

Starters



- Fegatini Stregati**   **5.20**
Our famous Spicy Chicken Livers bewitched with Strega, red Tropea onions & peperoncino
- Melone Macchiato**  **3.90**
Melon fruit cocktail, stained with Kirsch, pomegranate & coconut cordial
- Formaggio San Martino**  **5.90**
Toasted Goat's Cheese in a Pepper nest filled with Zucchini & saffron risotto, Mornay sauce
- Spiedino Balsamico** - The Healthy Choice - **6.50**
Chicken & king prawn Skewer with an array of salad leaves, fig & limoncello del Garda dressing
- Sarde alla Gardesana**  **6.90**
Fried Sardines, butterflied, boneless, with our unique "agrodolce" onion & bergamot chutney
- Antipasto Padano** **8.50**
A real sampling platter of salami, olives, melon, cheese, fish, polenta & much more ..
- Lumache "Zio Luigi"** **7.90**
Escargots in their shell, enhanced with garlic, green herb beurre & sautéed champignons. Complimentary tot of fruit Grappa
- Funghi Monte Baldo**  **5.90**
Tomato & Garlic stuffed Mushrooms with blue & white Trentino cheese, served bubbling hot!

Pasta



- Lasagne al Forno** **8.90**
Baked layers of fresh pasta covered with meat sauce & bechamel. A family recipe from Nonna Maria
- Spaghetti Carbonara** **8.90**
Smoked pancetta, cream & eggs, finished with cracked black pepper & parmesan
- Spaghetti alla Bolognese** **7.90**
A renowned Italian classic. We use the finest minced beef slowly cooked with wine & tomatoes
- Gnocchi Del Garda**   **8.90**
Italian dumplings with walnuts, pears & courgettes. Gratinated with Gorgonzola & Grana Padano
- Penne alla Diavola**  **8.90**
"Al dente" pasta sautéed with salame, garlic, chillies Nduja sausage, vodka & S. Marzano tomato sauce
- Pasta Parmigiana**  **8.90**
A gorgeous oven-baked pasta with roasted vegetables Provolone cheese, tomato and mornay sauce.
Or Add: meaty ragu & spicy salame to this Dish !
- Tagliatelle Al Fresco** **11.90**
Crayfish tails, chicken, prawns, asparagus & mushrooms married with ribbon egg pasta & creamy Aurora sauce
- Bavette al Nero di Seppia**  **12.90**
Fresh Black shoe lace pasta tossed amongst King prawns, mussels, calamari, seafood, garlic & wine with an emerging flavour from the sea

Pizza

Made with Italian flour & freshly hand rolled



- Margherita**  **6.90**
Tomato and mozzarella
Named after an Italian Queen
- Pizza Mini** **6.90**
Love pizza, but want one on a smaller base?
Choose any one from "Our Pizza List"
- Ortolana**  **7.90**
Mozzarella, tomatoes, mushrooms, peppers, Artichoke, onions, zucchini & olives
- Leonardo**   **8.90**
4 cheeses & goat's cheese cherry tomatoes, Mushrooms, Oregano, basil & pinenut pesto
- Arrabbiata** - The spicy one -  **8.90**
Tomato, mozzarella, spicy salame onions & chillies
- Vivaldi** - The four Seasons - **9.90**
Tomato, Mozzarella, Italian sausage, ragu, ham, peppers, onion & olives
- Zanzibar** - No tomato -  **7.90**
Mozzarella, cream, chicken, tuna, sultanas, almonds & sweet onions
- Pescatore** **9.90**
Tomato, mozzarella, King prawns, tuna Anchovies, garlic, crayfish & olives
- Mezza Luna** - ½ pizza ½ salad -  **9.90**
Tomato, mozzarella, goat's cheese & red peppers Plus a dressed mixed leaf & artichoke heart salad
- Calabrese** - For meat lovers -   **9.90**
Spicy tomato, Nduja sausage, mozzarella, salame, Bolognese, ham & peppers



Sharing Platters

- For 2 people or more -

- Pizza Arcobaleno** **12.90**
A Maxi pizza with everything on.
For sharing or for a hearty appetite!
- Risotto alla Marinara** **19.90**
A fusion of the finest Arborio rice sautéed with mussels, seafood, King prawns, scallops baby squid, bass, white wine & saffron
- Fritto Misto Riviera** **26.90**
A Giant Sharing Platter of crispy battered & breaded Sardines, Bass, Calamari, Goujons King prawns & Whitebait - Fish Lovers Only!

Specialities

- Trota ai Ferri** - Lago di Garda Speciality - **11.90**
Lava rock grilled Rainbow Trout, served open, with Salsaverde, lemon & Salad garnish
- Branzino Caffé del Lago**  **14.90**
Sea Bass fillet fried in a light irresistible salt & pepper golden crust, accompanied by Prawn & Courgette Arborio Risotto
- Zuppa di Pesce Allo Zafferano** **18.90**
A mixed fresh fish and seafood Chowder with tomato, bay leaf, pastis & saffron. Crowned with a Jumbo Tiger prawn
- Pollo al Limone** - The Healthy Option - **11.90**
Chicken supreme griddled with rosemary & lemon oil. 2 dipping pots :- roasted pepper & herb aioli dip
- Chicken alla Mafiosa**  **12.90**
Spicy chicken breast cooked with Calabrese sausage, sundried tomato, garlic, wine, herbs, olives and Mediterranean vegetables
- Osei Scapac**  **16.90**
Skewered and chargrilled bite sized pieces of Fillet Steak, Chicken, Veal, Pancetta & Salsiccia Garnished with Rice, Polenta & Marengo sauce
- Steak Pot alla Toscana** **13.90**
"A Tuscan Speciality" Tender Chunks of prime Steak slowly cooked with vegetables in a rich red wine gravy. Pastry top & Chips
- Scaloppine San Clemente** **16.90**
Veal Escalopes sautéed in butter, zested with citrus fruits, glazed with a Marsala wine reduction
- Bistecca Al Pepe**  **17.90**
Sirloin Steak flamed with oak aged Brandy & cooked in a spicy peppercorn sauce
- Or Just Plainly Grilled to Your Liking** **15.90**
- Filetini dello Chef** **20.90**
Thinly pounded medallions of Fillet Steak Flambé. Finished in a mushroom, cream & Barolo wine sauce Knighted with Grana Padano shavings & rocket
- Filetto Belfiore con Polenta**  **21.90**
Chargrilled Prime Fillet Steak, nested on polenta And speared with king prawns & felino salame Surrounded by a lobster, tomato & brandy sauce

All specialities served with potatoes of the day



Sides

- | | | | |
|---|------|-----------------------------|------|
| Plain Garlic Bread | 2.90 | Marinated Olives & Grissini | 2.90 |
| Tomato Garlic Bread | 3.50 | Lorenzo's Mixed Salad | 2.90 |
| Garlic Bread with Cheese | 4.20 | Patatine Fritte (Chips) | 2.20 |
| Spicy Garlic Bread
(Peppers, tomato & Roquito chillies) | 4.50 | Medley of Fresh Vegetables | 2.20 |
| Garlic Bread Caprino
(Caramelised red onion & Goat's cheese) | 4.50 | Italian Ratatouille | 2.20 |

 - Unique House Specialities

 - Suitable For Vegetarians

 - Contains Nuts

Due to the presence of nuts in some products, there is a small possibility that nut traces may be found in any of our menu items. Please inform our staff of any special dietary requirements.