

PRIMO CUCINA ITALIANA

menu

Antipasti

- Pane della Casa 3.45 (V)**
Home made fresh bread and focaccia served with butter
- Pane all' Aglio (V)**
Garlic bread 4.75
Garlic bread with tomato 5.25
Garlic bread with mozzarella cheese 5.95
Garlic bread 1/2 cheese and 1/2 tomato 6.45

- Olive 5.75 (V)**
Marinated mix olives with Italian home made bread and focaccia with extra virgin olive oil and aged balsamic dip served with butter
- Carpaccio di Manzo 10.45**
Thinly sliced aged peppered fillet served with rocket, aged parmesan, lemon juice and a drizzle of extra virgin olive oil
- Polpette al Sugo 9.45**
Home made beef meatballs cooked in a traditional tomato and basil sauce served with toasted bread
- Funghi Portobello 9.45 (V) (N)**
Baked Portobello mushrooms filled with goats cheese, home made pesto and pine nuts served on toasted bread
- Paté 10.45**
Home made chicken liver paté served with caramelized onion, orange & Cointreau sauce, toasted bread and butter
- Bruschetta al Pomodoro 6.25 (V)**
Toasted Italian bread topped with fresh chopped vine tomatoes, basil, red onion and garlic
- Caprese 9.45 (V)**
Sliced tomatoes and Italian mozzarella with fresh basil and a touch of pesto
- Giro d' Italia (to share) 18.45**
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 10.45**
King prawns in a garlic and chilly butter served on toasted bread
- Fritto Misto 10.95**
Fried calamari, king prawns and white baits served with garlic mayo and sun-dried tomato sauce
- Insalata di Sgombro 10.25**
Smoked Mackerel served on a bed of crunchy salad and Mediterranean baby shoots with sweet golden raisins and fresh grapes
- Capesante di Furore 12.75**
Pan fried fresh scallops served on a peas velouté with crunchy croutons and almonds
- Cozze 10.45 / 12.45**
Steamed fresh mussels in a white wine, garlic, shallot and cream sauce or a choice of tomato and chilli sauce

Zuppe

- Minestrone 5.95 (V)**
Italian traditional fresh vegetable soup
- Zuppa del Giorno 5.75**
Chef's soup of the day

Primi

Our pasta is cooked to perfection : Al Dente!

- Spaghetti con Polpette 8.45 / 11.45**
With home made beef meatballs, rich tomato sauce and basil
- Spaghetti Carbonara 8.45 / 11.45**
A truly Italian classic: crispy pancetta, egg yolk and parmesan cheese
- Lasagna 11.95**
Our family classic home made lasagna
- Tagliatelle Bolognese 8.45 / 10.95**
Home made slow cooked beef in tomato ragù
- Penne Pollo 8.45 / 11.45**
With wild mushrooms, strips of chicken in a creamy sauce
- Penne Tricolore 8.95 / 11.95 (N)**
Strips of chicken breast with cherry tomatoes, home made pesto, parmesan shaves, basil and a touch of cream
- Tagliatelle all' Ortolana 8.45 / 10.45 (V)**
Tasty and simple Italian vegetarian recipe with mushrooms, peppers and asparagus in a cherry tomato sauce
- Principe Romano 8.95 / 12.45**
Our own family recipe since 1997: spaghetti alla chitarra in a spicy tomato sauce with Parma ham, cherry tomatoes, Falanghina wine, fresh chilli and three kinds of grated Italian cheeses
- Ravioli alla Napoletana 10.45 / 12.45 (V)**
Traditional Sundays recipe for our spinach and buffalo ricotta ravioli served with tomato sauce, fresh grated parmesan and basil
- Tagliatelle Granchio 11.95 / 13.95**
Fresh Cornish crab meat shaded with white wine, cherry tomatoes and a touch of cream
- Linguine Gamberoni 13.95**
King prawns with garlic, cherry tomato and fresh chilli
- Linguine allo Scoglio 17.45**
A very tasty recipe that includes all seafood flavour: king prawns, Cornish crab meat, mussels, squid and cherry tomatoes

Risotti

Our risotto is cooked with great care to be creamy and Al Dente!

- Risotto Primo 8.95 / 12.45**
Asparagus, Parma ham shaded with white wine and topped with smoked mozzarella
- Risotto Frutti di Mare 10.95 / 13.95**
Fresh mix seafood with cherry tomatoes, garlic shaded with white wine
- Risotto alla Milanese 9.95 / 11.95**
Classic Italian recipe with authentic Saffron topped with goats cheese

Pizze

- Margherita 9.50 (V)**
Tomato, mozzarella and basil
- 4 Stagioni 11.45**
Tomato, mozzarella topped with spicy salami, peppers, olives and mushrooms
- Piccante 11.45**
Tomato, mozzarella, spicy salami and peppers
- Calzone 13.25**
Classic folded pizza with tomato, mozzarella, spicy salami and mushrooms
- Calzone Polpette 13.95**
Folded pizza with tomato, mozzarella and meatballs
- Pollo 11.95**
Chargrilled chicken, tomato, mozzarella, cherry tomato, parmesan shaves and basil
- Parma 11.95**
Tomato, mozzarella, Parma ham, rocket leaves and parmesan shavings
- Marinara 12.45**
Tomato, mozzarella, tuna, prawns and anchovies

