

STUZZICHINI SHARING

OLIVES, MARINATED QUEEN OLIVES WITH CAPER BERRIES	3.50	THE MEAT PLANK	8.95 ^{PP}
		Salami, mortadella, coppa, smoked ham, parmesan cheese with sweet tomato & chilli chutney	
CIABATTA, WITH BALSAMIC VINEGAR & EXTRA VIRGIN OLIVE OIL	3.50	THE VEGETABLE PLANK	7.95 ^{PP}
		Crispy fried vegetables, marinated red peppers, asparagus spears and artichoke hearts with sour cream & guacamole dips	
PANE ALL' AGLIO - HAND STRETCHED GARLIC PIZZA BASE		THE SEAFOOD PLANK	9.95 ^{PP}
Rosemary & sea salt	4.50	Smoked salmon, gravadlax, rollmop herrings, crayfish tails, dressed crab with mary rose sauce & pickled cucumber	
Tomato & basil	5.00		
Mozzarella	6.00		
BRUSCHETTE MISTE	8.00		
Classic tomato, dressed crab, avocado & goats cheese			

ANTIPASTI

ZUPPA AL POMODORO	6.00	BAKED FIGS	8.25
Roasted vine tomato & basil soup with ciabatta (V)		Fresh figs, goats cheese, pancetta & drizzled with honey	
CALAMARI FRITTI	8.00	CARPACCIO	10.50
Fried calamari with roast garlic & lemon mayonnaise		Thinly sliced peppered beef fillet, rocket & parmesan shavings	
GAMBERONI	9.25	CREAMY GARLIC MUSHROOM MEDLEY	7.95
King prawns, cherry tomatoes & chilli on toasted ciabatta		Chestnut, button and oyster mushrooms in a puff pastry case	

INSALATE

CESARE	7.75 / 11.50	GRANCHIO	9.00 / 14.75
Chicken, gem lettuce, crispy pancetta & parmesan shavings		Dressed crab, avocado & gem lettuce	
TRICOLORE	8.00 / 12.25	CARNE	9.50 / 16.50
Buffalo mozzarella, avocado, tomato & basil		Ribeye steak, rocket, red onion & beetroot	

AL FORNO

PENNE ALLA BOLOGNESE & CHORIZO	12.00	LASAGNE	12.50
Slow cooked beef ragu, chorizo sausage, buffalo mozzarella & basil		Slow cooked beef ragu, egg pasta sheets, béchamel & tomato	

PIZZA AL FORNO

MARGHERITA	8.95	VESUVIO	10.45
Tomato, fresh basil & mozzarella		Pepperoni, red onion, piquante peppers, jalapeños, tomato & mozzarella	
GIUSEPPE	10.45	FLORENTINA	10.45
Spicy beef, pineapple, jalapeno, mustard, tomato & mozzarella		Spinach, artichoke, olive, jalapeno, tomato & mozzarella	
CALABRIA	10.45	ROMANA	10.45
Asparagus, feta cheese, cherry tomato, rocket, tomato & mozzarella		Ham, mushroom, chorizo, red onion, tomato & mozzarella	
NAPLES	10.45		
Salmon, crayfish, brie, fennel, tomato & mozzarella			

Our pizzas can be made using a gluten-free pizza base
£2.00 supplement

PASTA

RIGATONI CON MELANZANE & CHORIZO	12.75	SPAGHETTI ALLA CARBONARA	12.00
Aubergine, chorizo, Napoli sauce & basil		Pancetta (bacon), parmesan & cream	
ORECCHIETTE AL SALMONE	13.50	TAGLIATELLE ALLA BOLOGNESE	12.00
Smoked salmon, asparagus, lemon & herb mascarpone		Slow cooked beef ragu, tomato & basil	
PENNE ALL' ARRABBIATA	12.00	SPAGHETTI CON POLPETTE	12.75
Pancetta (bacon), roast peppers, chilli & Napoli sauce		Spicy Beef & pork meatballs braised in a tomato sauce	
RIGATONI CON POLLO & ZUCCHINI	13.00	RAVIOLI DI ASPARAGI E RICOTTA	13.50
Marinated spicy chicken, courgette, mozzarella & napoli sauce		Asparagus, ricotta cheese, cherry tomatoes & butter	
ORECCHIETTE CON GAMBERONI & BROCCOLETT	14.00	TORTELLONI BOLOGNESE	13.50
King prawns, tenderstem broccoli, cherry tomatoes & olive oil		Slow cooked beef filled pasta in a chianti, tomato & basil sauce	

