



## To Begin

### Bowl of Olives

Mediterranean olives in herb marinade

### Garlic Bread

### Garlic Bread with Mozzarella

### Fresh Anchovies

## Anti Pasti

### Soup of the day

Fresh homemade soup served with bread

### Bruschetta Pomodoro

Toasted ciabatta bread with fresh tomato finished with basil, olive oil and balsamic glaze

### Formaggi di Capra alla Griglia

Grilled goats cheese and caramelised onions on bread accompanied by baby green leaves and balsamic glaze

### Funghi di Bosco Selvaggio

Wild mushrooms in a creamy white wine and garlic sauce, served on toasted ciabatta bread

### Caprese Salad

Mozzarella di bufala, tomatoes, fresh basil and olive oil.

### Calamari

Deep fried squid coated with a milk and savoury flour, served with citrus mayonnaise.

### Antipasto

Selection of cured meats with roast peppers, olives and shavings of parmesan

### Moules Marinara

Steamed mussels in white wine and garlic, finished in cream and Italian parsley, served with bread.

### Gamberoni Piccante

Pan fried king prawns with garlic, peppers and baby sweet corn finished with a touch of tomato chilli sauce.

### Scallops

Sea scallops pan fried in olive oil, garlic and a twist of lemon, served with ciabatta crostini.

## Pizza

### Pizza Margherita (v)

Tomato and mozzarella, sprinkled with oregano

### Genovese

Tomato, mozzarella, pesto, pine nuts and parmigiano

### Ortolana

Tomato, mozzarella, grilled aubergine and mushrooms

### Mamma Mia

Tomato, mozzarella, ham and mushrooms

### Puttanesca

Tomato, mozzarella, tuna, onions, garlic, olives and a touch of chilli

### Fiume

Tomato, mozzarella, pancetta, mushrooms, torn chicken, garlic and jalapeno peppers drizzled with olive oil

### Piccante

Tomato, mozzarella, pepperoni and peppers

### 2.15 Caprese

Tomato, mozzarella, goats cheese, asparagus and basil

### 2.50 Quattro Stagioni

Tomato, mozzarella, each quarter topped with pepperoni, mushrooms, anchovies and goats cheese

### 3.15

### 3.90

### Al Capone

Tomato, mozzarella and layers of Parma ham

### Sofia Loren

Tomato, mozzarella, asparagus, spinach, garlic and two eggs.

### 4.65 Marinara

Tomato, mozzarella, oregano, calamari, prawns and mussels

### 4.75

### Hawaii

Tomato, mozzarella, ham and pineapple

### 5.75

### 5.85

## Pasta

### Spaghetti Bolognese

Traditional meat sauce, originating from Bologna

### 6.95

### Lasagne alla Margherita

Traditionally made lasagne, with layers of pasta, Bolognese and béchamel sauce

### 6.75

### Penne Arabiata

Pancetta, tomatoes, peppers and fresh chilli (Vegetarian option available)

### 6.75

### Spaghetti Carbonara

Cream, pancetta, egg, parmesan and freshly grated nutmeg

### 7.20

### Carmeleone di Spinachi (V)

Pasta parcels filled with ricotta cheese served in a mascarpone and spinach sauce

### 7.50

### Boat Show

Calamari, mussels and prawns, tomato sauce and fresh parsley steamed in oven together with pasta

### 8.95

### Spaghetti da Moglie

Pan fried chicken strips, sundried tomatoes, fresh basil, tossed in homemade pesto sauce.

### 8.75

### Pasta Nera

Black pasta tossed with pan fried scallops and roast peppers, finished with parmesan and flat parsley.

### 7.60

### Penne Pollo e Spinaci

Strips of chicken breast tossed with garlic, basil, fresh spinach and rich tomato sauce

### 8.20

### Spaghetti Meatballs

Slowly cooked beef and veal meatballs in a rich tomato sauce.

### 8.40

### Tagliatelle Salmone

Strips of salmon, tossed with paprika, onions, garlic and red peppers finished with cream and fresh dill.

