

NIBBLES

MARINATED MIXED OLIVES - 4.95

BREAD AND OLIVES (V) - 6.95
Olives, selection of homemade breads served with olive oil and balsamic mix.

AGLIO (V) - 6.25
Flat bread with garlic oil and rosemary.

AGLIO WITH CHEESE - 6.45
Flat bread with mozzarella, garlic oil and rosemary.

PESTO (V) - 6.45
Flat bread with tomato sauce and homemade basil pesto.

ANTIPASTI

CALAMARI - 8.45 / (FOR 2) 16.25
Bread crumbed squid rings served with a mixed leaf salad, garlic mayonnaise and lemon.

INSALATA CAPRESE - 8.25
Fresh buffalo mozzarella with sliced tomatoes and olives, drizzled in olive oil and balsamic reduction with salad.

GAMBERONI - 9.95
Sautéed king prawns in a garlic, white wine, chilli butter and parsley sauce, served with homemade garlic brushed ciabatta bread.

ANTIPASTO - 9.45 / (FOR 2) 17.45
A platter of Italian flavours; Parma ham, Napoli salami, buffalo mozzarella from Campania, semi-dried Sicilian tomatoes, black olives and homemade grilled ciabatta topped with chopped seasoned tomatoes.

INSALATA SPINACI - 7.65
Crispy pancetta and parmesan on fresh spinach leaves, cucumber, pine nuts and semi-dried Sicilian tomatoes drizzled with a honey mustard dressing.

FUNGHI CON AGLIO (V) - 7.45
Pan fried button mushrooms cooked in a garlic herbs and white wine sauce, served on homemade ciabatta bread.

BRUSCHETTA POMODORO (V) - 7.25
Chargrilled homemade ciabatta with chopped vine ripened tomatoes, basil and garlic, drizzled with extra virgin olive oil.

COZZE CREMA - 9.25 / (FOR 2) 16.95
Bowl of mussels in a creamy garlic and white wine sauce, served with homemade garlic brushed grilled ciabatta bread.

POLPETTE - 9.45
Homemade beef meatballs in a tomato sauce, finished with parmesan cheese and served with homemade grilled ciabatta.

INSALATA CAPRINO (V) - 8.65
Oven baked homemade bread and goats cheese with caramelised red onions finished with a mixed leaf salad and a balsamic glaze.

SCALOPPINE LA VITA - 11.25
Pan fried scallops cooked in a creamy spring onions and samba sauce, finished with homemade bread and a mixed leaf salad.

PASTA

PENNE ARRABBIATA (V) - 11.45
Penne pasta in a spicy tomato sauce with chilli and baby plum tomatoes, finished with garlic oil and basil.

SPAGHETTI BOLOGNESE - 13.65
Spaghetti with a rich slowly braised minced beef, red wine, onion, tomato and herb ragu.

SPAGHETTI CARBONARA - 13.65
Spaghetti with pancetta, cream and parsley, finished with parmesan cheese.

LASAGNA - 13.65
Layers of pasta, minced meet, bechamel sauce, tomato sauce and mozzarella. Baked in the oven the Italian way.

CANNELONI (V) - 13.25
Pasta filled with ricotta, fresh spinach and mascarpone, topped with tomato sauce and mozzarella then baked in the oven.

PENNE AL POLLO DELLA CASA - 14.75
Creamy penne pasta with chicken, mushrooms and roasted peppers, topped with parmesan cheese and baked in the oven.

CASARECCIA POLLO PICCANTE - 14.75
Casareccia pasta with spicy chicken in a creamy sauce with tomatoes and spinach, finished with spring onions.

CASARECCIA PRIMAVERA (V) - 14.25
Casareccia pasta with courgettes, onions and peppers, in a creamy pesto sauce, finished with basil.

LINGUINE ALLA PESCATORE - 16.75
Linguine pasta with sautéed tiger prawns, mussels and squid in a white wine, garlic, chilli and tomato sauce.

SPAGHETTI CON POLPETTE - 15.25
Spaghetti with homemade beef meatballs and baby tomatoes in an onion and garlic tomato sauce, finished with basil.

RAVIOLI GORGONZOLA & GNOCCHI - 14.95
Fresh homemade ravioli filled with gorgonzola and walnut served in a creamy gorgonzola sauce with spinach, finished with parmesan shavings.

LINGUINE ALLA SCALOPPINE - 17.95
Linguine pasta with sautéed tiger prawns, smoked salmon and scallops in a creamy white wine sauce, finished with parsley.