RISOTTO

RISOTTO FUNGHI	13.50	RISOTTO FRUTTI DI MARE	14.50
Wild mushrooms, parmesan shavings & rocket		King prawns, calamari, crab, salmon & saffron	

CARNE

THE REGGINA BURGER	13.45	PANCETTA DI MAIALE	17.95
Minced fillet steak and chorizo with smoked mozzarella, pancetta, tomato, pickles & chillies in a charred bun, served with chunky chips		Sticky honey belly pork twiced cooked on a apple mash with red cabbage	
POLLO ALLA VALDOSTANA	16.50	COSTOLETTE D'AGNELLO	19.75
Chicken fillet topped with parma ham, smoked mozzarella & peperonata, roasted rosemary potatoes		Lamb cutlets on a bed of wilted spinach, sauté potatoes & a red currant sauce	
POLLO AL FUNGHI	16.50	BISTECCA REGGINA (240g)	24.95
Pan fried chicken breast on a wild mushroom risotto		Fillet steak stuffed with dolcelatte cheese & wrapped in pancetta, served with a port wine sauce & saviardi potatoes	
SPIEDINI DI VITELLO	20.95	BISTECCA RIBEYE (280g)	20.95
Fillet of veal on a large skewer & chargrilled served with a garlic butter and sweet potato wedges		BISTECCA FILETTO (240g)	24.45
		Chargrilled to your liking & served with fat cut chips, a salad or vegetables, garlic & parsley butter, green peppercorn, porcini mushroom or dolcelatte sauce	

PESCE

MERLUZZO	19.00	SALMONE	18.50	BRANZINO	19.00
Pan fried cod, chorizo, broccoli, & chilli with turned saffron potatoes		Roast arctic salmon wrapped in parma ham & served on a bed of fettuccine tossed in a cream, asparagus & cherry tomatoes		Sea bass fillets on a bed of tomatoes, olives peppers & sauté potatoes	

ALL OUR MAIN COURSES ARE SERVED WITH A SELECTION OF SEASONAL VEGETABLES

CONTORNI

ITALIAN MIXED SALAD	4.95	LIGHTLY SAUTÉED SPINACH	3.95
TOMATO, MOZZARELLA AND BASIL SALAD	4.95	SPRING ONION AND POTATO MASH	3.95
ASPARAGUS SPEARS	4.95	FAT CUT CHIPS	3.95

ALL PRICES INCLUSIVE OF VAT. A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL FOR TABLES OF 8 OR MORE.
IF YOU HAVE ANY FOOD ALLERGIES PLEASE LET US KNOW.

VINO

ITALIAN WHITES

FRASCATI SUPERIORE, GOTTO D'ORO	21.95
Fresh lively nose with notes of citrus fruits & nuts	
ORVIETO CLASSICO AMABILE, CASASOLE, SANTA CRISTINA	22.95
Refined, elegant Orvetio showing typical floral aromas	
CHARDONNAY, CASTEL FIRMIAN	175ML 6.10 23.95
Elegant & fruity with hints of red apple & white melon	
SOAVE CLASSICO, LEVARIE, MASI	24.95
Floral nose with clear hints of wisteria flowers	
PINOT GRIGIO, CASTEL FIRMIAN	175ML 6.40 25.95
Gentle floral aroma with a refreshing finish	
VERDICCHIO, CASTELLI DEI JESI CLASSICO SUPERIORE, VIGNAMATO	28.95
Wild flowers & yellow fruit leading to a lively, elegant palate	
GAVI DI GAVI, LA MEIRANA, BRUNO LA BROGLIA	1/2 Bottle 15.95 31.50
Distinctive greengage & almond notes on the finish	

REST OF WORLD - WHITES

ESPORAO RESERVA BRANCO - PORTUGAL	27.95
Ripe tangerine honey & apricot with subtle notes of toast	
MARLBOROUGH SAUVIGNON BLANC, MAHI - NEW ZEALAND	175ML 6.75 28.50
Classic style with passion fruit & a hint of creaminess	
SANCERRE, DOMAINE CHERRIER - FRANCE	34.95
Melon and stone fruit balanced with subtle grassy notes & some minerality	

