

# ANTIPASTI

<b>Pane all'aglio</b>		<b>5.75</b>
<i>Our freshly baked garlic pizza bread made from a traditional Italian recipe and served with a side of our famous chilli sauce</i>		
<b>Pane all'aglio con pomodoro</b>	<i>topped with tomato sauce</i>	<b>6.25</b>
<b>Pane all'aglio con mozzarella</b>	<i>topped with mozzarella cheese</i>	<b>6.75</b>
<b>Olive Marinate Aperitivo</b>		<b>3.50</b>
<i>Marinated large pitted olives with homemade bread</i>		
<b>Zuppa del giorno</b>		<b>4.75</b>
<i>Homemade soup of the day served with bread and butter</i>		
<b>Gnocchi Fritti</b>		<b>5.50</b>
<i>Deep fried dough bites served with our garlic mayonnaise</i>		
<b>Bruschetta</b>		<b>5.75</b>
<i>Vine ripened tomatoes marinated with garlic and herbs, served on toasted bread</i>		
<b>Pate della casa</b>		<b>6.50</b>
<i>Homemade chicken liver pate served with our red onion marmalade and toasted bread</i>		
<b>Crostini con Formaggio di capra</b>		<b>7.00</b>
<i>Baked goats cheese on toasted ciabatta with red onion marmalade and pesto drizzle</i>		
<b>Torta di Pesce</b>		<b>7.75</b>
<i>Homemade fishcakes served with our lemon mayonnaise</i>		
<b>Antipasti Mona Lisa</b>		<b>8.75</b>
<i>Selection of Italian meats served with roasted red peppers, artichokes, marinated olives, parmesan shavings and homemade bread</i>		
<b>Gamberoni piccanti</b>		<b>9.00</b>
<i>King prawns with garlic, chilli and white wine, served with our homemade bread</i>		

# PIZZA

<b>Margherita</b>	<i>Tomato and mozzarella – the base for all our pizzas</i>	<b>8.75</b>
<b>Funghi</b>	<i>with mushrooms</i>	<b>9.25</b>
<b>Prosciutto</b>	<i>with ham</i>	<b>9.50</b>
<b>Tropicale</b>	<i>with ham and pineapple</i>	<b>9.75</b>
<b>Quattro Stagioni</b>	<i>with mushroom, olives, ham and artichoke</i>	<b>9.75</b>
<b>Fiorentina</b>	<i>with spinach, onion, mushroom and egg</i>	<b>9.75</b>
<b>Napoli</b>	<i>with anchovies, capers and oregano</i>	<b>10.00</b>
<b>Pepperoni</b>	<i>with spicy Italian sausage (Pepperoni)</i>	<b>10.00</b>
<b>Cosa Nostra</b>	<i>with onion, pepperoni and garlic</i>	<b>10.25</b>
<b>Vegetariana</b>	<i>with mushroom, onion, peppers, spinach, artichokes and olives</i>	<b>10.50</b>
<b>Gabibbo</b>	<i>with salami, mushroom, ham and garlic</i>	<b>10.75</b>
<b>Muratore</b>	<i>with goats cheese and sundried tomatoes, topped with rocket</i>	<b>11.00</b>
<b>Inferno</b>	<i>with pepperoni, salami and chillies (Hot!)</i>	<b>11.00</b>
<b>Marinara</b>	<i>with prawns, queenies and mussels</i>	<b>11.75</b>
<b>Mona Lisa</b>	<i>with a little bit of everything (No seafood)</i>	<b>12.00</b>

**We offer gluten free pizzas and additional toppings are available from £1.00.**

# CALZONE

*Folded pizza with tomato and mozzarella baked in the oven:*

<b>Vegetariana</b> <i>with mushroom, onion, peppers, spinach and olives, topped with garlic butter</i>	<b>11.25</b>
<b>Barese</b> <i>with pepperoni and ham, topped with bolognese sauce</i>	<b>11.50</b>
<b>Kiev</b> <i>with chicken and spinach, topped with garlic butter</i>	<b>11.50</b>
<b>Piccante</b> <i>with pepperoni, onion and chilli, topped with our spicy tomato sauce</i>	<b>11.50</b>
<b>Leonardo</b> <i>with chicken, ham and mushroom, topped with our homemade pesto</i>	<b>11.75</b>

