



FOOD MENU



STARTERS

| | | | |
|--|--------------|--|--------------|
| Garlic Bread | 6.50 | Polpette | 9.75 |
| Garlic Bread and cheese | 7.50 | Home-made meatball cooked in tomato sauce and finished with parmesan. Served with bread. | |
| Bread & Olives | 4.95 | Gamberoni | 9.50 |
| Soup of the day | 7.95 | Kings prawns in a garlic white wine sauce, served with bread. | |
| Bruschetta | | Funghi con Aglio | 7.95 |
| Toasted bread topped with marinated tomato, buffalo mozzarella, fresh basil, olive oil and balsamic. | 7.95 | Mushrooms in a garlic white wine sauce, served with bread. | |
| Calamari Fritti | 9.95 | Portobello al Forno | 10.95 |
| Fried calamari dusted with semolina flour, served with tartar sauce. | | Portobello mushroom topped with goat cheese baked and served in a bed of rocket salad and cranberry sauce. | |
| Mozzarella Fritti | 8.95 | Salciccia | 9.75 |
| Breaded mozzarella fried, served with pomodoro sauce. | | Sausage cooked with bell peppers and onions with light pomodoro sauce, served with bread. | |
| Antipasti Crudo | 13.95 | Insalata caprese | 8.50 |
| Selection of cured meat, cheeses, olives served with bread. | | Tomatoes and buffalo mozzarella, finished with olive oil, basil and pesto or balsamic. | |
| Zucchine Fritt | 9.95 | Whitebait | 7.99 |
| Breaded zucchini thinly cut and fried, served with pomodoro sauce. | | Served with lemon and tartar sauce. | |
| Cozze alla Marinara | 9.95 | | |
| Mussels in a white wine chilli tomato sauce, served with bread. | | | |

SIDE DISHES

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| Mixed salad | 5.50 | Mediterranean salad | 10.45 |
| With olive oil and red onions | | Mixed salad, olives, tomatoes, red onions, feta cheese and olive oil. | |
| Tricolore salad | 8.50 | Onion rings | 5.50 |
| Mozzarella, avocado and tomatoes salad | | Tomato Onion salad | 5.50 |
| Chips | 5.25 | | |
| Vegetables of the day | 5.50 | | |

RISOTTO

| | | | |
|--|--------------|--|--------------|
| Primavera | 12.50 | Con Funghi | 16.50 |
| Mixed vegetables and mascarpone, in a garlic white wine tomato sauce | | Chicken mushrooms and mascarpone, in a garlic white wine sauce, finished with parmesan | |
| Pescatore | 19.95 | Gamberoni | 19.05 |
| King prawns, mussels, calamari and mascarpone, in a garlic white wine tomato sauce | | Risotto cooked with king prawns, cherry tomatoes, garlic and pesto white wine sauce | |



P I Z Z A

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|--|--------------|--|--------------|
| Margherita Cheese, tomato and fresh basil | 12.50 | Mediterranean Feta cheese, olive oil, olives, fresh tomato, garlic and basil | 16.60 |
| Napoletana Cheese, tomato, anchovies and olives | 14.50 | Etna Cheese, tomato, pepperoni, chilli and cracked chilli | 14.50 |
| Americana Cheese, tomato, pepperoni and salami | 15.95 | California Cheese, barbecue sauce and chicken | 16.50 |
| Quattro Stagioni Cheese, tomato, parma ham, artichokes mushrooms and olives | 16.95 | Tutta Carne Cheese, tomato, pepperoni, sausage, salami and meatballs | 16.95 |
| Quattro Formaggi Cheese, buffalo mozzarella, ricotta cheese and parmesan | 16.95 | Fiorentina Cheese, tomato, pepperoni, sausage, salami, mixed peppers, onions and mushrooms | 16.95 |
| Tropicale Cheese, tomato, ham and pineapple | 14.50 | Uncle Tony's Pizza Cheese, tomato, goat cheese, rockets and fresh tomatoes | 16.50 |
| Frutti Di Mare Kings prawns, calamari, clams, mussels, white wine sauce topped with cheese | 19.05 | San Giuseppe Cheese, spinach, garlic, olive oil and ricotta | 15.95 |
| Vegetariana Cheese, tomato, spinach, red onions, fresh tomato, mixed peppers and mushrooms | 16.50 | Calzone Cheese, tomato and ricotta | 13.50 |
| Genovese Cheese, fresh tomato, chicken, ricotta and pesto | 16.50 | Tonno e Cipolla Cheese, tomato, red onion and tuna | 15.50 |

