

Starters

Olives (v) Marinated in olive oil, garlic and a touch of chilli	£3.75
Homemade Bread and Oils	£3.75
Bruschetta (v) Freshly chopped tomatoes, with a touch of garlic and basil served on toasted bread	£5.95
Caprese (v) Tomatoes, mozzarella garnished with basil and a touch of olive oil	£5.95
Paté Homemade chicken liver paté served with toasted bread	£6.45
Zuppa del Giorno Soup of the day served with toasted bread	£5.95
Avocado con Gamberetti Sliced avocado topped with prawns and marie rose sauce	£6.95
Tonno e Fagioli Tuna and cannellini beans served on a bed of salad with a touch of olive oil and herbs	£6.95
Prosciutto e Melone Parma ham with honeydew melon	£6.55
Funghi Ripieni (v) Mushroom filled with ricotta cheese spinach topped with Napoli sauce and mozzarella	£6.55
Melanzana alla Parmigiana Baked aubergines with Napoli sauce topped with mozzarella and parmesan	£6.45
Insalata Tricolore (v) Avocado, tomato and mozzarella salad	£6.45
Mozzarella Fritta (v) Deep fried mozzarella in breadcrumbs served with Napoli sauce	£6.45
Brie Fritto (v) Deep fried brie coated in breadcrumbs served with fruits of the forest coulis	£6.45
Calamari Squid rings dipped in flour and deep fried, served with tartar sauce	£6.95
Antipasto Misto A selection of various Italian salami	£6.95
Insalata Fantasia Avocado, mozzarella and parma ham	£6.95
Bufalata Parma ham, mozzarella garnished with oregano and a touch of olive oil	£6.95
Saute de Cozze Mussels sautéed with white wine garlic and parsley or traditional Napoli sauce	£8.95

Garlic Pizza Bread

Garlic and tomato (v)	£4.55
Garlic and mozzarella (v) <i>Please make us aware of any allergies or dietary requirements</i>	£4.90
(v) Vegetarian	

Pasta

Gluten free pasta available

Spaghetti Napoli Laced with our traditional Napoli sauce	£8.45
Spaghetti Aglio Olio Peperoncino (v) Olive oil, garlic and chillies	£8.95
Spaghetti Carbonara Spaghetti in a creamy sauce with pancetta	£9.95
Spaghetti Scoglio di Sorrento Mixed seafood in traditional Napoli sauce or white wine and garlic sauce	£13.95
PenneArrabiata Napoli sauce, fresh chillies and a touch of garlic	£8.95
PenneAmatriciana Napoli sauce, pancetta and onions	£9.95
Penne Rosa d'Amore Cherry tomatoes, mozzarella, spinach, garlic, pine nuts, Napoli sauce	£10.95
Penne Calabrese Aubergines, courgettes, pepperoni and mozzarella laced with Napoli sauce	£10.95
Penne Salmone Smoked salmon, cream, vodka and Napoli sauce	£10.95
Tagliatelle Bolognese Tagliatelle pasta with our traditional beefy sauce of lean minced meat	£9.95
Tagliatelle Suprema Cream sauce with ham and mushrooms	£9.95
Tagliatelle Boscaiola (v) Courgettes, mixed peppers, aubergines and mushrooms in Napoli sauce	£9.95
Tagliatelle con Pollo Diced chicken breast in a cream and Napoli sauce with roasted peppers	£10.95
Tagliatelle dello Chef Baby prawns and pesto sauce	£10.95
Cannelloni Homemade and oven-baked, filled with minced veal	£10.95
Linguine Vongole Sautéed clams in white wine and garlic sauce or traditional Napoli sauce	£10.95
Tortellini alla Salvia Homemade ricotta and spinach in a butter and sage sauce	£9.95
Lasagna Homemade lasagna	£10.95
Crespoline Pancakes filled with ricotta cheese and spinach topped with our homemade Napoli sauce and mozzarella	£9.95

Risotto Dishes

Risotto Zucchini e Gamberetti Risotto, courgettes and baby prawns	£12.95
Risotto Marinara Arborio rice, mixed seafood, sautéed with white wine, a touch of tomato and garlic	£13.95
Risotto Porcini Arborio rice sautéed in white wine and garlic with mixed mushrooms	£11.95

