

ANTIPASTI

Pane all'aglio		5.75
<i>Our freshly baked garlic pizza bread made from a traditional Italian recipe and served with a side of our famous chilli sauce</i>		
Pane all'aglio con pomodoro topped with tomato sauce		6.25
Pane all'aglio con mozzarella topped with mozzarella cheese		6.75
Olive Marinate Aperitivo		3.50
<i>Marinated large olives with homemade bread</i>		
Zuppa del giorno		5.25
<i>Homemade soup of the day served with bread and butter</i>		
Gnocchi Fritti		5.75
<i>Deep fried dough bites served with our garlic mayonnaise</i>		
Bruschetta		6.00
<i>Vine ripened tomatoes marinated with garlic and herbs, served on toasted bread</i>		
Pate della casa		6.50
<i>Homemade chicken liver pate served with our red onion marmalade and toasted bread</i>		
Crostini con Formaggio di capra		7.50
<i>Baked goats cheese on toasted ciabatta with red onion marmalade and balsamic drizzle</i>		
Torta di Pesce		7.75
<i>Homemade fishcakes served with our lemon mayonnaise</i>		
Antipasti Mona Lisa		8.75
<i>Selection of Italian meats served with roasted red peppers, artichokes, marinated olives, parmesan shavings and homemade bread</i>		
Gamberoni piccanti		9.00
<i>King prawns with garlic, chilli and white wine, served with our homemade bread</i>		

PIZZA

Margherita	<i>Tomato and mozzarella – the base for all our pizzas</i>	9.00
Funghi	<i>with mushrooms</i>	9.25
Prosciutto	<i>with ham</i>	9.50
Tropicale	<i>with ham and pineapple</i>	10.00
Quattro Stagioni	<i>with mushroom, olives, ham and artichoke</i>	10.00
Fiorentina	<i>with spinach, onion, mushroom and egg</i>	10.00
Napoli	<i>with anchovies, capers and oregano</i>	10.50
Pepperoni	<i>with spicy Italian sausage (Pepperoni)</i>	10.75
Cosa Nostra	<i>with onion, pepperoni and garlic</i>	10.75
Vegetariana	<i>with mushroom, onion, peppers, spinach, artichokes and olives</i>	11.00
Gabibbo	<i>with salami, mushroom, ham and garlic</i>	11.00
Muratore	<i>with goats cheese and sundried tomatoes, topped with rocket</i>	11.25
Inferno	<i>with pepperoni, salami and chillies (Hot!)</i>	11.25
Marinara	<i>with prawns, queenies and mussels</i>	12.00
Mona Lisa	<i>with a little bit of everything (No seafood)</i>	12.50

We offer gluten free pizzas and additional toppings are available from £1.00.

CALZONE

Folded pizza with tomato and mozzarella baked in the oven:

Vegetariana	11.50
with mushroom, onion, peppers, spinach and olives, topped with garlic butter	
Barese	11.75
with pepperoni and ham, topped with bolognese sauce	
Kiev	11.50
with chicken and spinach, topped with garlic butter	
Piccante	11.50
with pepperoni, onion and chilli, topped with our spicy tomato sauce	
Leonardo	11.75
with chicken, ham and mushroom, topped with our homemade pesto	

We are extremely proud of our Manx pizza flour, developed together with Laxey Glen Mills. We helped to locally produce a very fine grade pizza flour that replicates Italian “00” flour, creating a fabulous authentic pizza dough.

PASTA

Starter / Main

Penne Arrabbiata	7.50 / 9.50
Garlic, chilli and tomato sauce	
Lasagne al Forno	9.50
Traditional homemade meat lasagne	
Cannelloni Vegetariani	9.50
Cannelloni filled with ricotta cheese and spinach in a béchamel and tomato sauce	
Spaghetti Bolognese	8.00 / 10.00
Traditional Italian bolognese combining both beef and pork mince and tomato sauce	
Spaghetti Carbonara	8.00 / 10.00
Pancetta, egg, parmesan and cream	
Penne Pasticciata	8.50 / 10.50
Spinach, mushrooms, cream and bolognese	
Penne Pesto e pollo	9.50 / 11.50
Chicken and mushrooms in a pesto cream sauce	
Tagliatelle Veneziana	10.00 / 12.00
Fresh Manx queenies, pancetta and tomato sauce	
Spaghetti Frutti di Mare	10.50 / 12.50
Fresh Manx queenies, prawns, mussels, garlic, white wine and tomato sauce	
Penne Carne Arrabbiata	10.50 / 12.50
Strips of Manx beef, chilli, garlic, olives and tomato sauce	

We also offer gluten free pasta.

RISOTTO

Starter / Main

Risotto Montanara

Arborio rice with chicken, peppers, goats cheese and a touch of cream

11.00 / 13.00

Risotto Mediterraneo

Arborio rice with garlic, fresh Manx queenies, prawns and tomato sauce

12.50 / 14.50

SECONDI

Pollo Milanese

A lightly bread- crumbed chicken breast, drizzled with fresh lemon juice, served with chips and our house dressed salad

14.50

Pollo Parmigiana

Chicken breast with tomato and parmesan, served on a bed of spaghetti

14.50

Pollo Mona Lisa

Chicken breast filled with ham, asparagus and béchamel sauce, served with chips and our house dressed salad

15.50

Pollo Caprese

Chicken breast with pancetta, garlic, tomato and mozzarella, served with chips and our house dressed salad

15.50

Spezzatino d'Agnello

Slow cooked Italian lamb stew with garlic and rosemary, served with homemade potato gnocchi

16.00

Salmone della Casa

Oven baked fillet of fresh salmon with lemon butter, served with chips and our house dressed salad

16.50

Spigola di Bari

Pan-fried fillet of fresh seabass, served with chips and our house dressed salad

18.00

Bistecca di Manzo

An 8oz Ribeye steak cooked to your liking, served with chips and our house dressed salad

18.00

Costata di Manzo

An 8oz Sirloin steak cooked to your liking, served with chips and our house dressed salad

20.00

Filetto di Manzo

An 8oz Fillet steak cooked to your liking, served with chips and our house dressed salad

22.00

Pepe Nero – brandy and peppercorn cream sauce

2.50

Diana – mushroom, red wine and mustard cream sauce

2.50

All of our meat is sourced locally from Harrison and Garrett Butchers and our steaks have been hung for a minimum of 21 days.

CONTORNI

Patatine Fritte

Portion of chips

3.00

Insalata di Pomodori e Cipolla Rossa

Fresh vine tomato and red onion salad

3.25

Insalata Mista

Mixed salad leaves with fresh vine tomato, cucumber, carrot and red onion

3.25

Insalata Rucola con parmigiano

Rocket lettuce with parmesan shavings and a balsamic drizzle

3.50