P A S T A

| | | | |
|---|--------------|--|--------------|
| Spaghetti Pomodoro Tomato sauce slowly cooked with garlic, onions and herbs | 12.50 | Spaghetti con Pollo Pasta cooked with chicken, mushrooms, garlic, white wine cream sauce | 15.95 |
| Spaghetti Bolognese Minced meat slowly cooked in tomato herb sauce | 14.50 | Spaghetti Polpette Pasta cooked with home-made meatballs, red white wine and tomato sauce | 14.50 |
| Spaghetti Carbonara Pasta cooked with bacon, cream, egg, black pepper and parmesan | 14.20 | Penne alla Matriciana Pasta cooked with bacon, mushrooms and onions in tomato sauce | 15.50 |
| Tagliatelle Arrabbiata Pasta cooked with olives, chilli, onions and cherry tomatoes. Finished with tomato sauce and herbs | 13.95 | Penne al Forno Pasta cooked with bacon, ham and ricotta cheese. Cooked with creamy sauce that is topped with parmesan cheese in the oven | 16.50 |
| Tagliatelle Alfredo Pasta cooked with chicken, garlic, cream, parmesan and basil | 15.50 | | |



P A S T A

Lasagna

Flat pasta layers with minced meat, béchamel sauce, fresh herbs and mozzarella cheese, baked in the oven

14.95

Cannelloni

Flat pasta filled with ricotta, fresh spinach, parmesan and mascarpone cheese, mixed all together. Finished in tomato sauce and mozzarella cheese, baked in the oven

14.95

Spaghetti Pescatore

Pasta cooked with king prawns, mussels and calamari in garlic white wine sauce and fresh chilli. Finished with tomato sauce

19.95

Tagliatelle al Gamberoni

Pasta cooked with king prawns, cherry tomatoes, garlic and pesto white wine sauce

18.05

Tagliatelle Marsala

Pasta cooked with chicken, mushrooms and flavourful sauce made with Marsala wine and parsley

16.50

Penne al Vodka

Pasta cooked with chicken, garlic and cherry tomatoes in a vodka creamy pomodoro sauce

16.50

Ravioli

Ravioli stuffed with ricotta and spinach, topped with cheese. Cooked in a pomodoro sauce and baked in the oven

14.95

Ravioli all'Aragosta

Ravioli stuffed with lobster meat cooked with prawns, cherry tomatoes, garlic and fresh chilli in a creamy pomodoro sauce

19.95

Spaghetti Vongole

Pasta cooked with clams, cracked chilli in garlic white wine sauce

17.45

P E S C E E C A R N E - F I S H & M E A T

Pollo alla Milanese

Chicken breast in breadcrumbs, served with spaghetti bolognese

17.95

Pollo con Funghi

Grilled chicken breast cooked with mushrooms and creamy white wine sauce, served with oven potatoes and vegetables of the day

19.50

Pollo Dolce Latte

Grilled chicken breast with dolce latte cheese sauce and fresh spinach, served with chips

19.50

Pollo Valdostana

Grilled chicken breast cooked in white wine demiglass sauce, finished in the oven with parma ham and mozzarella. Served with oven potatoes and vegetables of the day

19.95

Chicken Caesar

Grilled chicken breast, romaine lettuce, croutons and ceasar dressing, topped with parmesan

14.95

Pollo Parmigiana

Chicken breast in breadcrumbs topped with our pomodoro sauce, parmigiana, mozzarella cheese and basil. Served with spaghetti pomodoro

18.95

Costoletta di Vitello Parmigiana

Veal chop in breadcrumbs topped with our pomodoro sauce, parmigiana, mozzarella cheese and basil. Served with rocket salad with parmigiana, cherry tomatoes and olive oil

31.95



PESCE E CARNE - FISH & MEAT

Scaloppine al Marsala

Veal cutlets in a rich and flavourful sauce made with marsala wine, mushrooms and parsley. Served with oven potatoes and vegetables

22.50

Saltimbocca

Veal cutlets wrapped in crispy prosciutto and sage leaves. Cooked in a garlic white wine sauce served with oven potatoes and vegetables of the day

22.50

Steak Fiorentina

T-Bone grilled served with oven potatoes and vegetables of the day and one sauce of choice pepenero or dolce latte

32.40

Spigola

Sea bass filets pan fried with king prawns and mussels in a white wine sauce, served with oven potatoes and vegetables of the day

23.50

Salmon con Crema

Fillet of salmon with brandy, cream and hint of tomato. Served with oven potatoes and vegetables of the day

21.50

Salmon al Forno

Salmon with Creamy pomodoro sauce, herbs topped with cherry tomatoes and mozzarella baked, served with oven potatoes & vegetables of the day

21.50

Branzino

Sea Bass fillets, pan seared, served with chips

20.50

KIDS MENU

Small Pizza

Margarita pizza

5.95

Chicken Nuggets

Served with chips

5.95

Fish Fingers

Served with chips

5.95

**Vegan & Gluten
free options are
available**

Traditional food from traditional people. Try it you'll love it.

