



Owner: [Ambasciatore Giuseppe Mascia](#)

General Manager: [Christian Mascia](#)

Food & Wine Menu

Authentic Italian ingredients used in every meal ensure that your visit to the Pizza House Restaurant will not be your last. The highest standards are applied and adhered to in order to provide a truly remarkable experience.

**WE SERVE ONLY QUALITY FRESH FOOD
PREPARED AND COOKED TO ORDER
SO PLEASE BE PATIENT**

We hope you enjoy your meal

IF YOU HAVE ANY ALLERGIES PLEASE INFORM THE GENERAL MANAGER

**All prices include vat but do not include a
10% service charge which will be added to all bills.**

All major credit cards accepted.

We DO NOT accept personal or business cheques.

Please note that many of our courses are not accompanied by vegetables which, if desired, need to be ordered as Side Orders. Although we make every effort we cannot guarantee that our products do not contain nut extracts.

**Pizza House Restaurant
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Website: www.pizzahouserestaurant.co.uk**

[Download this menu with the latest prices from the website](#)



LUNCHTIME SPECIAL

3 Course Lunch Menu

£10.95*



Starter

A choice of :-
Minestrone Soup
Homemade fresh vegetable soup
Melon Marsala (v)
Melon slices topped in sweet Marsala Wine
Mozzarella & Tomato (v)
Fresh tomato and mozzarella salad, topped in Italian dressing
Prawn Cocktail
Paté & Toast

Main Course

A choice of :-
Spaghetti Bolognese
Spaghetti topped with meat Bolognese sauce
Fettucinne alla Crema (v)
Italian noodles served with mushrooms in a cream sauce
Lasagne al Forno
Homemade oven baked lasagne
Pizza Margherita (v)
*Stone baked pizza topped with tomato sauce
and mozzarella cheese*
Pizza Vegetarian (v)
*Stone baked pizza topped with tomato sauce, mozzarella cheese,
onions, mushrooms, and olives*
Pizza 4seasons
*Stone baked pizza topped with tomato sauce, mozzarella cheese,
ham, mushrooms, and olives*

Dessert

A choice of :-
Tiramisu or Italian Ice Cream

***Valid 12pm till 2pm, 7 Days a Week**
A 10% Service Charge will be added to all bills

LUNCHTIME WINTER TREAT

£5.95 Pizza or Pasta

A choice of:

Pizza House

(Tomato, cheese, and ham)

Or

Pizza Margherita

(Tomato and cheese)

Or

Pizza Funghi

(Tomato, cheese and mushrooms)

Or

Pizza Vegetariana

(Tomato, cheese, onions, mushrooms, and olives)

Or

Spaghetti Bolognese

Or

Fettucine alla Crema

(Noodles in creamy mushroom sauce)

Or

Spaghetti Vegetarian

(Tomato, onion, mushroom, and herb sauce)

Or

Lasagne

OFFER BETWEEN 12PM AND 2PM - 7 DAYS A WEEK

10 % Service charge will be added to all bills

SUNDAY STARTERS

Polpette al Sugo	£5.95
Fresh meatballs cooked in a tomato and herb sauce	
Calamari Fritti	£7.95
Squid slices coated in flour and deep fried until golden brown	
Prosciutto di Parma con melone	£8.95
Sliced Parma ham and melon	
Antipasto all' Italiana	£7.95
Selection of Salami, Parma ham and Mortadella ham, and a selection of pickled vegetables	
Antipasto di Mare	£7.95
Seafood salad of marinated mussels, prawns, squid and other seafood	
Gamberoni all' Aglio	£8.95
Grilled Prawns topped in a garlic butter sauce	
Gamberoni Mayonnaise	£8.95
Cold King Prawns with a garlic mayonnaise sauce	
Cozze Marinate	£7.95
Fresh mussels cooked in a creamy white wine and garlic sauce	
Prawn Cocktail	£6.95
Smoked Salmon	£7.95
Marinated with capers	
Tricolore (V)	£7.95
Italian flag made up of avocado, mozzarella cheese, and freshly sliced tomato	
Melon Marsala (V)	£5.95
Freshly sliced melon topped with Marsala wine	
Paté and Toast	£5.95
Avocado with Vinaigrette (V)	£5.95
Avocado with Prawns	£6.95

