

Bisteche Steaks

All our steaks are char-grilled to your liking and served with grilled field mushrooms, roasted tomato and homemade thick-cut chips or salad.

8oz Controfiletto (gf)

8oz sirloin steak

7oz Filetto (gf)

7oz fillet steak

Mare e Monti (gf)

Surf and turf of 8oz fillet steak and 2 Gamberoni served in garlic butter

Salse Bisteche Steak Sauces

Peppercorn Thermador
Diane Dolcelatte
Pizziola (gf)

Piatto Dolce Desserts

Crème Brulee (v)

Burnt cream flavour with orange and ginger, a splash of grand Marnier and topped with caramelised sugar

Tiramisu (v)

'Pickmeup' - layers of sponge, soaked in amaretto and coffee with sweetened mascarpone

Budino al Caramello

Appiccicoso (v)

Sticky toffee pudding with butterscotch sauce and vanilla gelato

Pentole di Cioccolato (v)

A dark chocolate pot ganache with vanilla and rum ice cream, served with white chocolate chips

Formaggi (v)

Local and international cheeses served with Farmhouse chutney, grapes and biscuits

Gelato Cernita Ice Cream

'Gelato?' - ice cream made the Italian way. It actually has a lower fat content which allows more intense flavours to shine through and is stored at a slightly warmer temperature so it's also a little softer too.

Three scoops served with homemade biscotti

Vanilla

Chocolate

Strawberries and Cream

Mango

Pistachio

Honeycomb

Raspberry Ripple

Ora a Prezzo Ridotto Happy Hour

Lunchtimes: Mon to Sat 12noon-2.30pm,

Dinner: Everyday 5pm-6.45pm

2 Courses - starter and any pizza or pasta

3 Courses - starter, any pizza or pasta and dessert

Anti Pasti Hot and Cold Starters

Zuppa del Giorno

Chef's soup of the moment, served with homemade Italian bread. Usually (v) but always best to ask!

Bucce di Patate (v)

Potato skins with a garlic mayonnaise or sweet chili dip

Cocktail Gamberetti

Small prawns with a cocktail sauce, topped with crisp salad

Focaccia Bruschetta (v)

Chopped tomatoes with basil, garlic and olive oil on soft focaccia bread

Anelli del Calamaro

Squid rings with garlic mayonnaise

Funghi Trifolati (v)

Sautéed garlic mushrooms

Polpettine

Mini meatballs served with tomato sauce

La Portate Principale The Main Course

Any Pizza or Pasta

Excluding seafood

Bistecca di Girello

8oz rump steak served with a Diane, pepper, pizziola or red wine sauce
(add starter or dessert)

Pollo Crema

Rosemarino (gf)

Pan-fried chicken breast served with a sauce of cream, sherry, pecorino cheese and rosemary
(add starter or dessert)

All of the main courses are served with the chef's selection of vegetables unless otherwise stated

Dolci Desserts

Tiramisu

Layers of sponge, soaked in amaretto and coffee with sweetened mascarpone

Pasticceria di Choux (v)

Choux pastry profiteroles filled with cream and topped with chocolate sauce

Pannacotta di Frutta

Fruits of the forest panacotta

Brownie al Cioccolato (v)

Chocolate gelato, brownie chunks, fresh cream, raspberry coulis and chocolate sauce

Gelato (v)

A choice of vanilla, strawberry or chocolate ice cream



Menu



(v) Vegetarian (gf) Gluten Free (ve) Vegan
Before placing your order, please inform a member of staff if you, or anyone in your party, has a food allergy. Our products may contain wheat, egg, dairy, soy, or fish allergens. In addition, our products may be processed in facilities that process tree nuts and peanuts.
(gf) does not guarantee a gluten free preparation and cooking environment.

