

## Pizza

Margherita <b>V</b> Tomato sauce, mozzarella and basil	£11.00
Toscana <b>V</b> Tomato sauce, mozzarella, spinach, goat's cheese & pesto	£15.00
Diavola Tomato sauce, mozzarella, pepperoni & fresh chilli	£13.50
Etna Tomato sauce, mozzarella, pepperoni, onion, ham, cherry tomatoes & chilli	£ 15.00
Ortolana <b>V</b> Tomato sauce, mozzarella, aubergine, courgette, mixed peppers, olives & onion	£14.50
Quattro Formaggi <b>V</b> Tomato sauce, mozzarella & a selection of Italian cheeses	£15.00
Capricciosa Tomato sauce, mozzarella, ham, mushrooms, olives & artichokes	£14.00
Parma Tomato sauce, mozzarella, parma ham topped with rocket & parmesan cheese	£14.50
Napoli Tomato sauce, mozzarella, anchovies, capers & olives	£13.50
Sapore di Mare Tomato sauce, mozzarella, tuna, anchovies, prawns, cherry tomatoes & garlic	£15.50
Zaza Tomato sauce, mozzarella, pepperoni, goat's cheese & chicken	£15.50
Calzone Ripieno Folded pizza with tomato sauce, mozzarella, ricotta, salami, ham & pepperoni	£15.50
Hawaii Tomato sauce, mozzarella, ham & pineapple	£14.00

## Insalate / Salads

Insalata Capricciosa Chicken, prawns, parma ham, goat's cheese & asparagus	£15.50
Insalata Cesare Romaine lettuce, chicken, croutons, parmesan shavings & Caesar dressing	£15.00

## Risotti / Rice

Risotto ai Funghi <b>V</b> Arborio rice and porcini mushrooms cooked in white wine and a dash of cream	£15.50
Risotto di Mare Arborio rice cooked with mixed deluxe seafood in white wine and a dash of Napoli sauce	£17.50
Risotto Vegetariano <b>V</b> Arborio rice with asparagus, peas, spinach & cherry tomatoes cooked in white wine	£15.50

## Contorni / Side Dishes

Olive Marinate <b>V</b> Marinated mixed olives	£5.00
Patatine Fritti <b>V</b> French fries	£3.00
Patatine Fritti di Mozzarella <b>V</b> French fries topped with mozzarella cheese sauce	£5.50
Insalata Mista <b>V</b> Mixed salad	£4.50
Insalata di Pomodoro <b>V</b> Tomato & onion salad	£5.50
Insalata di Rucola <b>V</b> Rocket salad with cherry tomatoes topped with parmesan cheese	£5.95



**V** - Vegetarian

Gluten free options available  
Allergies - Speak to the team



## Starters

Assorted Rustic <span style="color: green;">✓</span> Assorted bread served with extra virgin olive oil & marinated olives	£7.50
Pane all'Aglio <span style="color: green;">✓</span> Crusty Italian garlic bread	£4.50
Pane all'Aglio e Formaggio <span style="color: green;">✓</span> Crusty Italian garlic bread topped with mozzarella cheese	£5.95
Pane al Pomodoro <span style="color: green;">✓</span> Crusty Italian garlic bread topped with fresh tomatoes & red onion	£5.50
Antipasto all' Italiana Selection of cured Italian meats on a bed of rocket	£9.50
Cocktail di Gamberetti Prawn cocktail	£9.00
Calamari Fritti Deep fried squid with garlic mayo & salad	£9.00
Gamberetti Impanati Breaded butterflied king prawns served with chilli sauce & salad	£9.00
Gamberetti Provencale Fresh king prawns cooked in a Napoli sauce with garlic, chilli & white wine	£10.95
Parmigiana di Melanzane <span style="color: green;">✓</span> Baked aubergine in a Napoli sauce topped with parmesan & mozzarella	£9.00
Insalata alla Caprese <span style="color: green;">✓</span> Fresh sliced tomatoes and mozzarella topped with pesto sauce & basil	£8.00
Gnocchi alla Sorentina <span style="color: green;">✓</span> Fresh oven baked potato dumplings cooked in a Napoli sauce and topped with mozzarella & parmesan cheese	£8.50
Funghi Dolcelatte <span style="color: green;">✓</span> Sautéed mushrooms with garlic, cream, Italian blue cheese sauce & white wine	£9.50