SUNDAY MAIN COURSES: PIZZA

Pizza House Calzone	£9.95
Tomato sauce, mozzarella and ham in a folded pizza	
Pizza Wurstel	£9.95
Tomato sauce, mozzarella and sliced frankfurters	
Pizza Tonno	£9.95
Tomato sauce, mozzarella, tuna, olives, and onions	
Pizza Canadese	£9.95
Tomato sauce, mozzarella, ham, mushrooms, and frankfurters	
Pizza Prosciutto Crudo	£10.95
Tomato sauce, mozzarella cheese, and sliced Parma ham	
Pizza Capricciosa	£9.95
Tomato sauce, mozzarella, ham, mushrooms, artichokes, and an egg	
Pizza House	£9.95
Tomato sauce, mozzarella, and ham	
Pizza Quatro Stagione	£9.95
Tomato sauce, mozzarella, mushrooms, olives, and ham	
Pizza Calabrese	£9.95
Tomato sauce, mozzarella and hot salami	
Pizza alla Pescatora	£9.95
Tomato sauce, mozzarella, prawns, mussels, squid and other seafood	
Pizza Gallina	£10.95
Tomato sauce, mozzarella, sliced chicken, and peppers	
Pizza Casa Nostra	£9.95
Tomato sauce, mozzarella, salami and anchovies	

SUNDAY MAIN COURSES: PASTA

Spaghetti Bolognese Spaghetti topped with meat Bolognese sauce	£9.95
Spaghetti con Arselle Spaghetti tossed with fresh clams in a white wine, garlic and herb sauce	£10.95
Spaghetti alla Carbonara Spaghetti in a cream, egg, and pancetta sauce	£9.95
Spaghetti Marinara Spaghetti topped in a tomato and garlic sauce filled with prawns, mussels, clams and squid	£9.95
Spaghetti con Polpette Spaghetti topped with fresh meatballs in a tomato and herb sauce	£9.95
Tris di Mare Mixed pasta platter of spaghetti with lobster, seafood risotto and penne in a salmon and cream sauce	£13.95
Spaghetti all'Aragosta Spaghetti and pieces of fresh lobster in a sauce of tomato, onions, white wine, garlic and fresh parsley.	£13.95
Spaghetti Matriciana Spaghetti topped with a tomato, salami, onion and garlic sauce	£9.95
Risotto ai Frutti di Mare Rice in a tomato and garlic sauce filled with prawns, mussels, clams and squid	£10.95
Penne Salmone e Panna Penne in a salmon and cream sauce	£10.95
Penne con Pollo al Pesto Penne with sliced chicken in a pesto sauce	£10.95
Tortellini alla Crema Pasta parcels filled with meat served in a cream sauce	£9.95

SUNDAY MAIN COURSES: MEAT SPECIALITIES

*The following dishes are **not** accompanied by vegetables, unless stated below*

Bistecca di Pizzaiola	£12.95
Sirloin Steak cooked in a tomato, onion garlic and capers sauce	
Bistecca alla 'Poivre'	£13.95
Sirloin Steak cooked in a pepper, onions, mushrooms, wine, brandy, and cream sauce	
Bistecca di 'Diane'	£13.95
Sirloin Steak cooked in a tomato, garlic, onion, mushroom, wine, Worcester Sauce, brandy, and cream sauce	
Filetto ai Funghi	£16.95
Fillet Steak cooked in a wine, mushroom, and tomato sauce, with a dash of cream	
Pollo Cacciatore	£11.95
Chicken breast in a wine, tomato, onion, garlic and herb sauce	
Pollo alla Milanese	£11.95
Chicken breast lightly dipped in egg and flour then pan fried in breadcrumbs	
Pollo alla Crema	£11.95
Chicken breast in a creamy mushroom and brandy sauce	
Filetto Ambasciatore	£16.95
Fillet medallions on a bed of rocket, topped with asparagus and grated parmesan cheese	
Filetto Zola	£16.95
Fillet medallions topped with melted Dolcelatte blue cheese	
T Bone alla Griglia	£16.95
Char grilled T Bone Steak with fresh garlic and parsley, or plain, <i>accompanied with grilled mushrooms, grilled tomatoes and salad</i>	
Bistecca alla Griglia	£12.95
Char grilled Sirloin Steak with fresh garlic and parsley, or plain <i>accompanied with grilled mushrooms, grilled tomatoes and salad</i>	
Filetto alla Griglia	£16.95
Char grilled Fillet Steak with fresh garlic and parsley, or plain <i>accompanied with grilled mushrooms, grilled tomatoes and salad</i>	

