

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) BRUSCHETTONA £6.50

Pizza base, tomato, garlic, basil, olive oil, rocket (v) (df)

4) OLIVES £3.50

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

Antipasti – Starters

7) ANTIPASTO MISTO BOARD £13.95

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, breadcrumbed calamari rings, lemon, garlic and aromatic herbs dressing, garlic mayonnaise (fb)

11) FRITTO MISTO ITALIANO £12.50

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 £4.00 EXTRA

15) INSALATA POLLO, PANCETTA E AVOCADO £7.95

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

17) CAPRINA £6.50

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

19) TRICOLORE £6.95

Buffalo mozzarella, tomatoes, oregano, rocket salad, avocado (v)

21) INSALATA DI PESCE £9.95

Grilled swordfish and smoked salmon, mixed leaves, grilled courgette, garlic aromatic herbs and lemon saffron dressing (fb) (df)

Primi Piatti – Pasta dishes

23) SPAGHETTI ALLA BOLOGNESE £10.95*

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

24) CARBONARA £9.95

Spaghetti pasta, guanciale (Italian pork cheek bacon) cream, egg, parmesan (b)

25) SCIALATIELLI £15.95

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

26) PAPPARDELLE £12.50

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

27) GNOCCHI £11.90

Baked gnocchi pasta filled with “speck” Italian smoked ham, tomato, basil, fontina cheese on top

28) LASAGNE £9.95

Homemade beef lasagne

29) AMATRICIANA £9.95

Spaghetti pasta, guanciale (Italian pork cheek bacon) onion, tomato sauce (b) (df)

30) PANSOTTI £12.50

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

31) TAGLIATELLE ALFREDO £9.95

Tagliatelle pasta, mushroom, garlic and cream sauce (v)

32) TORTELLONI £21.95

Tortelloni filled with lobster and mascarpone, served with prawns, in a garlic, fresh tomato, cream, tabasco and worchester sauce (fb)

*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



Secondi Piatti – Meat dishes

34) 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)

35) 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

36) GUAZZETTO DI SALMONE £17.50

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

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

37) POLLO AI FUNGHI £14.50

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

Accompanied with oven roasted potatoes

38) 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)

39) 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

40) 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

41) POLLO AI PEPERONI £14.50

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

Accompanied with oven roasted potatoes

42) PORCHETTA AI FUNGHI £15.95

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

Accompanied with oven roasted potatoes

43) PORCHETTA DI MAIALE £15.95

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

Accompanied with oven roasted potatoes

Contorni – Side Orders

44) INSALATA MISTA £3.50

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

45) SPINACI £4.50

Wilted spinach, butter, garlic (v)

46) PATATINE FRITTE £3.00

Chips (v) (df)

47) INSALATA VERDE £3.50

Mixed leaf green salad (v) (s) (df)

48) PATATE AL TARTUFO £4.00

Truffle oil and parmesan oven roasted potatoes

49) VEGETALI MISTI £4.00

Sautéed mixed vegetables (v) (df)

Vegan Menu

52) FRITTURA VEGAN £5.50

Deep fried chickpea and polenta fritters, marinara sauce

53) GARLIC BREAD VEGAN £4.50

Ciabatta bread, garlic olive oil

54) 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

55) PANZANELLA SALAD VEGAN £5.50

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

56) RISOTTO WITH MUSHROOM AND SPINACH VEGAN £9.50

Carnaroli rice cooked with mushroom, spinach and tomato sauce

57) BRUSCHETTONA VEGAN £6.95

Pizza base, tomato, garlic, basil, olive oil

58) MAIN PANZANELLA SALAD VEGAN £9.50

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

59) MAIN INSALATONA VEGAN £11.95

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

60) PASTA WITH VEGETABLES VEGAN £9.50

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

61) RISOTTO WITH VEGETABLES VEGAN £9.50

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

(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