

**ORDERS and PAYMENT WILL BE TAKEN AT THE TABLE**

- 2 COURSE SEASONAL SET MENU - Available all Evening - Sunday - Wednesday - Thursday -



**SMALL PLATES & STARTERS**

**FUNGHI MONTEBALDO** (V) 6.90  
Stuffed mushrooms with garlic & parsley breadcrumbs oven baked in a four cheese & tomato sauce.

**FEGATINI STREGATI** 7.50  
Our famous spicy chicken livers bewitched with Strega liqueur, red Tropea onions & salamino

**LUMACHE "NONNO LUIGI"** (GF) 9.90  
Escargots served in their shell, enhanced with garlic herb butter & champignons. Complimentary shot of fruit Grappa.

**TUSCAN FRIED CHICKEN** 7.50  
Breaded strips of chicken breast in a crunchy coating With mixed shredded lettuce & Sue's chilli chutney

**PATÉ NOSTRANO** 6.90  
Smooth paté with port & brandy, toasted Tuscan bread, sweet onion & golden plum chutney

**LORENZO'S BOARD** (GF) 11.90  
A selection of Parma ham, salami and cheese, with Artichoke, giardiniera, olives & sundried tomato dip

**POLPETTINE DI MARE** 7.90  
Fish cakes with salt cod, salmon & hake. Rolled in crispy parmesan & parsley breadcrumbs, then shallow fried. Served with shredded mixed leaves, marinated insalatina & aioli dip

**TORTINO SAN MARTINO** (V)(N) 7.90  
Sweet pastry crust with caramelised red onions, toasted goat's cheese, sugared walnuts & balsamic mixed salad

**PASTA**

Gluten free Pasta available

**LASAGNE AL FORNO** 9.90 small 12.90 Main  
Baked layers of fresh pasta covered with pork & beef ragú, and bechamel sauce. A family recipe from Nonna Maria

**TAGLIATELLE COL RAGÚ** 9.90 small 13.90 Main  
We use the finest minced beef & pork slowly cooked with red wine & tomatoes to make our ragú alla bolognese.

**SPAGHETTI CARBONARA** 9.90 small 13.90 Main  
Smoked pancetta, cream & egg yolk, finished with cracked black pepper & parmesan

**PASTA PARMIGIANA** (V) 9.90 small 13.90 Main  
Gratinated vegetarian short pasta with roasted vegetables, tomato, parmesan sauce, mozzarella & cream

**PASTA BAKE BELZEBÚ** 9.90 small 13.90 Main  
Spicy baked pasta with meaty ragú, 'nduja sausage, peperonata, roquito chillies, cream and spicy salame

**TAGLIATELLE ROCCAFELLA** 17.90  
Pan-tossed egg pasta ribbons with king prawns, rocket, cognac & cream in a velvety lobster sauce

**SPAGHETTI AL NERO DI SEPPIA** 16.90  
Fresh black shoe lace pasta tossed amongst king prawns, mussels, baby squid, clams, seafood, garlic & white wine with an emerging flavour from the sea

**PIZZA**

Gluten free Pizza bases available

**MARGHERITA** (V) 10.90  
Traditional & classic...  
Tomato, mozzarella and basil  
Named after Queen Margherita of Italy

**ARRABBIATA** 11.90  
Tomato, mozzarella, spicy salame, onions & extra hot red chillies

**VEGETARIANA** (V) 11.90  
Mozzarella, tomatoes, onions, peppers, artichoke, zucchini, black olives & mushrooms

**CALABRESE** 13.50  
Tomato, mozzarella, spicy 'nduja, Salame, fennel sausage, ragú, Italian smoked ham

**PESCATORE** 13.50  
Tomato, mozzarella, king prawns, anchovies, garlic, shrimps & olives

**AL CAPRINO** (V) 13.50  
Tomato, mozzarella, goat's cheese, caramelized red onions, cherry tomatoes & wild rocket

**PIZZA PICCOLA** 9.50  
Any Pizza above on a smaller 9" base

**GARLIC BREADS & SIDE DISHES**

PLAIN GARLIC BREAD (V) 4.50

TOMATO GARLIC BREAD (V) 4.90

GARLIC BREAD & MOZZARELLA (V) 5.90

DANTE'S SPICY GARLIC BREAD 6.90  
Onion, tomato, salame & roquito chillies

MARINATED OLIVES (V)(GF) 4.50

PATATINE FRITTE (CHIPS) (V)(GF) 3.90

BATTERED ONION RINGS (V) 4.90

ZUCCHINE CROCCANTI (V) 4.90  
(Battered crispy courgettes)

LORENZO'S MIXED SALAD (V)(GF) 4.90

TOMATO & ONION SALAD (V)(GF) 5.50  
(Tomato, onion, rocket, balsamic & Grana Padano)

FUNGHI TRIFOLATI (V)(GF) 4.90  
(Sautéed mushrooms with truffle oil & parsley)

**LARGE PLATES**

**RIB-EYE STEAK** (GF) 24.90

28 Day extra matured 8oz prime rib-eye steak. Cooked on our lava rock grill. Served with grilled vine tomato & balsamic glazed wild rocket salad.

**CHICKEN ALLA MAFIOSA** 16.90

Spicy chicken breast cooked with n'duja, fennel sausage, Sundried tomato, garlic, white wine, fresh herbs, olives and Mediterranean vegetables

**SCALOPPINE PANNA E FUNGHI** 19.90

Veal escalopes sautéed in sage infused butter, wild forest mushrooms & cream, glazed with a Carpano vermouth wine reduction

**SEA BASS AL CARTOCCIO** (GF) 18.90

Sea bass fillet with herb beurre, sun blushed tomatoes, Adriatic prawns & Pinot Grigio white wine. Served in a parchment parcel to retain the full gusto

**RISOTTO BELLA MARINARA** 16.90

A fusion of Carnaroli rice sautéed with mussels, King prawns, pink shrimps, baby squid, sea bass, dry white wine & Zafferano di Pozzolenigo

**GRATIN MIRABELLA** 18.90

Medley of fresh & smoked fish with king prawns and shrimps. Gratinated in a lobster and cognac cream sauce. Served with a "millefoglie" pastry top

(V) - Suitable For Vegetarians (N) - Contains Nuts (GF) - Gluten Free **If you have any allergies please tell us before you order.**