

pizza

Our pizzas are cooked in a stone based pizza oven, following an authentic roman recipe from Fermino's brother in law Alfredo a successful roman Pizzaiolo. We use double zero flour to ensure a crisp wafer thin base. **Gluten free bases** are available.

PROSCIUTTO	£9.45
Tomato, mozzarella, sliced ham & oregano	
PROSCIUTTO E ANANAS	£9.95
Tomato, mozzarella, sliced ham, pineapple & oregano	
CARDINALE	£9.95
Tomato, mozzarella, mushrooms, ham & oregano	
NAPOLETANA	£8.95
Tomato, mozzarella, anchovies, oregano	
PUGLIESE	£9.95
Tomato, Provolone cheese, aubergine, anchovies, black olives & basil	
PIZZA AL FRUTTI DI MARE	£10.95
Tomato, clams, king prawns, calamari, chilli, once cooked finished with fresh rocket	
ZUCCHINE E OLIVE (V)	£9.95
Tomato, mozzarella, fresh tomato, olives & courgettes	
ISOLANA	£8.95
Tomato, garlic, anchovies, onion, capers, basil & oregano	
QUATTRO STAGIONI	£9.95
Tomato, mushrooms, black olives, artichokes & prawns	
MARGHERITA (V)	£7.95
Tomato, mozzarella, olives & Parmesan	
MORTADELLA	£9.95
Tomato, mozzarella, mortadella, hot Salami	
ZINGARA	£9.95
Tomato, mozzarella, mushrooms, peppers & hot Salami	
CAPRICCIOSA	£10.50
Tomato, mozzarella, mushrooms, ham, artichoke, olives & oregano finished with a fried egg	
FRANCESCA'S PIZZA	£10.50
Tomato, mozzarella, olives, parmesan, once cooked finished with Parma ham	
VALENTINO'S	£10.50
Our House Special pizza made with Italian cured meats and our favourite pizza toppings	
CALZONE ALLA SORRENTINA	£10.50
A folded pizza filled with Parma ham, salami, mozzarella. With a tomato & basil sauce	
CALZONE ALLA BOLOGNESE	£10.50
A delicious folded over pizza stuffed with mozzarella & hot salami, finished with bolognese sauce	
PIZZA CON BISTECCA	£11.95
Our wafer thin pizza topped with tomato and mozzarella. Once cooked finished with rare roast sirloin, rocket and parmesan shavings	

alla brace

From the grill served with chips & salad

Sirloin steak	£18.95
Petto di pollo	£13.95
Vitello (Veal)	£16.95

contorni

Beans & Garlic	£2.50
Petit Pois	£2.50
Zucchini	£3.50
Chips	£2.50
Mixed Salad	£3.95



— BENVENUTI NELLA FAMIGLIA —

food menu

If you have any dietary requirements or any allergies our staff will be happy to discuss this with you.

aperitivo

WITH A DRINK WHILST YOU'RE LOOKING OVER THE MENU



pane e olive

OLIVE MARINATE (V) A bowl of marinated olives	£2.50
PATATINE DI PASTA Fried pasta crisps with an arrabiata salsa	£3.50
ASSORTIMENTO DI PANE ED OLIVE (V) Olives, Italian bread, Focaccia & Grisini served with olive oil & Balsamic Vinegar	£4.50
PANE ALL'AGLIO (V) Home-made pizza bread: with garlic butter £ 3.95 with garlic butter & tomato £ 4.55 with garlic butter & mozzarella £ 4.95 with garlic butter, tomato & fresh herbs £ 4.95	

antipasti

ANTIPASTO MISTO (SUITABLE TO SHARE) A selection of Italian cured meats, rocket & balsamic served on Sardinian flatbread	£ 9.95
ANTIPASTO VERDURE (SUITABLE TO SHARE) (V) A selection of grilled vegetables, rocket & balsamic served on Sardinian flat bread	£9.95
MINISTRONE ALLA NOVARESE (V) One of Italy's great vegetable soups	£ 4.95
CALAMARI FRITTI Deep fried squid served with lemon & Tartare sauce	£ 5.95
GAMBERONI ALLA GRIGLIA Giant Mediterranean prawns grilled with garlic butter & parsley	£ 7.95
COSTINE DI MAIALE ALL'ORIENTALE Barbecued spare ribs served with Fermino's home made piquant sauce	£ 7.55
ALI DI POLLO Chicken wings served with Fermino's home made piquant sauce	£ 5.95
MOZZARELLA IN CARROZZA (V) Deep fried Mozzarella with tomato & basil sauce	£ 5.95
BRUSCHETTA (V) Ciabatta topped with tomato, basil & garlic	£4.95
CAPRESE (V) A salad of Buffalo mozzarella, fresh tomatoes & basil	£5.25
PATÉ VALENTINO Our own delicious home made chicken liver pate with Vecchia Romagna	£ 5.95
PROSCIUTTO DI PARMA CON MELONE Best Italian Parma ham with melon	£ 6.95
BRESAOLA Fermino's home cured topside of beef	£ 8.25
COCKTAIL DI GAMBERI Norwegian prawns served on a bed of lettuce with Marie Rose sauce	£ 5.95
FUNGHI CON PANCETTA Garlic mushrooms in a garlic, cream white wine & pancetta sauce. Baked in the oven with a parmesan crumb crust	£6.50

