

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) £7.50
Marinated olives and bread

PANE ALL'AGLIO (v) £7.95
Homemade garlic bread

PANE ALL'AGLIO AL POMODORO (v) £8.95
Garlic bread with tomato sauce

PANE ALL'AGLIO CON MOZZARELLA (v) £9.50
Garlic bread with mozzarella cheese

FOCACCIA SPECIALE £10.50
Homemade focaccia base with rocket, parmesan and cherry tomato

BRUSCHETTA POMODORO £7.45
Toasted homemade bread topped with fresh tomato, garlic, olive oil and basil

BRUSCHETTA PAGLIACCI £8.95
Roasted homemade bread topped with roasted peppers and goats cheese

Antipasti (starters)

ZUPPA £8.95
Homemade soup (v)

INSALATA CAPRESE (v) £9.95
Sliced fresh tomato and mozzarella cheese topped with balsamic glaze vinegar and olive oil

ARANCINI SICILIANI £10.45
Deep fried Arborio rice balls stuffed with mozzarella cheese and bolognese sauce, served on a bed of tomato sauce

FUNGHI DOLCELATTE (v) £9.95
Pan fried button mushroom cooked in a creamy dolcelatte sauce

CAMEMBERT (v) £10.95
Deep fried camembert cheese served with sweet chilli sauce

PATE' DI FEGATO DI POLLO £9.95
Chicken liver pate' served with toasted bread and onions chutney

FEGATO AL MARSALA £10.45
Chicken liver cooked in a creamy Marsala wine sauce

POLPETTE DI MANZO £ 10.95
Homemade meatballs cooked in tomato sauce and chilli

POLPETTE AI FUNGHI £11.95
100% beef meat ball cooked in a creamy sauce with mushrooms and a touch of French mustard

COSTINE DI MAILE £11.95
Slow cooked pork ribs with homemade barbecue sauce

ANTIPASTO PAGLIACCI One person £12.95
Two person £22.95
Selection of Italian cured meats served with homemade toasted bread and mixed olives

FRITTO MISTO One person £ 11.95
Two person £21.95
Deep fried calamari, king prawns and white bait served with tartar sauce and sweet chilli

COCKTAIL DI GAMBERETTI £ 11.45
Baby prawns served on a bed of mix leaf salad topped with Marie rose sauce

CALAMARI £10.95
Deep fried calamari coated in semolina flour served with tartar sauce

COZZE £11.45
Mussels cooked in garlic, chilli and tomato sauce or in a creamy white wine sauce and chilli

GAMBERONI PICCANTI £13.95
Pan fried king prawns in chilli garlic and butter lemon sauce served with toasted homemade bread

Pasta *(gluten free pasta available)*

SPAGHETTI BOLOGNESE £13.95
Spaghetti with homemade Bolognese sauce

SPAGHETTI CON POLPETTE £14.95
Spaghetti with tomato sauce, homemade meatballs, chilli and garlic

SPAGHETTI PICCANTI £17.95
Spaghetti pasta with tomato sauce, king prawns, garlic, fresh chilli, olives and capers

LASAGNA £13.95
Oven baked layers of flat sheet pasta with Bolognese and béchamel sauce topped with mozzarella cheese

CANNELLONI ALLA CARNE £13.95
Oven baked tube shaped pasta in a creamy tomato sauce filled with a mixture of meat

GNOCCHI POMODORO (v) £12.95
Homemade dumplings served with tomato sauce, mozzarella cheese and basil

GNOCCHI AL PESTO £15.95
Potato gnocchi pasta cooked in a creamy basil pesto sauce with diced chicken breast and parmesan shavings

PENNE ALLA NORMA £13.95
Penne pasta with fried aubergine, tomato basil sauce and grated parmesan cheese

PENNE ARRABIATA £14.95
Penne pasta cooked with tomato sauce, garlic, chilli, red onions and bacon

SPAGHETTI CARBONARA £14.95
Spaghetti pasta cooked with pancetta, black pepper in a creamy sauce

TAGLIATELLE FUNGHI E POLLO £15.45
Narrow ribbons pasta cooked with mushrooms, chicken in a creamy sauce

