



MENU

Telephone:
0161 351 1457

40 Market St, Hyde SK14 1AH

*FOOD ALLERGIES AND INTOLERANCES:
Some of our foods contain allergens.
Please speak to a member of staff for more information*

Stuzzicchini

PANE E OLIVE (v) <i>Marinated olives and bread</i>	£5.95
PANE ALL'AGLIO (v) <i>Homemade garlic bread</i>	£6.50
PANE ALL'AGLIO AL POMODORO (v) <i>Garlic bread with tomato sauce</i>	£6.95
PANE ALL'AGLIO CON MOZZARELLA (v) <i>Garlic bread with mozzarella cheese</i>	£7.95
FOCACCIA SPECIALE <i>Homemade focaccia base with rocket, parmesan and cherry tomato</i>	£8.95
BRUSCHETTA POMODORO <i>Toasted homemade bread topped with fresh tomato, garlic, olive oil and basil</i>	£6.95
BRUSCHETTA PAGLIACCI <i>Roasted homemade bread topped with roasted peppers and goats cheese</i>	£8.95

Antipasti (starters)

ZUPPA <i>Homemade soup (v)</i>		£6.95
INSALATA CAPRESE (v) <i>Sliced fresh tomato and mozzarella cheese topped with balsamic glaze vinegar and olive oil</i>		£8.95
ARANCINI SICILIANI <i>Deep fried Arborio rice balls stuffed with mozzarella cheese and bolognese sauce, served on a bed of tomato sauce</i>		£9.95
FUNGHI DOLCELATTE (v) <i>Pan fried button mushroom cooked in a creamy dolcelatte sauce</i>		£8.50
CAMEMBERT (v) <i>Deep fried camembert cheese served with sweet chilli sauce</i>		£9.50
PATE' DI FEGATO DI POLLO <i>Chicken liver pate' served with toasted bread and onions chutney</i>		£8.95
FEGATO AL MARSALA <i>Chicken liver cooked in a creamy Marsala wine sauce</i>		£9.95
POLPETTE DI MANZO <i>Homemade meatballs cooked in tomato sauce and chilli</i>		£ 9.95
POLPETTE AI FUNGHI <i>100% beef meat ball cooked in a creamy sauce with mushrooms and a touch of French mustard</i>		£10.95
COSTINE DI MAILE <i>Slow cooked pork ribs with homemade barbecue sauce</i>		£10.95
ANTIPASTO PAGLIACCI	One person	£11.95
<i>Selection of Italian cured meats served with homemade toasted bread and mixed olives</i>	Two person	£20.95
FRITTO MISTO	One person	£ 10.95
<i>Deep fried calamari, king prawns and white bait served with tartar sauce and sweet chilli</i>	Two person	£20.95
COCKTAIL DI GAMBERETTI <i>Baby prawns served on a bed of mix leaf salad topped with Marie rose sauce</i>		£ 9.95
CALAMARI <i>Deep fried calamari coated in semolina flour served with tartar sauce</i>		£9.95
COZZE <i>Mussels cooked in garlic, chilli and tomato sauce or in a creamy white wine sauce and chilli</i>		£10.95
GAMBERONI PICCANTI <i>Pan fried king prawns in chilli garlic and butter lemon sauce served with toasted homemade bread</i>		£11.95

Pasta (gluten free pasta available)

