

WHITE WINES

GRECANICO VIGNALI ROCCAMORA SICILIAE

REGION/COUNTRY: Agrigento (Sicily) Italy

GRAPES: Grecanico

ABV: 12% Straw-yellow light colour. Pleasant flavour of peach with a mineral nuance. Fresh, sapid and persistent taste.

£16.00 PER BOTTLE

£6.00 250ML GLASS

£4.00 125ML GLASS

PINOT GRIGIO I.G.T. BANEAR

REGION/COUNTRY: Friuli, Venezia, Giulia, Italy

GRAPES: Pinot grigio

ABV: 12% Straw yellow in colour with hints of green. Fresh and delicate bouquet, dry and gentle flavour.

£22.00 PER BOTTLE

£7.50 250ML GLASS

£4.50 125ML GLASS

CHARDONNAY VICTORIA

REGION/COUNTRY: Friuli, Italy

GRAPES: Chardonnay

ABV: 12.5% Straw yellow colour with hints of green. Fruity and characteristic bouquet, well-balanced, fresh and slightly tart in flavour.

£22.00 PER BOTTLE

£7.50 250ML GLASS

£4.50 125ML GLASS

SAUVIGNON DELLE VENEZIE, INTRIGO, PIANTAFERRO

REGION/COUNTRY: Trebaseleghe, Italy

GRAPES: Sauvignon

ABV: 12% Bright, straw yellow with gold and green apple and elderflower bouquet. Dry and full bodied palate with a velvety finish.

£22.00 PER BOTTLE

£7.50 250ML GLASS

£4.50 125ML GLASS

FRASCATI SECCO DOC CANTINA DI MONTE PORZIO CATONE

REGION/COUNTRY: Lazio, Italy

GRAPES: Malvasia, trebbiano

ABV: 12% This easy-drinking lightly golden wine is dry and fresh, yet pleasantly fleshy and fruity with a smooth taste and a subtle hint of nuttiness.

£22.00 PER BOTTLE

VERMENTINO DI SARDEGNA DOC SELLA & MOSCA

REGION/COUNTRY: Alghero (Sardinia), Italy

GRAPES: Vermentino

ABV: 12.5% Straw yellow in colour, with light yet compact fluidity. The bouquet is light, delicate and lingering of citrus fruits. The flavour is soft and warm with a dry, slightly fruity aftertaste and, overall, it is a good, well balanced and with a delicate structure.

£23.00 PER BOTTLE

GAVI DI GAVI DOCG CONTE DI ALARI

REGION/COUNTRY: Piemonte, Italy

GRAPES: Cortese di gru 100%

ABV: 12.5% One of Italy's most fashionable wines. This is a bright, straw yellow wine with flavours of citrus and apples. Its palate is attractively young, dry, fresh and well balanced.

£27.00 PER BOTTLE

RED WINES

SANGIOVESE ROMAGNA LA SAGRESTANA

REGION/COUNTRY: Imola, Italy

GRAPES: Sangiovese

ABV: 12.5% Deep ruby red. Fruity fragrance of mulberry and plum. Fresh taste, lightly bitterish, persistent and well balanced.

£16.00 PER BOTTLE

£6.00 250ML GLASS

£4.00 125ML GLASS

MERLOT SANTIAGO D.O. VALLE CENTRAL

REGION/COUNTRY: Comir, Chile

GRAPES: Merlot

ABV: 12.5% Smooth, characterful red with hints of plums, cherries, coffee and spices.

£20.00 PER BOTTLE

£7.50 250ML GLASS

£4.50 125ML GLASS

CHIANTI CLASSICO DOCG IL BRUNONE

REGION/COUNTRY: Tuscany, Italy

GRAPES: Sangiovese

ABV: 13% This is a dry ruby red wine with a harmonious bouquet and a delicately fruity palate.

£25.00 PER BOTTLE

MONTEPULCIANO D'ABRUZZO EPICURO

REGION/COUNTRY: Abruzzo, Italy

GRAPES: Montepulciano

ABV: 13% Ruby red colour. This wine is delicate with fragrance of red fruits.

