

PRIMO CUCINA ITALIANA

menu

Antipasti

Pane della casa £2.50 (V)
Home made fresh bread and focaccia served butter

Pane all' aglio (V)
Garlic bread £3.50
Garlic bread with tomato £3.95
Garlic bread with mozzarella cheese £4.50
Garlic bread 1/2 cheese and 1/2 tomato £4.95

Olive £4.50 (V)
Marinated mix olives with Italian home made bread and focaccia with a extra virgin olive oil and aged balsamic dip served with butter

Carpaccio di manzo £8.45
Thinly sliced aged peppered fillet served with rocket, aged parmesan, lemon juice & a drizzle of extra virgin olive oil

Polpette al sugo £7.45
Home made beef meatballs cooked in a traditional tomato and basil sauce served with toasted bread

Funghi Portobello £7.95 (V) (N)
Baked Portobello mushrooms filled with goats cheese, home made pesto and pine nuts served on toasted bread

Paté £8.25
Home made chicken liver paté served with caramelized onion, orange & Cointreau sauce, toasted bread and butter

Bruschetta al pomodoro £4.95 (V)
Toasted Italian bread topped with fresh chopped vine tomatoes, basil, red onion and garlic

Caprese £7.45 (V)
Sliced tomatoes and Italian mozzarella with fresh basil and a touch of pesto

Giro d' Italia (to share) £14.95
Our cured meat and cheeses are carefully selected from our suppliers all over Italy. We serve them with olives tapenade, cherry marmalade and home made Italian bread selection

Gamberoni Diavola £8.45
King prawns in a garlic and chilly butter served on toasted bread

Fritto misto £8.95
Fried calamari, king prawns and white baits served with garlic mayo and sun-dried tomatoes sauce

Triglia in fiore £9.25 (N)
Fresh red mullet fillets marinated in a citronette with toasted pine nuts, baby chilli and mediterranean herbs shoots served on a crunchy salad

Capesante di Tropea £10.25
Panfried fresh scallops served with a sweet and sour Tropea's red onion puree and dried lavender flowers

Cozze £8.25 / £10.95
Steamed fresh mussels in a white wine, garlic, shallot and cream sauce or a choice of tomato and chilli sauce

Zuppe

Minestrone £4.75 (V)
Italian traditional fresh vegetables soup

Zuppa del giorno £4.75
Chef 's soup of the day

Primi

Spaghetti con polpette £6.25 / £8.95
With home made beef meatballs, tomato sauce and basil

Spaghetti carbonara £6.25 / £8.95
Crispy pancetta, egg yolk, parmesan cheese, parsley and a touch of cream

Lasagna £9.50
Home made lasagna

Tagliatelle bolognese £8.75
Slow cooked beef and tomato ragù

Penne pollo £9.45
With wild mushrooms, strips of chicken in a creamy sauce

Penne tricolore £9.75 (N)
Strips of chicken breast with cherry tomatoes, pesto, parmesan shaves, basil and a touch of cream

Mammoli £9.95 (V) (N)
Delicate purple potatoes gnocchi on a creamy goats cheese sauce served with almond shaves and basil

Principe romano £6.75 / £9.95
Spaghetti alla chitarra in a spicy tomato sauce with Parma ham, cherry tomatoes, Falanghina wine, garlic, onion, chilli and three kind of grated Italian cheese

Ravioli alla napoletana £10.25 (V)
Traditional Sundays recipe for our spinach and buffalo ricotta ravioli served with tomato sauce, fresh grated parmesan and basil

Tagliatelle granchio £11.95
Fresh Cornish crab meat shaded with white wine, cherry tomatoes and a touch of cream

Linguine gamberoni £10.95
King prawns with garlic, cherry tomato and fresh chilli

Linguine allo scoglio £13.95
A very tasty recipe that includes all seafood flavour: king prawns, Cornish crab meat, mussels, squid and cherry tomatoes

Risotti

Risotto Primo £7.45 / £10.45
Asparagus, Parma ham, onion and smoked mozzarella

Risotto frutti di mare £8.45 / £11.45
Fresh mix seafood with cherry tomatoes, garlic and white wine

Risotto Pompeiano £6.95 / £9.95
Deep ruby red beetroot and smooth creamy dolcelatte cheese make this risotto a stand out success

Pizze

Margherita £7.45 (V)
Tomato, mozzarella and basil

4 Stagioni £8.95
Tomato, mozzarella topped with spicy salami, peppers, olives and mushrooms

Piccante £8.95
Tomato, mozzarella, spicy salami and peppers

Calzone £10.45
Classic folded pizza with tomato, mozzarella, spicy sausage and mushrooms

Calzone polpette £10.95
Folded pizza with tomato, mozzarella and meatballs

Pollo £9.25
Char grilled chicken, tomato, mozzarella, cherry tomato, parmesan shaves and basil

Parma £9.25
Tomato, mozzarella, Parma ham, rocket leaves and parmesan shavings

Marinara £9.95
Tomato, mozzarella, tuna, prawns and anchovies

Secondi

Filetto £22.95
10 oz fillet steak simply grilled or with a choice of sauces (Diana - Dolcelatte - Peppercorn)