CHAMPAGNE AND ITALIAN SPARKLING WINES

PROSECCO DI VALDOBBIADENE	125ML 6.25 27.95
Sophisticated, vinous prosecco, with spring flowers & stone fruit	
ROTARI CUVÉE 28, MEZZACORONA	29.50
Impressive traditional method sparkling with great depth of flavour	
ROTARI ROSÉ BRUT, MEZZACORONA	29.50
Delicious sparkling rose showing the best of cool climate pinot fruit	
HOUSE CHAMPAGNE DRAPPIER CARTE D'OR BRUT	38.95
Pinot noir-based Champagne of style and finesse	
BOLLINGER SPECIAL CUVÉE	59.95
Complex with richer concentrated pinot noir flavours	
LAURENT-PERRIER ROSE	75.00
Succulent raspberry flavours on a rich well balanced structure	
DOM PERIGNON	146.95
A prestige cuvée made only with the best vintages	

HOUSE WINE	175ML 5.05 250ML 6.05 17.95
-------------------	-----------------------------

ITALIAN REDS

MONTEPULCIANO D'ABRUZZO, ITYNERA	175ML 6.05 22.95
Concentrated cherry & berry flavours, with a round soft palate	
CABERNET SAUVIGNON, CASTEL FIRMIAN	175ML 6.10 23.95
Intense, complex flavour with hints of eucalyptus & a touch of oak	
VALPOLICELLA CLASSICO, BONACOSTA, MASI	1/2 Bottle 12.95 24.95
Raspberries accompanied by hints of spices such as cloves	
TEROLDEGO ROTALIANA, CASTEL FIRMIAN	175ML 6.40 25.95
Indigenous variety of Trentino, wild juicy berries & velvety smooth	
BARBERA D'ASTI, FIULOT, PRUNOTTO	27.95
Well structured & soft, showing red cherry & blackberry fruit	
CHIANTI CLASSICO, PEPPOLI, MARCHESI ANTINORI	31.95
Intense red fruit offset by delicate notes of vanilla & chocolate	
VINO NOBILE DI MONTEPULCIANO, SANTA PIA, LA BRACCESCA	41.50
Single-vineyard flagship wine; full, rounded & well-balanced	
AMARONE DELLA VALPOLICELLA CLASSICO, COSTASERA, MASI	49.50
Preserved cherries & dried plums with forest fruit & spice	
TIGNANELLO, MARCHESI ANTINORI	120.00
One of Italy's most sought after super-Tuscan from the iconic single vineyard	

REST OF WORLD - REDS

GRAN HACIENDA MERLOT RESERVA, SANTA RITA - CHILE	175ML 6.05 22.95
Ripe black fruits and sweet plums enhanced by vanilla and spice	
SHIRAZ, ALLEGORY - WESTERN AUSTRALIA	175ML 6.50 25.95
Black pepper, ripe plum compote, five spice powder & toasted oak	
MALBEC/CORVINA, PASSO DOBLE, MASI-TUPUNGATO - ARGENTINA	175ML 6.50 26.95
Up-front & powerful with hints of spice & cooked cherries	
RIOJA CRIANZA, CONDE DE VALDEMAR - SPAIN	28.95
Black cherries balanced with warm vanilla notes & a touch of spice	
FLEURIE LA MADONE, GEORGES DUBOEUF - FRANCE	31.95
Elegant & floral wine of immense charm from a Beaujolais cru village	
ESPORAO RESERVA TINTO - PORTUGAL	37.95
Mature red berries & vanilla spice with persistent finish	
ROSÉ	
ZINFANDEL ROSÉ, STONE CELLARS BERINGER - USA	175ML 6.05 22.95
Ripe strawberries & some spicy clove/nutmeg notes	
PINOT GRIGIO ROSÉ, MANNARA - ITALY	175ML 6.10 23.95
Delicate rosé with spring flowers and red berry fruit	
CÔTES DE PROVENCE ROSÉ, M, MINUTY - FRANCE	34.95
Hand-harvested grapes are selected for this aromatic fresh rosé	