£23.00 PER BOTTLE

£7.50 250ML GLASS

£5.00 125ML GLASS

NERO D'AVOLA TERRE SICILIANE EPICURO

REGION/COUNTRY: Sicilia, Italy

GRAPES: Nero D'Avola

ABV: 12.5% A full bodied wine which is rich and bright in colour. Clear cut flavours of wild berries, cherries and spices.

£24.00 PER BOTTLE

PRIMITIVO MANAURIA EPICURO

REGION/COUNTRY: Puglia, Italy

GRAPES: Primitivo

ABV: 14% Well balanced, vinous taste, fresh and harmonious.

£24.00 PER BOTTLE

SALICE SALENTINO RISERVA EPICURO

REGION/COUNTRY: Puglia, Italy

GRAPES: Negroamaro & malvasia nera

ABV: 13% Robust and rustic with fig and prune flavours accompanied by a creamy bitter chocolate character.

£24.00 PER BOTTLE

BARBERA D'ALBA DOC RUVEI

REGION/COUNTRY:PIEMONTE, ITALY

GRAPES: Barbera

ABV: 14% The grapes for this outstanding wine are grown in vineyards located in the heart of the Langhe and is matured for periods in both American oak barrels and traditional Slovenian oak casks. As a result the wine has a dark ruby red colour, an intense aroma of wild berries and hints of vanilla, on the palate it is warm, robust and well balanced.

£33.00 PER BOTTLE

RIPASSO CLASSICO SUPERIORE VALPOLICELLA DOC LEVORATO

REGION/COUNTRY: Veneto, Italy

GRAPES: Corvinella, Rodinella, Molinara

ABV: 14% Rich and bright red ruby colour, fragrances of prunes and sour cherries with a light scent of leather. Clean flavour with a pleasant touch of wood. Well balanced and smooth tannins. Persistent. Refined in Slovenian Oak barrels for a minimum of 1 year and the wine is obtained from the pour over of the skins from the amarone wine.

£35.00 PER BOTTLE

ROSÉ

PINOT NERO ROSÉ CA MONTEBELLO

REGION/COUNTRY: Lombardia, Italy

GRAPES: Pinot Nero

ABV: 11.5% Soft rose coloured wine with an elegant, fruity and persistent bouquet showing a dry, fresh and fragrant style with a touch of fizz.

£22.00 PER BOTTLE

PINOT GRIGIO' BLUSH AI GALLI

REGION/COUNTRY: Venezie, Italy

GRAPES: Pinot Grigio

ABV: 12% A delicate pink wine full of refreshing summer fruit aromas and flavours, made using pink skinned Pinot Grigio grapes.

£19.00 PER BOTTLE

£7.00 250ML GLASS

£4.00 125ML GLASS

SPARKLING WINES

PROSECCO BRUT DOC ATELIE

REGION/COUNTRY: The Veneto, Italy

GRAPES: Prosecco

ABV: 11.5% This pure Prosecco is ideally suited to accompanying savoury appetizers.

£24.00 PER BOTTLE

£7.50 200ML BOTTLE

TOSTI SPUMANTE BRUT ROSE

REGION/COUNTRY: Canelli, Italy

GRAPES: Pinot Grigio

ABV: 11.5% Pale pink colour with orange highlights, fresh and fruity. Excellent as an aperitif or with fish and shellfish.