## Pasta

Spaghetti alla Bolognese Spaghetti pasta in a rich & meaty Neapolitan sauce	£14.00
Spaghetti alla Carbonara Spaghetti pasta with chopped pancetta in a creamy sauce	£14.00
Lasagne Layers of flat pasta filled with bolognese & bechamel sauce topped with mozzarella cheese	£15.50
Gnocchi alla Genovese <span style="color: green;">✓</span> Fresh potato dumplings and spinach cooked in pesto & cream sauce topped with rocket	£14.50
Penne all' Etna <span style="color: green;">✓</span> Penne pasta cooked in Napoli sauce with garlic, cherry tomatoes, fresh chilli & olives	£14.50
Penne con Pollo Penne pasta with chicken and pancetta cooked in a cream sauce	£15.00
Penne Vegetariana <span style="color: green;">✓</span> Penne pasta cooked in a Napoli sauce with aubergine, courgette, peas, garlic & olives	£14.50
Linguine alla Pescatore Linguine pasta with deluxe mixed seafood cooked in a white wine Napoli sauce	£17.50
Linguine al Salmone Linguine pasta with smoked salmon, prawns & asparagus cooked in a cream sauce and a dash of Napoli sauce	£16.50
Tortellini alla Crema Tortellini stuffed pasta cooked in a creamy sauce with fresh mushrooms and ham	£15.00
Tortellini alla Etna Tortellini pasta with red peppers, mushrooms, spinach, garlic and peas cooked a Napoli sauce and a dash of cream sauce	£15.00
Pappardelle Livorno Pappardelle pasta cooked with peas & chicken, porcini mushrooms in a creamy sauce	£16.50
Pappardelle al Ragu Pappardelle pasta cooked in a slow simmered beef sauce	£18.50

## Polli / Chicken

Pollo ai Funghi Breast of chicken cooked with garlic, mushrooms & onions in a cream sauce	£18.99
Pollo alla Dolcelatte Breast of chicken cooked in a dolcelatte sauce with white wine	£18.99
Pollo alla Etna Breast of chicken cooked in a Napoli sauce with peppers, onion, garlic & chilli	£18.99
Pollo alla Marsala Breast of chicken cooked in a Marsala sauce, mushrooms, cream & topped with prosciutto crudo	£18.99
Pollo al Pepe Breast of chicken cooked with green and pink peppercorns in a red wine, brandy & cream sauce	£18.99

Choose two of our delicious sides with your meal:  
chips, new potatoes, vegetables or side salad

## Carni / Meat

Beef Stroganoff Strips of fillet steak cooked with mushrooms, onions & Dijon mustard in a brandy & cream sauce	£24.50
Beef Pizzaiola Strips of fillet steak cooked with peppers, capers, olives, onions & garlic in a Napoli Sauce	£24.50
Stinco di Maiale al Forno Pork shank glazed with honey	£25.95

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## Pesci / Fish

Branzino Savoia Pan fried fillet of seabass cooked in a white wine & cream sauce with tiger prawns & mussels	£23.50
Branzino al Etna Pan fried fillet of seabass served on a bed of risotto with prawns & spinach topped with rocket & a drizzle of pesto	£23.50
Salmone al Etna Fillet of Salmon cooked in a white wine & cream sauce with deluxe mixed seafood & a dash of tomato sauce	£23.50
Salmone con Asparagi Fillet of Salmon cooked in a creamy white wine sauce with mushrooms & asparagus	£23.50

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