

Per Iniziare – To begin

1) FOCACCINA £3.95
Pizza base, rosemary, cold pressed extra virgin olive oil (v) (df)

2) PANE PIZZATO £4.95
Garlic ciabatta bread, tomato, mozzarella (v)

3) ZUPPA DELLO CHEF £4.95
Our Chef's Soup of the day

4) OLIVES £3.50
Marinated queen green and black olives,
extra virgin olive oil, garlic, chilli, mixed herbs (v) (s) (df)

5) BRUSCHETTONA £6.50
Pizza base, tomato, garlic, basil, olive oil, rocket (v) (df)

6) PANE ALL'AGLIO £4.50
Garlic ciabatta bread (v)

Antipasti – Starters

7) ANTIPASTO MISTO BOARD £12.90
Traditional Italian cured meats, cheeses, olives,
mixed grilled vegetables (s)
(FOR 2 TO SHARE)

8) BOCCONCINI DI MOZZARELLA £6.95
Buffalo mozzarella wrapped in "speck" Italian smoked ham,
balsamic dressing sauce

9) CROCHETTE DI PESCE £7.95
Deep fried, smoked salmon, crab meat,
leek and potato fish cakes, marinara sauce (fb)

10) CALAMARI £7.50
Deep fried, breadcrumb calamari rings, lemon, garlic
and aromatic herbs dressing, garlic mayonnaise (fb)

11) FRITTO MISTO ITALIANO £11.95
Deep fried arancini, spinach and ricotta ravioli, chickpea,
polenta, parmigiana and cheese fritters, marinara sauce
(v) (n) (FOR 2 TO SHARE)

12) CARPACCIO TARTUFATO £7.50
Slices of raw beef, rocket, parmesan,
truffle oil, lemon dressing

13) ARANCINI FRITTI £6.95
Crispy deep fried arancini rice balls,
marinara sauce (v)

14) TERRINA DI SALMONE £7.95
Smoked salmon, crab meat, mascarpone cheese terrine,
mixed leaf salad, avocado, crostini bread (fb)

Insalate – Salads

ALL SALADS AVAILABLE AS A MAIN £3.00 EXTRA

15) INSALATA POLLO, PANCETTA E AVOCADO £7.95
Salad of chicken, bacon, avocado,
balsamic dressing sauce (df)

16) CAPRINA £6.50
Cold salad of goat's cheese, walnuts, beetroot, mixed
leaf salad, balsamic dressing sauce (v) (n)

17) TRICOLORE £6.95
Buffalo mozzarella, tomatoes, oregano,
rocket salad, avocado (v)

18) INSALATA DI PESCE £9.95
Grilled swordfish and smoked salmon, mixed leaves,
grilled courgette, garlic aromatic herbs and lemon
saffron dressing (v) (df)

Primi Piatti – Pasta dishes

19) SPAGHETTI ALLA BOLOGNESE £10.95*
Spaghetti pasta with ragu' ~ a rich meat sauce (df)

20) CARBONARA £9.95
Spaghetti pasta, guanciale (Italian pork cheek bacon)
cream, egg, parmesan (b)

21) SCIALATIELLI £15.95
Scialatielli pasta, swordfish, mussels, prawns,
garlic, white wine, tomato sauce (fb) (df)

22) PAPPARDELLE £12.50
Pappardelle pasta, chicken, sun dried tomato, tarragon,
paprika, cream and tomato sauce

23) GNOCCHI £11.90
Baked gnocchi pasta filled with pumpkin, tomato,
basil, buffalo mozzarella (v)

24) LASAGNE £10.95
Homemade beef lasagne ~ mixed leaf salad

25) AMATRICIANA £9.95
Spaghetti pasta, guanciale (Italian pork cheek bacon)
onion, tomato sauce (b) (df)

26) PANSOTTI £12.50
Spinach and ricotta ravioli pasta,
served with a delicate walnut sauce (v) (n)

27) NASTRI £16.95
Ribbon pasta, prawns, swordfish, spinach,
courgette, bacon, garlic, cream sauce (fb)

28) 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 Street
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

29) RISOTTO AI FUNGHI PORCINI £13.95

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

Secondi Piatti – Meat dishes

30) 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)

31) 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

32) GUAZZETTO DI SALMONE £17.50

Salmon, prawns, potatoes, olives, capers, garlic, anchovies, tomato, aromatic herbs.