SPAGHETTI BOLOGNESE <i>Spaghetti with homemade Bolognese sauce</i>	£12.95
SPAGHETTI CON POLPETTE <i>Spaghetti with tomato sauce, homemade meatballs, chilli and garlic</i>	£12.95
SPAGHETTI PICCANTI <i>Spaghetti pasta with tomato sauce, king prawns, garlic, fresh chilli, olives and capers</i>	£15.95
LASAGNA <i>Oven baked layers of flat sheet pasta with Bolognese and béchamel sauce topped with mozzarella cheese</i>	£12.95
CANNELLONI ALLA CARNE <i>Oven baked tube shaped pasta in a creamy tomato sauce filled with a mixture of meat</i>	£13.50
GNOCCHI POMODORO (v) <i>Homemade dumplings served with tomato sauce, mozzarella cheese and basil</i>	£11.95
GNOCCHI AL PESTO <i>Potato gnocchi pasta cooked in a creamy basil pesto sauce with diced chicken breast and parmesan shavings</i>	£13.95
PENNE ALLA NORMA <i>Penne pasta with fried aubergine, tomato basil sauce and grated parmesan cheese</i>	£11.95
PENNE ARRABIATA <i>Penne pasta cooked with tomato sauce, garlic, chilli, red onions and bacon</i>	£12.95
SPAGHETTI CARBONARA <i>Spaghetti pasta cooked with pancetta, black pepper in a creamy sauce</i>	£12.95
TAGLIATELLE FUNGHI E POLLO <i>Narrow ribbons pasta cooked with mushrooms, chicken in a creamy sauce</i>	£13.50
TAGLIATELLE AL FILETTO <i>Tagliatelle pasta cooked in a rich creamy sauce with strips of beef fillet, roast peppers and mixed olives</i>	£15.95
FARFALLE AL PEPE NERO <i>Butterfly pasta cooked with chicken, broccoli and crushed peppercorn in a brandy creamy sauce</i>	£13.95
RAVIOLI RICOTTA E SPINACI <i>Ravioli pasta filled with ricotta cheese and spinach cooked with tomato and basil sauce topped with rocket and parmesan cheese</i>	£13.50
PENNE POLLO E GAMBERETTI <i>Penne pasta chicken and baby prawns cooked in a creamy white wine sauce</i>	£13.95
RAVIOLI ALL'ARAGOSTA <i>Homemade ravioli pasta filled with lobster cooked with baby prawn in creamy tomato sauce</i>	£14.95
FARFALLE AL SALMONE <i>Butterfly pasta cooked with smoked salmon and white wine in a creamy tomato sauce</i>	£13.95
LINGUINE DI MARE <i>Linguine with mix seafood, onions and garlic cooked in a light tomato sauce</i>	£15.95
LINGUINE GAMBERONI <i>Linguine with pan fried king prawns, courgette cooked in garlic, chilli and white wine sauce</i>	£14.95

Risotti

RISOTTO FUNGHI E POLLO <i>Arborio rice cooked with mushroom and chicken topped with rocket and parmesan cheese</i>	£13.50
RISOTTO ALLE VERDURE (v) <i>Arborio rice with selection of vegetables</i>	£12.95
RISOTTO DI MARE <i>Arborio rice with mix seafood onions and garlic cooked in a light tomato sauce</i>	£14.95

Pizze

PIZZA MARGHERITA <i>Tomato sauce, mozzarella cheese and basil</i>	£11.00
PIZZA VEGETARIANA <i>Tomato sauce, mozzarella cheese, roasted peppers, cougette and mushroom</i>	£12.00
PIZZA CALABRESE <i>Tomato sauce, mozzarella cheese, spicy pepperoni red onions and chilli</i>	£12.50
PIZZA PARMA <i>Tomato sauce, mozzarella cheese, Parma ham, rocket and parmesan shavings</i>	£12.50
PIZZA POLLO <i>Tomato sauce, mozzarella cheese, chicken and roasted peppers</i>	£12.50
PIZZA PROSCIUTTO E FUNGHI <i>Tomato sauce, mozzarella cheese, ham and mushrooms</i>	£12.50
PIZZA CALZONE <i>Folded pizza filled with mozzarella cheese, ham, mushrooms, spicy pepperoni served with tomato sauce on the side</i>	£13.95
PIZZA BIANCA CAPRICCIOSA (white pizza) <i>Home made pizza dough topped with mozzarella cheese, mushrooms, mixed olives, ham and pepperoni salami topped with fresh rocket salad and parmesan shavings</i>	£13.00
PIZZA MARINARA <i>Homemade pizza dough topped with tomato sauce, mozzarella cheese, garlic, capers, mixed olives, anchovis and baby prawns</i>	£13.50
PIZZA AI SALAMI <i>Homemade pizza dough topped with tomato sauce, mozzarella cheese, pepperoni, salami, chorizo and salami milano</i>	£13.00
PIZZA CARNIVORA <i>Homemade pizza dough topped with tomato sauce, mozzarella cheese, pepperoni, salami, diced chicken breast, ham and sausages</i>	£13.00
PIZZA AI FRUTTI DI MARE <i>Homemade pizza dough topped with tomato sauce, mozzarella cheese and mixed seafood</i>	£13.95

