

Stuzzichini nibbles

OLIVE £3.95 ●

Mixed olives from our deli counter

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

PANE £4.50 ●

Selection of artisan breads from our deli served with Roi extra virgin olive oil and IGP balsamic vinegar

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

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

ZUPPA TOSCANA £5.75

Traditional Tuscan soup made with cannellini beans, cavolo nero and pancetta served with toasted ciabatta bread

ARANCINI £6.25

Classic Sicilian dish of risotto balls made with peas, mozzarella, Parmigiano Reggiano, coated with breadcrumbs served with piccante tomato sauce

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

Contorni side orders

PATATE £3.95 ●

Double cooked potatoes with rosemary, rock salt and cracked black pepper

INSALATA MISTA £3.95 ●

Mixed leaf salad with tomatoes, cucumber, red onion and olives

CAVOLO NERO £4.50 ●

Black cabbage sauteed with garlic and chilli

RUCOLA E PARMIGIANO REGGIANO £4.50

Rocket with shaved Parmigiano Reggiano drizzled with balsamic dressing

ZUCCHINE FRITTE £4.50 ●

Thin crispy courgette finished with Parmigiano Reggiano and cracked black pepper

INSALATA DI POMODORI £4.50 ●

Sliced vine tomatoes, red onion and basil with Roi extra virgin olive oil dressing

POLENTA FRITTA £4.50

Homemade crispy polenta chips finished with grated parmesan and rosemary served with a spicy tomato dip

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

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

FUSILLOTTI 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

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

POLLO AI FUNGHI £14.95 ●

Grilled chicken breast with mushrooms, thyme and mascarpone sauce served with double cooked potatoes

BISTECCA AI FERRI £18.95

Grass fed 10 oz chargrilled rib eye steak with spicy tomato dip served with polenta chips

ORATA £16.75

Pan fried fillet of seabream served with garlic mashed potatoes and confit tomatoes

FRITTO MISTO £15.75

Valentina's classic fritto misto with king prawns, seabream, calamari, red peppers, artichokes and topped with thin crispy courgette

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 ●

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