

Stuzzichini nibbles

- OLIVE** £3.95 •
Mixed olives from our deli counter
- PANE** £4.50 •
Selection of artisan breads from our deli served with Roi extra virgin olive oil and IGP balsamic vinegar
- PANE MOZZARELLA** £4.50
Pizza base topped with mozzarella fior di latte sprinkled with chopped parsley
- PIZZA FRITTA** £3.95 •
Fried dough sprinkled with rock salt and rosemary served with garlic aioli
- BRUSCHETTA POMODORO** £4.95 •
Four bite-sized pieces of toasted Italian bread topped with ripened vine tomatoes with garlic, parsley, basil and drizzled with Roi extra virgin olive oil

Antipasti starters

- ANTIPASTO DELLA CASA** £8.00
VEGETARIAN OPTION AVAILABLE
Selection of cured meats, Zuarina Parma ham DOP, spicy ventricina salami, mortadella and Napoli salami served with crispy carasau bread
- ARANCINI** £6.25
Classic Sicilian dish of risotto balls made with peas, mozzarella, Parmigiano Reggiano, coated with breadcrumbs served with piccante tomato sauce
- CAPRESE** £7.25
Sliced tomato, buffalo mozzarella DOP finished with Roi extra virgin olive oil, rock salt and basil - add avocado or Parma ham for £2.00
- CALAMARI FRITTI** £7.95
Crispy squid served with garlic aioli
- GAMBERONI PICCANTI** £7.95
King prawns sauteed in white wine, cherry tomato sauce, parsley, garlic and a hint of chilli served with ciabatta bread
- ZUPPA TOSCANA** £5.75
Traditional Tuscan soup made with cannellini beans, cavolo nero and pancetta served with toasted ciabatta bread

Contorni side orders

- PATATE** £3.95 •
Double cooked potatoes with rosemary, rock salt and cracked black pepper
- ZUCCHINE FRITTE** £4.50 •
Thin crispy courgette finished with Parmigiano Reggiano and cracked black pepper
- INSALATA MISTA** £3.95 •
Mixed leaf salad with tomatoes, cucumber, red onion and olives
- INSALATA DI POMODORI** £4.50 •
Sliced vine tomatoes, red onion and basil with Roi extra virgin olive oil dressing
- CAVOLO NERO** £4.50 •
Black cabbage sauteed with garlic and chilli
- POLENTA FRITTA** £4.50 *Bravo!*
Homemade crispy polenta chips finished with grated parmesan and rosemary served with a spicy tomato dip
- RUCOLA E PARMIGIANO REGGIANO** £4.50
Rocket with shaved Parmigiano Reggiano drizzled with balsamic dressing

Primi Piatti pasta

- POMODORO E BUFALA** £9.25 •
Pasta in a cherry tomato sauce topped with buffalo mozzarella DOP and basil
- LINGUINE GAMBERI** £14.50 •
Linguine pasta with king prawns cooked in a cherry tomato sauce with white wine, garlic, chilli and parsley
- RAVIOLI RICOTTA E SPINACI** £12.00
Ravioli filled with ricotta and spinach in a butter and sage sauce
- CARBONARA O CARBONARA** £13.95 •
Spaghetti pasta with pancetta, black pepper, Parmigiano Reggiano and egg
Add cream for English style
- RISOTTO PORCINI** £14.50 *Nuovo!*
Risotto with wild porcini mushrooms, garlic, butter, grated Parmigiano Reggiano, parsley and cracked black pepper
- CAPPELLA ROMANA** £14.25
Al forno tagliatelle pasta with Italian sausage meat, cherry tomato sauce, mozzarella, Parmigiano Reggiano and wrapped with smoked speck ham
- FUSILLI N'DUJA** £14.25
Big fusilli pasta with a spicy n'duja and Italian sausage ragu with spring onions and topped with mascarpone
- GNOCCHI GORGONZOLA E NOCI** £11.75 *Nuovo!*
Potato dumplings tossed in a creamy gorgonzola sauce finished with baby spinach and walnuts

Secondi mains

- STINCO D'AGNELLO** £17.75
Slow cooked lamb shank served with creamy spinach mashed potatoes
- ORATA** £16.75
Pan fried fillet of seabream served with garlic mashed potatoes and confit tomatoes
- POLLO AI FUNGHI** £14.95 •
Grilled chicken breast with mushrooms, thyme and mascarpone sauce served with double cooked potatoes
- FRITTO MISTO** £15.75
Valentina's classic fritto misto with king prawns, seabream, calamari, red peppers, artichokes and topped with thin crispy courgette
- BISTECCA AI FERRI** £18.95
Grass fed 10 oz chargrilled rib eye steak with spicy tomato dip served with polenta chips
- SALSICCIA E CANNELLINI** £13.95
Chargrilled Italian pork sausage served on a bed of cannellini beans and black cabbage

Pizza

- MARGHERITA** £8.95 •
Tomato sauce, mozzarella fior di latte and basil
- add buffalo mozzarella DOP or Parma ham and rocket for £2.50
- CAPRICCIOSA** £11.95 •
Tomato sauce, mozzarella fior di latte, cooked ham, mushrooms, artichokes, olives and basil
- PICCANTE N'DUJA** £11.50 •
Tomato sauce, mozzarella fior di latte, spicy ventricina salami, n'duja and basil
- PROSCIUTTO E FUNGHI** £10.95 •
Tomato sauce, mozzarella fior di latte, cooked ham, mushrooms and basil
- CALZONE** £12.95
Folded pizza filled with ricotta, cooked ham, tomato sauce, mozzarella fior di latte and served with a spicy tomato sauce
- CONTADINA** £11.50 •
Tomato sauce, mozzarella fior di latte, roasted peppers, courgette, aubergine, chilli, mascarpone and basil
- BIANCA VALENTINA** £13.95 •
Mozzarella fior di latte, Parma ham, rocket and shaved Parmigiano Reggiano
- FIorentina** £11.95 •
Tomato sauce, mozzarella fior di latte, spinach, egg and finished with Parmigiano Reggiano shavings
- SALSICCIA CAVOLO NERO** £13.45 • *Nuovo!*
Tomato sauce, mozzarella fior di latte, black cabbage, Italian sausage, chilli and olives

Insalate salads

- INSALATA BUFALA E VERDURE** £11.25
Mixed leaves with roasted peppers, aubergine, courgette with buffalo mozzarella DOP and a balsamic dressing
- INSALATA POLLO** £11.95
Sliced chicken breast, romaine lettuce, shaved Parmigiano Reggiano, crispy smoked pancetta and Valentina dressing
- INSALATA ALPINA** £11.25
Little parcels of smoked scamorza cheese wrapped in speck on a bed of mixed leaves, red pepper, vine tomatoes, red onion, cucumber, artichokes and croutons with a balsamic dressing