

**CARNI E PESCE**  
**MEAT AND FISH**

<b>Pollo ai Funghi</b>	<b>£13.95</b>
Breast of Chicken with cream and Mushrooms	
<b>Pollo Dolce Latte</b>	<b>£13.95</b>
Breast of Chicken with Asparagus Dolce Latte Cheese, White Wine & Cream	
<b>Pollo Cacciatora</b>	<b>£13.95</b>
Pieces of tender chicken, slowly cooked with Garlic, Peppers, Black olives, Rosemary & Tomato	
<b>Scaloppine al Limone</b>	<b>£13.60</b>
Escalope of Pork Fillet in a Lemon & White wine sauce	
<b>Scaloppine Pizzaiola</b>	<b>£13.60</b>
Escalope of Pork in a Tomato, Anchovies & Caper Sauce	
<b>Filetto "Rossini"</b>	<b>£20.00</b>
Prime fillet on a Bread Crouton with Pate, Red Wine & Marsala Jus	
<b>Filetto al Pepe</b>	<b>£20.00</b>
Prime Fillet with Demi-Glaze, Peppercorns, Mustard & White Wine	
<b>Filetto Sfizio</b>	<b>£20.50</b>
Prime Fillet, Mushroom, Truffle, Dolce Latte & Cream	
<b>Bistecca "Mari e Monti"</b>	<b>£19.75</b>
Grilled 10oz Sirloin topped with Garlic, Prawns & Mushrooms in a Tomato Cream Sauce	
<b>Bistecca Diavola</b>	<b>£18.95</b>
Grilled 10oz Sirloin Steak with Tomato, Chilli & Peppers	
<b>Maiale in Gorgonzola e Mela</b>	<b>£14.05</b>
Escalope of Pork Fillet with Apples, Gorgonzola and Walnuts	
<b>Salmone Tricolore</b>	<b>£13.50</b>
Baked Salmon with Tomato, Crème Fraiche & Rocket	
<b>Tonno Siciliana</b>	<b>£13.05</b>
Tuna Steak with Olives, Lemon, Tomato & Capers	

**ITALIANA**

**White & Rosé Wines**

750ml Btl.			
Gavi 2004 Arione DOCG		£18.30	
Pinot Grigio 2005, Sanvigilio		£18.30	
Pinot Grigio Rosé 2005, Ancora		£17.95	
Pinot Grigio 2009, Mezzacarona		£20.95	
Frascati Superiore 2005 DOC		£17.75	
Orvieto Classico 2005, Cecchi		£17.25	
Verdicchio 2005, Castelli di Jesi DOCG		£20.10	
House Selection:			
Ponte Bianco -			
175ml Glass	£2.85	250ml Glass	£4.10
		Ltr	£16.25
Ponte Rosato -			
175ml Glass	£2.85	250ml Glass	£14.10
		Ltr	£16.25

**Red Wines**

Montepulciano d'Abruzzo, Covivio		£16.25	
Barolo DOCG 2002, Araldica Revello		£21.15	
Barbara d'Alba DOC 2004, Oak Aged		£18.85	
Merlot DOC 2006 Mezzacorona		£19.35	
Valpolicella Classico 2005, Montresor		£19.25	
Primitivo Itynera 2004, Salanto IGT		£17.95	
House Selection:			
Ponte Rosso			
175ml Glass	£2.85	250ml Glass	£4.10
		Ltr	£16.25

**Sparkling**

Prosecco Frizzante, Spago, Domenico be Beritol		£19.25
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Open every day from 5p.m.

**ANTIPASTI FREDDI**

*Cold Starters*

<b>Insalata Caprese (v)</b>	<b>£4.95</b>
A whole fresh Buffalo Mozzarella with Beef Tomato & Basil	
<b>Prosciutto e Melone</b>	<b>£4.75</b>
Cured Ham with fan of Melon	
<b>Antipasto Italiano</b>	<b>£4.95</b>
A Platter of Parma ham with selected Salamis & Pickled Vegetables	
<b>Insalata 'Amalfi</b>	<b>£5.10</b>
Fresh Prawns layered with Tomatoes & Crab Meat with Salad	
<b>Insalata ai Frutti di Mare</b>	<b>£6.75</b>
Mix of Prawns, Mussels, Calamari & baby Octopus in Garlic Oil	
<b>Pate della Casa</b>	<b>£5.10</b>
Chef's homemade Chicken Liver Pate with breads	

53 Main Street Carnaby  
Call [01262] 606468

**ANTIPASTI CALDI****HOT STARTERS**

<b>Gamberoni all'Aglio</b>	<b>£6.95</b>
Peeled King Prawns, cooked in Butter, Garlic and Wine	
<b>Melanzane Parmigiana (v)</b>	<b>£4.75</b>
Layers of Aubergine baked with Tomatoes and Cheese	
<b>Pepperoni Ripieni</b>	<b>£5.15</b>
Chargrilled Pepper filled with Mince & Rice baked with Tomato & Cheese	
<b>Fritelle al Tonno Con Tapanade</b>	<b>£4.25</b>
Deep Fried fritters of Fresh Tuna with Olive, Anchovy & Caper Tapanade	
<b>Crispelle Funghi e Spinaci (v)</b>	<b>£4.75</b>
Baked Pancake filled with Garlic Mushrooms & Spinach	
<b>Funghi Trifolati(v)</b>	<b>£4.95</b>
Mushrooms cooked with Garlic Butter and Cream Served on a bread crouton	
<b>Minestrone alla Genovese (v)</b>	<b>£4.10</b>
Classically made soup with pasta and pesto	
<b>Panzerotti</b>	<b>£4.75</b>
Deep-Fried Half moon Dough Pockets filled with Mozzarella & Tomato	
<b>Pizza Bread with Garlic &amp; Tomato</b>	<b>£4.45</b>
<b>Pizza Bread with Galic &amp; Rosemary</b>	<b>£4.05</b>

