



PANE E STUZZICHINI

MARINATED OLIVES ⑤⑧	2.90	DANTE'S SPICY GARLIC BREAD	4.90
CHILLI & FENNEL ROASTED NUTS ⑤⑧	2.90	Peppers, tomato, salame & roquito chillies	
PLAIN GARLIC BREAD ⑤	2.90	CRISPY FLATBREADS ⑤	3.90
TOMATO GARLIC BREAD ⑤	3.90	Tossed in rosemary & sea salt served with aioli dip	
GARLIC BREAD WITH MOZZARELLA ⑤	4.90	PIADINA CALZONE	5.90
		Stone baked flat bread filled with cured ham, creamy buffalo mozzarella & fresh rocket	

SMALL PLATES

FONDUTA DI FUNGHI ⑤	5.90	FEGATINI STREGATI	5.90	TUSCAN FRIED CHICKEN	6.90
Stuffed mushrooms with garlic & parsley breadcrumbs in a four cheese cream sauce. Served bubbling hot		Our famous spicy chicken livers bewitched with Strega liqueur, red Tropea onions & salamino		Breaded strips of chicken breast in a crunchy coating with mixed shredded lettuce & peperoncino chutney	
PATÉ NOSTRANO	5.90	TORTINO SAN MARTINO ⑤⑧	6.90	MELONE AL LIMONCELLO ⑤	4.90
Smooth paté with port & brandy, toasted Tuscan bread, sweet onion & golden plum chutney		Sweet pastry crust with caramelised red onions, toasted goat's cheese, sugared walnuts & balsamic salad		Melon cubes and seasonal mixed fruit cocktail, with red berry coulis & limoncello Sorbet	
LUMACHE "NONNO LUIGI"	8.90	SARDE ALLA GARDESANA	6.90	GNOCCHI DEL GARDA ⑤⑧	5.90
Escargots served in their shell, enhanced with garlic herb beurre & sautéed champignons. Served with a complimentary glass of fruit Grappa		Lake Garda style fried sardines, breaded and boneless with dressed mixed leaves & our unique "agrodolce" pickled shaved fennel		Italian dumplings gratinated with tomato and Parmesan sauce. Dotted with roasted walnuts and our unrivalled basil & pine nut pesto	



PASTA Gluten free pasta available

EAT ITALIAN STYLE WITH PASTA AS A STARTER

LASAGNE AL FORNO	5.90 / 9.90
Baked layers of fresh pasta covered with meat sauce & bechamel. A family recipe from Nonna Maria	
SPAGHETTI CARBONARA	5.90 / 10.90
Smoked pancetta, cream & eggs, finished with cracked black pepper & parmesan	
TAGLIATELLE COL RAGÙ	5.90 / 10.90
We use the finest minced beef slowly cooked with red wine & tomatoes to make our ragù alla bolognese. A renowned classic, from the rural Italian Po Valley	
SPAGHETTI ALLA PUTTANESCA	5.90 / 9.90
Tossed with Napoli tomato sauce, garlic, anchovies, chopped parsley, black olives & fresh red chillies	
PASTA BAKE BELZEBÙ	5.90 / 9.90
Spicy baked pasta with meaty ragù, 'nduja sausage peperonata, roquito chillies, and spicy salame	
PASTA PARMIGIANA ⑤	5.90 / 9.90
A gorgeous oven-baked pasta with roasted vegetables provolone cheese, tomato and mornay sauce	
TORTELLINI AI FUNGHETTI ⑤	5.90 / 10.90
Fresh pasta parcels filled with ricotta & spinach with a forest mushroom and cream sauce	
RISOTTO PRIMAVERA ⑤	11.90
Arborio rice cooked with prosecco & mushrooms finished with vegetables, creamy cheese & asparagus tips	
TAGLIATELLE ROCCAFELLA	12.90
Pan-tossed egg pasta ribbons with king prawns, rocket, cognac & cream in a velvety lobster sauce	
LINGUINE AL NERO DI SEPPIA	14.90
Fresh black shoe lace pasta tossed amongst king prawns, mussels, baby squid, seafood, garlic & wine with an emerging flavour from the sea	
RISOTTO BELLA MARINARA	14.90
A fusion of Carnaroli rice sautéed with mussels, king prawns, scallops, baby squid, sea bass, dry white wine & zafferano d'Abruzzo	

