

ANTIPASTI

Zuppa di Legumi (V)	£3.75
Home made lentil and beans broth. Finish with cherry tomatoes and pesto.	
Gamberetti con Salsa	£4.95
Fresh Norwegian prawns, on a bed of lettuce, topped with a spicy marie rose sauce	
Melone al Limone (V)	£4.25
Sweet chilled melon pearls with iced lemon and basil sorbet	
Pate di Fegatini	£4.65
Chicken liver pate with a Cumberland sauce, served with crunchy melba toast	
Gamberoni Fritti	£4.65
Breaded scampi deep fried, served with a lemon and garlic dip	
	£4.65
Funghi Catania	
Mushrooms coated in golden breadcrumbs, stuffed with pate and served with garlic mayonnaise	

Pizza Breads (V)	£4.95
Freshly baked pizza bread topped with a choice of: (a) Garlic and cheddar, (b) Basil pesto and mozzarella or (c) Cherry tomato, chilli and parmesan	
Bruschetta (V)	£4.25
Toasted Ciabatta, topped with freshly chopped tomatoes, onion, olive oil and garlic	
Cozze alla Genovese	£4.95
Fresh mussels with garlic, white wine and pesto.	
Marco Polo barbeque ribs	£4.65
Marco Polo pork ribs, served in a smokey Barbeque sauce.	
Formaggio Fritto	£4.95
Deep fried breaded brie, served with a Cumberland Sauce.	
Pollo Piccante	£4.95
Deep-fried chicken goujons served with spicy chilli mayonnaise	

PASTAS

Lasagna al Forno	£9.95
Traditional meat lasagne	
Spaghetti Carbonara	£8.95
Spaghetti in a classic creamy sauce with Crispy bacon	
Spaghetti Bolognese	£8.95
Spaghetti topped with a rich meaty sauce	
Farfalle al Salmone	£9.95
Farfalle cooked with smoked salmon, asparagus, cream and black pepper.	
Penne con Vegetali Grigliati (V)	£8.95
Penne pasta tossed with char-grilled vegetables and <u>ricotta cheese</u> , served with a spicy tomato & basil sauce	
Penne Amatriciana	£8.95
Penne pasta, tossed with bacon, in a creamy brandy and tomato sauce.	

Penne al Pollo	£8.95
Penne pasta tossed with chicken, <u>spinach</u> , ham and cream sauce.	
Lasagna Vegetariana (V)	£8.95
Traditional lasagna made with baby spinach, courgettes and roasted tomatoes	
Linguine Siciliana	£9.75
Linguine pasta, served with meatballs, & bound in a tomato pesto sauce.	
Linguine Marinara	£9.95
Linguine pasta tossed with mixed seafood in a Napoletana sauce	
Tortellini (V)	£9.45
Cheese and spinach tortellini served in a red onion, red pesto cream & topped with parmesan.	

(V) Suitable for vegetarians

PIZZA

Margherita (V)..... £7.45

Tomato and mozzarella cheese

Hawaiian..... £8.25

Tomato, mozzarella, ham and pineapple

Sophia..... £8.25

Tomato, cheddar, ham and mushrooms

Vegetali (V) £8.45

Tomato, roast Mediterranean vegetables, fresh basil and fresh mozzarella

Pescatora..... £9.75

Tomato, mozzarella and mixed seafood.

Diavola..... £9.25

Tomato, mozzarella, pepperoni, salami, chilli and onion

Vesuvio (V)..... £8.95

Tomato, mozzarella, jalapeno chillies, onion, peppers and olives

Americana..... £9.25

BBQ sauce, mozzarella, sweetcorn, Chicken and onion.

Messicana..... £9.25

Tomato, Mozzarella, chilli beef, bacon and onion

Al Pollo..... £9.25

Tomato, mozzarella, Cajun spiced chicken, bacon and peppers

Funghi (V)..... £8.25

Tomato, mozzarella and mushroom

Pizza Bianca..... £9.25

Mozzarella, garlic infused cream, ham and mushroom. Finished with fresh basil.

Calzone (Envelope pizza)..... £8.65

Filled with tomato, mozzarella, ham and salami or bolognese sauce and cheddar cheese

Speranza..... £8.95

Tomato, mozzarella, ham, pineapple, mushrooms and olives

Extra toppings

1 x topping **£1.00** 2 x toppings **£1.80** 3 x toppings **£2.50**

Mozzarella, Cheddar, Mushrooms, Onion, Olives, Sweetcorn, Peppers, Tomato, Rocket, Bacon, Pineapple, Anchovies, Prawns, Cajun Chicken, Jalapeno, Pepperoni, Ham, Buffalo Mozzarella, Salami

INSALATE

Insalate con Carne..... £9.45

Warm beef and chorizo sausage, with Roasted vegetables.