SUNDAY MAIN COURSES: SEAFOOD SPECIALITIES

*The following dishes are **not** accompanied by vegetables, unless stated below*

Aragosta Mediterranean	£35.95
Grilled whole lobster cooked in butter, parsley, and garlic, decorated with a garnish of salad	
Aragosta Verde	£35.95
Cold whole lobster served with fresh garlic and parsley mayonnaise sauce, decorated with a garnish of salad	
Gamberoni Mediterranean	£16.95
Grilled king prawns baked in a garlic butter sauce, decorated with a garnish of salad	
Gamberoni Verde	£16.95
Cold king prawns with fresh garlic and parsley mayonnaise sauce, decorated with a garnish of salad	
Sogliola Mediterranean	£17.95
Dover Sole grilled in a butter, parsley and garlic sauce	
Sogliola alla Parmigiana	£17.95
Dover Sole baked in a butter and parmesan cheese sauce	
Calamari Fritti	£13.95
Squid sliced coated in flour and deep fried until golden brown	
Cozze Marinare	£12.95
Mussels cooked in a creamy white wine sauce with garlic and parsley	
Cozze e Arselle al Pomodorini	£13.95
Mussels and clams cooked in a white wine sauce with cherry tomatoes, fresh chillies, garlic and parsley	
Spigola	£13.95
Sea bass fillets grilled in a butter, parsley, garlic and white wine sauce	
Pesce Spada	£13.95
Swordfish steak grilled and topped in a lemon, garlic, tomato, onion and parsley sauce	

SUNDAY MAIN COURSES: VEGETARIAN SPECIALITIES

Penne all'arrabbiata	£9.95
Penne topped with a tomato, red chillies and basil sauce	
Risotto Primavera	£9.95
Rice dish with asparagus, mushrooms, white wine and cream sauce	
Fettuccine alla Crema	£9.95
Italian noodles served with mushrooms in a cream sauce	
Spaghetti Vegetariana	£9.95
Spaghetti topped in a tomato, garlic and herb sauce	
Spaghetti Napoletana	£8.95
Spaghetti in a cream, egg, and pancetta sauce	
Pizza Vegetarian	£9.95
Tomato sauce, mozzarella, onions, mushrooms and olives	
Pizza Patatine	£9.95
Tomato Sauce, mozzarella and potato slices	
Pizza Quatro Formaggi	£9.95
Tomato sauce, mozzarella, gorgonzola, pecorino and parmesan cheese	
Pizza di Christian Antonio	£9.95
Tomato sauce, mozzarella, cherry tomatoes, rocket and parmesan cheese	
Pizza Caprese	£9.95
Tomato sauce, mozzarella and cherry tomatoes	
Pizza Carciofi	£9.95
Tomato sauce, mozzarella and artichokes	

SUNDAY SIDE DISHES

*All side dishes are **suitable** for vegetarians*

Freshly baked bread (accompanied with garlic butter, 2 pieces per portion)	£1.95
Garlic mushrooms Fresh baked mushrooms topped with garlic and parsley	£3.95
Asparagi alla parmigiana Asparagus baked in butter and topped with Parmesan cheese	£3.95
Spaghetti Napoli Spaghetti topped in a tomato sauce	£3.95
Mixed Salad Lettuce, tomato, cucumber, and onions, topped in Italian dressing	£2.95
Tomato and Onion Salad Topped in Italian dressing	£2.95
Grilled Tomatoes Chargrilled tomatoes topped with herbs	£2.95
Mozzarella and Tomato Salad Topped in Italian dressing	£3.95
Boiled Rice Tomato sauce, mozzarella, and cherry tomatoes	£2.95
Saute Potatoes Lightly fried potatoes with onions and herbs	£2.95
Bruschette Baked bread topped with fresh tomatoes, onions, and basil	£2.95
Pane Arabo Pizza bread topped with olive oil, salt, fresh garlic, and oregano Penne in a salmon and cream sauce	£2.50

