LE PASTE / PASTAS
SPAGHETTI ALLA BOLOGNESE © £9.95 Just like Mama used to make
CANNELLONI VEG •
PENNE ARRABIATA . £10.50 Penne pasta with spicy Italian sausage, chillies, red onion, garlic, tomato sauce, & finished with herbs
PENNE CON TONNO E OLIVE NERE
SPAGHETTI CARBONARA
LASAGNE AL FORNO £10.95 Layers of pasta, beef mince, tomato, cheese sauce, & béchamel
SPAGHETTI CON POLPETTE £11.95 Spaghetti with meatballs in a tomato sauce, topped with parmesan shavings & rocket
PENNE CON POLLO 69
TAGLIATELLE ASPARAGI
RAVIOLI RICOTTA SPINACI
TAGLIATELLE PRIMO 2
SPAGHETTI MARINARA
Pasta dishes with this symbol can be made gluten-free by using our alternative gluten-free pastas. Please ask your waiter.
CONTOR / SIDE DISHES SAUTÉED POTATOES © ©£3.50

ONION & TOMATO SALAD © © 0£3.00 MIXED VEGETABLES © © 0£3.50

LE PIZZA / PIZZAS
MARGHERITA • £9.25 Tomato & mozzarella
HAWAIIAN
QUATTRO STAGIONE £10.95 Tomato, mozzarella, mushrooms, pepperoni, artichoke, & olives
VESUVIO £10.95 Tomato, mozzarella, spicy Italian sausage, jalapeño peppers, & oregano
FUNGHI£8.95 Tomato, mozzarella, mushrooms, & oregano
RUSTICA • £9.95 Tomato, mozzarella, aubergine, courgette, mushrooms, onions, & peppers
CAMPAGNOLA £10.95 Tomato, mozzarella, chicken, & sweetcorn
PRIMO£12.95 Tomato, mozzarella, parma ham, rocket, cherry tomatoes, & parmesan shavings
PIZZA ALTINO
AMERICANO (SPICY)£11.95 Tomato, mozzarella, pepperoni, salami, red onions, & jalapeño peppers
CALZONE KIEV
CALZONE MISTO
INSALATA / SALAD
MIXED SALAD © ©£4.00
INSALATA PRIMO • •
CHILDREN'S MENU
2 COURSE MEAL £7.95 Any pizza, any pasta, or chicken nuggets & chips. Followed by ice cream for dessert



Certain dishes can be made gluten-free or vegan by modifying/removing ingredient choices. Please ask.



v Vegetarian

EARLY DINING MENU

2 COURSES £20.95 | TUES - FRI: 4.30PM - 7PM & SAT: 4.30PM - 6.30PM

ALL MEAT DISHES ARE SERVED WITH A CHOICE OF EITHER VEGETABLES OR FRIES



SOUP OF THE DAY •

POLLO IN SALSA AGRODOLCE

Breaded chicken in a spicy barbecue sauce served with crisp lettuce leaves & a sweet chilli sauce

BRUSCHETTA 0 0

Home-made Italian herb bread flavoured with garlic, fresh tomatoes, red onion, oregano, & virgin olive oil

MOZZARELLA O

Deep fried mozzarella coated in breadcrumbs. Served with a tomato & basil salsa

RIBS

Barbecued ribs baked with oriental spices

PRAWN COCKTAIL ...

Chilled prawns in a mayonnaise cocktail sauce. Served on a bed of crisp lettuce

POLPETTE

Meatballs cooked in a rich tomato sauce. Served with a touch of chilli

CALAMARI

Deep fried squid served with garlic mayo

MELON VICTORIA 💿 💿 🙃

Galleon melon served with a strawberry coulée

STUFFED MUSHROOMS •

Breaded mushrooms stuffed with ricotta & spinach. Served with garlic mayo

HOME-MADE CHICKEN LIVER PÂTÉ

Smooth chicken liver pâté flamed with brandy & port. Served with orange & cranberry confit, & toast



Soft drinks inc lemonade, cola, orange juice, apple juice, & cranberry juice

Mains

SPAGHETTI BOLOGNESE ©

Just like Mama used to make

PIZZA VESUVIO

Tomato, mozzarella, spicy Italian sausage, & jalapeño peppers

PIZZA RUSTICA O

Tomato, mozzarella, aubergine, courgette, mushrooms, onions, & peppers

LASAGNE AL FORNO

Layers of pasta, minced beef, tomato, & cheese sauce

RISOTTO AL FUNGHI CON POLLO

Risotto rice sautéed with white wine, chicken, wild mushrooms, green peas, garlic, & a touch of cream

CANNELLONI

Pasta tubes filled with spinach, ricotta cheese, & nutmeg. Served with a rich tomato sauce

PENNE ARRABIATA

Penne pasta with spicy Italian sausage, chillies, red onion, garlic, tomato sauce, & finished with herbs