Pane Casereccio Homemade Breads

Pane all'Aglio (v)(ve)

Stonebaked garlic, rosemary and sea salt pizza bread

Con Peperoncino (v)(ve)

Garlic pizza bread with tomato and chilli

Palline di Pasta Aglio (v)

Garlic dough balls served with garlic butter

Con Formaggio (v)

Garlic pizza bread with mozzarella cheese and caramelised onions

Con Pomodoro (v)

Garlic pizza bread with tomato and pesto

Focaccia Bruschetta (v)(ve)

Chopped tomatoes with basil, garlic and olive oil on soft focaccia bread

Anti Pasti Hot and Cold Starters

Zuppa del Giorno

Soup of the moment served with focaccia bread (*nearly always vegetarian but always best to ask*)

Cocktail Gamberetti

Tiger prawns and Greenland prawns with Marie Rose sauce and crisp leaves

Antipasti (gf)

A selection of Italian meats, cheeses, marinated vegetables, served with a punchy smoked tomato chutney and focaccia

Calamaro Sale e Pepe

Salt and pepper squid served with a soy, chilli and lemon dressing on a bed of leaves

Cozze

Fresh mussels cooked in a sauce of either:

- White wine, cream and garlic
- Tomato, chilli and garlic (gf)
- Ginger, chilli, lemongrass and coriander (gf)

Gamberoni

Pan-fried king prawns served your way:

- Garlic butter, white wine and parsley (gf)
- Tomato, Pernod and cayenne pepper (gf)
- Cream, cheese and mustard thermidor sauce
- Battered and fried with pesto and garlic mayonnaise

Bruschetta al Pomodoro (v)

Diced tomatoes, red onion, garlic and basil marinated in olive oil on toasted ciabatta with pecorino

Caprese Salad (v)

Buffalo mozzarella, tomato wedges and pesto served with a green salad

Pasta

Choose from spaghetti, tagliatelle, fusilli or penne

Bolognese

Traditional bolognese sauce made with minced beef and pancetta

Carbonara

Diced smoked bacon in a creamy parmesan sauce

Alfredo di pollo

Sliced chicken fillet and shallot mushrooms served in a creamy white wine sauce

Gamberoni e Chorizo

Chorizo and king prawns served in a cream and parmesan sauce

Polpettine

Miniature meatballs sautéed with garlic, mushrooms and caramelised onions

Pizza

Ask for 'veganello' cheese to make (ve)

Margherita (v)

Mozzarella, tomato and basil

Americana

Pepperoni sausage

Rustico (v)

Goats' cheese, peppers and pesto

Pollo

Chicken, sweet peppers, red onion, Cajun spices and garlic

Arrabbiata (v)(ve)(gf)

Crushed chillies in a tomato, basil and garlic sauce

Fruitti di Mare

Pan-fried king prawns, squid, cod, salmon, clams and mussels in a garlic and white wine sauce, served with toasted bread and drizzled with extra virgin olive oil

Cannelloni (v)

Fresh pasta tubes filled with ricotta and spinach, baked in a tomato sauce

Lasagne

Layers of pasta with bolognese, béchamel and cheese

Calzone

Ham, mushrooms and onion, folded

Diavolo

Hot spiced beef, pepperoni, red onion, tabasco and hot green jalapeños

Tropicale

Ham and char-grilled pineapple

Fruitti di Mare

Prawns, tuna, smoked salmon and anchovies

La Portate Principale The Main Course

All of our main courses are served with either baby roast potatoes and a daily selection of vegetables or a bowl of homemade thick cut chips

Pollo Kiev

Breaded chicken breast stuffed with melting garlic butter

Pollo Crema Rosemarino (gf)

Pan-fried chicken breast with a sauce of cream, garlic, pecorino, white wine and rosemary

Groppa di Agnello

Pan grilled lamb rump seasoned with Farmhouse spice, served with chimichurri sauce

Misto alla Griglia Italiano

Mixed grill of rump steak, lemon and herb marinated chicken breast, pork chop, chorizo sausage and black pudding with onion rings, grilled tomato and field mushroom

Pollo Funghi (gf)

Roasted chicken breast with a wild, button and field mushroom jus

Gamberoni

Pan-fried king prawns with one of the following sauces:

- Garlic butter, white wine and parsley (gf)
- Tomato, Pernod and cayenne pepper (gf)
- Cream, cheese and mustard thermidor sauce

Pesce Griglia

A grilled selection of salmon, seabass, red mullet, squid, king prawns and mussels served with garlic butter

Sogliola

Battered lemon sole goujons with homemade tartare sauce

Grigliata di Formaggio Halloumi (v)

Grilled halloumi cheese with asparagus, roast peppers, aubergine, courgette and dressed leaves

Sides

Homemade Thick-Cut Chips (v)(ve)(gf)

Mixed Salad (v)(ve)(gf)

Sautéed Mushrooms in Garlic Butter (v)(gf)

Crispy Beer Battered Onion Rings (v)(ve)