



PANE E STUZZICHINI

MARINATED OLIVES (V) (GF)	2.90	ALPINE GARLIC BREAD	4.90
PLAIN GARLIC BREAD (V)	2.90	Speck ham, mozzarella, onions & oregano	
TOMATO GARLIC BREAD (V)	3.90	DANTE'S SPICY GARLIC BREAD	4.90
GARLIC BREAD WITH MOZZARELLA (V)	4.90	Peppers, tomato, salame & roquito chillies	
		CRISPY FLATBREADS (V)	3.90
		Tossed in rosemary & sea salt served with aioli dip	

SMALL PLATES

ARTISAN MINISTRONE (V)	4.90	FRESHLY MADE RUSTIC SOUP SERVED WITH OUR HOME-MADE ITALIAN BREAD & OLIVE OIL	FEGATINI STREGATI	5.90	OUR FAMOUS SPICY CHICKEN LIVERS BEWITCHED WITH STREGA LIQUEUR, RED TROPEA ONIONS & SALAMINO	TUSCAN FRIED CHICKEN	6.90	BREADED STRIPS OF CHICKEN BREAST IN A CRUNCHY COATING WITH MIXED SHREDDED LETTUCE & PEPERONCINO CHUTNEY
FUNGHI MONTEBALDO (V)	5.90	STUFFED MUSHROOMS WITH GARLIC & PARSLEY BREADCRUMBS IN A FOUR CHEESE & TOMATO SAUCE. SERVED BUBBLING HOT	TORTINO SAN MARTINO (V) (N)	6.90	SWEET PASTRY CRUST WITH CARAMELISED RED ONIONS, TOASTED GOAT'S CHEESE, SUGARED WALNUTS & BALSAMIC SALAD	MELONE AL LIMONCELLO (V) (GF)	4.90	MELON CUBES AND SEASONAL MIXED FRUIT COCKTAIL, WITH RED BERRY COULIS & LIMONCELLO SORBET
PATÉ NOSTRANO	5.90	SMOOTH PATÉ WITH PORT & BRANDY, TOASTED TUSCAN BREAD, SWEET ONION & GOLDEN PLUM CHUTNEY	LUGANEGA SAUSAGE	6.90	ITALIAN FENNEL SAUSAGE OVEN BAKED WITH MEDITERRANEAN VEGETABLES, POTATO GNOCCHI & NAPOLI TOMATO SAUCE	PIADINA CALZONE	5.90	STONE BAKED FLAT BREAD FILLED WITH CURED HAM, CREAMY MOZZARELLA DI BUFALA & FRESH ROCKET
LUMACHE "NONNO LUIGI"	8.90	ESCARGOTS SERVED IN THEIR SHELL, ENHANCED WITH GARLIC HERB BEURRE & SAUTÉED CHAMPIGNONS. SERVED WITH A COMPLIMENTARY GLASS OF FRUIT GRAPPA	SARDE ALLA GARDESANA	6.90	LAKE GARDA STYLE FRIED SARDINES, BREADED AND BONELESS WITH DRESSED MIXED LEAVES & OUR UNIQUE "AGRODOLCE" PICKLED SHAVED FENNEL	POLPETTINE DI MARE	6.90	FISH CAKES WITH SALT COD, SALMON & HAKE. ROLLED IN CRISPY PARMESAN & PARSLEY BREADCRUMBS, THEN SHALLOW FRIED. SERVED WITH SHREDDED MIXED LEAVES, INSALATINA & AIOLI DIP



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 RAGÚ	5.90 / 10.90	We use the finest minced beef slowly cooked with red wine & tomatoes to make our ragú alla bolognese. A renowned classic, from the rural Italian Po Valley
PASTA BAKE BELZEBÚ	5.90 / 9.90	Spicy baked pasta with meaty ragú, 'nduja sausage peperonata, roquito chillies, cream and spicy salame
GNOCCHI DEL GARDA (V) (N)	5.90 / 9.90	Italian dumplings gratinated with tomato and Parmesan sauce. Dotted with roasted walnuts and our unrivalled basil & pine nut pesto
PASTA SAN FELICE (V)	5.90 / 10.90	A gorgeous oven-baked pasta with roasted vegetables Toma cheese, free range egg, tomato and mornay sauce. Topped with a rondelle of goat's cheese
TAGLIATELLE ROCCAFELLA	13.90	Pan-tossed egg pasta ribbons with king prawns, rocket, cognac & cream in a velvety lobster sauce
BUCATINI ALLA GARDESANA	13.90	Long hollow spaghetti sautéed with garlic, white wine, parsley & fresh water prawns. Topped with a Garda style fried sardine. A true speciality of Lake Garda
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
LINGUINE AL NERO DI SEPPIA	15.90	Fresh black shoe lace pasta tossed amongst king prawns, mussels, baby squid, seafood, garlic & wine with an emerging flavour from the sea