TAGLIATELLE AL FILETTO £17.95
Tagliatelle pasta cooked in a rich creamy sauce with strips of beef fillet, roast peppers and mixed olives

FARFALLE AL PEPE NERO £15.45
Butterfly pasta cooked with chicken, broccoli and crushed peppercorn in a brandy creamy sauce

RAVIOLI RICOTTA E SPINACI £14.95
Ravioli pasta filled with ricotta cheese and spinach cooked with tomato and basil sauce topped with rocket and parmesan cheese

PENNE POLLO E GAMBERETTI £15.95
Penne pasta chicken and baby prawns cooked in a creamy white wine sauce

RAVIOLI ALL'ARAGOSTA £16.95
Homemade ravioli pasta filled with lobster cooked with baby prawn in creamy tomato sauce

FARFALLE AL SALMONE £15.95
Butterfly pasta cooked with smoked salmon and white wine in a creamy tomato sauce

LINGUINE DI MARE £17.45
Linguine with mix seafood, onions and garlic cooked in a light tomato sauce

LINGUINE GAMBERONI £17.95
Linguine with pan fried king prawns, courgette cooked in garlic, chilli and white wine sauce

Gluten free pasta and pizza base on request

Risotti

RISOTTO FUNGHI E POLLO £14.95
Arborio rice cooked with mushroom and chicken topped with rocket and parmesan cheese

RISOTTO ALLE VERDURE (v) £13.95
Arborio rice with selection of vegetables

RISOTTO DI MARE £15.95
Arborio rice with mix seafood onions and garlic cooked in a light tomato sauce

Pizze

PIZZA MARGHERITA £12.45
Tomato sauce, mozzarella cheese and basil

PIZZA VEGETARIANA £13.45
Tomato sauce, mozzarella cheese, roasted peppers, cougette and mushroom

PIZZA CALABRESE £13.95
Tomato sauce, mozzarella cheese, spicy pepperoni red onions and chilli

PIZZA PARMA £13.95
Tomato sauce, mozzarella cheese, Parma ham, rocket and parmesan shavings

PIZZA POLLO £13.95
Tomato sauce, mozzarella cheese, chicken and roasted peppers

PIZZA PROSCIUTTO E FUNGHI £13.45
Tomato sauce, mozzarella cheese, ham and mushrooms

PIZZA CALZONE £14.45
Folded pizza filled with mozzarella cheese, ham, mushrooms, spicy pepperoni served with tomato sauce on the side

PIZZA BIANCA CAPRICCIOSA (white pizza) £14.95
Home made pizza dough topped with mozzarella cheese, mushrooms, mixed olives, ham and pepperoni salami topped with fresh rocket salad and parmesan shavings

PIZZA MARINARA £14.95
Homemade pizza dough topped with tomato sauce, mozzarella cheese, garlic, capers, mixed olives, anchovis and baby prawns

PIZZA AI SALAMI £14.45
Homemade pizza dough topped with tomato sauce, mozzarella cheese, pepperoni, salami, chorizo and salami milano

PIZZA CARNIVORA £14.95
Homemade pizza dough topped with tomato sauce, mozzarella cheese, pepperoni, salami, diced chicken breast, ham and sausages

PIZZA AI FRUTTI DI MARE £15.45
Homemade pizza dough topped with tomato sauce, mozzarella cheese and mixed seafood

Extra topping £1.50 each

Carne e Pesce

FILETTO STROGANAFF £24.95
Prime fillet strips cooked with mushrooms, onions, French mustard in a brandy creamy sauce served with rice

FILETTO ROSSINI £33.95
Prime fillet steak cooked in a Marsala red wine sauce served on crouton base and topped with pate'

FILLETTO PORCINI £32.95
9oz Prime fillet steak cooked with porcini mushrooms in a creamy brandy sauce

FILETTO AL PEPE £32.95
Prime fillet steak cooked with crushed peppercorn in a brandy creamy sauce

FILETTO DOLCELATTE £32.95
Prime fillet steak cooked in a dolcelatte (blue cheese) creamy sauce

RIB EYE DI MANZO £28.95
10oz Rib eye steak cooked with a sauce of your choice

BISTECCA AL PEPE £26.95
Sirloin steak cooked with crushed peppercorn in a brandy creamy sauce