### 8.50

### 8.75

### 9.20

9.10

9.30

9.50

9.75

8.95

9.50

8.60

7.95

8.50

8.75

9.20

8.95

13.75

9.55

10.95

9.95

9.85

9.75



## La Margherita Classics

### Saltinbocca alla Romana

Pan fried veal escalopes topped with Parma ham, cooked in a white wine and sage sauce, served with potatoes and vegetables of the day.

### Veal Marsala

Pan fried escalope of veal, flambéed in Marsala wine, finished with cream and mushrooms and served with vegetables and potatoes of the day.

### Fegato alla Veneziana

Sauteed calfs liver with oyster mushrooms, pancetta and onions. Served with garlic mash potatoes

### Coscio D'Agnello Brasato

Lamb shank with root vegetables served with garlic mash potatoes.

## Pesce

### Cajun Salmon

Served on a bed of garlic spinach and potatoes with hollandaise dill sauce.

### Branzino

Pan fried fillet of sea bass served with garlic lemon butter sauce on a bed of saffron prawn risotto.

### Pesce alla Griglia

Mixed fish grill served with salad and potatoes.

### Zuppa Siciliana

Fish stew served with ciabatta bread.

## Carne Alla Griglia

### Sirloin Steak

15.50

### Rump Steak 14 oz

16.95

### Rib Eye 10oz

16.50

### Fillet Steak 8oz

19.50

### Filletto al Margherita

8oz British fillet steak filled with stilton cheese, wrapped in bacon and served in a pool of stilton and Madeira sauce (Chefs recommendation –Medium / Rare)

23.00

All steak dishes are served with onions, garlic mushrooms and chips.

### SAUCES

additional £1.90

### Pepper Sauce

### Diane Sauce

### Dolce Latte Sauce

## Risotti

### Primavera

Garden vegetables and sundried tomatoes, finished with fresh parsley and parmesan shavings

9.75

### Risotti di Funghi

Porcini mushrooms, onions, parsley and parmesan shavings

9.95

### Risotti Pescatora

Tiger prawns, cuttle fish and fresh mussels with flat parsley and olive oil

10.95

## Pollo

16.50

### Pollo Milanese

Breast of chicken in breadcrumbs served with Spaghetti Napolitana or chips.

12.50

15.95

### Pollo del Paldrone

Breast of chicken stuffed with Parma ham, pesto and spinach, served with green tagliatelle in a lemon and basil sauce.

14.50

15.60

### Pollo Parmigiano

Grilled breast of chicken finished with parmesan cheese, served with creamy porcini mushroom sauce with gnocci.

14.95

15.85

### Pollo Caciatore

Pan fried chicken breast with olives, garlic and tomato sauce with a touch of lemon served with penne pasta.

14.85

### Pollo Fiorentina

Char grilled chicken breast with sautéed garlic spinach and courgettes, served on a bed of saffron mashed potatoes.

13.95

13.95

## Insalata

15.95

### Verdure al Forno

Roast peppers, caramelised onions, artichoke and goats cheese drizzled in a honey and mustard dressing.

8.70

18.95

### Insalata di Pollo

Strips of chicken, smoked bacon, boiled egg, mushrooms, onions and mixed baby leaves drizzled with dressing

9.85

16.75

### Gamberoni Appiccicosi

Stick tiger prawns in chilli sauce served on a bed of baby spinach

9.95

## Side Dishes

### Ciabatta Bread

2.50

### Rocket Salad

4.50

### Fries

2.50

### Mixed Salad

4.00

### Sauteed Potatoes

3.50

### Garlic Mash Potatoes

3.50

### Vegetables and potatoes of the day

3.60

### Sauteed Garlic Spinach

3.50

If you would like something that is not on our Menu, providing we have the ingredients, we will be more than happy to make it for you.

For parties of 6 or more a discretionary 10 % Service Charge will be added to your bill and passed directly to your waiter.

All prices include VAT – Cheques cannot be accepted without a bank card.