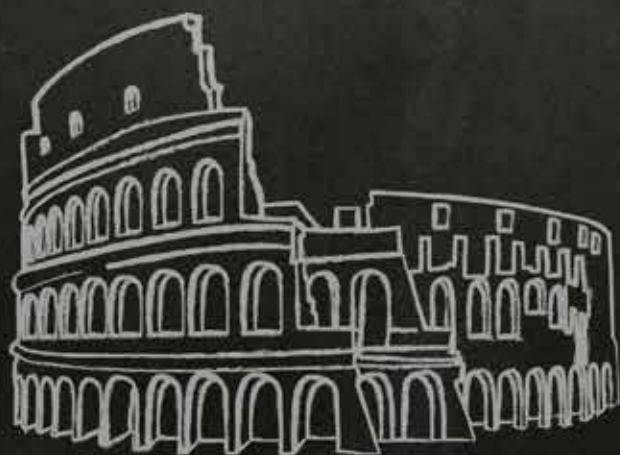




TRATTORIA
LA CASA

il gusto della tradizione



Chef's Special



ANTIPASTI

Torta di Granchio	starter(1) 8.95	main (2) 16.95
Freshly baked handmade crabcake served on toasted ciabatta with lemon and parsley sauce		
Gamberoni alla Grigliata	starter(4) 8.95	main(8) 16.95
Chargrilled tiger prawns tossed in garlic chilli and white wine sauce, served on bed of wild rocket leaves		
Piatto Antipasto	for 2 13.45	for 3 19.95
Parma ham, bresaola, salami milano, buffalo mozzarella, sundried tomatoes, mix olives, on bed of rocket leaves served with homemade bread		
Calamari alla Siciliana		6.95
Squid rings cooked in chopped tomato, onion, garlic and chili sauce and served with toasted ciabatta		
Buffalo Salerno (V)(N) NEW		6.95
Buffalo mozzarella with grilled aubergine, courgette and sundried tomato, all dressed with homemade fresh pesto sauce		
Bruschetta al Pomodoro (V)		5.75
Chopped tomato with basil, garlic, oregano, e.v. olive oil and parsley served on toasted ciabatta slices on bed of rocket leaves		
Funghi di Bosco (V)		5.95
Mushrooms in tomato sauce topped with mozzarella, baked in stone oven, served with toasted ciabatta		
Pane (Breads)		
With garlic		4.95
With mozzarella cheese & garlic		5.95
With e.v. olive oil, rosemary, oregano&sea salt NEW		4.95
Olive Miste (V)	3.95 (with homemade bread	5.95)
Home marinated mix Italian olives		

INSALATE

Gamberi e Salmone NEW	12.95
Smoked salmon slices, prawns, artichoke, baby salad leaves and capers with fresh basil sauce	
Barbabetola (V)(N)	11.95
Beetroot, goat cheese, baby salad leaves, and walnut with e.v. olive oil, Italian balsamic glaze and beetroot juice	
Il Nostro Pollo	11.95
Freshly grilled chicken fillet, roasted mix peppers, avocado, baby salad leaves, shaved parmesan and toasted brown bread sticks, served with caesar sauce	

CARNE e PESCE

Filetto Di Manzo	£22.95
Chargrilled Beef Tenderloin served with rocket leaves & roast cherry tomatoes in balsamic vinegar and chips (sauces: mushroom or peppercorn)	
Sirloin Bistecca Grigliata	£17.95
Around 8/9 oz beef sirloin served same as above (Sauces: mushroom or peppercorn)	
Burger Italiana (Served with chips or salad)	£10.95
Beef burger, Parma ham, mozzarella, salad leaves, gherkin, onion, Heinz ketchup & mayonnaise	
Salmone alla Livornese	£15.95
Wild salmon fillet cooked in chardonnay with capers, olives, red onion, parsley, cherry tomatoes, touch of fresh garlic and chilli	
Filetto Di Merluzzo	£13.75
Cod fillet cooked in chardonnay with artichokes, asparagus, sundried tomato, parsley, touch of garlic and chilli	
Alla Milanese	£12.95
Fresh chicken breast in breadcrumb, deep fried, served with spaghetti pomodoro	
Valdostana	£13.95
Chargrilled chicken breast topped with roasted ham and mozzarella, finished in stone oven	
Branzino ai Gamberetti	£16.95
Seabass fillet and king prawns with chardonnay, cherry tomatoes, onion, basil, parsley, chopped garlic and touch of chilli	

