

ANTIPASTI

Pane e Olio[†]

A selection of homebaked bread served with olive oil and balsamic vinegar for dipping

Bruschetta[†]

Italian bread topped with fresh tomato, oregano, olive oil and garlic

Tris di Crostini[†]

Toasted home made bread topped with melted goats cheese, cannellini beans and freshly chopped tomato

Funghi Misti[†]

Mixed wild mushrooms, tossed in garlic, white wine and extra virgin olive oil, served with focaccia

Insalata Tricolore[†]

Buffalo mozzarella, avocado and fresh tomato drizzled with fresh basil oil

Calamari Fritti

Deep fried calamari served with tartar sauce

Insalata di Gamberetti e Avocado

Cold water prawns, with a marie rose sauce and avocado

Cozze alla Provinciale

Fresh mussels in a light white wine, tomato, garlic and oregano sauce

SIDES

French Fries[†] £2.25

Tomato and Fennel Salad[†] £3.95
(Drizzled with Basil oil)

Mixed Salad[†] £3.95

Buffalo Mozzarella, Tomato and Fresh Basil Salad[†] £4.95

Insalata Mista al Basilico[†] £4.95
Mixed leaves drizzled with basil oil, topped with parmesan shavings

PRIMI PIATTI

STEF'S SPECIALITIES

Served with seasonal vegetables and potatoes

Petto di Pollo alla Fiorentina

Breast of chicken cooked in a light cream, spinach and white wine sauce

Vitello alla Sorrentina

Slices of veal topped with melted mozzarella in a light tomato, garlic, capers and oregano sauce

PASTA SPAGHETTI

Alla Carbonara

Classic Roman dish with cream, bacon and white wine sauce

Alla Tarantina

In a light tomato garlic and oregano sauce tossed with fresh mussels

Alla Primavera[†]

Roasted peppers, aubergine and zucchini in a rich tomato and basil sauce

TAGLIATELLE

Alla Bolognese

Traditional Italian meat sauce

Alla Marilyn

Tiger prawns, cherry tomatoes and asparagus tossed with virgin olive oil and garlic

Alla Campagnola[†]

Sun-dried tomatoes and rocket tossed in a wild porcini mushroom sauce and topped with asparagus

TORTELLONI – Fresh filled pasta filled with spinach and ricotta cheese

Avanti[†]

In a mushroom, sage and cream sauce

Passione[†]

Tossed in extra virgin olive oil with a touch of garlic, oregano and topped with fresh cherry tomatoes

Lonza di maiale alla Romana

Pork loin wrapped in parma ham in a light butter and sage sauce

Pesce del Giorno

‘Catch of the day’ - ask your waiter

I RISOTTI

Ai Porcini[†]

Arborio rice with wild porcini mushrooms

Ai Gamberi

Creamy arborio rice with prawns and red peppers

PIZZA

Our pizzas are 12" thin crust and freshly made to order

Piccante

Spicy pepperoni sausage, chilli and mozzarella

Romana[†]

Sundried tomato, roasted peppers, goats cheese and mozzarella cheese

Napoli

Tomato and mozzarella base with anchovies, olives and capers

Rustica

Tomato and mozzarella base topped with Toscana Italian spicy sausage and artichoke

Parmense

Parma ham, rocket salad and flaked parmesan cheese

CALZONE

Vegetariana[†]

Folded pizza with tomato, mozzarella and roasted vegetables

Stef's

Folded pizza with tomato, mozzarella, salame, mushrooms and ham

I DOLCI

Profiteroles

Soft choux pastry filled with Chantilly cream, covered with a hot chocolate sauce

Crespolina alla Nocciola

A Sweet pancake rolled with hazelnut ice cream, crushed roasted hazelnuts and decorated with honey

Tiramisu

Home-made chef's special

Panna Cotta

Creamy vanilla dessert topped with either a Mango or Strawberry coulis infused with prosecco

Creme Brulee

Creamy and delicious

Mousse al Cioccolato e Arancio

Homemade rich chocolate mousse flavoured with cointreau

Mousse di Amaretto

Homemade amaretto mousse with crushed amaretto biscuits and a dash of Di Saronno

Ice cream by the scoop

1, 2 or 3 scoops
Vanilla with pods, Dairy Strawberry, Hazelnut, Fioridlatte or Chocolate chip

CAFFÈ/TE

All Lavazza Caffè is available decaffeinated add £0.30

Lavazza Caffè Latte Served in a glass £2.95

Lavazza Cappuccino reg £2.00 grande £2.45

Lavazza Espresso single £1.80 doppio £2.25

Tea £1.75

Fresh Mint Tea £2.25

Herbal tea £1.95

Various

Cigars A selection from £3.00 each

Stef's Caffè Policy: We strongly urge our customers to drink caffè. The Italian Way, having caffè with milk before, during or after your meal is frowned upon...how can you pour all that hot milk on a stomach filled with pasta, meat and cheese? Espresso is considered to be the perfect drink for after your meal!

[†] Vegetarian dishes.

We cannot guarantee that our dishes are nut free - please ask your waiter.

Kindly note: A discretionary service charge of 12.5% will be added to your bill. VAT included.

Wines, beers and spirits can be served only with main dishes from 1pm.