POLLO DIAVOLA

Pan fried chicken breast served with napoli sauce & fresh chilli

POLLO CACCIATORA

Chicken breast, sliced red onions, mushrooms, olives, & white wine in a light napoli sauce

POLLO MILANESE

Chicken strips coated in breadcrumbs & slow cooked in the oven. Served on penne pasta or salad in rich tomato sauce

PETTO DI POLLO FUNGHETTO 😊

Pan fried chicken breast in a creamy mushroom & white wine sauce with a touch of garlic & grain mustard

SALMONE CON BURRO

Pan fried salmon fillet with a lemon butter & parsley sauce

RUMP STEAK

Cooked to your liking & served with your choice of peppercorn or diane sauce

MAIN MENU

ANTIPASTI CALDI / HOT STARTERS

ZUPPA DEL GIORNO Soup of the day	£5.95
PIZZA GARLIC BREAD © ©	£6.75
FUNGHI CON AGILIO E CREMA ©	
MOZZARELLA IN CARROZZA	£7.95

Deep fried mozzarella coated in breadcrumbs. Served

Oven-baked meatballs in a tomato sauce, topped with mozzarella & served with home-made bread

STRACETTI DI POLLO IN SALSA AGRODOLCE £7.95 Breaded chicken in a spicy BBQ sauce, served with crisp

lettuce leaves & sweet chilli

CALAMARI FRITTI£8.95

Deep fried squid served with garlic mayo

GAMBERONI ALL AGILIO PEPERONCINO£10.95

Butterflied king prawns in garlic oil, fresh chilli, white wine, & lemon juice, served with marinated fresh chopped tomatoes

FRITTO MISTO DI MARE..... FOR 1 £9.95 | FOR 2 £14.95

Squid, king prawns, & courgettes coated in a light batter & deep fried. Served with tartar sauce

ANTIPASTI FREDDI / COLD STARTERS

HOME-MADE CHICKEN LIVER PÂTÉ£8.50

Smooth chicken liver pâté flamed with brandy & port. Served with orange & cranberry confit & toast

BRUSCHETTA TOSCANA 💿 💿£7.50

Home-baked Italian herb bread, flavoured with garlic, fresh tomato, red onions, oregano, virgin olive oil, & parmesan shavings

COCKTAIL DI GAMBERETTI 💿 £8.95

Baby prawns tossed in brandy marie rose sauce, served on a bed of mixed salad

ANTIPASTO MISTO...... FOR 1 £9.95 | FOR 2 £14.95

Traditional cured thinly sliced meats, served with bruschetta, olives, salad leaves, artichoke, baby mozzarella, & parmesan shavings



Pasta dishes with this symbol can be made gluten-free by using our alternative gluten-free pastas. **Please ask your waiter.**

MAIN COURSES / STEAK

BISTECCA ALLA PIZZAIOLA @£20.95
Sirloin steak in a rich tomato sauce with garlic, capers, & fresh basil

FILLETTO ALLA GRIGLIA ©£24.95
Grilled fillet steak served with grilled tomato & mushroom

FILLETTO DI MANZO 💿£24.95

Fillet steak served with a peppercorn or diane sauce

SPECIALITA DELLO CHEF / MAIN COURSES

POLLO FUNGHETTO : £13.95

Pan fried chicken breast with porcini mushrooms, white wine, a touch of garlic, & grain mustard, in a creamy sauce

POLLO MILANESE.....£13.95

Chicken breast coated in breadcrumbs & slow cooked in the oven. Served on a bed of spaghetti in a rich tomato sauce

POLLO FORESTIERA.....£14.95

Pan fried chicken breast with diced potatoes, smoked pancetta, garlic, cherry tomatoes, & caramalised shallots

POLLO ROMANA . £15.95 Pan fried chicken breast cooked with fresh chilli pepperoni

sausage, & butterflied king prawns. Served with a tomato sauce & a touch of cream

FILETO DI BRANZINO ©£17.95

Seabass fillet on a bed of tagliatelle with vine cherry tomatoes, garlic, capers, olives, basil, & fresh chilli

SALMONE TOSCANA£17.95

Salmon on a bed of roasted vegetables, lemon, & drizzled with virgin olive oil

Risotto rice sautéed with mixed seafood, garlic, a hint of chilli, & a touch of tomato sauce

RISOTTO AL FUNGHI CON POLLO£11.95 Risotto rice sautéed with white wine, chicken, wild

mushrooms, green peas, garlic, & a touch of cream

TREAT SOMEONE SPECIAL TO A GIFT VOUCHER FROM PRIMO TO ANY VALUE OF YOUR CHOOSING!

Ask at the bar for more information

MAME: John Smith VALUE: \$50.00

DATE OF ISSUE: 01/04/2015 SIGNET: WAS ASSOCIATED IN THE STATE OF ISSUE: 01/04/2015 SIGNET: 01/0

>> PASTAS & PIZZAS CONTINUED OVERLEAF >>