



ITALIAN BRASSERIE



STARTERS

Zuppa di Cozze: fresh mussels gently steamed, olive oil, garlic, onions, white wine, finished with either spicy tomato or cream - **£7.50**

Bruschetta Eliano's: char-grilled ciabata bread rubbed with garlic and olive oil. Topped with roasted Mediterranean vegetables and goats cheese - **£6.50**

Hand made Ravioli: Tomato and Basil sauce - **£6.95**

Grilled calves Liver: Onions and a rich ruby wine sauce on Puree Potatoes - **£6.95**

Chef's own Pate: Pork and chicken liver, hot toast and onion marmalade - **£4.95**

MAIN COURSES

Spigola: fresh oven baked sea bass, olive oil, white wine, lemon juice, fresh herbs and garlic - **£15.95**

Italian Fish Stew: Catch of the day mixed Fish and Seafood, white wine, tomatoes, garlic, and fresh herbs, served with Garlic Bruschetta - **£18.95**

Fresh Whitby lobster, King Prawns & Spaghetti: Olive oil, tomato, hint of chili (Shell on for full flavour) - **£**

Pollo Gamberoni: Breast of free range Chicken filled with a prawn and chicken mousse, topped with Tiger Prawn and Italian chicken & Herb sausage with Lobster sauce - **£16.95**

Slow cooked Thick Flank of Beef: Italian style infused with garlic and wild herbs, wilted spinach, balsamic roasted onions, warm potato salad, and tomato & caper sauce - **£15.95**

Filetto di Agnello al Rosmarino: Rump of Welsh Lamb, garlic and wild rosemary with red wine sauce - **£19.95**

Anatra: Duck 2 ways leg confit, breast pan-fried, pink served in a fruity plum & sherry sauce - **£18.95**



BLACKBOARD SPECIALS





ANTIPASTI / STARTERS

Bucece ali: Hot and Spicy chicken wings with Golden fried potato skins with garlic and chili dip - **£6.50 or £8.25 to share**

Potato skins: Golden fried potato skins served with a choice of garlic, BBQ or salsa dip - **£4.95 or £5.95 to share**

Zuppa del giorno: Freshly made soup of the day served with Freshly baked bread - **£4.95**

Antipasto al italiano: A mixed platter of Italian cured meats, salami, mozzarella and Mediterranean roasted vegetables dressed with extra virgin olive oil and fresh basil - **£8.95 or £11.95 to share**

Tricolore: Fresh baby mozzarella and sliced vine tomatoes drizzled with extra virgin olive oil rocket leaves and torn basil leaves - **£4.95**

Crostoni al funghi e prosciutto: Mixed field and wild mushrooms, gently sautéed in olive oil with Garlic and White wine, bacon and onions flavoured with an infusion of wild herbs, finished with a touch of cream and served on a croûton - **£5.95**

Bruschetta rustica: Italian ciabata bread rubbed with a garlic diced vine tomatoes mixed with olive oil, basil leaves, and seasoned with a drizzle of vinegar served on a rocket salad - **£4.95**

Calamari (V): Squid rings, lemon and herb batter, golden friend served on a bed of salad with aioli dip - **£5.95**



STARTERS



PASTA

Spaghetti aglio olio & pepperoncino (V): spaghetti tossed with extra virgin oil roasted garlic and hot chilli, finished with fresh herbs, parsley and grated grana padana - **£8.50**

Penne Arrabbiata (V): Pasta tubes in a spice chilli, garlic, onions and tomato sauce - **£8.50**

Penne tonno piselli (V): Pasta tubes in a garlic, tomato sauce with tuna and peas - **£8.95**

Tagliatelle carbonara: Fresh ribbons of egg pasta, smoked pancetta bacon, eggs, cream, freshly grated parmesan cheese and cracked black pepper - **£8.95**

Linguine cozze (V): laces of pasta tossed in olive oil with garlic parsley, hint of chilli, white wine and fresh mussels - **£9.50**

Pasta con pollo primavera: Pasta with strips of char grilled chicken with mozzarella, roasted vegetables, cream with toasted pine kernels and Parmesan shavings (also available in vegetarian) - **£8.95**

Lasagna: Layered lasagna noodles with bolognese, bechemel sauce, and Parmesan Cheese - **£9.95**

Farfalle salmone (V): Pasta bows with fresh and smoked salmon, sundried tomatoes, fesh cream and crumbled blue cheese - **£9.95**

Spaghetti Bolognaise: Spaghetti with minced beef ragu, tomatoes herbs and red wine - **£8.95**

Penne pollo piccanti: Pasta tubes in a spicy tomato sauce with chicken peppers and a touch of cream - **£8.95**

Risotto of the day: (please ask for more information from staff) - **£8.95**

***SEE BOARD FOR SPECIALTY PASTAS**

PIZZA

Pizza Margherita (V): Mozzarella, tomato & herbs - **£7.95**

Pizza Ortolana (V): Mozzarella, tomato, ham & mushrooms - **£8.95**

Pizza Prosciutto Funghi: Mozzarella, tomato, ham and mushrooms - **£8.95**

Pizza Napolitana: Mozzarella, tomato, capers, olives and anchovies - **£8.95**

Pizza Quatro stagioni: Mozzarella, mushrooms, onions, ham and artichoke - **£8.95**