CHICKEN VEAL

Vecchia Napoli	£12.95	£14.95
Chargrilled chicken breast or veal with chopped tomato sauce and topped with mozzarella melted in stone oven		
Romana	£12.95	£14.95
Chargrilled chicken breast or veal with creamy mushrooms and pancetta sauce		
Gorgonzola	£13.95	£15.95
Chargrilled fresh chicken breast served with creamy mushroom, spinach and gorgonzola sauce		
Al Marsala	£13.95	£15.95
Chargrilled chicken breast or veal served with mushrooms, sundried tomato and fresh spinach in marsala wine		

PAELLA *a touch of Spain*

Paella Tradizionale	14.95
Spanish chorizo, chicken strips, squid, mussels, prawns, mix peppers, onion, peas, paella rice, red wine, herbs, saffron, touch of garlic and chili	
Paella Marinara	add chicken @ 1.50 13.45
Mix seafood, mix peppers, onion, peas, paella rice, white wine, herbs, saffron, touch of garlic and chili	
Paella Carn	add chicken @ 1.50 13.45
Spanish chorizo, smoked bacon, chicken fillet slices, quality pork sausages, mix peppers, onion, paella rice, red wine, saffron, touch of garlic and chili	
Paella Pollo e Chorizo	12.95
Chicken fillet strips, Spanish chorizo, mix peppers, onion, peas, paella rice, saffron, garlic and chilli	

RISOTTO

(add chicken to any risotto for 1.50)

Alla Marinara	£13.95
Mix seafood, carnaroli rice, homemade tomato sauce, parmesan, touch of garlic & chili	
Gorgonzola (V)	£13.95
Carnaroli rice, gorgonzola piccante, sundried tomato, asparagus and porcini mushrooms	
Del Veneto (V)	£12.95
Carnaroli rice, roast vegetables, goat cheese and rocket leaves	
Classico (V)	£9.95
Carnaroli rice, porcini mushroom and parmesan cheese	

PIZZA

Extras charged at £1.20 each but may vary for some items.

Salmon e Spinaci (Calzone) 	£13.95
Folded pizza smoked salmon, fresh spinach and goat cheese with cream sauce	
Tutte le Carni	£13.95
Pizza sauce, mozzarella, pepperoni, roasted ham, chorizo, salami Milano, onion and mix peppers	
All Italiana	£12.95
Pizza sauce, buffalo mozzarella (cold), parma ham, rocket and parmesan	
La Casa	£12.95
Pizza sauce, mozzarella, ham, mushroom, pepperoni, onion, peppers	
Con Carne (Calzone)	£12.45
Folded pizza with ham, pepperoni, mushroom, mozzarella and pizza sauce	
Melanzana (V) 	£11.95
Pizza sauce, buffalo mozzarella (cold), grilled aubergine, rocket and e.v. olive oil	
Fiorentina (V)	£11.95
Pizza sauce, mozzarella, fresh spinach, garlic and egg	
Etna 	£11.95
Pizza sauce, mozzarella, pepperoni, mix peppers, onion, chili flakes	
Caprino (V) add pepperoni @ £1.20	£11.95
Pizza sauce, mozzarella, goat cheese, caramelised red onion, mix peppers, rocket leaves	
Napolitano	£9.95
Pizza sauce, mozzarella, anchovies, capers and olives	
Semplice (V)	£8.95
Pizza sauce, mozzarella	

We only use our own dough and sauce for our pizzas baking them in bespoke stone oven.