risotto

RISOTTO AL SALMONE E GAMBERI Rice with smoked salmon & prawns in a tomato, cream & garlic sauce	£ 10.95
RISOTTO VERDE (V) Rice with garden peas, broccoli, courgettes & pesto in a cream & garlic sauce	£ 8.95
RISOTTO AL FUNGHI E GORGONZOLA (V) Rice cooked with mushrooms, cream, garlic, parmesan & gorgonzola	£ 9.95



pasta

(WE CAN ALSO PROVIDE GLUTEN FREE PENNE & SPAGHETTI)

LASAGNA AL FORNO Layers of fresh egg pasta, bolognese sauce, mushrooms, béchamel, tomato sauce & parmesan cheese	£ 9.95
CANNELLONI Pasta rolled & stuffed with veal & spinach, covered with bolognese, béchamel & parmesan cheese	£ 9.95
AGNOLOTTI ALL'ARAGOSTA Round parcels of pasta filled with lobster, served with prawns, tomato, garlic, white wine & cream	£ 11.95
PANCIOTTI CON MELANZANA (V) Parcels of pasta stuffed with aubergine & scamorza cheese, served in a cream, garlic, white wine & basil sauce	£9.95
SPAGHETTI BOLOGNESE Pasta with our family recipe bolognese sauce	£8.95
SPAGHETTI POMODORO (V) Pasta with our home made tomato, basil & oregano sauce	£7.95
SPAGHETTI PUTTANESCA Pasta with capers, anchovies & olives in a tomato & garlic sauce	£ 9.95
SPAGHETTI ALL'AMATRICIANA Pasta with a delicious sauce of tomato, bacon, onion, peppers, white wine & garlic	£9.95
SPAGHETTI CARBONARA Pasta with bacon, egg & cream	£ 9.95
PENNE ALL'ARRABBIATA (V) Pasta in a spicy tomato & garlic sauce	£ 7.95
PENNE AL SALMONE Pasta in a sauce of tomato, cream & smoked salmon	£ 9.95
SPAGHETTI FRUTTI DI MARE Pasta with king prawns, clams, calamari, served in a tomato, garlic, white wine & chilli sauce	£11.95

carne

SCALOPPINA DI VITELLO ALLA MILANESE Breadcrumbs veal escalope fried in butter. Served with chipped potatoes or spaghetti pomodoro	£16.50
SCALOPPINE ALLA DIJONNESE Loin of veal sautéed in butter, finished with Dijon mustard, white wine & cream. Served with chipped potatoes or rice	£16.50
SALTIMBOCCA ALLA ROMANA Veal finished with sage & Parma ham, cooked in a white wine & Marsala reduction. Served with chipped potatoes or rice	£16.50
PETTO DI POLLO AI FUNGHI Breast of chicken sautéed in butter, in a sauce of mushrooms, white wine & cream. Served with chipped potatoes or rice	£ 14.95
POLLO ALLA CAPRESE Chicken breast topped with fresh tomato, basil & mozzarella baked in a tomato & basil sauce. Served with chipped potatoes or rice	£ 14.95
FILETTO DI MAIALE ALLA "NUMBER SIX" Thin slices of pork fillet sautéed in butter, finished in a sauce of Vecchia Romagna, mushrooms & cream. Served with chipped potatoes or rice	£ 15.95
BISTECCA AL PEPE VERDE Sirloin steak sautéed in butter & finished with green peppercorns, Cognac & cream. Served with chipped potatoes	£ 19.95
FILETTO DI MAIALE ALLA PIZZAIOLA Medallions of pork sautéed in tomato, oregano & garlic. Served with chipped potatoes or rice.	£15.95

pesce

FRITTO MISTO Deep fried calamari, prawns, royal Greenland prawns, seabass. Served with chipped potatoes, salad & basil mayonnaise	£13.95
BRANZINO AL PERNOD Fillets of sea bass sautéed in butter & prawns with a pernod & cream sauce. Served with chipped potatoes or rice	£16.95
PESCE AL FORNO Sea bass, clams & giant prawns baked in garlic butter & white wine. Served with chipped potatoes	£19.95