STARTERS

Prosciutto di Parma con Melone Thinly sliced Parma ham with freshly sliced melon	£8.95
Antipasto all'Italiana Meat selection of Italian salami, Parma ham and Mortadella sausage	£7.95
Tricolore Italian flag made of Avocado, Mozzarella cheese, and freshly sliced tomato	£7.95
Smoked Salmon Slices of finest smoked Salmon marinated with Capers	£7.95
Antipasto di Mare Seafood salad of marinated mussels, prawns, squid and other seafood	£7.95
Melon Marsala (V) Freshly sliced melon topped with sweet Marsala wine	£5.95
Gamberoni all'Aglio Grilled king prawns sautéed in garlic butter	£8.95
Gamberoni Mayonnaise Cold king prawns with garlic mayonnaise	£8.95
Prawn Cocktail	£6.95
Cozze Marinate Fresh mussels cooked in a creamy white wine and garlic sauce	£7.95
Avocado with Prawns	£6.95
Avocado with Vinaigrette (V)	£5.95
Paté with Toast	£5.95
Freshly prepared Minestrone Homemade vegetable soup	£4.95
Egg Mayonnaise (V)	£4.95
Spaghetti Bolognese Spaghetti topped in meat Bolognese sauce	£5.95
Spaghetti Vegetariana (V) Spaghetti topped with a tomato sauce filled with fresh mushrooms and onions	£5.95

PIZZA SELECTION

Pizza House Tomato sauce, mozzarella cheese and ham	£9.50
Pizza Quatro Stagioni - Four Seasons Tomato sauce, mozzarella cheese, ham, mushrooms, and olives	£9.95
Pizza Marinara (alla Pescatora) Tomato sauce, mozzarella cheese, prawns, mussels, and other seafood	£9.95
Pizza Romana (V) Tomato sauce, mozzarella cheese, peppers, and capers	£9.50
Pizza Margherita (V) Tomato sauce and mozzarella cheese	£8.95
Pizza Napoli Tomato sauce, mozzarella cheese, anchovies	£9.50
Pizza Massimo Tomato sauce, mozzarella cheese, salami, olives and mushrooms	£9.95
Pizza Mamma Mia (V) Tomato sauce, mozzarella cheese, and onions	£9.50
Pizza Cosa Nostra Tomato sauce, mozzarella cheese, salami and anchovies	£9.95
Pizza Vegetariana (V) Tomato sauce, mozzarella cheese, onions, mushrooms and olives	£9.95
Pizza Funghi (V) Tomato sauce, mozzarella cheese, and mushrooms	£9.50

SELECT ADDITIONAL INGREDIENTS FROM 50P EACH

PASTA

Lasagne al Forno Oven baked homemade lasagne	£9.95
Cannelloni Pasta tubes filled with spinach and minced meat finished with a cream sauce and cheese	£9.95
Tortellini alla Crema Pasta parcels filled with meat served in a cream sauce	£9.95
Tortellini Bolognese Pasta parcels filled with meat topped with meat Bolognese sauce	£9.95
Fettuccine Massimo Italian noodles served with ham and mushrooms in a cream sauce	£9.95
Tagliatelle Bolognese Italian noodles topped with meat Bolognese sauce	£9.95
Spaghetti Marinara Spaghetti topped in tomato and garlic sauce, filled with prawns, mussels, clams, and squid	£9.95
Spaghetti Vongole Spaghetti topped with tomato and a garlic sauce tossed with clams	£9.95
Spaghetti Carbonara Spaghetti in a cream, egg, and ham sauce	£9.95
Spaghetti Bolognese Spaghetti topped with meat Bolognese sauce	£9.95
Spaghetti Napoletana (V) Spaghetti topped with a fresh basil and tomato sauce	£8.95
Spaghetti Vegetariana (V) Spaghetti topped with a tomato, onion and mushroom sauce	£9.95
Spaghetti Matriciana Spaghetti topped with a tomato, salami, onion and garlic sauce	£9.95