PIZZA Gluten free bases available

PIZZA PICCOLA ANY PIZZA ON A SMALLER BASE (9") 6.90

MARGHERITA (V)	7.90	TRADITIONAL. TOMATO, MOZZARELLA AND BASIL NAMED AFTER QUEEN MARGHERITA OF ITALY	VEGETARIANA (V)	9.90	MOZZARELLA, TOMATOES, MUSHROOMS, PEPPERS, ARTICHOKE, ONIONS, ZUCCHINI & BLACK OLIVES
ARRABBIATA - The spicy one -	9.90	TOMATO, MOZZARELLA, SPICY SALAME, ONIONS & EXTRA HOT RED CHILLIES	PESCATORE	10.90	TOMATO, MOZZARELLA, KING PRAWNS, ANCHOVIES, GARLIC, SHRIMPS & OLIVES
AL CAPRINO (V)	9.90	TOMATO, MOZZARELLA, CARAMELIZED RED ONIONS, GOAT'S CHEESE, CHERRY TOMATOES & ROCKET	CALABRESE - For meat lovers -	10.90	TOMATO, MOZZARELLA, SPICY 'NDUJA, SALAME, FENNEL SAUSAGE, RAGÚ & ITALIAN SMOKED HAM

LARGE PLATES

POLLO AL LIMONE - The Healthy Option - (GF)	13.90	A TENDERISED SUPREME OF CHICKEN CHARGILLED WITH ROSEMARY, ORANGE & LEMON CONFIT. SERVED WITH A DRESSED SALAD & HERB AIOLI MAYONNAISE	BRANZINO CAFFÉ DEL LAGO	17.90	SEA BASS FILLET FRIED IN A LIGHT AND IRRESISTIBLE SALT & PEPPER GOLDEN CRUST. A FAMILY SECRET RECIPE. ACCOMPANIED BY PRAWN & COURGETTE ARBORIO RISOTTO
CHICKEN ALLA MAFIOSA	14.90	SPICY CHICKEN BREAST COOKED WITH 'NDUJA, SAUSAGE, SUNDRIED TOMATO, GARLIC, WHITE WINE, FRESH HERBS, SICILIAN OLIVES AND MEDITERRANEAN VEGETABLES	GRATIN MIRABELLA	16.90	MEDLEY OF FRESH & SMOKED FISH WITH KING PRAWNS AND SHRIMPS. GRATINATED IN A LOBSTER AND COGNAC CREAM SAUCE. SERVED WITH A "MILLEFOLGIE" PUFF PASTRY TOP
CHIANTI'S STEAK POT	16.90	WINE MARINATED CHUNKS OF PRIME BEEF & ITALIAN SAUSAGE, SLOWLY CASSEROLED WITH ROOT VEGETABLES IN A RICH RED WINE GRAVY. PUFF PASTRY TOP & A BOWL OF CHIPS	SCALOPPINE PANNA E FUNGHI	16.90	VEAL ESCALOPES SAUTÉED IN SAGE INFUSED BUTTER, WILD FOREST MUSHROOMS & CREAM, GLAZED WITH A CARPANO VERMOUTH WINE REDUCTION
FIorentina di Vitello (GF)	26.90	EXTREMELY TENDER VEAL T-BONE BRUSHED WITH OLIVE OIL MARINATED HERBS & HIMALAYAN ROCK SALT. CHARGILLED TO YOUR LIKING ON OUR LAVA ROCK GRILL	RIB-EYE STEAK (GF)	20.90	28 DAY EXTRA MATURED 8OZ PRIME RIB-EYE STEAK COOKED ON OUR LAVA ROCK GRILL. SERVED WITH GRILLED TOMATO & WILD ROCKET SALAD

SIDE DISHES

PATATINE FRITTE (CHIPS) (V) (GF)	2.90	LORENZO'S MIXED SALAD (V) (GF)	3.90
MEDLEY OF FRESH VEGETABLES (V) (GF)	2.90	CRISPY BATTERED ONION RINGS (V)	3.90
TOMATO & ONION SALAD (V) (GF)	3.90	ZUCCHINE CROCCANTI (V)	3.90
(Tomato, onion, rocket, balsamic & Grana Padano)		(Crispy battered courgettes)	
FUNGHI TRIFOLATI (V) (GF)	3.90	SAUCES (V)	1.90
(Sautéed mushrooms with truffle oil & parsley)		(Peppercorn, blue cheese or mushroom)	

(V) - Suitable For Vegetarians

(N) - Contains Nuts

(GF) - Gluten Free

If you have any allergies please mention before you order.