Filetto Rossini £24.95
10 oz fillet steak grilled served on a crouton topped with paté and Rossini sauce

Filetto portobello £23.95
Grilled fillet steak medallions (10oz) in a portobello mushrooms with spinach served with hand cut chips

Agnello alla brace £20.45
Grilled lamb chops seasoned with Maldon salt, rosemary and baby chilli served with grilled leek

Bistecca £19.45
10 oz sirloin steak simply grilled or with a choice of sauces (Diana - Dolcelatte - Peppercorn)

Anatra alla ciliegia £18.45
Seared duck breast served with baked shallots and Port cherry sauce

Pollo al limone £15.50
Grilled chicken breast in a delicate lemon and thyme sauce

Pollo funghi £15.95
Chicken breast cooked in a wild mushrooms, parsley and cream sauce

Pollo Primo £16.95
Chicken breast cooked with asparagus and Parma ham in a creamy sauce topped with smoked mozzarella

Halibut Anacapri £22.95
Pan fried fresh wild halibut served on a celeriac puree and a beetroot salad

Coda di rospo agli agrumi £19.95
Fresh monkfish marinated in a citrus vinaigrette served with seared fennel

Branzino allo zafferano £19.45
Fresh fillets of sea bass simply pan fried on a bed of spinach with a saffron creamy sauce

Guazzetto £23.95
Traditional Amalfitan fish stew with sea bass, monkfish, king prawns, squid and mussels served with croutons

Grigliata di pesce (to share) £30.95
Mix grilled fish
We ensure we get the best fish direct from the market

Contorni

Chips £3.50
Spinach £3.50
Mix salad £3.75
Rocket parmesan £4.25
Tomato red onion £3.75

*All main dishes are served with fresh potatoes and vegetables of the day.
(V) Denotes vegetarian dishes, (N) Denotes dishes containing nuts or traces of nuts.*

*All prices are inclusive of VAT.
Service charge is not included, however a discretionary 10% will be added to tables of 6 or more.
Payment by cheque is not accepted.*

carta dei vini

Please enquire
for our fine wine selection

White wine

Trebbiano (Abruzzo, Italy)
£13.95 / £3.95

Pinot Grigio (Trentino, Italy)
£16.45 / £4.55

Sauvignon Blanc (Veneto, Italy)
£19.95 / £5.25

Chardonnay (Veneto, Italy)
£16.95

Grillo (Sicilia, Italy)
£18.95

Verdicchio Classico (Gesi, Italy)
£19.95

Frascati Superiore (Lazio, Italy)
£19.45

Lugana (Veneto, Italy)
£20.95

Pecorino (Abruzzo, Italy)
£22.95

Gavi di Gavi (Piemonte, Italy)
£29.95

Red wine

Merlot (Trentino, Italy)
£13.95 / £3.95

Aglianico (Campania, Italy)
£16.95 / £4.45

Shiraz (Sicily, Italy)
£18.95 / £4.95

Nero D' Avola (Sicily, Italy)
£18.95

Montepulciano Riserva (Abruzzo, Italy)
£21.95

Valpolicella (Veneto, Italy)
£20.95

Primitivo (Puglia, Italy)
£21.95

Primitivo di Manduria (Puglia, Italy)
£26.95

Chianti Classico DCG (Toscana, Italy)
£22.95

Chianti Riserva (Toscana, Italy)
£32.95

Bardolino (Veneto, Italy)
£22.95

Ripasso Valpolicella (Veneto, Italy)
£32.95

Barolo (Piemonte, Italy)
£44.95

Baldassarre (Veneto, Carpané Corvina) (Veneto, Italy)
£49.95

Amarone (Veneto, Italy)
£54.95

Brunello di Montalcino (Toscana, Italy)
£79.95

Rosé wine

Pinot Grigio Blush (Veneto, Italy)
£15.95 / £5.25

Bardolino Rose (Veneto, Italy)
£17.95

Pinot Nero Sparkling (Lombardia, Italy)
£19.25

Champagne

Prosecco (Veneto, Italy)
£20.95 / £6.25

Prosecco Rose (Veneto, Italy)
£21.45

Moet & Chandon (France)
£49.95

Veuve Clicquot (France)
£64.95

Bollinger (France)
£69.95

Laurent Perrier Rosee (France)
£84.95

Dom Perignon (France)
£180.00

Soft drinks

Water Still / Sparkling (500 ml) £2.95

Coke / Diet Coke £1.95

Lemonade £1.95

Orange juice £1.95

Apple juice £1.95

Cranberry juice £1.95

Pineapple juice £1.95

Tonic / Slim Lime / Lime and Soda £1.95

Bitter lemon £1.95

Ginger Ale £1.95

Ginger Beer £1.95

Beers

Peroni draft £4.25 / £2.50

Moretti bottle £3.95

Budweiser £3.95

Magners Cider (330ml) £3.60

Peroni Gran Riserva £5.25

Peroni Ambra £5.95

Peroni Gluten Free £5.95

*Prices are inclusive of VAT.
The price shown by the glass is related to 175ml,
they are also available in measurements of 125ml or 250ml*