MEAT SPECIALITIES

THE FOLLOWING ARE NOT ACCOMPANIED BY VEGETABLES

Beef Stroganoff with Rice	£16.95
Stripped Scotch fillet steak dusted in paprika, cooked in a mushroom, onion, mustard, garlic, wine, brandy and cream sauce	
Steak Diane	£13.95
Scotch sirloin steak cooked in a tomato, garlic, onion, mushroom, wine, Worcester and cream sauce flambéed in brandy	
Steak au Poivre	£13.95
Scotch sirloin steak cooked in a coat of crushed black pepper and sautéed in Tabasco, onions, cream, mushrooms, wine, demi-glace and brandy	
Steak Pizzaiola	£12.95
Scotch sirloin steak cooked in a tomato, onion, garlic and herb sauce	
Agnello Arrosto	£15.95
Succulent lamb chops topped with garlic and roasted to perfection	
Costolette di Maiale	£11.95
Grilled pork chops cooked in garlic, tomatoes, onions, herbs and showered with wine	
T Bone Steak Fiorentina	£16.95
Large Scotch T Bone steak cooked in a delicious tomato and Chianti wine sauce	
Fillet Steak ai Funghi	£16.95
Scotch fillet steak cooked in a wine, mushroom and tomato sauce with a subtle dash of cream	

GRILLED STEAKS

THE FOLLOWING ARE ACCOMPANIED BY GRILLED MUSHROOMS,
GRILLED TOMATOES AND GARNISH OF SALAD

Large T Bone Steak	£16.95
Scotch T Bone steak char grilled with fresh parsley and garlic, or plain	
Fillet Steak	£16.95
Scotch fillet steak char grilled with fresh parsley and garlic, or plain	
Sirloin Steak	£12.95
Scotch sirloin steak char grilled with fresh parsley and garlic, or plain	

PLEASE NOTE STEAK SAUCES ORDERED AS SIDE ORDERS
TO THESE STEAKS WILL BE CHARGED AT £1.50 EACH

VEAL SPECIALITIES

THE FOLLOWING ARE NOT ACCOMPANIED BY VEGETABLES

Vitello al Vino Bianco	£15.95
Veal cooked in a light mushroom and white wine sauce	
Vitello al Marsala	£15.95
Veal in a mushroom, cream, Marsala wine sauce finished with brandy	
Vitello alla Milanese	£15.95
Veal lightly panfried in breadcrumbs, decorated with a garnish of salad	
Vitello al'Limone	£15.95
Veal charcoal grilled and topped with fresh lemon and rosemary, decorated with a garnish of salad	

CHICKEN & RABBIT SPECIALITIES

THE FOLLOWING ARE NOT ACCOMPANIED BY VEGETABLES

Pollo alla Diavola	£11.95
Half chicken marinated in wine, tomato, onion, garlic and herbs	
Pollo Arrosto	£11.95
Half chicken roasted with oregano and garlic accompanied by a garnish of salad	
Pollo alla Crema	£11.95
Tender chicken breast in a creamy mushroom and brandy sauce	
Coniglio alla Cacciatora	£14.95
Tender whole rabbit roasted with onions, capers, garlic, parsley, Worcester sauce and finished with Vernaccia wine	

