

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)

ZUCCHINI FRITTI £5.75

Crispy deep fried courgette fries (v)

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)
Add mozzarella 50p extra

Antipasti – Starters

ANTIPASTO MISTO BOARD £12.90

Traditional Italian cured meats, cheeses, olives,
mixed 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)

FRITTO MISTO ITALIANO £10.95

Deep fried arancini, spinach and ricotta ravioli, panisette,
zucchini, parmigiana and cheese fritters, marinara sauce (v)
(FOR 2 TO SHARE)

CARPACCIO TARTUFATO £7.50

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

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 AI FUNGHI PORCINI £13.95

Carnaroli rice, porcini mushroom, spinach and creamy mascarpone cheese, truffle oil and parmesan

Il Pesce e Le Carni – Fish and Meat dishes

PESCATRICE £19.95

Baked fillet of monkfish wrapped in "speck" Italian smoked ham, served on a bed of spinach, king prawns, lemon saffron dressing sauce. Served with mixed vegetables(fb) (df)

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

FEGATO £19.95

Pan fried calves liver served with bacon, onion, mushroom, marsala sauce
Accompanied with oven roasted potatoes

POLLO RIPIENO £15.50

Roast chicken breast stuffed with pork sausage, served on a bed of sautéed aubergine, sweet pepper, capers and olives, 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

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

Dish of the day

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