Warm Chicken Caesar Salad..... £9.25

Tender pieces of chicken in a classic Caesar salad

Caprese Salad (V) £7.95

Tossed green salad, topped with fresh mozzarella, sliced vine tomatoes and fresh pesto dressing

Warm Spicy King Prawn Salad..... £9.25

Tossed crisp salad topped with Cajun spiced king prawns

(V) Suitable for vegetarians

PESCE

Sgombro alla Trapanese..... £9.45

Baked fillets of mackerel crusted with red pesto on dressed seasonal leaves.

Branzino £12.95

Fresh seabass served on a bed of ratatouille, with spicy sausage.

Salmone Lombardo..... £11.95

Grilled fillet of salmon, with a mushrooms, prawns and tarragon in a creamy lobster bisque sauce.

Eglefino Mediterraneo..... £11.95

Breaded fillet of smoked Haddock with dressed fresh spinach leaves and salsa verde with peas.

POLLO

Pollo al Pepperoni..... £11.25

Breast of chicken, topped with chorizo salami, mozzarella, served on spicy ratatouille with pesto.

Pollo San Giuseppe..... £11.25

Breast of chicken, served with a sweet tangy tomato and chilli sauce.

Pollo Pizzaiola..... £11.25

Grilled chicken fillet, served with a tomato and garlic sauce, topped with mozzarella.

Pollo Astigiana..... £11.25

Chicken fillet sautéed with mushrooms and Asti Spumante, topped with cheese and asparagus spears.

Pollo Maddalena..... £11.25

Grilled chicken fillets, topped with mozzarella, served on a bed of baby spinach, with a cauliflower and leek sauce.

All main courses are served with salad, diced potato or garlic diced potato.

CARNE

La Bistecca..... £15.95

Char grilled 10oz sirloin steak, served with a choice of: (a) rich pepper sauce (b) garlic butter (c) creamy mushroom sauce

Ribeye Tallegio £15.95

Ribeye steak topped with Tallegio cheese and fresh green beans on a bed of sauted potatoes, with a red wine jus.

Maiale al Marsala..... £11.95

Pan fired pork loin cooked with porcini mushrooms and topped with a creamy Marsala sauce

Filletto Milano..... £14.95

Tender strips of beef, pan-fried with mushrooms, shallots & cherry tomatoes, finished in a creamy brandy and peppercorn sauce.
(served in a crunchy pastry basket)

Hamburger san Speranza..... £8.95

An 8oz beef burger, served in a foccacia bun, with a homemade cherry tomato relish. Served with a choice of a)blue cheese,b) cheddar or c)mozzarella.

Agnello alla Salvia..... £12.50

Pan fried lamb leg steak, served on roasted root vegetables, with a red wine sage and red onions jus.

(served medium)

Anatra al Mango..... £12.95

Pan fried Duck breast served on spicy okra, with a creamy mango black pepper sauce.

(served medium)

CONTORNI

Mixed Mediterranean Breads.....	£1.95	Baguette Style Garlic Bread.....	£2.50
Insalata di Pomodoro.....	£2.95	Extra portion of sauce	£1.95
Tomato and onion salad		Selection of Vegetables.....	£2.50
Fresh Coleslaw / Onion Rings.....	£2.30	Small Mixed Salad.....	£2.50
Chips/Champ/Diced Potatoes.....	£2.30	Olive Miste.....	£3.75
Small Chicken Caesar / Caprese Salad.....	£3.95	Mixed Spanish and Italian olives in lemon marinade served with a selection of breads and olive oil	
Garlic Potatoes.....	£2.45		

BEVERAGGI

Pepsi, Diet Pepsi, Club Orange, Fanta Lemon, 7up,7up Free.....	£1.60	Liqueur Coffee.....	£4.25
Milk.....	£1.50	Mineral Water 1L.....	£3.75
Fruit Juices.....	£1.50	Draught Beer from.....	£3.10
Espresso.....	£1.85	Premium Bottled Beer from.....	£2.95
Tea / Coffee.....	£1.80	Becks LA.....	£2.40
Cappuccino, Hot Chocolate.....	£2.35	All Major Spirits from.....	£2.75
Cafe Latte, Mocha.....	£2.50	Liqueurs from.....	£2.70
		Baby Minerals.....	£1.50

We cannot guarantee that any of our dishes are free from nuts, seeds, gluten, mustard, soya or any other ALLERGENS.

We take the issue of allergies very seriously!!

Please inform a SENIOR member of management should you have any concerns regarding allergies.

A discretionary 10% service charge will be added to the bills of parties of 6 or over

Unfortunately, we cannot accept American Express or Diner's Club cards.

All prices include VAT at the current rate.

All major credit and debit cards accepted along with cheques accompanied by a banker's card. We are unable to accept business cheques.