£24.00 PER BOTTLE

PANE E OLIVE

HOMEMADE FRESH BREAD served with olive oil and balsamic vinegar	£2.95
PANE ALL' AGLIO topped with garlic and basil	£3.95
PANE SPECIALE topped with tomato, garlic and basil	£4.95
PANE FORMAGGIO topped with mozzarella cheese, garlic and herbs	£5.50
BRUSCHETTA SICILIANE topped with tomato, onion and basil oil	£4.50
BRUSCHETTA CAPRA topped with onion marmalade and goats cheese	£4.95
OLIVE MISTE bowl of mixed olives and homemade bread	£3.95
GARLIC DOUGH BALLS served with mayonnaise	£3.95

PRIMI PIATTI

COPPA DI GAMBERI prawns on a bed of lettuce and avocado, topped with marie rose sauce	£7.25
ANTIPASTO ALL ITALIANA a selection of Italian meats, mixed Hors D'Oeuvres and Italian cheeses, served with homemade bread	£8.95
PATÉ DELLA CASA homemade chicken liver pate garnished with salad and a red onion marmalade, served with toast	£6.25
COSTOLETTE DI MAIALE pork ribs served in Bellini's homemade barbeque sauce	£8.50
CODE DI GAMBERONI king prawns served with garlic, chilli, white wine, cherry tomatoes and spring onion	£9.00
CALAMARI FRITTI deep fried squid served with homemade tartar sauce	£6.95
FRITTO MISTO deep fried squid, king prawns, whitebait and courgettes served with homemade tartar sauce	£7.95
RULLATA VERDE spinach, ricotta and parmesan rolled in a homemade pizza dough and baked in the oven, served with a spicy dip	£6.50
FUNGHI ZOLA mixed mushrooms cooked with gorgonzola cheese, garlic and fresh herbs on toasted bread	£6.95
ANTIPASTO CALDO a mixture of spare ribs, calamari fritti, meatballs, rullata verdi and bruschetta (ideal to share)	£16.00
INSALATA DI POLLO mixed salad leaves with chicken, tomato, avocado, crispy pancetta and parmesan shavings	£7.00
INSALATA ABRUZZO mixed salad leaves with goats cheese, asparagus, roasted peppers and sundried tomato	£6.95

PASTA

SPAGHETTI BOLOGNESE served in a traditional beef sauce	£9.25
SPAGHETTI CARBONARA served with pancetta, parmesan cheese, cream and an egg yolk	£9.25
SPAGHETTI DI GAMBERONI served with king prawns, chilli, cherry tomatoes and garlic in a tomato sauce	£10.95
LINGUINE POLPETTE served with homemade meatballs in a rich tomato and basil sauce	£9.50
LINGUINE DI GRANCHIO served with crab meat, asparagus, cream and topped with rocket	£8.95
LINGUINE PEPERONCINI served with roast and diced peppers, cherry tomatoes, onion, chilli and garlic	£8.95
PENNE AMATRICANA served with pancetta, cherry tomatoes, onions, chilli and garlic in a tomato sauce	£9.50
PENNE PRIMAVERA tossed with courgettes, peas, cherry tomatoes, basil oil and a touch of cream	£9.25
PENNE CONTADINA served with pancetta, mushrooms and chicken in a tomato and cream sauce	£9.50
PACCHERI CAMPAGNOLA served with chicken, broccoli, chilli and garlic, served in a cream sauce	£9.50
RAVIOLI DELLA NONNA stuffed with porcini mushroom and served with asparagus, peas, roasted butternut squash, rocket and cream sauce	£9.95
RISOTTO PORTO DI MARE arborio rice served with king prawns, peas, cherry tomatoes, saffron and fresh herbs	£10.95
RISOTTO CAPRA arborio rice served with butternut squash, peas, courgette, goats cheese and a touch of cream and fresh mint	£9.25
LASAGNE layers of pasta, bolognese sauce, cheese sauce and parmesan cheese baked in the oven	£9.50
CANNELLONI SICILIANA beef and spinach mince wrapped in a pancake and baked in the oven with a Bolognese, tomato and cheese sauce	£9.25
GNOCCHI FUNGHI homemade gnocchi with mushrooms, gorgonzola and cream	£10.50
PACCHERI MANZO served with pulled beef, spring onions, chilli, tomato and topped with mascarpone cheese	£11.95

ALL OUR PASTA DISHES ARE AVAILABLE AS STARTER PORTIONS AT £2 LESS THAN THE MAIN LISTED PRICE.

