

2 COURSE SPECIALS - £13.95 OR £15.95

12PM - 6PM • COMBINE A STARTER OR DESSERT WITH ONE OF OUR DELICIOUS MAIN COURSES

COLD STARTERS

Bruschetta vera (V) (GF available)

freshly toasted bread with freshly chopped tomatoes
marinated in virgin olive oil with garlic, onion & a hint of chilli

Insalata Caprese (V) (GF)

sliced tomato with buffalo mozzarella, fresh basil, olive & pesto oil

Carpaccio di bresaola (GF) (£1 supplement)

thinly sliced aged beef with rocket, parmesan, lemon wedge & a drizzle of olive oil

Pâté della casa (GF available)

chicken liver pâté, served with toast & caramelised onion

Prosciutto e melone (GF)

Italian parma ham with honeydew melon & a drizzle of balsamic reduction

Cocktail di gamberetti (GF available) (£1 supplement)

fresh baby prawns served on baby gem lettuce,
topped with homemade marie-rose sauce, served with garlic bread

Assorted rustic bread (V)

with balsamic oil, hummus, marinated olives & garlic mint yoghurt

Olive marinate (GF) pitted black & green olives

HOT STARTERS

Pane e aglio (V) 12" pizza base with garlic

Also available with a choice of **cheese** or **tomato**

Soup of the day (GF available)

served with toasted garlic bread. please ask server

Mozzarella frita (V)

breadcrumbsed mozzarella sticks in a tasty tomato & basil sauce, with rocket

Funghi ripieni (V) (GF available)

large flat mushroom stuffed with sunblush tomatoes,
goats cheese, garlic, spinach, fresh basil, parmesan, pesto & mozzarella,
served with mixed leaf & garlic bread

La Porto con polpette (£1 supplement)

homemade meatballs, onion & garlic in rich pomodoro sauce,
served with mixed salad & garlic bread

Calamari (£1 supplement)

squid rings in batter & deep fried, served with homemade tartare sauce

garlic & parsley in a creamy sauce

Lasagne al forno

classic Italian dish served with toasted garlic bread & side salad

Spinach & ricotta tortellini (V)

tortellini pasta with blue cheese, aubergines, courgettes,
herb croutons, parsley & pesto in a creamy sauce

PIZZA

Margherita pizza (V) tomato, mozzarella & fresh basil

Rigoletta pizza (V) tomato, mozzarella, aubergine, courgette & olives

Inferno pizza tomato, mozzarella, chilli & pepperoni

Piccante pizza tomato, mozzarella, spicy sausage & peppers

Di parma pizza

tomato, mozzarella, mushrooms, sunblush tomatoes & prosciutto crudo

Pizza quattro formaggi (V)

tomato, mozzarella, goats cheese, blue cheese & parmesan

Pizza di avola tomato, mozzarella, salami & roast peppers

Pompeii pizza tomato, mozzarella, cajun spice chicken, mushrooms & onion

Calzone veg (folded pizza) (V)

tomato, mozzarella, mushrooms, spinach, goats cheese & pesto.
served with petite salad & coleslaw

Calzone classico (folded pizza)

tomato, mozzarella, ham, pepperoni, aubergine & cougette.
served with petite salad & coleslaw

RISOTTO

Risotto al salmone affumicato (GF)

smoked salmon, baby prawns, garlic, onion in a creamy lobster bisque sauce with rocket & parmesan

Risotto gamberi con chorizo (GF)

king prawns, chorizo, garlic, onion in a creamy lobster bisque sauce with rocket & parmesan

Risotto contadina (GF)

chicken strips, peas & garlic slowly cooked with arborio rice
in white wine, finished with cream, rocket & parmesan

Risotto alla bistecca (GF)

pan fried steak strips, mushrooms & onion slowly cooked with arborio rice
in creamy white wine and french mustard sauce, rocket & parmesan

MAIN COURSE

Pollo mozzarella con pesto (GF) (£2 supplement)

chargrilled chicken breast served with melted mozzarella,
tomato chutney & pesto with coleslaw, mixed salad & saffron risotto