Carne e Pesce

FILETTO STROGANAFF <i>Prime fillet strips cooked with mushrooms, onions, French mustard in a brandy creamy sauce served with rice</i>	£22.95
FILETTO ROSSINI <i>Prime fillet steak cooked in a Marsala red wine sauce served on crouton base and topped with pate'</i>	£28.95
FILLETTO PORCINI <i>9oz Prime fillet steak cooked with porcini mushrooms in a creamy brandy sauce</i>	£28.95
FILETTO AL PEPE <i>Prime fillet steak cooked with crushed peppercorn in a brandy creamy sauce</i>	£28.95
FILETTO DOLCELATTE <i>Prime fillet steak cooked in a dolcelatte (blue cheese) creamy sauce</i>	£28.95
RIB EYE DI MANZO <i>10oz Rib eye steak cooked with a sauce of your choice</i>	£24.95
BISTECCA AL PEPE <i>Sirloin steak cooked with crushed peppercorn in a brandy creamy sauce</i>	£22.95
BISTECCA DIANA <i>10oz Sirloin steak cooked with mushrooms, onions, French mustard in a brandy creamy sauce</i>	£22.95
BISTECCA ALLA GRIGLIA <i>Grilles sirloin steak served with grilled tomato and mushrooms</i>	£21.95
COSCIA DI AGNELLO <i>Slow cooked lamb shank in a red wine sauce served with mash potatoes</i>	£20.45

POLLO AL PEPE <i>Chicken breast cooked with crushed peppercorn in a brandy creamy sauce</i>	£18.95
POLLO CACCIATORE <i>Chicken breast with fresh peppers, onions and mushroom cooked in a tomato red wine sauce</i>	£19.95
POLLO ALLA CREMA <i>Chicken breast with mushroom cooked in a white wine creamy sauce</i>	£18.95
POLLO ALLA MILANESE <i>Deep fried chicken breast in bread crumbs served with a side of spaghetti in tomato sauce</i>	£18.95
POLLO AL DOLCELATTE <i>Pan fried chicken breast cooked in a rich creamy dolcelatte sauce served with a side of potato ghocchi</i>	£19.95
INVOLTINO DI POLLO <i>Rolled chicken breast stuffed with Parma ham, asparagus, mozzarella cheese served with saffron creamy sauce</i>	£19.95
POLLO STROGANOFF <i>Chicken strips with mushrooms, onions, French mustard cooked in a brandy creamy sauce served with rice</i>	£18.95
SALMONE VALESKA <i>Fillet salmon cooked with baby prawns in a white wine creamy sauce</i>	£22.95
SALMONE ALLA GRIGLIA <i>Grilled salmon fillet served on a bed of stir fried vegetables julienne</i>	£20.95
BRANZINO AL LIMONE <i>Pan fried seabass fillet served with lemon butter and white sauce</i>	£22.95
BRANZINO GAMBERONI <i>Pan fried seabass fillet served with king prawns in a cherry tomato sauce</i>	£24.95
GAMBERONI TAORMINA <i>King prawns cooked in a creamy tomato sauce and peppers served with arborio rice</i>	£21.95

Side Orders

CHIPS	£4.50
SAUTE POTATOES	£4.50
MIX VEGETABLES	£4.50
ASPARAGUS (<i>chilli and garlic</i>)	£4.95
PEAS AND PANCETTA	£4.50
ONION RINGS	£3.95
MIX SALAD	£4.50
ROCKET SALAD (<i>topped with parmesan and olive oil</i>)	£4.95



Children's Menu £8.95

A choice of	PASTA WITH TOMATO SAUCE
	PASTA BOLOGNESE
	PASTA CARBONARA
	PIZZA WITH ANY TOPPINGS
	CHICKEN NUGGETS WITH CHIPS

White Wine

House White

175ml £6.95 / 250ml £7.95

Half caraf £12.95 / Bottle £21.95

Pinot Grigio

£24.95

A light dry wine from the Veneto region of northern Italy from the Pinot Grigio variety of grapes

Chardonnay

£24.95

A golden yellow light dry wine from the Veneto region of northern Italy, made from a blend of various grapes

Frascati

£26.95

A dry fruity wine from the Lazio region of central Italy close to Rome, made from the Trebbiano Greco and Malvasia varieties of grapes

Gavi

£26.00

A fragrant dry wine from the Piemonte region of northern Italy, made from the Cortese grapes

