



This season we're focusing very much on the things we do best; freshly prepared dishes inspired by Italy and using seasonal produce. Wherever possible our ingredients are sourced from local suppliers (e.g. meat from Luscombe's of Totnes, fish from Brixham Quay).

As our food is cooked freshly to order we would ask you to bear with us.....enjoy your evening.

## Anti Pasti

**Marinated Whole Olives** - with rosemary, thyme, garlic and chilli. £2.40

**Selection of Warm Italian breads** - with a balsamic and olive oil dip.  
£3.50

**Bruschetta** – Garlic bread with chopped tomato, red onion and fresh pesto £4.25

**Selection of Italian Meats & Cheeses**, with marinated vegetable home made chutney and warm breads. For one - £5.95 / For two - £9.95

**Seafood Girasole** Salmon, crayfish and prawn pasta parcels with a parsley butter and a squeeze of lemon.  
£5.95

**Salad Caprese** with ripe vine tomatoes, creamy mozzarella fresh basil. Dressed with olive oil and lemon juice. £5.95

**Chicken Caesar Salad** with Milan-Milan dressing, parmesan and homemade croutons. £5.95  
(as a main course - £10.95)

**Gorgonzola Salad**, Gorgonzola, fresh pear, roasted walnuts & pancetta. Served with a salad of spinach and rocket drizzled with a reduced balsamic and olive oil dressing. £5.95  
(as a main course - £10.95)

## Piatti Composti

**HOUSE SPECIAL.** Char grilled South Devon 8oz Rib-Eye steak with rosemary roast potatoes, oven roasted vine tomatoes, sautéed peas and a choice of wholegrain mustard butter, OR creamy blue cheese sauce OR a garlic and parsley butter. 8oz Rib-Eye - £16.95 / 6oz Fillet - £19.95

**Chargrilled Chicken wrapped in Prosciutto ham.** Served with fresh asparagus and rosemary roast potatoes. Served with a creamy dolcelatte and parsley sauce.  
£14.95

**Classic Neopolitan Lasagna** with lean beef, spinach, mozzarella and a grana padano béchamel.  
£12.95

**Sicilian Meatballs** with lamb, feta and mint. Served on a bed of fresh egg spaghetti with a rich tomato sauce.  
£12.95

**Sautéed King Prawn Spaghetti** with cherry tomatoes, fresh rocket and a sweet chilli and basil sauce.  
£13.95

**Penne Arrabiata,** With fresh egg pasta and a rich cherry tomato, basil and chilli sauce finished with a spoon of creamy mascarpone.  
£10.95

**Penne Carbonara** With fresh egg pasta, grana padano, pancetta and double cream.  
£12.95

**Brixham Crab Risotto** with spinach, sun dried tomatoes, chilli, spring onion and fresh parsley  
£13.95

**Goats Cheese Risotto** with fresh rocket and sun dried tomatoes  
£11.95

**Roast Chicken Risotto** with lemon thyme and asparagus. £12.95

## Side orders

Rosemary roast potatoes

Garlic Bread with melted mozzarella and fresh basil

Seasonal Mixed leaf salad with a vinaigrette dressing

Rocket & Parmesan salad with a balsamic and olive oil dressing

- all at £3.50 -

## Pizza

- 11' thin, crispy & Hand-thrown - add an extra ingredient for £1.30

<b>Classic Margherita (v);</b> Tomato, mozzarella and torn fresh basil.	£6.50
<b>Roma;</b> Mozzarella, smoked Pancetta, free range egg and spinach.	£8.95
<b>Parma;</b> Mozzarella, prosciutto ham and fresh rocket.	£8.75
<b>Garda; (v)</b> Mozzarella, Fresh pesto and rocket.	£8.75
<b>The Godfather;</b> Mozzarella, Napoli salami, pepperoni sausage, prosciutto ham, fresh green peppers.	£9.95
<b>Sicilian (v);</b> Feta cheese, cherry tomatoes, black olives and oregano.	£8.50
<b>Neopolitan</b> Mozzarella, marinated anchovies, capers, parsley with a hint of chilli.	£8.95
<b>Milano (v);</b> Italy's finest cheeses; mozzarella, gorgonzola, grana padano and caramelised red onions.	£8.85
<b>La Capra (v);</b> Goat's cheese, caramelised red onions and sun-dried tomatoes.	£8.85
<b>Piccante;</b> Mozzarella, spicy South Devon beef with fresh chillies, green peppers drizzled with chilli oil.	£9.95
<b>La Venezia;</b> Roast chicken, sautéed mushrooms and prosciutto ham on a Béchamel base with fresh thyme, grana padano, and red onions.	£9.95