RISOTTO

~ TRY OUR SIGNATURE DISH ~

RISOTTO BRANZINO - 16.95
Arborio rice with chopped sea bass, king prawns, spinach and baby tomatoes in mascarpone cream. Finished with asparagus.

RISOTTO VERDURE (V) - 14.75
Creamy risotto of freshly grilled asparagus, peas, zucchini, green beans and spinach.

RISOTTO DI POLLO - 14.95
Arborio rice with chicken and mushrooms in mascarpone cream. Finished with parmesan shavings and basil.

RISOTTO AL FRUTTI DI MARE - 16.75
Classic southern Italian risotto of mussels, prawns and squid with tomatoes, chilli, garlic and parsley.

PESCE E CARNE

ANATRA ARROSTO - 19.95
Pan fried duck breast cooked in red wine and fresh orange juice. Served with new potatoes and green beans.

SALMONE CON CREMA - 19.95
Roasted fillet of salmon in a creamy mustard sauce. Served with new potatoes and veg (red peppers, red onions, courgette & carrots).

POLLO DOLCE LATTE - 17.95
Chargrilled free-range chicken breast in dolce latte cheese, with fresh spinach leaves and pine nuts. Served with new potatoes and a mixed leaf salad.

POLLO CON FUNGHI - 17.75
Chargrilled free-range chicken breast with a creamy mushroom sauce. Served with roasted potatoes and green beans.

BRANZINO LA VITA - 20.95
Sea bass fillets with king prawns, mussels, chilli and garlic in a white wine and tomato sauce, served with roasted new potatoes.

BISTECCA - 22.95
West country 28 days matured 8oz Sirloin steak marinated in rosemary and served with chips and a mixed leaf salad.

CHOICE OF SAUCES:
Peppercorn Sauce / Dolce Latte / Mushroom Sauce

SALTIMBOCCA DI MAIALE - 18.95
Pan fried tenderloin fillet topped with crispy parma ham, cooked in butter and red wine source, served with roasted new potatoes and green beans.

LIGHT MAINS

BRANZINO - 18.25
Pan-fried sea bass fillets served with a mixed leaf salad and veg (red peppers, red onions, courgette & carrots) in a balsamic glaze.

TAGLIATA DI MANZO - 20.25
Finely sliced chargrilled sirloin steak on a mixed leaf salad, spinach, green beans, tomatoes, and parmesan drizzled with balsamic dressing.

INSALATA SALMONE - 18.25
Oven baked salmon on a bed of mixed leaf and spinach salad with green beans, sun dried tomatoes and parmesan shavings, drizzled with salsa verde.

INSALATA DI POLLO - 15.25
Chargrilled free-range chicken breast, lettuce, croutons, smoked pancetta, cherry tomatoes, parmesan cheese and Caesar dressing.

GLUTEN FREE MENU AVAILABLE ON REQUEST.
PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES.

PIZZA

MARGHERITA (V) - 11.45
Tomato, mozzarella, fresh basil and garlic oil.

FIorentina (V) - 12.95
Tomato, mozzarella, spinach, egg and olives finished with more spinach, parmesan shavings and garlic oil.

AL MARE - 14.25
Tomato, mozzarella, prawns, squid, anchovies, red onions, chilli, finished with rocket and garlic oil.

LA VITA - 14.25
Tomato, mozzarella, pepperoni, cotto ham and goats cheese, finished with oregano and garlic oil.

QUATTRO FORMAGGI - 13.95
Tomato, mozzarella, goat cheese, gorgonzola, finished with parmesan shavings.

COTTO - 13.05
Tomato, mozzarella, Italian cooked ham, flat field mushrooms, black olives and garlic oil.

PICCANTE - 12.95
Tomato, mozzarella, spicy salami, roasted peppers, fresh chilli and garlic oil.

TROPICAL - 12.95
Tomato, mozzarella, Italian cooked ham and pineapple finished with garlic oil.

VEGETARIAN (V) - 13.75
Tomato, mozzarella, sweetcorn, mushrooms, peppers, red onion, olives and rocket finished with garlic oil.

PARMA - 14.25
Tomato, buffalo mozzarella, finished with rocket, Parma ham and parmesan shavings.

CAPRINO (V) - 13.25
Tomato, mozzarella, goats cheese, red peppers, red onion, finished with garlic oil and oregano.

SOFIA - 14.25
Tomato, mozzarella chicken, pepperoni, cotto ham and fresh chilli finished with rosemary and garlic oil.