Sauvignon Blanc

£24.95

A light to medium bodied wine from Australia made from the Sauvignon Blanc variety of grape

Verdicchio

£27.95

A pale yellow dry fresh wine from the Marche region of eastern Italy, made from the grape of the same name

Soave

£26.95

A dry wine from the Veneto region of northern Italy, blend of grapes, the principal grape used to make this wine is the Garganega variety

Gavi di Gavi

£32.95

Gavi is a fragrant dry white wine, medium in body, it has studded stone fruit flavours and mineral qualities that extend through the crisp, clear finish

Orvieto Abboccato

£26.95

A golden yellow semi sweet wine from Umbria and Lazio in the central region of Italy, made from a blend of Grecetto, Trebbiano and Verdello variety of grapes

Champagne

House Champagne

£59.95

A champagne from the champagne region of France, made from blend of Chardonnay, Pinot and Pinot Meunier varieties of grapes

Sparkling Wine

Prosecco

£28.95

A dry sparkling wine from the Veneto region of northern Italy from the Glera variety of grapes

Glass £8.95

Prosecco Rose

£28.95

A dry sparkling rose wine

Glass £8.95

Red Wine

House Red 175ml £6.95/250ml £7.95

Half caraf £12.95 / Bottle £21.95

Merlot £23.95

A medium bodied wine from Italia made with the merlot variety of grapes

Montepulciano Dabruzzo £25.95

A full bodied wine from the Abruzzo region of central Italy, made from a blend of Montepulciano and Sangiovese grapes

Nero Davola £27.95

A full bodied wine from the Sicily region of Italy, made from the Nero d'avola grapes

Rioja Rojo £28.95

A full bodied wine from the Rioja region of Spain made mainly from the Tempranillo variety of grapes

Valpolicella £27.95

A light dry medium wine from the Verona region of north of Italy, made from the Corvina Molinara and Rondinella varieties of grapes

Chianti Riserva £32.95

Produced in Tuscany, this wine is made with two different kinds of grapes, the oak adds a nice complexity to the wine and vanilla touches to the nose and palate

Cannonau di Sardegna £26.95

Cannonau is the Sardinian name for that darling Mediterranean grape, Grenache which makes it a medium bodied wine with blackberries and spices finishing with soft tannins

Primitivo £27.95

A full bodied wine from the Puglia region of south of Italy, made from the Primitivo grapes

Amarone £54.95

A full bodied wine from northern Italy, made from a blend of Corvina, Rondinella and Molinara grapes which have been dried for several months

Barolo £53.95

Barolo's reputation as Italy's greatest wine; red with garnet hues, dry powerful tanins, velvety with distinctive aromas

Chianti Classico £28.95

A medium dry wine from selected areas of Tuscany in north eastern Italy, made from a blend of Sangiovese and Cabernet Sauvignon variety of grapes

Valpolicella Ripasso £38.95

From northern Italy's famed Valpolicella region comes a bold wine full of dark fruit flavours; this red is passed twice through the grape skins to create a darker colour, a richer texture and a complex and smooth taste

Rose Wine

House Rose 175ml £7.95 / 250ml £8.95

Half caraf £12.95 / Bottle £21.95

Pino Grigio Blush £24.95

Zinfandel 175ml £7.95 / 250ml £8.95

A sweet fruity wine from California, USA. Bottle £24.95
Made from the Zinfandel variety of grapes

Soft Drinks

Water, still or sparkling -	£3.50	
	<i>Reg</i>	<i>Large</i>
Coca cola	£2.95	£3.95
Diet cola	£2.95	£3.95
Lemonade	£2.95	£3.95
Orange juice	£2.95	£3.95
Apple juice	£2.95	£3.95
Cranberry juice	£2.95	£3.95
Pineapple juice	£2.95	£3.95
Tonic water	£2.95	£3.95
Slimline tonic water	£2.95	£3.95
Soda water	£2.95	£3.95
Ginger ale	£2.95	£3.95
Appletiser	£2.95	£3.95
J2o	£2.95	£3.95

Beers

Peroni (on draft pint)	£5.95
Half Peroni (on draft pint)	£3.50
Moretti (bottle)	£3.95
Peroni (bottle)	£3.95
Budweiser (bottle)	£3.95
Cider (bottle)	£5.95
Peroni Non-alcoholic Beer	£3.95