## Dolci & Caffé

All our desserts are home made and our organic Italian ice-cream and sorbet is from Joe Delucci's -

**Milan-Milan Eton Mess** Crushed home-made meringues with whipped cream and summer fruits.

**Home-made Tiramisu.** With mascarpone, savoiardi biscuits and marsala wine.

**Seasonal Fruits poached in lime and mint** with mascarpone or natural yoghurt

**Italian cheese selection** with home made peach chutney and wafer biscuits.

**Anna's Delectable Meringue** with vanilla pod ice cream.

**Chocolate and pecan brownie** with double cream or organic Italian vanilla pod ice cream.

- all desserts priced at £5.95 -

**A section of Italian ice-cream** Choose from vanilla pod, chocolate, rum & raisin, toffee, raspberry, coffee, or Nociolatte - *blended hazelnuts and chocolate*- and lemon sorbet.

## Alcoholic Drinks

**Peroni Beer** (330ml) - £3.20 / **Magners** (330ml) - £3.20

**All liquors** (25ml) - £3.40 / **Spirits** (25ml or 50ml multiples) - £2.50 (80p for a soft drink mixer)  
Liqueur Coffee - £5.30

## Red Wines

### **Palazzi Negro Amaro 2008**

Every wine list should be built on solid foundations and this house wine from Puglia certainly fits the bill. A deeply coloured robust red, made from 100% Negro Amaro grapes. Full of southern warmth and spice, with ripe berry and bitter plum fruit backed by fresh acidity. (ABV 13%) (by the 175ml glass - £3.95) £14.95

### **Ancora Montepulciano d'Abruzzo, 2007**

This is a full flavoured, robust red wine from the Abruzzo region of Italy's Adriatic coast. Produced from the local Montepulciano grape it has ripe, juicy plum and black cherry fruit characters with hints of bitter chocolate. (ABV: 14%) £16.95

### **Ca'di Ponti Nero d'Avola 2009**

It's been a long time coming, in fact almost four thousand years, but finally Sicilian wines have asserted themselves on the international stage. Nero d'Avola is a grape native to Sicily, full of herbs, leather and ripe red fruits. (ABV 13.5%) (by the 175ml glass - £4.95) £17.95

### **Chianti - Botter 2007**

With its huge villas, sprawling vineyards, great food and even better wine Tuscany is the most important wine region in Italy. This wine reflects the great steps the region's wine makers have made since the 1950s; an easy drinking Chianti with light soft cherry fruit and a classic subtle dry finish with good acidity. (ABV 12.5%) £18.95

### **Merlot Casa Defra DOC Colli Berici, Veneto 2008**

A soft, plummy little Merlot that oozes juicy, ripe fruit. Supple & fleshy on the palate with hints of spice & fruit cake. (ABV 12%) £16.95

## White, Blush & Sparkling Wines

### **Araldica Piemonte Cortese 2008**

A delightful wine that punches well above its price bracket. Fresh, primary fruit aromas of ripe grapefruit with citrus notes: zingy, juicy and crisp with lemon flavours and minerality in the background, it finishes with gentle zingy acidity. (ABV 11.5%) By the glass £3.95(175ml) £14.95

### **Ancora Pinot Grigio 2008**

A classic Italian white wine from Lombardia in north west Italy. Pale gold appearance, fresh and dry, delicate with gentle floral and citrus aromas. A perfect match for white meats, fish or ideal on its own. (ABV: 12.5%) By the glass £4.95 (175ml) £16.95

### **Pinot Grigio Blush - Cielo 2008**

A deliciously soft and easy-drinking wine, pale salmon in colour with subtle berry fruit flavours. Fresh and fruity the wine has an off-dry finish. (ABV 12%) By the glass £4.95 (175ml) £17.95

### **Terre Di Giumara, Grecanico 2008**

This Sicilian wine from the vineyards around Salemi comes packed with aromas of white fruits and orange blossoms. Its colour & brightness anticipate a richness of fragrances with wide & varied shades. An intense, fresh and elegant flavour, both pleasant and scented. (ABV 13%) £22.95

### **Sacchetto Prosecco Spumante Brut**

Intense in aroma with impressions of soft fruit such as peach, pear and banana. A light citrus and flower sensation, completed with a refreshing, fine fizz. (ABV: 12%) £22.95

**Looking for a great Champagne?** Ask us for more details.