUDE VEGETABLES AND POTATOES EXCEPT WHERE THERE IS RICE OR PASTA

## IL PESCE (FISH)

### BRANZINO AI FRUTTI DI MARE

Seabass cooked with chopped fresh tomatoes, garlic, white wine and  
mix seafoods served with salad and potatoes (if available)\_\_\_\_\_16.75

### SCAMPI FRITTI CON SALSA

Deep-fried breaded scampi with tartare sauce served with chips & salad\_\_\_\_\_10.75

### FILETTO DI SALMONE E GAMBERETTI

Fresh salmon fillet, prawns, garlic, tomato and cream sauce, with veg & potatoes\_\_16.75

### BACCALA' ALLA NAPOLETANA

Fresh fillet of cod cooked in a tomato, garlic,  
mixed herbs & white wine sauce, with veg & potatoes\_\_\_\_\_16.75

## LA BISTECCA (STEAK)

### COSTATA DI MANZO GUARNITA

Sirloin steak\_\_\_\_\_17.50

### COSTATA DI MANZO ALLA PIZZAIOLA

Sirloin steak cooked with a garlic, herb, olives, tomato and red wine sauce\_\_\_\_\_19.45

### COSTATA DI MANZO ALLA CONTADINA

Sirloin steak cooked with bacon, onion, tomato, mushrooms in a red wine sauce\_\_\_\_19.45

### COSTATA DI MANZO AL GORGONZOLA

Sirloin steak cooked with a gorgonzola cheese, cream and white wine sauce\_\_\_\_\_19.45

### COSTATA DI MANZO AL PEPE NERO

Sirloin steak with a crushed black pepper, wine and cream sauce\_\_\_\_\_19.45

### FILETTO DI MANZO GUARNITO

Fillet steak\_\_\_\_\_22.50

THE ABOVE DISHES INCLUDE VEGETABLES AND POTATOES EXCEPT WHERE THERE IS RICE OR PASTA



## ***DOLCE & CAFFE' (DESSERT & COFFEE)***

DESSERT \_\_\_\_\_ from 4.50

COFFEE, TEA \_\_\_\_\_ from 1.70

***Special Dishes are available on the Black Boards!***

**A VARIETY OF DISHES ON THE MENU CAN BE MADE  
VEGAN OR GLUTEN FREE**

***PLEASE ASK THE STAFF FOR ADVICE***

**ALL PRICES INCLUDE V.A.T.  
SERVICE CHARGE IS NOT INCLUDED  
MEAL VOUCHERS ARE AVAILABLE ON  
REQUEST**

R i s t o r a n t e I t a l i a n o

**GIOVANNI & LUCA**

***Bookings taken on 01271 - 87 93 94***

***CLOSED ON MONDAYS***

**FOOD ALLERGIES AND INTOLERANCES:**

*We make every effort to accommodate the various dietary requirements of our customers and handle food allergies seriously.*

*We constantly train our staff regarding the potential severity of food allergies to minimize allergic reactions. Please be advised that our menu items may contain allergens, may have come into contact with items containing allergens, and there is always a risk of contamination or cross-contact.*

*It is our policy not to use any genetically-modified food.*

**Before ordering, please advise our STAFF if you have any food related allergies or special dietary needs.**

*E & O excepted. Prices, offers and products are subject to availability and may be subject to change without prior notice.  
Minimum Credit/Debit card transaction is £15.00.*