**We are extremely proud of our Manx pizza flour, developed together with Laxey Glen Mills. We helped to locally produce a very fine grade pizza flour that replicates Italian “00” flour, creating a fabulous authentic pizza dough.**

# PASTA

	<b>Starter / Main</b>
<b>Penne Arrabbiata</b> <i>Garlic, chilli and tomato sauce</i>	<b>7.00 / 9.00</b>
<b>Lasagne al Forno</b> <i>Traditional homemade meat lasagne</i>	<b>9.00</b>
<b>Cannelloni Vegetariani</b> <i>Cannelloni filled with ricotta cheese and spinach in a béchamel and tomato sauce</i>	<b>9.00</b>
<b>Spaghetti Bolognese</b> <i>Traditional Italian bolognese combining both beef and pork mince with tomato sauce</i>	<b>7.50 / 9.50</b>
<b>Spaghetti Carbonara</b> <i>Pancetta, egg, parmesan and cream</i>	<b>7.50 / 9.50</b>
<b>Penne Pasticciata</b> <i>Spinach, mushrooms, cream and bolognese</i>	<b>8.25 / 10.25</b>
<b>Penne Pesto e pollo</b> <i>Chicken and mushrooms in a pesto cream sauce</i>	<b>8.75 / 10.75</b>
<b>Tagliatelle Veneziana</b> <i>Fresh Manx queenies, pancetta and tomato sauce</i>	<b>9.75 / 11.75</b>
<b>Spaghetti Frutti di Mare</b> <i>Fresh Manx queenies, prawns, mussels, garlic, white wine and tomato sauce</i>	<b>10.00 / 12.00</b>
<b>Penne Carne Arrabbiata</b> <i>Strips of Manx beef, chilli, garlic, olives and tomato sauce</i>	<b>10.00 / 12.00</b>

**We also offer gluten free pasta.**

# RISOTTO

Starter / Main

## Risotto Montanara

*Arborio rice with chicken, peppers, goats cheese and a touch of cream*

11.00 / 13.00

## Risotto Mediterraneo

*Arborio rice with garlic, fresh Manx queenies, prawns and tomato sauce*

12.00 / 14.00

# SECONDI

## Pollo Milanese

*A lightly bread- crumbed chicken breast, drizzled with fresh lemon juice, served with chips and our house dressed salad*

14.00

## Pollo Parmigiana

*Chicken breast with tomato and parmesan, served on a bed of spaghetti*

14.00

## Pollo Mona Lisa

*Chicken breast filled with ham, asparagus and béchamel sauce, served with chips and our house dressed salad*

15.00

## Pollo Caprese

*Chicken breast with pancetta, garlic, tomato and mozzarella, served with chips and our house dressed salad*

15.00

## Spezzatino d'Agnello

*Slow cooked Italian lamb stew with garlic and rosemary, served with homemade potato gnocchi*

15.50

## Salmone della Casa

*Oven baked fillet of fresh salmon with lemon butter, served with chips and our house dressed salad*

16.50

## Spigola di Bari

*Pan-fried fillet of fresh seabass, served with chips and our house dressed salad*

17.50

## Bistecca di Manzo

*An 8oz Ribeye steak cooked to your liking, served with chips and our house dressed salad*

17.50

## Costata di Manzo

*An 8oz Sirloin steak cooked to your liking, served with chips and our house dressed salad*

18.50

## Filetto di Manzo

*An 8oz Fillet steak cooked to your liking, served with chips and our house dressed salad*

21.50

**Pepe Nero** – brandy and peppercorn cream sauce

2.00

**Diana** – mushroom, red wine and mustard cream sauce

2.00

**All of our meat is sourced locally from Harrison and Garrett Butchers and our steaks have been hung for a minimum of 21 days.**

# CONTORNI

## Patatine Fritte

*Portion of chips*

3.00

## Insalata di Pomodori e Cipolla Rossa

*Fresh vine tomato and red onion salad*

3.25

## Insalata Mista

*Mixed salad leaves with fresh vine tomato, cucumber, carrot and red onion*

3.25

## Insalata Rucola con parmigiano

*Rocket lettuce with parmesan shavings and a balsamic drizzle*

3.50