SEAFOOD SPECIALITIES

Aragosta Mediterranean *	£35.00
Freshly selected grilled whole lobster cooked in butter, parsley and garlic, decorated with a garnish of salad	
Aragosta Verde *	£35.00
Cold whole lobster served with garlic mayonnaise sauce, decorated with a garnish of salad	
Gamberoni Mediterranean	£16.95
Grilled king prawns sautéed in garlic butter, decorated with a garnish of salad	
Gamberoni Verde	£16.95
Cold king prawns with garlic mayonnaise sauce, decorated with a garnish of salad	
Trota alla Sarda	£12.95
Grilled salmon trout fillets topped with capers, fresh parsley and lemon	
Cozze Marinate	£12.95
Fresh mussels cooked in a creamy white wine sauce, with garlic and fresh parsley	
Sogliola	£17.95
Freshly caught Dover sole filleted and grilled in a butter, parsley and garlic sauce	
Spigola	£13.95
Sea bass fillets grilled in a butter, parsley, garlic and white wine sauce	
Pesce Spada	£13.95
Fresh swordfish steak grilled to perfection and topped by a lemon, garlic, tomato, onion and parsley sauce	

* **SUBJECT TO AVAILABILITY**

VEGETARIAN DISHES

Starters

Tricolore	£7.95
Italian Flag made of Avocado, Mozzarella cheese and freshly sliced tomato	
Melon Marsala	£5.95
Freshly sliced melon topped with sweet Marsala wine	
Avocado Vinaigrette	£5.95
Avocado Pear served with traditional salad dressing	
Egg Mayonnaise	£4.95
Chilled boiled egg dressed in creamy mayonnaise on a bed of crisp lettuce	
Spaghetti Vegetarian	£5.95
Spaghetti topped with a tomato, onion and mushroom sauce	

Pizzas

Pizza Funghi	£9.50
Tomato sauce, mozzarella cheese and mushrooms	
Pizza Mamma Mia	£9.50
Tomato sauce, mozzarella cheese and onions	
Pizza Margherita	£8.95
Tomato sauce and mozzarella cheese	
Pizza Romana	£9.50
Tomato sauce, mozzarella cheese, peppers and capers	
Pizza Vegetariana	£9.95
Tomato sauce, mozzarella cheese, onions, mushrooms and olives	

Pasta

Spaghetti Napoletana	£8.95
Spaghetti topped with a fresh basil and tomato sauce	
Spaghetti Vegetariana	£9.95
Spaghetti topped with a tomato, onion and mushroom sauce	
Fettuccine alla Crema	£9.95
Italian noodles served with mushrooms in a cream sauce	
Cannelloni Vegetariana	£9.95
Tomato sauce, mozzarella cheese and mushrooms	

SIDE ORDERS

ALL SIDE ORDERS ARE SUITABLE FOR VEGETARIANS

Homemade freshly baked bread rolls (accompanied with garlic butter, 2 rolls per portion)	£1.95
Garlic mushrooms	£3.95
Asparagi alla Parmigiana Asparagus baked in butter and topped Parmisan cheese	£3.95
Spaghetti Napoletana Spaghetti topped in tomato sauce	£3.95
Mixed Salad Lettuce, tomato, cucumber, and onions, topped in Italian dressing	£2.95
Tomato and Onion Salad Topped in Italian dressing	£2.95
Grilled Tomatoes	£2.95
Mozzarella and Tomatoes Topped in Italian dressing	£3.95
Boiled Rice	£2.95
Pomodori Tomato salad topped in Italian dressing	£2.95
Sauté Potatoes Light fried par-boiled potatoes flavoured with herbs and onions	£2.95

COFFEE

Espresso	£1.95
Double Espresso	£2.95
Cappuccino	£1.95
Black or White Coffee	£1.95
Pot of Tea	£1.95

LIQUEUR COFFEE

Godfather Coffee (Strega)	£3.95
Gaelic Coffee (Irish Whiskey)	£3.95
Celtic Coffee (Scotch Whisky)	£3.95
French Coffee (Brandy)	£3.95
Russian Coffee (Vodka)	£3.95
Coffee Romana (Sambuca)	£3.95
Calypso coffee (Tia Maria)	£3.95
Jamaican coffee (Dark Rum)	£3.95

Dessert Menu

A wide selection of Italian desserts and ice cream are available all priced £4.95



Corbeille de Fruits

Vanilla ice cream & red fruits sorbet, covered with raspberry sauce & decorated with a chocolate disc, a raspberry & a cherry.