Food Allergies and Intolerances

Should you have concerns about a food allergy or intolerance, please speak to our staff before you order your food or drink.



DESSERTS

Profiteroles

7.95

Light chaux pastry filled with pastry cream, smothered in melted chocolate

Apple Pie

7.95

Topped with vanilla ice cream or custard

Chocolate Fudge

7.95

Hot chocolate fudge cake served with Vanilla ice cream

Gelato Ice Cream

7.25

Delicious Italian ice cream
Flavours: Gelato Cacao/Gelato Pistacchio/Gelato Vaniglia

Cheesecake

7.95

Homemade Cheesecake of the day. Please ask our waiter for details of today's flavour

Cannoli

7.95

A tube shaped Italian dessert that consists of fried pastry dough stuffed with a sweet ricotta cheese filling

Panna Cotta

7.95

Panna cotta, served with, raspberries coulis

Tiramisu

7.95

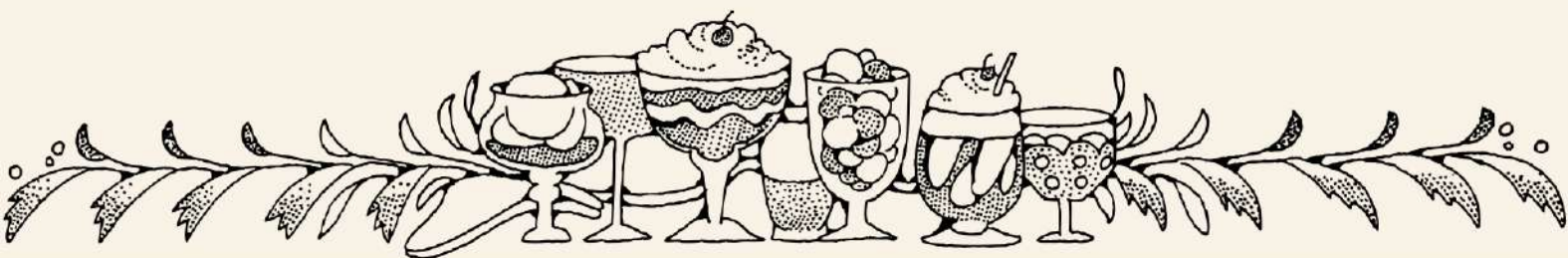
Italian classic dessert, elegant and rich, with mascarpone and savoiardi biscuits

Cheese Board

13.50

A mix of different types of cheeses, served with crackers and grapes

Traditional food from traditional people. Try it you'll love it.





DRINKS MENU

Traditional food from traditional people. Try it you'll love it.



RED WINES

| | 175ML | 250ML | BOTTLE |
|---|-------|-------|--------|
| HOUSE RED Shows ripe plum and cherry fruit on a soft, light finish. | 7.05 | 7.95 | 24.15 |
| MERLOT Plush and rounded cherry and plum fruit with a juicy and soft character. | 7.25 | 8.05 | 25.95 |
| SHIRAZ A softer style of this spicy, full flavoured grape, that thrives in the Sicilian sun-ripe, light and lively. | 7.50 | 8.25 | 26.95 |
| CHIANTI Harmonious and mellow. with violet and red berry notes on a soft and refreshing finish. | | | 33.05 |
| PRIMITIVO Dark liquorice nose, with black cherry and cinnamon hints: a dark brooding character. | | | 29.50 |
| MONTEPULCIANO D'ABRUZZO Spicy red with ripe plum and berry flavours, light and fresh finish. | | | 27.65 |
| | | | |
| BAROLO Pne of the great red wines of Italy, Nebbiolo grapes offer powerful aromas of violet and black cherries enveloped in powerful richness | | | 60.00 |
| AMARONE The traditional method of semi-drying the grapes first ensures an enveloping, velvet richness with marzipan, raisin and date flavours | | | 90.00 |