CALZONE - 16.25
Folded pizza with tomato, mozzarella, bolognese, spicy marinated chicken, chilli, mushrooms and peppers. Served with mixed side salad.

TURN ANY PIZZA INTO A CALZONE WITH A SALAD - 2.95

SIDES

CHIPS - 3.95
GREEN BEANS - 3.95
ROASTED NEW POTATOES - 3.95
MIXED VEG - 3.95
MIXED SALAD - 3.95
TOMATO & BASIL SALAD - 3.95
ROCKET & PARMESAN SALAD - 3.95
GREEN SALAD - 3.95

APÉRITIFS

BELLINI Peach purée, prosecco.	8.25
GLASS OF PROSECCO Extra dry prosecco.	125ML 7.25
APEROL SPRITZ Aperol, extra dry prosecco & fever-tree soda. Served with a slice of orange.	8.95
VODKA RASPBERRY SPRITZ Fresh raspberries, vodka, sugar syrup and soda water.	8.50
LIMONCELLO SPRITZ Limoncello, extra dry prosecco, soda water, finished with a slice of lemon & mint.	8.95

COCKTAILS

MOJITO Rum, sugar, freshly squeezed lime juice, fresh mint & Fever-Tree soda.	8.95
ESPRESSO MARTINI Vodka, coffee liqueur, sugar, espresso.	8.50
PINA COLADA White rum, cream, pineapple juice & crushed ice.	9.50
STAR MARTINI Vodka, Passoa, pineapple juice, freshly squeezed lime juice & sugar syrup. Served with a shot of Prosecco.	9.95
WHISKEY SOUR Whiskey, lemon juice, sugar syrup, egg white.	9.25
NEGRONI Gin, sweet vermouth, Campari, served with slices or orange peel.	10.50
MALIBU BREEZE White rum, pineapple juice, cranberry juice, finished with slice of lime.	8.50

MOCKTAILS

BLOOD ORANGE LEMONADE Sweet Lemonade flavoured with blood orange.	4.95
STRAWBERRY LEMONADE Light and refreshing cloudy Lemonade with an added touch of sweet strawberry.	4.95
PASSION 1 & 1/2 passion fruit, cranberry juice, 1/2 lime, sugar syrup.	6.45
PICK ME UP Espresso, vanilla syrup, coffee beans.	4.95
ITALIAN SUNSET Orange juice, soda water, grenadine, finished with a slice of orange.	5.25

SOFT DRINKS

FEVER-TREE (Tonic / Slimline Tonic / Soda Water)	200ML 2.80
JUICES (Apple / Orange / Cranberry / Pineapple)	2.25
COCA-COLA / DIET COKE	330ML 3.25
SPRITE	330ML 2.95
SAN PELLEGRINO (Lemonade / Orange)	330ML 3.55
BOTTLE GREEN ELDERFLOWER	275ML 2.95
STILL WATER	750ML 3.65
SAN PELLEGRINO SPARKLING WATER	750ML 3.65
FRUIT SHOOT	1.50

BEERS & CIDER

PERONI	330ML 4.25
MORETTI	330ML 4.25
CORONA	330ML 4.25
PERONI 0%	330ML 4.05
KOPPARBERG (Strawberry & Lime)	500ML 5.25

DRAUGHT BEER

PORETTI	HALF PINT 3.25 / PINT 5.55
LA VITA	HALF PINT 3.25 / PINT 5.55
THATCHERS GOLD	HALF PINT 2.95 / PINT 4.95

LIQUEURS & SPIRITS

LIMONCELLO	3.25
SAMBUCA	3.25
PERNOD	3.25
CAMPARI	3.55
APEROL	3.65
ARCHERS	3.65
SOUTHERN COMFORT	3.45
AMARETTO	3.65
TEQUILA	3.25
FRANGELICO	50ML 5.25
TIA MARIA	3.80
GRAPPA	3.50
AMARO MONENEGRO	50ML 5.20
BAILEYS	50ML 4.80
CURVOISIER	3.85
HENNESSY	4.25
DISARONNO	3.25

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GORDON'S	3.80
GORDON'S PINK	3.80
TANQUERAY	4.20
J.J. WHITLEY ELDERFLOWER	4.40
WHITLEY NEILL (Raspberry)	4.60
MALFY CON LIMONE	4.60
6 O'CLOCK	5.20
HENDRICKS	4.80
BLOOD ORANGE GIN	4.75

