

PRIMO CUCINA ITALIANA

menu

Antipasti

Pane della Casa 3.95 (V)

Home made fresh bread and focaccia served with butter

Pane all' Aglio (V)

Garlic Bread 5.25

Garlic Bread with Tomato 5.95**Garlic Bread with Mozzarella Cheese 5.95****Garlic Bread 1/2 Cheese and 1/2 Tomato 6.95****Olive 6.75 (V)**

Marinated mixed olives with Italian home made bread and focaccia with extra virgin olive oil and aged balsamic dip served with butter

Carpaccio di Manzo 11.95

Thinly sliced aged peppered fillet served with rocket, aged parmesan, lemon juice and a drizzle of extra virgin olive oil

Polpette al Sugo 10.95

Home made beef meatballs cooked in a traditional tomato and basil sauce served with toasted bread

Funghi Portobello 10.95 (V) (N)

Baked Portobello mushrooms filled with goats cheese, home made pesto and pine nuts served on toasted bread

Paté 12.45

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

Bruschetta al Pomodoro 7.45 (V)

Toasted Italian bread topped with fresh chopped vine tomatoes, basil, red onion and garlic

Caprese 10.45 (V)

Sliced tomatoes and Italian mozzarella with fresh basil and a touch of pesto

Giro d' Italia (to share) 19.95

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 12.45

King prawns in a garlic and chilly butter served on toasted bread

Fritto Misto 13.45

Fried calamari, king prawns and white baits served with garlic mayo and sun-dried tomato sauce

Insalata di Sgombro 12.45

Smoked Mackerel served on a bed of crunchy salad and Mediterranean baby shoots with sweet golden raisins and fresh grapes

Capesante di Furore 14.95

Pan fried fresh scallops served on a peas velouté with crunchy croutons and almonds

Cozze 11.95 / 13.95

Steamed fresh mussels in a white wine, garlic, shallot and cream sauce or a choice of tomato and chilli sauce

Zuppe

Minestrone 6.95 (V)

Italian traditional fresh vegetable soup

Zuppa del Giorno 6.75

Chef's soup of the day

Primi

Our pasta is cooked to perfection : Al Dente!

Spaghetti con Polpette 9.95 / 12.95

With home made beef meatballs, rich tomato sauce and basil

Spaghetti Carbonara 10.45 / 13.45

A truly Italian classic: crispy pancetta, egg yolk and parmesan cheese

Lasagna 13.75

Our family classic home made lasagna

Tagliatelle Bolognese 9.95 / 12.95

Home made slow cooked beef in tomato ragù

Penne Tricolore 10.45 / 13.45 (N)

Strips of chicken breast with cherry tomatoes, home made pesto, parmesan shaves, basil and a touch of cream

Tagliatelle all' Ortolana 9.95 / 12.95 (V)

Tasty and simple Italian vegetarian recipe with mushrooms, peppers and asparagus in a cherry tomato sauce

Principe Romano 10.95 / 14.45

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 14.45 (V)

Traditional Sundays recipe for our spinach and buffalo ricotta ravioli served with tomato sauce, fresh grated parmesan and basil

Tagliatelle Granchio 12.45 / 15.45

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

Linguine Gamberoni 15.95

King prawns with garlic, cherry tomato and fresh chilli

Linguine allo Scoglio 18.95

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 10.95 / 14.45

Asparagus, Parma ham shaded with white wine and topped with smoked mozzarella

Risotto Frutti di Mare 12.95 / 15.95

Fresh mix seafood with cherry tomatoes, garlic shaded with white wine

Risotto alla Milanese 11.45 / 13.45

Classic Italian recipe with authentic Saffron topped with goats cheese

Pizze

Margherita 11.00 (V)

Tomato, mozzarella and basil

4 Stagioni 12.95

Tomato, mozzarella topped with spicy salami, peppers, olives and mushrooms

Piccante 12.95

Tomato, mozzarella, spicy salami and peppers

Calzone 15.25

Classic folded pizza with tomato, mozzarella, spicy salami and mushrooms

Calzone Polpette 15.95

Folded pizza with tomato, mozzarella and meatballs

Pollo 13.45

Chargrilled chicken, tomato, mozzarella, cherry tomato, parmesan shaves and basil

Parma 13.45

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

Marinara 13.95

Tomato, mozzarella, tuna, prawns and anchovies

Secondi

All served with baby roasted potatoes and fresh vegetables cooked daily

Filetto (10oz.) 30.45

Fillet steak simply grilled or with a choice of sauces (Diana - Dolcelatte - Peppercorn)

