Groupon menu

SPAGHETTI NAPOLI (V)
Classic and unassuming freshly-prepared Neapolitan-style blended tomato and fresh basil sauce.

SPAGHETTI AGLIO & OLIO (V)
Simple pasta dish prepared with just extra virgin olive oil, chopped fresh garlic, crushed dried chillies and flat-leaf parsley.

PENNE ARRABBIATA (V)
Blended tomato, crushed dried chillies, chopped fresh garlic and Italian mixed herbs.

TAGLIATELLE ALFREDO (V)
Fresh pasta ribbons served with sliced sautéed mushrooms, chopped fresh garlic and fresh cream sauce.

SPAGHETTI CARBONARA CON PANNA
Style carbonara sauce made with a touch of fresh cream as well as olive oil, egg yolk, bacon and grated Parmigiano-Reggiano. Should you prefer more (or, indeed, no!) cream then please simply request such as our chefs shall be delighted to oblige.

PENNE AMATRICIANA
Roman style sauce of blended tomato, white wine, bacon, chopped onion and crushed dried chillies.

SPAGHETTI BOLOGNESE
Speciality freshly-prepared “Ragu” of minced quality Scotch beef & minced seasonal mixed vegetables.

CANNELLONI (V)
Oven-baked fresh egg pasta cylinders densely packed with creamy ricotta cheese and fresh spinach leaf and served in an abundance of béchamel and Napoli sauce.

LASAGNE AL FORNO
Oven-baked Scotch quality beef mince and béchamel lasagne topped with generous ladies of our Bolognese and Napoli sauces and mozzarella cheese.

INSALATA TONNO & FAGIOLI
Classic Italian-style salad of tuna pre-marinated in olive oil, mixed beans, mixed green, purple and rocket leaves, red onion and chopped tomatoes and Italian white wine vinegar drizzled over at the end.

INSALATA FANTASIA (V)
Mixed green, purple and rocket leaves, crumbled goats’ cheese, fresh honeydew melon pieces, dried apricot pieces, sweet mixed roasted peppers and sesame seed.

POLLO <<ALLA QUA SALAD>>
Pan-seared chicken breast strips served over mixed green, purple and rocket leaves in a simplified Caesar dressing of garlic mayo, croutons & Parmigiano-Reggiano shavings.

RISOTTO VERDE (V*contains Parmigiano-Reggiano “parmesan” cheese)
Italian Arborio rice dish with sautéed fresh seasonal green vegetables, green pesto- contains pine nuts- and Parmigiano-Reggiano which is strictly not considered vegetarian by all.

RISOTTO AI FUNGHI & PISELLI (V*contains Parmigiano-Reggiano “parmesan” cheese)
Mixed wild woodland mushrooms, peas, grated Parmigiano-Reggiano and finished with a wee touch of fresh cream. Parmigiano-Reggiano which is strictly not considered vegetarian by all.

PIZZA MARGHERITA WITH ONE TOPPING
Stone-baked thin base Roman-style 12” blended tomato, mozzarella and basil pizza made with our freshly prepared hand-made and hand-stretched dough. Includes one extra topping above tomato, mozzarella and basil.
Choose from: pepperoni (spiced pork sausage), chopped chicken breast, ham, Italian sausage (pork, fennel seeds, cinnamon and crushed dried chillies), chorizo, blue cheese, sautéed mushrooms, red onion, mixed peppers, olives as well as all other types of vegetables which we stock in any event are all available.
Please note: extra toppings over and above this are then priced at £1 veg / £2 meat.