Mozzarella with Pizza Breads £2.50 Extra

**INSALATE E CONTORNI****SALADS & SIDE ORDERS**

<b>Pomodori e Cipolle</b> Tomato & Red Onion	<b>£3.60</b>
<b>Rucola e Parmigiano</b> Rocket & Parmesan	<b>£4.05</b>
<b>Gorgonzola, Mela &amp; Noci</b>	<b>£4.05</b>
Gorgonzola, Apple & Walnut	
<b>Insalata Mista</b> Mixed Salad	<b>£3.60</b>
<b>Pane della Casa</b> Homemade Bread	<b>£2.00</b>
<b>Patatine Fritte</b> homemade chips	<b>£2.10</b>

**LA PIZZA****Fresh dough cooked in our woodstone oven**

<b>Classica Margherita (v)</b>	<b>£6.95</b>
Made with fresh Tomatoes, Basil and mozzarella	
<b>Funghi (v)</b>	<b>£7.25</b>
Lots of fresh Mushrooms with Mozzarella	
<b>Quattro Stagioni</b>	<b>£8.25</b>
Tomatoes, Mozzarella, Mushrooms, Ham, Olives and Artichokes	
<b>Prosciutto</b>	<b>£8.30</b>
Tomato, Mozzarella, Ham	
<b>Prosciutto e Funghi</b>	<b>£8.85</b>
As above but with fresh mushrooms	
<b>Rustica</b>	<b>£8.95</b>
Tomato, Mozzarella, Chicken, Peppers and Mushrooms	
<b>Nettuno</b>	<b>£8.35</b>
Tuna, Tomato, Mozzarella, Onions & Olives	
<b>Salami</b>	<b>£8.35</b>
Spicy Salami with Mozzarella, and Tomato	
<b>Capri</b>	<b>£9.15</b>
Tomato, Mozzarella, Smoked Salmon, Rocket & Crème Fraiche	
<b>Vittorio (v)</b>	<b>£8.20</b>
Roast Peppers with Goats cheese, Mozzarella and Tomato	
<b>Roberto</b>	<b>£9.05</b>
Mozzarella with Tomato and basil baked, then topped with Rocket Leaves, Parma ham and shaved Parmesan	
<b>Calzone</b>	<b>£9.95</b>
A folded Pizza with Tomato, Mozzarella, Ham & Mushrooms	
<b>Lucifero</b>	<b>£8.95</b>
Hot Salami, Chilli & Roast Peppers, Mozzarella & Tomato	
<b>Mediterranea</b>	<b>£8.20</b>
Anchovies, Capers and Black Olives, Tomato & Cheese	
<b>Extra Toppings:-</b>	
Ham, Chicken, Salami	<b>£1.30 Each</b>
Vegatables	<b>90p. Each</b>
Cheese	<b>£1.05 Each</b>

**LA PASTA**

<b>Linguine al Pollo</b>	<b>£9.15</b>
French Beans, Chargrilled Chicken & Green Pesto	
<b>Linguine Napoli (v)</b>	<b>£7.25</b>
Rich traditional Tomato sauce,	
<b>Tagliatelle Carbonara</b>	<b>£8.10</b>
Smoked Pancetta with Eggs, Cream & Parmesan	
<b>Linguine e Polpette</b>	<b>£8.25</b>
Flat Spaghetti pasta with meatballs in rich Tomato sauce	
<b>Penne Al Tonno</b>	<b>£8.10</b>
Tuna, Onions, Peppers Garlic ,Olives and Tomato sauce	
<b>Linguine Allo Scoglio</b>	<b>£8.75</b>
Cooked with, Garlic, Tomatoes, Mussels, Crab Meat, & Clams	
<b>Ravioli all'Aragosta</b>	<b>£10.15</b>
Ravioli filled with lobster meat served with tomato, prawns & cream	
<b>Penne all'Amatriciana</b>	<b>£8.95</b>
Tubes of Pasta with Smoke Pancetta, Tomatoes, Onion, Garlic & Chilli	
<b>Fettuccine al Salmone</b>	<b>£8.95</b>
Pasta Ribbons with Cream, Smoked Salmon and Black pepper	
<b>Tagliatelle Bolognese</b>	<b>£8.35</b>
Classic dish with lean minced beef in Tomato sauce	
<b>Risotto ai Funghi Misti (v)</b>	<b>£8.35</b>
Porcini & Mixed Mushrooms with White Wine, Garlic & a Touch of Cream	
<b>Risotto al Pollo</b>	<b>£9.50</b>
Chicken, Pancetta, Mushrooms and Tomato	
<b>Risotto ai Gamberi</b>	<b>£10.50</b>
Shrimps, Asparagus, Peppers, Tomato and Cream	
<b>Gnocchi alla Bava</b>	<b>£8.95</b>
Potato Gnocchi with Dolce Latte, Cream, White Wine & Oregano	
<b>Lasagna al Forno</b>	<b>£9.45</b>
A Generous Portion topped with Mozzarella	
<b>Cannelloni Al Forno (v)</b>	<b>£8.65</b>
Pasta Tubes Stuffed with Mincemeat, topped with Tomato and Baked	
Or stuffed with Ricotta & Spinach (v)	