Cassata

A slice of vanilla & chocolate ice cream with a cream and candied fruit centre.



Cocco Ripieno

A real coconut with its flesh removed & filled with a rich coconut sorbet.



Torta Frutti di Bosco

Shortcrust pastry filled with chantilly cream & topped with a mass of raspberries, Blackberries, blueberries & red currants.



Torta Ricotta

Layers of delicate sponge filled with ricotta cheese enriched with raisins & decorated with icing sugar.



Profiteroles Bianco

Soft choux pastries filled with a superb chantilly cream, all covered with white chocolate cream.



Profiteroles Scuro

Soft choux pastries filled with a superb chantilly cream, all covered with dark chocolate cream.

Dessert Menu continued

**A wide selection of Italian desserts and ice cream are available all priced £4.95
Subject to availability.**



Tartufo Bianco

Dairy vanilla ice cream, with a coffee ice cream centre, coated with finely crushed meringue.



Tartufo Nero

Chocolate ice cream with a zabaglione centre, coated with crushed hazelnuts, dusted with cocoa powder.



Torta Della Nonna

Layers of shortcrust pastry filled with lemon flavoured patisserie cream & decorated with pine nuts, dusted with icing sugar.



Arancia Ripieno

A real orange with its flesh removed & filled with a tangy orange sorbet.



Limone Ripieno

A real lemon with it's flesh removed & filled with a refreshing lemon sorbet.



Torta Selva Nera

Cocoa sponge soaked in liqueur, filled with a layer of chocolate cream & chantilly cream enriched with cherries, covered with a chocolate rosette.

Fresh Fruit Salad

topped with fresh cream & Marsala

Coppa Gelati Italiani

Italian Ice Creams

Fresh Strawberries

topped with fresh cream & Marsala

Banana Split

Formaggi

A selection of continental cheeses

Homemade Tiramisù

Giuseppe's choice of Sardinian wines

White Wines

G1) La Cala Vermentino di Sardegna D.O.C.	£17.95
A brilliant, clear, golden colour with attractive yellow flecks	
G2) Vermentino di Gallura D.O.C.G.	£16.95
Brilliant with yellow undertones, dry, soft, with lasting taste of almond	
G3) Terre Bianche D.O.C.	£18.95
Dry, with a fine aroma, recommended with fish	
G4) Torbato di Alghero D.O.C.	£16.95
Deep, warm, ample flavour with a rich bouquet	

Red Wines

G6) Raim Isola dei Nuraghi	£20.95
Warm, soft, and fruity, a good accompaniment with red meat	
G7) Terrerare Carignano del Sulcis D.O.C Riserva	£20.95
Warmly captivating, a good choice to accompany game and red meat	

Rosé Wines

G8) Oleandro Rosato di Alghero	£17.95
A wine with an intense, delicate bouquet – this rosé has a dry, fruity taste, is very pleasant and full bodied	

Famous Italian White Wines

W1) Soave Clas. Sup. D.O.C.	£15.95
Dry and well balanced, with crisp fruit flavours and firm, almond undertones	
W2) Frascati Superiore D.O.C.	£15.95
Dry, light and crisp with a delicate and fruity bouquet	
W3) Verdicchio Clas. Superiore D.O.C.	£16.95
Full bodied and dry, with a distinctive aroma and flavour, combined with delicacy and fragrance	
W4) Orvieto Secco Clas. D.O.C.	£15.95
Dry, soft, golden, crisp and light	
W5) Orvieto Abboccato Clas. D.O.C.	£15.95
Medium dry with crisp clean finish	
W6) Lambrusco Bianco	£14.95
Light, fruity, sweet, sparkling wine	
W7) Pinot Grigio	£16.95
Light straw in colour, soft, fruity and full of flavour	
W8) Corvo Bianco	£18.95
Dry with a noble bouquet and soft taste	
W9) Chardonnay delle Venezie	£15.95
Golden straw yellow with a bouquet of grilled hazelnuts	
W10) Gavi	£18.95
Subtle yet dry, light, fresh and fruity	
W11) Vernaccia	£18.95
Golden colour, fresh, smooth and dry	