aperitivi

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ASSORTIMENTO DI PANE ED OLIVE (V) Olives, Italian bread, Focaccia & Grisini served with olive oil & Balsamic Vinegar	£4.50
PANE ALL'AGLIO (V) Home-made pizza bread	
With garlic butter	£3.95
With garlic butter & tomato	£4.55
With garlic butter & mozzarella	£4.95
With garlic butter, tomato & fresh herbs	£4.95

apperetif

Glass Prosecco (175ml)	£6.95
Aperol Spritz Prosecco, Aperol, Orange	£6.95
Bellini Prosecco, Peach Juice, Peach Liquer	£7.95
Negroni Campari, Gin, Sweet Vermouth	£5.95

birra

Peroni 330ml / 660ml	£3.30 / £5.95
Birra Moretti Zero Alc Vol	£3.30
Birra Moretti Siciliana	£4.95
Amacord Gradisca (Lager)	£6.95
Amacord Midona (Blonde)	£6.95
Amacord Volpina (Ruby)	£6.95
Mela Rosa Italian Cider	£3.30

caffè

Espresso	£2.25	Herbal Tea	
Doppio Espresso	£2.95	Camomile	£2.50
Espresso Corretto	£3.95	Peppermint	£2.50
Cappuccino	£2.75	Lemon & Ginger	£2.50
Latte	£2.75	Earl Grey	£2.50
Liquor Coffee	£5.95		
Baby Cino	£1.50		
Tea	£2.50		



drinks menu



vini bianchi

	175ml	Bottle
Trebbiano D'Abruzzo	£4.50	£16.95
Dry white with a fruity aroma and crisp refreshing taste. ½ litre carafe £10.95 / litre carafe £21.95		
Villa Angela Pecorino Marche	£5.25	£19.95
Straw yellow with subtle greenish reflections.		
Il Vino dal Tralcetto Pinot Grigio D'Abruzzo		£21.50
Clean and light pinot grigio with hints of almond and pear.		
Titulus Verdicchio Marche		£21.95
Pale white wine with a bouquet of peach, apple and rose.		
Sauvignon Friuli Grave Antonutti Venezia		£21.95
Flavoursome in the mouth and a strong aromatic finish.		
Gavi di Gavi Piedmont		£22.50
A crisp floral palate with peachy undertones and well balanced structure.		
Kike Traminer Sicily		£22.50
Produced from vines grown at an altitude of 500 meters above sea level a full and intense white wine.		

vini rossi

	175ml	Bottle
Montepulciano D'Abruzzo	£4.50	£16.95
Full bodied and fruity with a well balanced flavour ½ litre carafe £10.95 / litre carafe £21.95		
Terre al Sole Primitivo Puglia	£4.95	£18.50
A dry and powerful red wine full of character.		
Cannonau di Sardegna Sardinia		£22.50
Plummy fruit flavours and a full rounded finish.		
Perricone Terre Siciliane Sicily		£19.95
Produced from vines grown 250 meters above sea level giving it a very soft body.		
Chianti Classico Tuscany		£22.95
Savoury and full bodied with a good structure.		
Montepulciano Zaccagnini D'Abruzzo		£22.95
Wonderfully rounded with soft black cherry flavour		
Barolo DOCG Marchesi di Barolo Piemonte		£39.95
Intense aromas and a full elegant palate.		
Amarone della Valpolicella Veneto		£39.95
Warm, soft and full bodied with velvety tannins		

vini rosati

	175ml	Bottle
Cerasuolo DOC Casal Bordino D'Abruzzo	£4.50	£16.95
Ripe rose with a distinct cherry finish. ½ litre carafe £10.95 / litre carafe £21.95		
Il Vino dal Tracetto Cerasuolo D'Abruzzo		£22.95
An intense bouquet, fragrant and well balanced with extremely pleasant aromas and a fine, elegant palate		

vini frizzanti

Prosecco DOC spumante Neirano Piemonte		£19.95
Delightful fruity flavour with a full bodied finish		
Bortolomiol Prosecco di Valabbiadene		£6.95
Light and refreshing in style with a very velvety finish		
Rosato Spumante Brut 'Perla Rosa' Veneto		£19.95
Fresh and fruity aromas and moderately dry on the palate		



superalcolici

Gordons Gin	£2.95	Martini (50ml)	£2.95
Gin Mare	£3.95	Southern Comfort	£2.95
Gin Pink Grapefruit	£3.95	Famous Grouse	£2.95
Gin Blood Orange	£3.95	Jack Daniels	£2.95
Smirnoff Vodka	£2.95	Pernod	£2.95
Archers	£2.95	Malibu	£2.95
Bacardi	£2.95	Port	£2.95
Campari	£2.95	Maderia	£2.95
Dark Rum	£2.95		