Pizza

Pizza bases are made fresh daily
100% mozzarella used on all our pizzas

Margherita (v) Mozzarella cheese and tomato	£8.95
Prosciutto Mozzarella cheese, tomato and ham	£9.95
Diavola Mozzarella cheese, tomato and pepperoni	£9.95
Funghi (v) Mozzarella cheese, tomato and mushrooms	£9.95
Fantasia Mozzarella cheese, tomato, mushrooms, artichokes and pepperoni	£10.95
Vegetariana (v) Mozzarella cheese, tomato, spinach, peppers, artichokes, mushrooms, olives and onions	£10.95
Hawaii Mozzarella cheese, tomato, ham, mushrooms and pineapple	£10.95
Sorrento Mozzarella cheese, tomato, ham and mushrooms	£10.95
Americana Mozzarella cheese, tomato, chilli flakes, peppers and pepperoni	£10.95
Vulcano Mozzarella cheese, tomato, spinach, chilli flakes and pepperoni	£10.95
Napoli Mozzarella cheese, tomato, anchovies, olives and capers	£10.95
Fiorentina (v) Mozzarella cheese, tomato, egg, spinach and black olives	£10.95
Nettuno Mozzarella cheese, tomato, tuna, onions and black olives	£10.95
Calzone Filled with mozzarella cheese, tomato, ham and mushrooms	£10.95
Delizia (v) Mozzarella cheese, tomato, gorgonzola and sun dried tomatoes	£10.95
Formaggi Mozzarella cheese, tomato, gorgonzola and parmesan	£10.95
Quattro Stagioni Mozzarella cheese, tomato, mushrooms, pepperoni, ham and artichokes	£10.95
Capricciosa Mozzarella cheese, tomato, ham, peppers, egg and olives	£10.95
L'Italiana Special Mozzarella cheese, tomato, parma ham, rocket and olives	£11.95
Della Corte Special Mozzarella cheese, ham, mushrooms, tomato, parma ham and rocket	£11.95
Chris Mozzarella cheese, tomato, artichokes and parma ham	£11.95
Ela Mozzarella cheese, gorgonzola, parmesan, parma ham and rocket	£11.95
Extra toppings	£1.25
Extra parma ham	£2.45
Extra chicken	£1.95

Meat Dishes

L'Italiana only use Surrey farm beef. The beef is matured for 21 days ensuring cuts are delicious, flavoursome and tender every time. **Fillet 250g Sirloin 340g**

Filletto al Pepe Verde Fillet steak in a creamy brandy and peppercorn sauce	£23.95
Filletto Rossini Fillet steak served on toasted bread topped with chicken liver paté in a red wine sauce	£23.95
Filletto dello Chef Fillet steak in a mix of mushrooms, cream and white wine sauce	£23.95
Bistecca al Pepe Verde Sirloin steak in a creamy brandy and peppercorn sauce	£20.95
Bistecca dello Chef Sirloin steak, asparagus, red wine, courgette, mix mushrooms and red onion	£20.95
Fegato alla Veneziana Calves liver in a red onion and balsamic vinaigrette sauce	£16.95
Costolette d'Agnello Paesana Lamb chops in a red wine sauce garnished with rosemary	£18.95
Veal Marsala Sautéed with mushroom and marsala wine	£18.95
Veal dello Chef Sautéed with white wine or lemon juice	£18.95
Veal Milanese Veal escalope coated in breadcrumbs served with vegetables of the day or spaghetti	£18.95
Veal Saltimbocca White wine, parma ham and sage	£18.95
Pollo Pizzaiola Breast of chicken in a Napoli sauce, topped with black olives, capers and a touch of oregano	£13.95
Pollo Valdostana Breast of chicken sautéed in a cream and mushroom sauce	£13.95
Pollo Milanese Chicken escalope coated in breadcrumbs served with vegetables of the day or spaghetti	£13.95

Fish Dishes

Spigola alla Griglia Fillet of seabass in a white wine, garlic and lemon sauce garnished with parsley	£20.95
Gamberoni Reale King prawns in a shell sautéed in butter, garlic and parsley with or without chillies	£21.95
Salmone dello Chef Fillet of salmon, garlic, basil, parsley with white wine served on a bed of rocket	£16.95

All meat and fish dishes are served with vegetables of the day.

Main Course Salads

L'Italiana Tricolore Avocado, prawns, smoked salmon served with bread	£11.95
Insalata di Pollo Chicken breast marinated in herbs served on a bed of salad	£10.95

Sides

French Fries	£2.95
Mixed salad	£4.90
Tomato and Onion salad	£4.70
Insalata Rucola Rocket, parmesan flakes and cherry tomatoes	£5.45

WHITES

	175ml	250ml	Btl
Trebbiano D'Abruzzo	£4.55	£6.05	£16.95

This is a clean, fresh grapey white, hints of almond and lemon

Pinot Grigio	£5.65	£7.65	£21.95
---------------------	--------------	--------------	---------------

The wine offers a dry and fresh taste with lots of succulent fruit

Dashwood Sauvignon Blanc	£6.55	£8.35	£24.95
---------------------------------	--------------	--------------	---------------

From New Zealand brimming with zesty grapefruit, lime and Meyer lemon with mid-palate flavours of pear and passion fruit

Gavi di Gavi			£24.95
---------------------	--	--	---------------

The grapes of this wine come from vineyards of Rovertò the heart of the 'denominazione' and express the character of Gavi at its best.

