

Per Iniziare – To begin

PANE E BALSAMICO £4.50

Ciabatta, carasau and focaccia bread,
balsamic, cold pressed extra virgin olive oil (v) (df)
Add black olive tapenade or basil pesto for £1.00 (n)

PANE PIZZATO £4.75

Garlic ciabatta bread, tomato, mozzarella (v)

SCHIACCIATELLA PESTO E POMODORO £6.95

Pizza base, tomato, pesto sauce (v) (n)

ZUPPA DELLO CHEF £4.95

Our Chef's Soup of the day

OLIVES £3.50

Marinated queen green and black olives,
extra virgin olive oil, garlic, chilli,
mixed herbs (v) (s) (df)

BRUSCHETTA £4.95

Ciabatta bread, tomato, garlic, basil, olive oil (v) (df)

PANE ALL'AGLIO £4.50

Garlic ciabatta bread (v)

MARINARA £6.50

Pizza base, tomato, garlic, oregano (v) (df)

Antipasti – Starters

ANTIPASTO MISTO BOARD £12.90

Italian cured meats, cheeses, olives, grilled vegetables (s)
(FOR 2 TO SHARE)

BOCCONCINI DI MOZZARELLA £6.95

Buffalo mozzarella wrapped in "speck" Italian smoked ham,
balsamic dressing sauce

INSALATA POLLO, PANCETTA E AVOCADO £7.95

Salad of chicken, bacon, avocado, balsamic dressing sauce (df)

CALAMARI £7.50

Deep fried, breadcrumb calamar rings, lemon, garlic and
aromatic herbs dressing, garlic mayonaise (fb)

CARPACCIO TARTUFATO £7.50

Slices of raw beef, rocket, parmesan,
truffle oil, lemon dressing

FRITTO MISTO ITALIANO £7.95

Deep fried arancini, spinach and ricotta ravioli, panisette
(chick pea chips), latte brusco fritters, marinara sauce (v)

TRICOLORE £6.95

Buffalo mozzarella, tomatoes, rocket, avocado (v)

TERRINA DI SALMONE £7.95

Smoked salmon, crab meat, mascarpone cheese terrine,
mixed leaf salad, avocado, "carasau" flat bread (fb)

Insalate e Contorni – Salads and Side Orders

INSALATA MISTA / VERDE £3.50

Mixed leaf salad / Green (v) (s) (df)

SPINACI £4.50

Wilted spinach, butter, garlic (v)

PATATE AL FORNO £3.50

Oven roasted potatoes (v) (df)

PATATINE FRITTE £3.00

Chips (v) (df)

VEGETALI MISTI £4.00

Sautéed mixed vegetables (v)

CAPPONATA £4.50

Sautéed aubergine, sweet pepper, capers and olives in
garlic, oregano, basil, tomato sauce (v) (df)

Primi Piatti – Pasta dishes

SPAGHETTI ALLA BOLOGNESE £10.95*

Spaghetti pasta with ragu' ~ a rich meat sauce (df)

SCIALATIELLI £15.95

Scialatielli pasta, swordfish, mussels, prawns,
garlic, white wine, tomato sauce (fb) (df)

PAPPARDELLE £12.50

Pappardelle pasta, chicken, sun dried tomato, tarragon,
paprika, cream and tomato sauce

GNOCCHI £11.90

Baked gnocchi pasta filled with pumpkin, tomato,
basil, buffalo mozzarella (v)

LASAGNE £10.95

Homemade beef lasagne ~ mixed leaf salad

ORTOLANA £12.50

Spinach and ricotta ravioli pasta,
mixed vegetables, garlic, tomato sauce (v)

MALTAGLIATI £16.95

Maltagliati pasta, prawns, swordfish, spinach,
courgette, bacon, garlic, cream sauce (fb)

TRENETTE £11.95

Trenette pasta, chicken, green beans,
pesto sauce (n)

*50p from every dish sold will go directly to our favourite charity, the "halow project", based right here in Quarry Steet
The "halow project" enables young adults with a learning disability throughout Surrey to live happy and fulfilled lives as independently as possible
www.halowproject.org.uk

