

Per Iniziare – To begin

PANE E BALSAMICO £3.95

Ciabatta and focaccia bread,
balsamic, cold pressed extra virgin olive oil (v) (df)

PANE PIZZATO £4.95

Garlic ciabatta bread, tomato, mozzarella (v)

ZUPPA DELLO CHEF £5.25

Our Chef's Soup of the day

OLIVE £3.50

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

BRUSCHETTONA £6.95

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

PANE ALL'AGLIO £4.50

Garlic ciabatta bread (v)

Antipasti – Starters

ANTIPASTO MISTO BOARD £13.95

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

CAPELANTE £12.95

Pan fried Atlantic king scallops
wrapped in "pancetta" Italian bacon, asparagus puree

CALAMARI £7.50

Deep fried, breadcrumb coated calamari rings, lemon, garlic and
aromatic herbs dressing, garlic mayonnaise (fb)

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)

CARPACCIO TARTUFATO £7.50

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

ARANCINI FRITTI £6.95

Crispy deep fried arancini rice balls,
marinara sauce (v) (n)

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

INSALATA POLLO, PANCETTA E AVOCADO £7.95

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

CAPRINA £6.50

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

TRICOLORE £6.95

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

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

SPAGHETTI ALLA BOLOGNESE £10.95*

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

CARBONARA DI MARE £17.95

Squid ink tagliolini pasta, guanciale (Italian pork cheek bacon),
swordfish, mussels, prawns, garlic, cream, egg (fb)

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 AL PISTACHIO £13.95

Gnocchi pasta
filled with tomato and mozzarella,
served with pistachio pesto (v) (n)

LASAGNE £9.95

Homemade beef lasagne

AMATRICIANA £9.95

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

PANSOTTI £12.50

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

TAGLIATELLE ALFREDO £9.95

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

TORTELLONI ALL' ASTICE £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



Risotto della Casa

OUR CHEF'S SUGGESTION £13.95

Ask your waiter/waitress for more information

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 mixed vegetables, king prawns, lemon saffron dressing sauce. (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

GUAZZETTO DI SALMONE £17.50

Salmon, prawns, potatoes, olives, capers, garlic, anchovies, tomato, aromatic herbs.
Aromatic herbs and garlic crostini bread (fb) (df)

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)

INVOLTINI DI POLLO £15.95

Baked strips of chicken breast wrapped in "pancetta", Italian bacon, on a bed of sautéed mushroom and spinach, served with a delicate brandy and rosemary sauce.
Accompanied with oven roasted potatoes

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

FILETTO DI MAIALE £15.95

Pan fried pork fillet wrapped in "pancetta", Italian bacon, served with a marsala, prunes, raisins, juniper berries and porcini mushroom sauce.
Accompanied with oven roasted potatoes

Contorni – Side Orders

INSALATA MISTA £3.50

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

SPINACI £4.50

Wilted spinach, butter, garlic (v)

VEGETALI MISTI £4.00

Sautéed mixed vegetables (v) (df)

PATATINE FRITTE £3.00

Chips (v) (df)

INSALATA VERDE £3.50

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

PATATE AL TARTUFO £4.00

Truffle oil and parmesan oven roasted potatoes

PEPERONI, SPINACI, OLIVE £5.50

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

PANZANELLA £5.50

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

CHILDREN'S AND VEGAN MENUS AVAILABLE ASK YOUR WAITER/ESS FOR DETAILS

12% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

(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