Aromatic herbs and garlic crostini bread (fb) (df)

33) POLLO AI FUNGHI £14.50

Pan fried chicken breast, mushroom, garlic, cream, white wine sauce.

Accompanied with oven roasted potatoes

34) COSCIOTTO D'ANATRA £17.95

Slow roasted Gressingham duck leg, served on a bed of spinach, hazelnut and cherry brandy sauce.

Accompanied with oven roasted potatoes (n)

35) PORCHETTA DI MAIALE £15.95

Roast pork stuffed with garlic and aromatic herbs, apricot brandy sauce.

Accompanied with oven roasted potatoes

36) 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

37) 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

38) POLLO AI PEPERONI £14.50

Pan fried chicken breast, sweet peppers, black olives, cherry tomatoes and chilli sauce.

Accompanied with oven roasted potatoes

39) PORCHETTA AI FUNGHI £15.95

Roast pork stuffed with garlic and aromatic herbs, mushroom, garlic, cream, white wine sauce.

Accompanied with oven roasted potatoes

40) 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 (df)

41) VITELLO £20.50

Pan fried veal escalope, onion, sage, mushroom and rich marsala sauce. Accompanied with oven roasted potatoes

Vegan Menu

42) FRITTURA VEGAN £5.50

Deep fried chickpea and polenta fritters, marinara sauce

43) FRITTO MISTO VEGANO £10.50

Deep fried chickpea and polenta fritters, vegan sausage and vegan chicken bites

44) GARLIC BREAD VEGAN £4.50

Ciabatta bread, garlic olive oil

45) PANZANELLA SALAD VEGAN £5.50

Red onion, tomatoes, green beans, cucumber, fresh basil, croutons

46) INSALATONA VEGAN £7.95

Avocado, tomato, beetroot, olives, grilled courgette, capers, sundried tomato, grilled sweet peppers, carrots, green beans, potatoes, mixed leaves salad, aromatic olive oil herbs dressing sauce

47) TOMATO AND ONION SALAD VEGAN £5.50

Tomato, onion, oregano.
Served with olive oil and balsamic

48) RISOTTO WITH MUSHROOM AND SPINACH VEGAN £9.50

Carnaroli rice cooked with mushroom, spinach and tomato sauce

49) MIXED BEANS AND VEGETABLES RATATOUILLE £10.95

Mixed beans, sautéed aubergine, sweet pepper, capers and olives in garlic, oregano, basil, tomato sauce.
Served with aromatic herbs and garlic crostini bread

50) BRUSCHETTONA VEGAN £6.95

Pizza base, tomato, garlic, basil, olive oil

51) CAPONATA VEGAN £4.50

Sautéed aubergine, sweet pepper, capers and olives in garlic, oregano, basil, tomato sauce.

52) BURGER VEGAN £10.50

Vegan Burger served with chips and salad

53) MAIN PANZANELLA SALAD VEGAN £8.50

Red onion, tomatoes, green beans, cucumber, fresh basil, croutons

54) MAIN INSALATONA VEGAN £10.95

Avocado, tomato, beetroot, olives, grilled courgette, capers, sundried tomato, grilled sweet peppers, carrots, green beans, potatoes, mixed leaves salad, aromatic olive oil herbs dressing sauce

55) MAIN TOMATO AND ONION SALAD VEGAN £8.50

Tomato, onion, oregano
Served with olive oil and balsamic

56) PASTA WITH VEGETABLES VEGAN £9.50

Spaghetti pasta served with mixed vegetables, garlic, olives, tomato sauce

57) RISOTTO WITH VEGETABLES VEGAN £9.50

Carnaroli rice cooked with mixed vegetables, garlic, olives, tomato sauce

Contorni – Side Orders

58) INSALATA MISTA / VERDE £3.50

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

59) SPINACI £4.50

Wilted spinach, butter, garlic (v)

60) PANZANELLA £5.50

Tuscan salad of red onion, tomatoes, green beans, cucumber, fresh basil, croutons (v) (df)

61) PATATINE FRITTE £3.00

Chips (v) (df)

62) VEGETALI MISTI £4.00

Sautéed mixed vegetables (v) (df)

63) PATATE AL TARTUFO £4.00

Truffle oil and parmesan oven roasted potatoes

64) CAPONATA £4.50

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

65) PEPERONI, SPINACI, OLIVE £5.50

Wilted spinach, sweet peppers, olives, olive oil, garlic (v) (df)

(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