VODKA

ABSOLUT	3.70
SMIRNOFF	3.50
GREY GOOSE	5.80

RUM

CAPTAIN MORGAN'S DARK	3.80
BARCARDI	3.80
MALIBU	3.80
CAPTAIN MORGAN'S SPICED GOLD	4.20

WHISKEY

THE FAMOUS GROUSE	3.40
BELL'S	3.80
JAMESON	3.80
JACK DANIEL'S	3.60
CHIVAS REGAL	4.95
JOHNNIE WALKER BLACK LABEL	5.20
GLENFIDDICH	5.15

WHITE WINE

VINO BIANCO Fresh, floral and fruity notes. Dry, intense and persistent aftertaste.	175ML 4.95	250ML 6.75	BOTTLE 20.95
PINOT GRIGIO DOC Harmonious, full and fragrant with delicate, aromatic and fruity bouquet.	175ML 6.00	250ML 7.95	BOTTLE 23.85
LA VITA PINOT GRIGIO Crisp, fresh wine with light melon flavours and an attractive dry fresh.	175ML 6.00	250ML 7.95	BOTTLE 23.95
SAUVIGNON BIANCO DOC Dry, balanced and harmonious wine with herbaceous and fragrant bouquet.	175ML 6.25	250ML 8.45	BOTTLE 24.95
CHARDONNAY Intense and delicate bouquet, with pleasant apple notes. Crisp, dry and smooth.	175ML 6.00	250ML 7.85	BOTTLE 22.85
SAUVIGNON BLANC (MARLBOROUGH, NEW ZEALAND) Deliciously crisp & fresh, vibrant flavours of lime, gooseberry & tropical fruit, underpinned by grassy undertones. Classic.			BOTTLE 34.95
GAVI DI GAVI DOCG Elegant and crisp, smooth with medium persistence. Floral bouquet with notes of hawthorn, acacia blossom and scents of almond.			BOTTLE 40.95

RED WINE

VINO ROSSO Delicately fruity, fresh and intense bouquet. Medium-bodied, balanced red wine.	175ML 4.95	250ML 6.95	BOTTLE 20.95
MERLOT IGT An elegant, well structured Merlot with ripe fruit flavours of cherry and plum and aromas of chocolate and mocha.	175ML 6.05	250ML 8.05	BOTTLE 23.95
LA VITA MERLOT Smooth medium-bodied wine with expressive fruit and rounded flavours.	175ML 6.00	250ML 7.95	BOTTLE 23.95
MONTEPULCIANO DOC Well-structured and harmonious, with a persistent aftertaste. Fruity notes of cherry and red berries.	175ML 6.45	250ML 8.65	BOTTLE 25.75
MALBEC This wine is fruity and expressive, with notes of fresh plums and red fruit marmalade. The first impact is meaty and kind. It is full-bodied with ripe tannins. Elegant finish.			BOTTLE 30.95
CHIANTI Complex bouquet of fragrant violets and irises, with hints of fruits of the forest & vanilla. An elegant, lingering aftertaste of raspberries & almonds.			BOTTLE 32.45
VALPOLICELLA DOC Fruity bouquet with notes of cherry, fruits of the forest and thyme. Dry and balanced crisp, medium bodied and very drinkable.			BOTTLE 34.95
PRIMITIVO (ITALY) Light and elegant bouquet with characteristic cherry and plum notes. On the palate it's warm and enveloping, with delicate tannins and good persistence.			BOTTLE 34.95
BAROLO (ITALY) Garnet red in colour with orange nuances. The perfume is intense, pleasant & ethereal with notes of violet.			BOTTLE 53.95

ROSÉ WINE

ZINFANDEL Inviting aromas of redcurrants & orange zest, followed by a creamy medium-dry palate showing a nice balance of sweet fruit flavours.	175ML 6.25	250ML 8.45	BOTTLE 23.95
PINOT GRIGIO BLUSH Crisp and elegant with fruity scents and notes of peach blossom.	175ML 6.45	250ML 8.55	BOTTLE 24.95

SPARKLING WINE & CHAMPAGNE

PROSECCO DOC Delicate floral notes with scents of white fruit bouquet. Crisp, dry and harmonious, with quite persistent fruity scents.			BOTTLE 29.95
PROSECCO DOC ROSÉ Fruity, with red fruit notes, and floral, with scents of rose and violet bouquet. On the palate light and mellow, with a clever balance of acidity and smoothness.			BOTTLE 33.00
PAUL LANGIER BRUT Beautiful boutique producer champagne, biscuit and toasty richness as it should be.			BOTTLE 52.00