CARNE

FILLET STEAK	£24.95
RIB EYE STEAK	£19.50
ALL DISHES FROM THE CARNE AND PESCE SECTION ARE SERVED WITH 2 SIDE ORDERS OF YOUR CHOICE.	
ALL OUR STEAKS ARE 8OZ AND SERVED WITH A SAUCE OF YOUR CHOICE FROM OUR LIST BELOW	
BELLINI - a sauce of pancetta, diced onions, thyme, cherry tomatoes and red wine.	
GENOVESE - a sauce of mixed mushrooms, diced onions, whole grain mustard, brandy and cream.	
AL PEPE VERDE - a sauce of green and crushed black peppercorns, brandy and cream.	
VENEZIANA - sauted onions and thyme in a red wine sauce.	

BRASATO DI AGNELLO braised lamb shank with mixed root vegetables and red wine	£16.95
POLLO PEPPERONATA a breast of chicken served with homemade gnocchi in a sauce of roast peppers and chilli, cherry tomatoes and white wine	£14.50
POLLO FUNGHI a breast of chicken stuffed with sundried tomatoes, spinach and Ricotta and served with a mushroom, white wine and cream sauce	£13.75
POLLO MIRABELLO a breast of chicken stuffed with asparagus and wrapped in Parma ham served in a whole grain mustard, white wine and cream sauce	£13.75
VITELLO MILANESE escalopes of veal coated in breadcrumb	£15.50
VITELLO SALTIMBOCCA escalopes of veal with sage and Parma ham served in a white wine, lemon and butter sauce	£15.75

PESCE

BRANZINO AL FORNO sea bass fillets baked in foil with cherry tomatoes, spring onions, olive oil, lemon juice, white wine and fresh herbs	£17.95
BRANZINO ARROSTA sea bass fillets roasted with sliced potatoes, roasted peppers, sundried tomatoes, cherry tomatoes and mixed herbs	£17.95
GAMBERONI REALI shelled king prawns in a sauce of asparagus, cherry tomatoes, saffron and cream	£17.95

SEE OUR BLACKBOARD FOR DAILY FRESH FISH

PIZZA

ALL OUR PIZZAS ARE THIN BASED AND STONE BAKED

NAPOLI tomato, mozzarella	£7.75
PUGLIESE tomato, mozzarella, artichoke, sundried tomato, goats cheese, topped with rocket and a balsamic glaze	£9.75
ZOLA PICCANTE tomato, mozzarella, very spicy salami, Gorgonzola cheese and topped with rocket	£10.25
CALABRESE tomato, mozzarella, salami and chilli	£9.50
POLLO tomato, mozzarella, chicken and salami	£9.95
SALAMI DI FINOCCHIO tomato, mozzarella, fennel salami, olives and roast peppers	£10.50
QUATTRO STAGIONI tomato, mozzarella, ham, mixed mushrooms, spicy salami, artichokes	£10.50
PESCATORE tomato, mozzarella, prawns, tuna, anchovies and olives	£10.25
VEGETARIANA tomato, mozzarella, asparagus, mushrooms, artichoke, olives and peppers	£9.50
FORMAGGIO MISTO tomato, mozzarella, gorgonzola, telaggio, goat's cheese and onion marmalade	£10.50
CAPRICCIOSA tomato, mozzarella, tuna, anchovies, capers, olives and chilli	£10.25
CALZONE CARNE a folded pizza filled with tomato, mozzarella, salami, ham, chicken and Gorgonzola cheese	£10.25
CALZONE MANZO a folded pizza filled with pulled beef, mozzarella and tomato	£10.95
EXTRA TOPPINGS	80P

SIDE ORDERS

Roast potatoes **£3.00** | Homemade fries **£3.50** | Rocket and parmesan cheese salad **£3.50** | Tomato, onion and olive salad **£3.50** | Zucchini fritti **£3.50** Seasonal vegetables **£3.50** | Mixed salad **£3.50**