SIDE DISHES

Rocket & Parmesan	£4.95
Creamy Spinach	£3.95
Tomato Red Onion	£2.95
Mix Salad Leaves	£2.95

PASTA / RAVIOLI

Feel free to replace type of pasta in your dish with spinach and ricotta filling ravioli for £1.50 extra (Except Lasagne)

Nero di Seppia	£14.95
Linguini pasta in black cuttlefish ink sauce, topped with mix seafood cooked separately in butter, garlic, chilli, parsley and chardonnay sauce, served with rocket leaves	
Gamberi e Spinaci (N) 	£14.95
Linguini pasta, king prawns and fresh baby spinach leaves in creamy sauce	
Frutti di Mare	£13.95
Linguini pasta, mix seafood, homemade tomato sauce, onion, parsley, garlic, touch of chilli	
Al Salmone	£12.95
Linguini pasta and smoked salmon in creamy pink sauce	
Pollo Pesto (N) 	£11.95
Tortiglioni pasta, roast chicken slices, mushroom and broccoli in creamy pesto sauce	
Salsiccia e Pomodoro	£11.95
Tortiglioni pasta, spicy Italian sausage, cherry tomatoes, touch of garlic & chilli served with rocket leaves	
Amatriciana 	£10.95
Bucatini pasta, chopped tomato sauce, bacon, olives, parsley, fresh chilli and garlic	
Al Forno	£10.95
Tortiglioni pasta, baby spinach leaves, asparagus and chicken in creamy porcini mushroom sauce topped with mozzarella and baked in stone oven	
Carbonara	£10.45
Spaghetti pasta, pancetta, egg yolk, cream, garlic and black pepper	
Bolognese	£10.45
Spaghetti pasta with homemade beef sauce	
Lasagne della Casa	£10.45
Homemade beef lasagne with béchamel and tomato sauce	
Arrabbiata (V) 	£9.45
Tortiglioni pasta, homemade tomato sauce, cherry tomatoes, garlic and lots of chilli	
Pomodoro (V)	£8.75
Tortiglioni pasta, homemade tomato sauce, parsley	

Please advise us of any dietary requirements or allergies. Some of our dishes may contain traces of nuts, dairy and wheat products allergens. A discretionary 10% service charge will be added to the final bill for tables of 8 or more.

We import our wines directly from Italian vineyards that some of its' pictures are on our wall

VINO BIANCO (White)

	175ml glass	250ml glass	Bottle
San Leo Bianco	£4.45	£5.75	£15.95
A fresh, fruity, and dry wine from Triveneto area with harmonic and well balanced by a clean, crisp acidity			
Insolia Terre Siciliane IGT NEW	£4.95	£6.35	£17.95
Obtained from 100% Insolia grapes from Sicily. Delicately dry, fruity, elegant and clean finish.			
Chardonnay Del Veneto	£5.75	£7.25	£20.95
Obtained from 100% chardonnay grapes that has fresh hints of peach and pineapple. This is an elegant and enchantingly harmonious region wine.			
Pinot Grigio Delle Venezie IGT	£5.75	£7.25	£20.95
Delicately fruity, refined and aristocratic wine from Delle Venezie. Remarkably soft, lightly dry yet extremely fresh offering delicious reminder of the original grape.			
Sauvignon Superiore DOC			£24.95
One of the finest Sauvignon available on the market obtains from 100% Sauvignon grapes grown in Northern Italy. It has elegant structure with fresh and intense taste of elderflowers and sage.			
Gavi DOCG			£29.95
Hand harvested and obtained from 100% organic Cortese grapes of Piemonte. Truly exceptional and unique wine with intense aromas, floral and ripe citrus notes and a soft lingering flavour.			