Secondi

All served with baby roasted potatoes and fresh vegetables cooked daily

- Filetto (10oz.) 28.45**
Fillet steak simply grilled or with a choice of sauces (Diana - Dolcelatte - Peppercorn)
- Filetto Rossini (10oz.) 29.95**
Fillet steak grilled served on a crouton topped with paté and Rossini sauce
- Filetto Portobello (10oz.) 29.45**
Grilled fillet steak medallions in a Portobello mushrooms with spinach served with hand cut chips
- Agnello alla Brace 24.45**
Grilled lamb chops seasoned with Maldon salt, rosemary and baby chilli served with grilled leek
- Bistecca (10oz.) 23.95**
Sirloin steak simply grilled or with a choice of sauces (Diana - Dolcelatte - Peppercorn)
- Anatra alla Ciliegia 22.95**
Seared duck breast served with baked shallots and Port cherry sauce
- Pollo al Limone 18.50**
Grilled chicken breast in a delicate lemon and thyme sauce
- Pollo Funghi 18.95**
Chicken breast cooked in a wild mushroom, parsley and cream sauce
- Pollo Primo 19.95**
Chicken breast cooked with asparagus and Parma ham in a creamy sauce topped with smoked mozzarella
- Halibut Anacapri 26.95**
Pan fried fresh wild halibut served on a celeriac puree and a beetroot salad
- Coda di rospo all' Ischitana 23.95**
Fresh monkfish in a tomato sauce with black olives, oregano and capers. Simple ingredients for a strong taste, directly from Ischia
- Branzino all' Acqua Pazza 22.45**
Fresh fillets of sea bass with basil, garlic, extra virgin olive oil and a mix of tasty cherry tomatoes from the Amafi coast.
- Guazzetto 29.95**
Traditional Amalfitan fish stew with sea bass, monkfish, king prawns, squid and mussels served with fried bread
- Grigliata di Pesce (to share) 39.95**
Mix grilled fish served on a bed of rocket leaves, cherry tomatoes and a citronette vinaigrette

We ensure we get the best fish direct from the market

Contorni

- Chips 4.45**
Spinach 4.45
Mix Salad 4.75
Rocket Parmesan 5.45
Tomato Red Onion 4.75

(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

All our wines are carefully selected to provide our customers with the highest quality and a large variety from most of Italia regions.

White Wine

- Trebbiano** (Abruzzo, Italy)
16.95 / 4.95
- Pinot Grigio** (Trentino, Italy)
18.95 / 5.25
- Sauvignon Blanc** (Veneto, Italy)
21.95 / 6.25
- Chardonnay** (Veneto, Italy)
21.95
- Grillo** (Sicilia, Italy)
24.95
- Verdicchio Classico** (Gesi, Italy)
25.95
- Frascati Superiore** (Lazio, Italy)
26.95
- Lugana** (Veneto, Italy)
29.95
- Pecorino** (Abruzzo, Italy)
30.95
- Gavi di Gavi** (Piemonte, Italy)
39.95
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- ## Red Wine
- Merlot** (Trentino, Italy)
16.95 / 4.95
- Aglianico** (Campania, Italy)
19.95 / 5.45
- Shiraz** (Sicily, Italy)
22.95 / 6.45
- Nero D' Avola** (Sicily, Italy)
24.95
- Montepulciano Riserva** (Abruzzo, Italy)
27.95
- Valpolicella** (Veneto, Italy)
25.95
- Primitivo** (Puglia, Italy)
26.95
- Primitivo di Manduria** (Puglia, Italy)
30.95
- Chianti Classico DOCG** (Toscana, Italy)
36.95
- Chianti Riserva** (Toscana, Italy)
43.95
- Bardolino** (Veneto, Italy)
25.95
- Ripasso Valpolicella** (Veneto, Italy)
43.95
- Barolo** (Piemonte, Italy)
53.95
- Amarone** (Veneto, Italy)
67.95
- Brunello di Montalcino** (Toscana, Italy)
89.95

Rosé Wine

- Pinot Grigio Blush** (Veneto, Italy)
18.95 / 6.25
- Bardolino Rosé** (Veneto, Italy)
22.95
- Pinot Nero** Sparkling wine (Lombardia, Italy)
22.95

Champagne

- Prosecco** (Veneto, Italy)
24.95 / 7.50
- Prosecco Rosé** (Veneto, Italy)
24.95
- Moet & Chandon** (France)
64.95
- Veuve Clicquot** (France)
79.95
- Bollinger** (France)
89.95
- Laurent Perrier Rosé** (France)
110.00
- Dom Perignon** (France)
280.00

Soft Drinks

- Acqua Panna** (500 ml) 3.95
- Acqua San Pellegrino** (Sparkling 500 ml) 3.95
- Coke / Diet Coke** 2.75
- Lemonade** 2.75
- Orange Juice** 2.75
- Apple Juice** 2.75
- Cranberry Juice** 2.75
- Pineapple Juice** 2.75
- Tonic / Slim Lime / Lime and Soda** 2.75
- Bitter Lemon** 2.75
- Ginger Ale** 2.75
- Ginger Beer** 2.75
- Pint of Soft Drink** 4.95

Beers

- Peroni Draft** 3.65 / 5.95
- Moretti Bottle** 4.95
- Budweiser** 4.45
- Magners Cider (568ml)** 6.95
- Peroni Gran Riserva (500ml)** 7.95
- Peroni Gluten Free** 5.95
- Alcohol Free Beer** 4.25

*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*