HOUSE SELECTION, RED

- 1 VALPOLICELLA D.O.C. DONINI..... £11.95**
 Juicy, soft red from north-east Italy with an attractive ruby colour and aromas of cherry and plum leading to a pleasant inviting palate.
- 2 EL DESCANSO CABERNET SAUVIGNON, RESERVA, CHILE 2006..... £11.95**
 An intense deep red wine with 2005 spicy black fruit aromas and a smooth Medium bodied palate.

HOUSE SELECTION, WHITE

- 3 SOAVE D.O.C. DONINI..... £11.95**
 Clean and crisp Italian white from the Veneto region with lots of summery fruit flavours and a touch of dryness on the palate.
- 4 EL DESCANSO SAUVIGNON BLANC RESERVA, CHILE 2006..... £11.95**
 Beautifully balanced dry white with lots of citrus fruit and a crispy acidity.

HOUSE SELECTION, ROSE

- 5 PINOT GRIGIO “BLUSH” IGT LAMBERTI, ITALY..... £12.95**
 A delightful salmon-pink colour leads to an off-dry wine with delicious flavour of strawberry.

RED WINE SELECTION

- 6 CHIANTI D.O.C.G. SERRESTORI, ITALY..... £14.95**
 Made primarily from Sangiovese, this Tuscan classic is bursting with summer fruit flavours and cherry and raspberry on the palate.
- 7 FAUSTINO DE CRIANZA D.O.C. RIOJA..... £17.50**
 Velvety and smooth from extended barrel aging with a huge amount of berry fruit wrapped in a creamy palate.
- 8 CORNELLANA CABERNET SAUVIGNON, CHILE..... £12.50**
 This deep, dark has lots of chunky dark fruit flavours such as blackcurrant and damson with excellent balance of acid and tannins.
- 9 ERRAZURIZ MERLOT..... £14.95**
 Blackberry & black cherry flavours richly complemented by vanilla oak, dark chocolate, a hint of coffee and a sweet creamy finish.
- 10 LABORIE PINOTAGE, SOUTH AFRICA..... £14.95**
 Plums, blackcurrant and vanilla flavours with soft ripe tannins and integrated oak flavours on the palate.
- 11 MOUNT LANGI GHIRON “BILLI BILLI” SHIRAZ, AUSTRALIA..... £16.95**
 From cool climate vineyards, this block buster delivers lots of powerful dark fruit with a backbone of spice and eucalyptus.

WHITE WINE SELECTION

- 12 PINOT GRIGIO “SANTE PIETRE” IGT LAMBERTI, ITALY..... £14.50**
Delightfully light and refreshing white wine with flavours of peach and pear.
- 13 VERDICCHIO DEI CASTELLI DI JESI CLASSICO D.O.C. ITALY..... £12.50**
From the Marche region close to Italy’s Adriatic coast this crisp, dry white is an excellent match with seafood dishes but is equally good on its own!
- 14 GAVI DI GAVI “LA TOLEDANA” DOC VILLA LANATA, ITALY..... £18.95**
Italy’s best dry white? Certainly, this dry yet fruity piemontese white made from local Cortses grapes is superb.
- 15 WILD PIG SAUVIGNON BLANC, VIN DE PAYS D’OC, FRANCE..... £12.95**
This superb, modern, clean white wine comes from the sun-baked vineyards of the Languedoc and it is refreshing with citrus fruit flavours.
- 16 VILLA MARIA MARLBOROUGH RIESLING, NEW ZEALAND..... £13.95**
From the best area in all of NZ, this white has a hint of sweetness and explodes with citrus fruit flavours such a lime offset crisp, balanced acidity.
- 17 ERRAZURIZ ESTATE CHARDONNAY, CHILE..... £14.95**
Medium bodies with ripe tropical fruits featuring pineapple and mango with floral accents and layers of toast and vanilla
- 18 GOLDRIDGE MARLBOROUGH SAUVIGNON BLANC, NEW ZEALAND..... £14.95**
Top quality textbook Sauvignon with enticing fruit flavours jumping out of the glass with a pronounced finish of gooseberry and grapefruit.

ROSE, SPARKLING, CHAMPAGNE

- 19 MONDAVI WOODBRIDGE ROSE, CALIFORNIA..... £14.95**
Delicate and refreshing with aromas and flavours that burst with vibrant notes of ripe red apple and fresh strawberry.
- 20 PROSECCO “CA’DI PIETRA” ANTINORI, ITALY..... £16.95**
Delightfully light and dry Italian sparkler with aromas of ripe peaches and a delicious creamy palate with lots of joyful bubbles.
- 21 MARQUIS DE LA TOUR BRUT ROSE, FRANCE..... £14.95**
Sparkling wine from France's Loire Valley. A blend of Cabernet Franc Grolleau Grenache and Syrah produced in the champagne method for a refreshing wine that's just dry enough to be ideal with your favourite hors d'oeuvres
- 22 CHARLES HEIDSIECK BRUT RESERVE..... £44.00**
From cool climate vineyards, this block buster delivers lots of powerful dark fruit with a backbone of spice and eucalyptus.