VINO ROSSO (Red)

	175ml glass	250ml glass	Bottle
San Leo Rosso	£4.45	£5.75	£15.95
Appealingly dry wine offers delicious vinosity with delightful fruit and a delicate almondy vein in the finish.			
Montepulciano d'Abuzzo DOC	£4.95	£6.35	£17.95
Obtained from 100% Montepulciano grapes. Fine, delicate, gracious and soft veining with harmonious balance.			
Merlot Friuli DOC Aquileia	£5.75	£7.25	£20.95
Obtained from 100% Merlot grapes from Cervignano del Friuli region of Italy. Extremely nice for its freshness and its fruitiness. Full, balanced and intense red fruit with a pleasant dry finish.			
Valpolicella Classico DOC	-	-	£24.95
Obtained from 70% Corvina, 20% Rondinella, 10% Molinara grapes of Valpolicella region of northeast Italy. It has bitter almonds and wild berries scents. Dry on palate with highly persistent and delectably clean aftertaste			
Cabernet Sauvignon DOC Sicilia NEW			£24.95
Obtained from 100% Cabernet Sauvignon grapes. Concentrated opaque ruby red with attractive floral notes. A fine wine with ripe red fruit scents against a light background of vanilla.			
Sasseo Primitivo Salento (14.5%)			£27.95
Wine of advance ripeness that traditionally matured in oak barrels for a few years. Great sample of Primitivo with hints of red fruits and sweet accent of spices. Ranked in top 10 for number of awards won among wines from this region.			
Amarone della Valpolicella DOCG (15%)			£59.95
One of the best wines of Italy. Obtained from 60% Corvina (including Corvinone), 35% Rondinella, and 5% Molinara grapes that are semi-dried on trays, in well-ventilated rooms, for about 120 days. The wine then matures in oak barrels for two years, and for a further six months in bottles. It has rich fruit and dried grape flavour.			

ROSATO e BLUSH

	175ml glass	250ml glass	Bottle
Claretto Rosato	£4.75	£6.75	£17.95
Deep, fruity and characteristic wine with harmonious, persistent and typical of the variety. It is a fresh, clean and crisp with a touch of spice.			
Pinot Grigio Delle Venezie Blush	£5.45	£6.95	£19.95
Remarkably soft, lightly dry yet extremely fresh wine with light and elegant structure that makes this an unusually refined and aristocratic wine			

VINO DOLCE(Sweet)

	175ml glass	250ml glass	Bottle
Moscato d'Asti DOCG	£5.75	£7.25	£22.95
Obtained from 100% Moscato bianco grapes. Sweet but not at all cloying; well-balanced and with an extremely refined fruitiness. Excellent with desserts, fruit, ice cream or just on its own.			

SPARKLING

Asti Zonin			£22.95
Sweet and not cloying sparkling. Its unusually fresh, richly fruity, superbly balanced and satisfyingly persistent. This is coming from one of best vineyards in the heart of the DOCG is selected, graded and highest quality is destined to become Asti.			
Prosecco Cuvée 1821 DOC	20cl Bottle	£6.95	£24.95
Attractively intense; very fruity and aromatic, with hints of wisteria flowers and Renet apples. Very well-balanced and appealing, with the extremely delicate almond note that is typical of Glera grapes.			
Champagne della Casa			£34.95
A genuine French Champagne			

BIRRA

Moretti / Peroni	Small	£3.45	Large	£6.25
-------------------------	-------	-------	-------	-------

SPIRITI	25ml	£2.65	50ml	£4.50
----------------	------	-------	------	-------

LE BEVANDE (SOFT DRINKS)

Homemade Sicilian Lemonade		£2.65
San Pellegrino Blood Orange 330ml (Sparkling)		£2.45
Squeezed Juices (Apple / Orange / Pomegranate)		£2.75
Coke & Diet Coke (330ml Glass Bottle)		£2.60
Galvanina Still Water 500ml		£2.60
San Pellegrino Sparkling Water 500ml		£2.60
Soda / Tonic / Sprite / Cranberry Juice		£2.25
Milk		£1.60

CAFFÈ e TÈ (+ 25p for decaf)

Cup of Black Tea		£1.75		
Cup of Herbal Tea		£1.95		
Pot of Organic Teas		£3.45		
Espresso	single	£1.65	double	£2.25
Americano		£2.30		
Cappuccino / Latte / Hot Choc		£2.60		
Flat White		£2.60		
Café Mocca		£2.95		