Sancerre			£27.95
-----------------	--	--	---------------

This vivid, expressive white marries tangy citrus and herby flavours

Chablis			£27.95
----------------	--	--	---------------

Crisp fresh mineral driven Chablis, hint of lemon and green apple

ROSÉ

	175ml	250ml	Btl
Cerasuolo D'Abruzzo	£4.55	£6.05	£16.95

Soft, dry, balanced and delicate taste with an almondy aftertaste

Pinot Blush	£5.65	£7.65	£21.95
--------------------	--------------	--------------	---------------

This wine offers a dry fresh taste, truly enjoyable

PROSECCO/CHAMPAGNES

	Btl
Bottega Poeti Prosecco	£25.95

Straw yellow in colour, with hints of acacia and wild flowers. Well balanced with a savoury tang

	200ml Btl	
Bottega Gold Prosecco	£7.95	£31.95

House Champagne			£39.95
------------------------	--	--	---------------

A light fresh champagne crisp on the palate

Laurent-Perrier Brut			£54.95
-----------------------------	--	--	---------------

Noted for its lighter flowery and elegantly fruity style

Liquers/Spirit

	25ml	50ml	25ml	50ml
Martini Rosso	£3.65	£6.65	£3.65	£6.65

	Baileys	
--	----------------	--

Martini Bianco	Amaretto
-----------------------	-----------------

Malibu	Gin
---------------	------------

Pimms	Brandy
--------------	---------------

Campari	Bacardi
----------------	----------------

Limoncello	Whiskey
-------------------	----------------

Tia Maria	Vodka
------------------	--------------

Sambuca		
Grappa	Mixers	£1.25

Italian Beers

	330ml
Peroni Nastro Azzurro	£4.20

Moretti	£4.20
----------------	--------------

REDS

	175ml	250ml	Btl
Montepulciano D'Abruzzo	£4.55	£6.05	£16.95

Of deep ruby hue, this wine offers a bouquet of robust scents of cherry and sweet violet

Merlot	£5.25	£6.75	£19.95
---------------	--------------	--------------	---------------

Ruby red in colour, dry and harmonious with lots of soft, rich merlot fruits

Valpolicella	£5.65	£7.65	£21.95
---------------------	--------------	--------------	---------------

A dry, full and warm wine with an elegant aftertaste of cherries and bitter almonds

Nero d'Avola			£19.95
---------------------	--	--	---------------

Intense fruity aroma with full elegant and harmonious body

Syrah di Sicilia 'Momenti'			£21.95
-----------------------------------	--	--	---------------

Intense ruby red, red fruits, fresh cherries, smooth and elegant

Malbec			£25.95
---------------	--	--	---------------

Rich, dark strong flavoured wine, smoky but smooth finish and strong, pleasant aroma

Chianti Riserva			£25.95
------------------------	--	--	---------------

Made from excellent quality of grapes, this is a fine, full dry ruby red wine with an elegant fruity aftertaste

Salice Salentino Riserva			£25.95
---------------------------------	--	--	---------------

Well structured with dried fruits and raisings on the palate

Amarone			£44.95
----------------	--	--	---------------

Deep garnet red and aged for three years in oak. This wine profusion of scent includes a hint of dry grapes, plums and spices

Brunello di Montalcino			£49.95
-------------------------------	--	--	---------------

Deep ruby red, intense and spicy with a hint of red berries, elegant, and well balanced

Soft Drinks

Coke/Diet Coke	£2.75
-----------------------	--------------

Cranberry Juice	£2.25
------------------------	--------------

Orange Juice	£2.25
---------------------	--------------

Tomato Juice	£2.25
---------------------	--------------

Apple Juice	£2.25
--------------------	--------------

Sanpellegrino Aranciata	£2.75
--------------------------------	--------------

Sanpellegrino Limonata	£2.75
-------------------------------	--------------

Sprite	£2.75
---------------	--------------

Ginger Beer	£2.95
--------------------	--------------

Bottled Green

Elderflower Pressé	£2.95
---------------------------	--------------

Fruity Raspberry Lemonade	£2.95
----------------------------------	--------------

Water

San Pellegrino (sparkling)	£2.85
-----------------------------------	--------------

Acqua Panna (still)	£2.85
----------------------------	--------------

Tonic water	£1.65
--------------------	--------------

Soda water	£1.65
-------------------	--------------