PIZZA Gluten free bases available

MARGHERITA ⑤	7.90	PIZZA BIANCA ⑧	10.90
Traditional. Tomato, mozzarella and basil Named after Queen Margherita of Italy		Creamy bechamel base, mozzarella, asparagus, Italian cured ham & sugared walnut pieces	
ARRABBIATA - The spicy one -	9.90	VEGETARIANA ⑤	9.90
Tomato, mozzarella, spicy salame, onions & extra hot red chillies		Mozzarella, tomatoes, mushrooms, peppers, artichoke, onions, zucchini & black olives	
AL CAPRINO ⑤	9.90	PESCATORE	10.90
Tomato, mozzarella, caramelized red onions, Goat's cheese, cherry tomatoes & rocket		Tomato, mozzarella, king prawns, anchovies, garlic, shrimps & olives	
QUATTRO FORMAGGI ⑤	9.90	CALABRESE - For meat lovers -	10.90
Tomato, mozzarella, 4 cheeses, gorgonzola, artichoke, mushrooms & Grana Padano		Tomato, mozzarella, spicy 'nduja, salame, fennel sausage, ragù, Italian smoked ham	

PIZZA
PICCOLA
ANY
PIZZA
ON
A
SMALLER
BASE (9")

6.90

LARGE PLATES

POLLO AL LIMONE - The Healthy Option -	13.90	SCALOPPINE PANNA E FUNGHI	16.90
A tenderised supreme of chicken chargrilled with rosemary, orange & lemon confit. Served with a dressed salad & herb aioli mayonnaise		Veal escalopes sautéed in sage infused butter, wild forest mushrooms & cream, glazed with a Carpano vermouth wine reduction	
CHICKEN ALLA MAFIOSA	14.90	BRANZINO CAFFÉ DEL LAGO	17.90
Spicy chicken breast cooked with 'nduja sausage, sundried tomato, garlic, white wine, fresh herbs, Sicilian olives and Mediterranean vegetables		Sea bass fillet fried in a light and irresistible salt & pepper golden crust. A family secret recipe. Accompanied by prawn & courgette Arborio risotto	
OSSOBUCO D'AGNELLO	17.90	GRATIN MIRABELLA	16.90
Succulent lamb shank, nestled on a bed of home-made potato gnocchi, finished with a balsamic mint and rosemary reduction		Medley of fresh & smoked fish with king prawns and shrimps. Gratinated in a lobster and cognac cream sauce. Served with a "millefoglie" puff pastry top	
BRASATO AL BAROLO	18.90	BISTECCA AL PEPE	19.90
Prime beef pot roast, slowly braised with red wine, shallots, garlic, bay leaves, porcini mushrooms, carrots and celery. Served with golden polenta		28 Day Extra Matured Sirloin Steak. Chargrilled on lava rock and finished in a spicy 5 peppercorn sauce with oak aged Italian brandy OR Just Plainly Griddled to your Liking	17.90

SIDE DISHES

PATATINE FRITTE (CHIPS) ⑤	2.90	LORENZO'S MIXED SALAD ⑤	3.90
MEDLEY OF FRESH VEGETABLES ⑤	2.90	CRISPY BATTERED ONION RINGS ⑤	3.90
TOMATO & ONION SALAD ⑤	3.90	ZUCCHINE CROCCANTI ⑤	3.90
(tomato, onion, rocket, balsamic & Grana Padano)		(crispy battered courgettes)	

⑤ - Suitable For Vegetarians

⑧ - Contains Nuts

Allergen and gluten free information available. Please ask before you order.