bibite analcoliche

Coca Cola 330ml	£2.95	Small Mixer	£1.50
Diet Coke 330ml	£2.75	<i>Coke, Diet Coke, Tonic, Slim Tonic Soda, Ginger Ale, Lemonade</i>	
Lemonade	£2.95		
Orange Juice	£2.50	Fever Tree Tonic	£2.00
San Pellegrino	£2.95	<i>Medeteranean</i>	
<i>Aranciata, Limonata, Melograno</i>		Still Water 500 ml	£2.95
Appletise	£2.75	Sparkling Water 500 ml	£2.95
J20	£2.75		
<i>Apple & Mango, Orange & Passion Fruit</i>			

liquori tipici italiani 50ml

Galliano	£4.95	Grappa	
Limoncello	£4.95	Giare Amarone	£5.95
Amaretto	£4.95	Giare Gewurztraminer	£5.95
Strega	£4.95	La Trentina Tradizionale	£4.95
Maraschino	£4.95		
Sambuca	£4.95		
Averna	£4.95		
Cynar	£4.95		
Arum	£4.95		
Ramazotti	£4.95		

liquori 50ml

Cointreau	£3.95	Baileys	£3.95
Tia Maria	£3.95	Drambuie	£3.95

malts & brandies 25ml

Vechia Romagna	£3.95	Macallan	£4.95
Glenmorangie	£3.95	Chivas Regal	£3.95





FERMINO'S TIRAMISU £5.50

Fermino's twist on this coffee and cream sponge cake steeped with maraschino and marsala.

ZABAGLIONE £6.50

A sabyon based dessert of eggs, sugar and marsala whisked over a gentle heat to form this delicious Italian dessert.

TORTA DI LIMONE £5.50

A wonderfully zesty lemon cream on a biscuit base topped with fresh raspberries.

HOMEMADE BANOFFEE PIE £5.50

Fresh slices of banana on a biscuit base, covered with rich caramel, fresh cream and decorated with chocolate flakes.

CHOCOLATE FUDGE CAKE £4.95

A rich moist chocolate sponge layered with fudge and coated in a smooth chocolate fudge icing.

FRESH PINEAPPLE £4.50

A refreshing way to finish off your meal.

CRÈME CARMEL £4.95

A luxury egg custard baked in carmael.

PISTACCHIO MERINGA £5.95

Italian meringue topped with pistacchio's on a bed of mulled berries and oranges steeped in Cointreau. With vanilla ice cream

AFFOGATO £5.95

A classic Italian dessert vanilla ice cream 'drowned'. With a shot of amaretto & espresso

ARANCIA RIPIENA O LIMONE RIPIENO £5.95

A whole orange or lemon filled with a tangy orange or refreshing lemon sorbet.

BANANA SPLIT £5.95

2 scoops of ice cream with fresh banana, whipped cream drizzled with chocolate, raspberry and lime sauce.

VALENTINO'S ICE CREAM SPECIAL £5.95

Fresh fruit salad, 3 scoops of ice cream, whipped cream drizzled with chocolate, raspberry & lime sauce. Great to share or as a birthday treat.

A SELECTION OF ITALIAN ICE CREAM £4.50

FORMAGGI & BISCUITS £7.95

A selection of Italian cheeses served with biscuits & fig jam

ALLERGENS : PLEASE ASK STAFF IF YOU REQUIRE ANY INFORMATION ON ALLERGENS



Prima Colazione
Served 8am – 9:30am

Hot Beverages

Espresso, Cappuccino, Café Latte, Americano,
Yorkshire Tea, Green Tea, Lemon & Ginger Tea,

Continental

Orange Juice, Apple Juice, Fruit Water
Parma ham & parmesan croissant, sundried tomato, ricotta &
pesto croissant, Homemade Italian Granola, Yoghurt & Fruit
Compote, Anti pasto, Fresh Fruit

Hot Dishes

Uova Piccante In Purgatoria
Oven Baked Eggs In A Rich Tomato, Basil & Cannellini Beans

Bistecca Tagliate E Uova
Grilled Steak, Fried Eggs, Rocket

Funghi Bruschetta
Sauteed Mushrooms, Italian Toasted Bread, Truffle Oil

Caprese Caldo
Oven Baked Tomatoes, Pesto, Mozzarella, Basil

Ouva Italiana
*Poached Eggs, & Parma Ham or smoked salmon On Foccacia
With Rocket*