WHITE WINES

| | 175ML | 250ML | BOTTLE |
|--|-------|-------|--------|
| HOUSE WHITE Dry and refreshing with ripe fruit and hints of citrus, peach and spice. | 7.05 | 7.95 | 24.15 |
| CHARDONNAY Low Yielding vines 30 years old, ensure the intensity of ripe pineapple flavours with a fresh lemon zest. | 7.25 | 8.05 | 25.95 |
| PINNOT GRIOGIO Fresh with notes of ripe peach and citrus, backed by a touch of richness. | 7.50 | 8.15 | 25.95 |
| SAUVIGNON BLANC Delightful, fresh Sauvignon with plenty of delicate green pepper and cut grass aromas and flavours | 7.05 | 8.95 | 26.95 |
| GAVI Delicate aromas of white flower blossoms from this versatile Cortese grape. Fresh apple and citrus hints follow with a light touch. | | | 39.50 |
| TOSCANA BIANCO Very soft, and balanced. Excellent acidity and persistence, with an intriguing mix of aromas with notes of acacia flowers and hints of ripe pear. | | | 49.95 |

ROSÉ WINES

| | 175ML | 250ML | BOTTLE |
|--|-------|-------|--------|
| ZINDADEL ROSÉ Lovely coral-pink floral hue, packed with bright sweetish red-fruits, combined with gentle spice and pepper. | 7.15 | 8.00 | 29.95 |
| PINNOT GRIGIO ROSATO Slight drier in style, full of fresh summer berry fruit aromas. | 7.50 | 8.15 | 25.95 |





SPARKLING

| | GLASS | BOTTLE |
|--|-------|--------|
| PROSECCO Pear and peach fruit on a lively, yet soft and generous palate. | 8.05 | 30.05 |
| ASTI SPUMANTE elegant, yet richly fruity bouquet matched by a deliciously concentrated flavour on the palate and a stylish grapery acidity on the finish | | 33.95 |
| PROSECCO ROSÉ A softer style of this spicy, full flavoured grape, that thrives in the Sicilian sun-ripe, light and lively. | | 35.95 |
| MOËT & CHANDON BRUT IMPÉRIAL A well known blend of older reserves with young wines to ensure consistency of this flowery aroma | | 88.00 |

BEERS

| | |
|-------------------------------|------|
| MORETTI | 5.65 |
| PERONI | 5.05 |
| BUDWEISER | 4.50 |
| NON ALCOHOLIC BEER | 5.00 |

TONY'S SPECIALS

| | |
|------------------|-------|
| COCKTAILS | 10.00 |
| MOCKTAILS | 5.00 |

Please ask your server for details

COGNACS

| | 25ML |
|-----------------------------------|------|
| COURVOISIER VS | 5.95 |
| MARTELL VS | 6.15 |
| VECCHIA ROMAGNA BRANDY | 7.05 |
| JAS HENNESSY & CO | 7.05 |

SPIRITS

| | 25ML |
|------------------------------|------|
| BELLS | 5.05 |
| JACK DANIEL'S | 5.05 |
| JAMESON IRISH WHISKEY | 5.05 |
| SOUTHERN COMFORT | 5.05 |
| GORDON GIN | 5.05 |
| SMIRNOFF | 5.05 |
| CAPTAIN MORGAN | 5.05 |
| BACARDI | 5.05 |
| CINZANO BIANCO | 5.05 |
| MARTINI EXTRA DRY | 5.05 |
| MARTINI ROSSO | 5.05 |
| CAMPARI | 5.05 |

TONY'S WHISKEY COLLECTION

Please ask your sever for details





LIQUEURS

| | 25ML |
|---------------|------|
| ARCHERS | 5.15 |
| BAILEYS | 5.15 |
| GRAND MARNIER | 5.15 |
| MALIBU | 5.15 |
| PERNOD | 5.15 |
| TEQUILA | 5.15 |
| TIA MARIA | 5.15 |
| PORT | 5.15 |
| SAMBUCA | 5.15 |
| LIMONCELLO | 5.15 |
| GRAPPA | 5.15 |
| AMARETTO | 5.15 |

SOFT DRINKS

| | |
|---|------|
| J2O | 4.05 |
| (Orange/Passion Fruit, Apple/Mango, Apple/ Raspberry) | |
| TONIC WATER | 3.00 |
| COKE | 3.95 |
| DIET COKE | 3.95 |
| APPLETIZER | 4.05 |
| SPARKLING WATER | 4.55 |
| STILL WATER | 4.55 |
| JUICES | 3.99 |
| LEMONADE | 4.05 |