BISTECCA DIANA £26.95
10oz Sirloin steak cooked with mushrooms, onions, French mustard in a brandy creamy sauce

BISTECCA ALLA GRIGLIA £25.95
Grilles sirloin steak served with grilled tomato and mushrooms

COSCIA DI AGNELLO £25.95
Slow cooked lamb shank in a red wine sauce served with mash potatoes

POLLO AL PEPE £19.95
Chicken breast cooked with crushed peppercorn in a brandy creamy sauce

POLLO CACCIATORE £20.95
Chicken breast with fresh peppers, onions and mushroom cooked in a tomato red wine sauce

POLLO ALLA CREMA £19.95
Chicken breast with mushroom cooked in a white wine creamy sauce

POLLO ALLA MILANESE £19.95
Deep fried chicken breast in bread crumbs served with a side of spaghetti in tomato sauce

POLLO AL DOLCELATTE £20.95
Pan fried chicken breast cooked in a rich creamy dolcelatte sauce served with a side of potato ghocchi

INVOLTINO DI POLLO £20.95
Rolled chicken breast stuffed with Parma ham, asparagus, mozzarella cheese served with saffron creamy sauce

POLLO STROGANOFF £19.95
Chicken strips with mushrooms, onions, French mustard cooked in a brandy creamy sauce served with rice

SALMONE VALESKA £24.95
Fillet salmon cooked with baby prawns in a white wine creamy sauce

SALMONE ALLA GRIGLIA £22.95
Grilled salmon fillet served on a bed of stir fried vegetables julienne

BRANZINO AL LIMONE £23.95
Pan fried seabass fillet served with lemon butter and white sauce

BRANZINO GAMBERONI £26.95
Pan fried seabass fillet served with king prawns in a cherry tomato sauce

GAMBERONI TAORMINA £25.95
King prawns cooked in a creamy tomato sauce and peppers served with arborio rice

Side Orders

CHIPS	£4.95
SAUTE POTATOES	£5.50
MIX VEGETABLES	£5.50
ASPARAGUS *(chilli and garlic)*	£6.50
PEAS AND PANCETTA	£5.50
ONION RINGS	£4.95
MIX SALAD	£4.95
ROCKET SALAD *(topped with parmesan and olive oil)*	£5.95

Children's Menu £9.95

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

White Wine

House White 175ml £7.95 / 250ml £8.95

Pinot Grigio Half caraf £13.95 / Bottle £24.95

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

Chardonnay 175ml £7.95 / 250ml £8.95 £24.95

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

Sauvignon Blanc 175ml £7.95 / 250ml £8.95 £25.95

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

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 £28.95

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

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 £34.95

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

Sparking 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

Merlot (House Red) 175ml £7.95 / 250ml £8.95

A medium bodied wine from Italia made with the merlot variety of grapes Half caraf £13.95 / Bottle £24.95

Montepulciano Dabruzzo 175ml £7.95 / 250ml £8.95 £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 £57.95

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 £55.95

Barolo's reputation as Italy's greatest wine; red with garnet hues, dry powertul 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

Pino Grigio Blush Half caraf £13.95 / Bottle £24.95

Zinfandel 175ml £8.95 / 250ml £9.95

A sweet fruity wine from California, USA. Made from the Zinfandel variety of grapes Bottle £26.95

Soft Drinks

	Reg	Large
Water, still or sparkling		£3.95
Coca cola	£2.95	£3.95
Diet cola	£2.95	£3.95
Lemonade	£3.45	£3.95
Soda water	£2.95	£3.45
Orange juice	£3.45	
Apple juice	£3.45	
Cranberry juice	£3.45	
Pineapple juice	£3.45	
Tonic water	£2.45	
Slimline tonic water	£3.45	
Ginger ale	£3.45	
Appletiser	£3.45	
J2o	£3.45	

Beers

Peroni (on draft pint)	£6.50
Half Peroni (on draft pint)	£3.95
Moretti (bottle)	£4.50
Peroni (bottle)	£4.50
Budweiser (bottle)	£4.50
Cider (bottle)	£5.95
Peroni Non-alcoholic Beer	£4.50