Filetto Rossini (10oz.) 31.95

Fillet steak grilled served on a crouton topped with paté and Rossini sauce

Filetto Portobello (10oz.) 31.95

Grilled fillet steak medallions in a Portobello mushrooms with spinach served with hand cut chips

Agnello alla Brace 26.45

Grilled lamb chops seasoned with Maldon salt, rosemary and baby chilli served with grilled leek

Bistecca (10oz.) 25.95

Sirloin steak simply grilled or with a choice of sauces (Diana - Dolcelatte - Peppercorn)

Anatra alla Ciliegia 24.95

Seared duck breast served with baked shallots and Port cherry sauce

Pollo al Limone 20.45

Grilled chicken breast in a delicate lemon and thyme sauce

Pollo Funghi 21.45

Chicken breast cooked in a wild mushroom, parsley and cream sauce

Pollo Primo 22.95

Chicken breast cooked with asparagus and Parma ham in a creamy sauce topped with smoked mozzarella

Coda di Rospo all' Ischitana 25.95

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 24.45

Fresh fillets of sea bass with basil, garlic, extra virgin olive oil and a mix of tasty cherry tomatoes from the Amafi coast.

Guazzetto 34.95

Traditional Amalfitan fish stew with sea bass, monkfish, king prawns, squid and mussels served with fried bread

Grigliata di Pesce (to share) 44.95

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 5.45**Spinach 5.45****Mixed Salad 5.75****Rocket Parmesan 6.45****Tomato Red Onion 5.75**

(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

Bottle / 175ml / 250ml

Trebbiano (Abruzzo, Italy)
19.95 / 6.45 / 7.95

Pinot Grigio (Trentino, Italy)
21.95 / 6.95 / 8.45

Sauvignon Blanc (Veneto, Italy)
24.95 / 7.95 / 9.45

Chardonnay (Veneto, Italy)
24.95

Grillo (Sicilia, Italy)
27.95

Verdicchio Classico (Gesi, Italy)
29.95

Frascati Superiore (Lazio, Italy)
30.95

Lugana (Veneto, Italy)
37.95

Pecorino (Abruzzo, Italy)
39.95

Gavi di Gavi (Piemonte, Italy)
45.95

Red Wine

Merlot (Trentino, Italy)
21.95 / 6.95 / 8.45

Aglianico (Campania, Italy)
26.95 / 7.95 / 9.45

Shiraz (Sicily, Italy)
24.95 / 7.45 / 8.95

Nero D' Avola (Sicily, Italy)
28.95

Montepulciano Riserva (Abruzzo, Italy)
31.95

Valpolicella (Veneto, Italy)
30.95

Primitivo (Puglia, Italy)
31.95

Primitivo di Manduria (Puglia, Italy)
39.95

Chianti Classico DCG (Toscana, Italy)
43.95

Chianti Riserva (Toscana, Italy)
49.95

Bardolino (Veneto, Italy)
28.95

Ripasso Valpolicella (Veneto, Italy)
49.95

Barolo (Piemonte, Italy)
59.95

Amarone (Veneto, Italy)
74.95

Brunello di Montalcino (Toscana, Italy)
99.95

Rosé Wine

Bottle / 175ml / 250ml

Pinot Grigio Blush (Veneto, Italy)
21.95 / 7.25 / 8.95

Bardolino Rosé (Veneto, Italy)
26.95

Pinot Nero Sparkling wine (Lombardia, Italy)
27.95

Champagne

Prosecco (Veneto, Italy)
29.95 / 8.95

Prosecco Rosé (Veneto, Italy)
29.95

Moet & Chandon (France)
74.95

Moet & Chandon Rosé (France)
79.95

Veuve Clicquot (France)
89.95

Bollinger (France)
99.95

Laurent Perrier Rosé (France)
125.95

Soft Drinks

Acqua Panna (500ml) 4.95

Acqua San Pellegrino (Sparkling 500ml) 4.95

Coke / Diet Coke 3.45

Lemonade 3.45

Orange Juice 3.45

Apple Juice 3.45

Cranberry Juice 3.45

Pineapple Juice 3.45

Tonic / Slim Line / Lime and Soda 3.45

Bitter Lemon 3.45

Ginger Ale 3.45

Ginger Beer 3.45

Pint of Soft Drink 6.50

Beers

Peroni Draft 4.25 / 6.45

Moretti Bottle 5.75

Magners Cider (568ml) 6.95

Kopparberg Strawberry and Lime 6.95

Peroni Gluten Free 5.95

Heineken 0 (Alcohol Free Beer) 4.75

Ichnusa 330ml 6.25

Prices are inclusive of VAT.