Pizza Diavola: Mozzarella, tomato, black olives, pepperoni, red peppers and chilli - **£8.95**

Pizza Kiev: Mozzarella, tomato garlic base, mushrooms and chicken - **£8.95**

Pizza Crudo: Mozzarella, tomato, parma ham, rocket and parmesan shavings - **£9.95**

Pizza Tonno e cipolli di tropea (V): Mozzarella, tomato, tuna, red onions, olives, garlic, herbs and a little chilli - **£8.95**

Pizza porto vecchia (V): Mozzarella, tomato, mixed seafood, garlic and herbs - **£11.95**

Calzone (V): With a filling of your choice, served with salad (Please ask for more information) - **£9.95**

Extra toppings 75p each: Mozzarella, capers, olives, ham, peppers, anchovies, red onions (chicken and tuna £1.50)



PIZZA & PASTA



SIDE ORDERS

Bread, marinated olives and Italian style

Hummus - £4.95

Bruschetta - £4.95

Seasoned Vegetables - £2.45

Onion Rings - £2.45

Dips - £1.00

Mixed Salad - £2.95

House Potatoes - £2.50

Homemade Chips - £2.50

GARLIC BREADS

Plain - £3.95

Tomato - £4.95

Cheese - £4.95

Cheese and Tomato - £5.95



SIDES



DESSERTS AND ICE CREAMS

ALL £5.25

OR TO SHARE £6.95

Bigne Al Cioccolato: Profiteroles with warm Belgian chocolate sauce, vanilla ice cream and cream

Italian Baked Cheesecake: With red berries, raspberry coulis, cream frofino crumb

Tangy Lime and Coconut Tart: Served warm with fresh cream

Rhubarb and Bramley Apple Crumble: with vanilla custard or ice cream

Rosa's Poached Pears in Spiced Red Wine: With baked nutmeg infused rice pudding or vanilla ice cream

Panna Cotta: Strawberries and Biscotti

Dolcetti: Trio of mini deserts - **£6.95**

Warm Chocolate Fudge cake: Served with vanilla ice cream and fresh cream

Sticky Toffee Pudding: Fudge Sauce, vanilla ice cream

Coppa Amaretto: Vanilla ice cream, crushed amaretti biscuits, amaretto liquor, cream and toasted almonds

Gelato Americano: Vanilla ice cream, chocolate brownie chunks, chocolate ganache, fudge sauce, whipped ice cream and chocolate flake

Gelato Di Casa: Selection of Italian ice creams and Sorbets

DESSERT PIZZAS

Pizza Nutella: Sweet base topped with Nutella, marshmallows and a dusting of ground hazelnuts served with 2 scoops of ice cream - **£8.95**

Panzerotti: (mini calzone) folded sweet dough with choice of filling and served with dipping sauce, please ask for more information - **£7.95**



DESSERTS



2 COURSES FOR £15.95

3 COURSES WITH A FREE GLASS OF WINE FOR £19.95

STARTERS

Bucee (Golden fried Potato skins): with a choice of Garlic, BBQ, or Salsa dip

Bruschetta: choice of tomato garlic and basil or Mediterranean vegetables and goats cheese

Freshly made soup of the day

Pan e olive: freshly baked bread and olives served with an Italian style hummus (marriage of broad bean puree garlic olive oil and chilli)

Cozze Arabbiata: Finished with Garlic, white wine finished with spicy tomato

Fegato Di Vitello: Pan fried calves liver served with red wine, onions, balsamic vinegar and creamed potato

MAIN COURSES

ALL MEAT AND FISH DISHES ARE SERVED WITH CHIPS & SALAD OR POTATOES & VEGETABLES

Polpettini Di Pesce: balls of mixed white fish and seafood in a light crispy batter served on a garlic and herb tomato sauce topped with our own tartar sauce

Pizzaiola: medallions of pork served with onions, olives, capers, red wine and herb tomato sauce

Pollo Ala Diavola: half chicken marinated with black pepper and mustard chargrilled served in a tangy piquant sauce

Bristecca ala Griglia: chargrilled scotch rump steak or skirt steak, both served with salad and chips

Chef's handmade Ravioli

Chef's special dish of the day (please ask)

DESSERTS *PLEASE ASK FOR HOT PUDDING OF THE DAY OR DESSERT OF THE DAY*

Bigne Al Cioccolato: Profiteroles with warm Belgian chocolate sauce

Crostata Ala Crema: Italian baked Cheesecake

Gelato Caramelato: vanilla ice cream with homemade fudge sauce

Dolce Del Giorno: Desert of the Day



MARKET MENU



FOOD ALLERGIES AND INTOLERANCES

**Before ordering please speak
to our staff about your
requirements**

EGGS

MOLLUSC'S

CRUSTACEANS

CELERY

MILK

FISH

SULPHITES

SOYA

SESAME

NUTS

MUSTARD

LUPIN

GLUTEN



ALLERGIES