Risotto della Casa

RISOTTO ALLO ZAFFERANO £13.95

Carnaroli rice, saffron, pork sausage, mushroom, spinach, parmesan shavings and creamy mascarpone cheese

Il Pesce e Le Carni – Fish and Meat dishes

PESCE SPADA £16.95

Char grilled swordfish steak, prawns, tomatoes, olives, capers, garlic, mixed aromatic herbs (fb) (df)
Served with mixed vegetables

SPIGOLA £16.95

Baked fillet of sea bass, served with mussels and prawns, in a garlic, white wine and tomato sauce (fb) (df)
Served with mixed vegetables

BURIDDA £19.95

Our Chef's interpretation of this traditional Genoese fish casserole dish: mussels, swordfish, tiger prawns, monkfish, potatoes, cooked in a delicate white wine, garlic, chilli and tomato sauce (fb) (df)
Served with aromatic herbs and garlic crostini bread

VITELLO ALLA MILANESE £19.50

Deep fried, breadcrumbed veal escalope, aromatic herbs dressing
Served with spaghetti in garlic, oregano, tomato sauce

POLLO RIPIENO £15.50

Roast chicken breast stuffed with pork sausage, served on a bed of sautéed aubergine, sweet pepper, capers and olives in garlic, oregano, basil, tomato sauce. Balsamic dressing

TAGLIATA DI MANZO £22.95

10oz Char grilled scotch sirloin steak served sliced on a bed of spinach, sautéed mushrooms and onion with a rich marsala wine sauce
Accompanied with oven roasted potatoes

La Pizzeria

MARGHERITA £8.50

Tomato and mozzarella (v)

PROSCIUTTO E FUNGHI £9.95

Tomato, mozzarella, ham, mushroom

PESTOLLO £11.95

Tomato, mozzarella, olives, green beans, chicken, pesto (n)

PARMA £11.95

Tomato, mozzarella, Parma ham, rocket, parmesan

CALZONE £12.50

Folded pizza, tomato, mozzarella, spinach, ricotta, salami, pork sausage, side salad

SALMONATA £11.95

White pizza, mozzarella, creamy mascarpone cheese, garlic, smoked salmon, rocket

VEGETARIANA £11.50

Tomato, mozzarella, olives, mushroom, mixed vegetables (v)

RUSTICA £11.50

Tomato, mozzarella, caramelised onion, goat's cheese (v)

RAGU' PICCANTE £11.95

Tomato, mozzarella, onion, chilli, sweet pepper, bolognese meat sauce

CARPACCIATA £11.95

Tomato, mozzarella, carpaccio, rocket, parmesan, truffle oil

VULCANO £11.95

Tomato, mozzarella, chilli, spicy salami, sweet pepper, onion

STROMBOLI £12.95

Rolled pizza, tomato, mozzarella, scamorza cheese, spicy salami, "speck" Italian smoked ham, side salad

Chef's Specials

Ask your waiter/ress for more information

12% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

IF YOU ARE IN A HURRY AND CANNOT WAIT, PLEASE ASK YOUR WAITER/RESS WHAT CAN BE PREPARED A LITTLE QUICKER TO SUIT YOUR TIME CONSTRUCTIONS

PLEASE NOTE OUR LEAF SALADS ARE SERVED NATURAL,
ASK YOUR WAITER/TRESS FOR THE SELECTION OF DRESSING OPTIONS AVAILABLE

(v) suitable for vegetarians, may contain egg – (n) contain tree nuts or peanuts – (fb) may contain fish bones
(s) may contain stones – (b) may contain small bones – (df) dairy free

Should you be allergic to the following ingredients,
ask the advice of the manager only before ordering or eating anything

1:Gluten, 2:Crustaceans, 3:Molluscs, 4:Fish, 5:Peanuts, 6:Tree nuts, 7:Eggs, 8:Soybeans, 9:Milk, 10:Celery, 11:Mustard, 12:Sesame,
13:Lupin, 14:Sulphur dioxide

DUE TO THE HIGH NUMBER OF INGREDIENTS IN THE MENU
WE ARE NOT ABLE TO GUARANTEE ANY DISH FROM BEING FREE FROM TRACES OF GLUTEN, TREE NUTS AND PEANUTS