Famous Italian Red Wines

R1) Chianti Flask 75 cl.	£17.95
R2) Chianti D.O.C. Bottle Nice nose, some fruit, a well structured wine	£16.95
R3) Valpolicella Clas. Sup. D.O.C. Red with garnet undertones. A fruity and elegant wine	£16.95
R4) Barbera D.O.C. Full, well rounded, rather soft and fruity	£19.95
R5) Grignolino Light, fresh, very pleasant	£21.95
R6) Corvo Rosso Dry with a pleasantly bitter after taste	£18.95
R7) Merlot Ruby red with intense vinous bouquet, dry and light tannic	£15.95
R8) Lambrusco Amabile Medium sweet, fruity, light and sparkling wine	£14.95
R9) Bardolino Clas. Sup. Light body, refreshing to the taste, ruby in colour	£16.95
R10) Montepulciano d'Abruzzo Full bodied, dry, with a bouquet reminiscent of flowers	£15.95
R11) Sangiovese di Romagna (Riserva) An intense aroma with a touch of violets followed by a full and rich flavour	£16.95

Rosé Wines

P1) Mateus Rosé (Portugal)	£16.95
P2) Rosa di Ninfa A delicately fragrant Italian rosé	£16.95

Christian Antonio's Choice of Specialist Italian Wines

Red Wines

S1) Barolo D.O.C.G.	£35.95
Lovely bouquet with nuances of cherries, tobacco and flowers	
S2) Amarone D.O.C.	£39.95
Full of flavour, with its own character and style	
S3) Brunello di Montalcino D.O.C.	£55.95
Deep ruby, warm, ample flavour with a rich bouquet	
S4) Nebbiolo D.O.C.	£32.95
A smooth yet robust wine from the grapes of Barolo	
S5) Merlot Cabernet	£18.95
Deep garnet colour with a characteristic, persistent and harmonious bouquet	
S6) Cannonau di Sardegna D.O.C. (Riserva)	£20.95
Warm, full bodied, ruby red, earthy wine with a strong hint of fruit	
S7) Tanca Farra' D.O.C.	£26.95
Ruby red with garnet red tinges. Ethereal, strong with full bodied, dry, balanced, and harmonious with elegant structure.	

White Wines

S8) Gavi di Gavi D.O.C.G.	£20.95
This wine is subtle yet dry and full with a long finish	
S9) Greco di Tufo D.O.C.	£25.95
A fine, dry wine with a crisp fruit flavour that finishes with a suggestion of toasted almonds on the nose and in the mouth	
S10) Chardonnay Pinot Grigio	£18.95
A dry and crisp wine with a balanced floral, herbal and fruity bouquet	
S11) Montecoro Vermentino di Gallura D.O.C.G. Superiore	£22.95
A subtle, balanced wine, with a harmonious bouquet	

Sparkling Wines & Champagne

C1) Asti Spumante	£17.95
C2) Moscato Spumante	£15.95
C3) Torbato Spumante Brut	£20.95
C4) Prosecco di Conegliano	£20.95
C5) House Champagne	£29.95
C6) Paul Langier Champagne Brut	£35.95
C7) Paul Langier Champagne Brut Rosé	£39.95
C8) Moet & Chandon	£39.95
C9) Laurent-Perrier Brut Rosé	£75.95
C10) Dom Pérignon	£129.95

House Wines

Red, White and Rosé

Carafe	1 Litre	£13.95
½ Carafe	500ml	£7.95
¼ Carafe	250ml	£3.95
Glass	175ml	£3.50

Bar Drinks

Spirits	£2.95
Mixers	£2.95
Liqueurs	£3.50
Cognacs	£4.95
Italian Mineral Water (1/2 litre bottle) (sparkling, or still)	£1.95
Soft Drinks	£1.95
J2O	£2.00
Fruit Juices (orange, apple, pineapple)	£2.00
Italian Lager (per 330ml bottle)	£2.95
Bacardi Breezer/WKD	£2.95