Pollo al funghi (GF)

diced chicken breast cooked with mushrooms, garlic & shallots white wine &
creamy tarragon sauce, served with rice & vegetables

Cremosi funghi bruschetta

pan seared button mushroom with onion & herbs in creamy garlic & parmesan sauce

Gamberoni all aglio e peperoncino (GF available)(£2 supplement)

tiger king prawns sauteed with garlic, fresh chilli,
tomatoes, leek, onions, white wine & pomodore sauce.
served with mixed salad & garlic bread

Confit belly pork (GF available) (£2 supplement)

served with black pudding, apple puree, caramelised onions
& pork crackling with a drizzle of red wine jus

Mussels marinara (GF available) (£1 supplement)

steamed mussels cooked with shallots, garlic, leek,
white wine & cream of tomato sauce, served with garlic bread

Also available in a creamy white wine sauce

Bruschetta e peperoncino (V) (GF available)

freshly toasted bread with roasted peppers, melted goats cheese & rocket

RISOTTO

Risotto frutti di mare (GF)

selection of seafood, garlic, shallots, finished in a
creamy lobster bisque sauce, with rocket & parmesan

Risotta primavera (V) (GF)

mixed pepper, diced courgette, aubergine, onion & peas in pomodoro sauce

Risotto pancetta e funghi (GF)

bacon, mushrooms & onion slowly cooked with arborio rice
in creamy white wine and french mustard sauce, rocket & parmesan

INSALATA

Insalata mediterranean (GF available)

mixed leaf salad with feta cheese, olives, roast peppers, tomato, onion & croutons

HOMEMADE BEEFBURGER

served in a brioche bun with mixed leaf salad, coleslaw & chunky chips.

choose from: plain, caramelised onion, cheese or blue cheese topping

VEGETARIAN

Melanzane al a siciliana (V) (GF)

baked aubergine topped with vegetable ratatouille,
mozzarella cheese, tomato sauce, served with salad & rice

Pollo a di lo (GF) (£2 supplement)

chargrilled chicken breast & roasted peppers, served with rice,
vegetables & a choice of homemade sauces:

peppercorn - diane - blue cheese - lemon, thyme & rosemary

Pollo pancetta (GF)

diced chicken breast cooked in a sauce of fresh leeks, bacon, garlic, shallots,
parsley & cream, served with rice & vegetables

Pollo parmigano

flattened breast of chicken, breadcrumbsed & deep fried, topped with tomato
sauce, cheese & parma ham, served with rice & mixed leaves

Pollo di avola (GF)

diced chicken breast cooked with courgette, aubergine, chilli,
onion, peppers, parsley & tomato sauce, served with rice

La Porto di pollo (GF) (£2 supplement)

chicken breast stuffed with tarragon & mushroom fricasse,
served with spinach, honey & grain mustard sauce, rice & vegetables

Bacon & Cheese Burger

served in a brioche bun with mixed leaf salad, coleslaw & chunky chips.

INSALATA

Caesar salad (GF available)

fresh chicken strips on crunchy baby gem lettuce, topped with bacon,
creamy caesar dressing, parmesan & croutons

Insalata capricciosa (GF)

prosciutto crudo, prawns, chicken, goats cheese & avocado

SIDE DISHES

Patatine fritte..... 3.45

Saute potatoes (GF) 3.80

with rosemary

Pane e burro (GF available) 2.95

bread & butter

Insalata di rugola (GF) 3.90

rocket salad

Onion rings..... 2.95

Olive marinate (GF) 3.95

pitted black & green olives

Patate pugliese (GF)..... 4.40

sauteed potatoes, olives & tomatoes

Verdure del giorno (GF) 3.50

seasonal vegetables of the day

DESSERTS

Tiramisu with whipped cream, dusted with cocoa powder

Chocolate brownie homemade with vanilla ice cream

Profiteroles (GF available) with warm chocolate sauce

Ice cream luxury ice cream, choice of vanilla, chocolate or strawberry