

Soups

Zuppa del Giorno
Soup of the day

5.95

Starters

Fritto di Calamari in pastella.
Squid fried in tempura

6.95

Fresco di Salmone

Smoked salmon with oil and lemon served with fennel and celery julienne

7.95

Cozze Grattinate

Mussels au gratin baked with bread crumbs, garlic, parsley and chop tomato

6.95

Pane Salame e formaggio.

Italian salami, Pecorino cheese, Parmesan cheese, and toasted bread

6.95

Selezione di formaggi

Selection of Italian Chees

7.95

Crostone ai Funghi e mozzarella

Rustic grilled bread with mushrooms and mozzarella cheese

5.95

Polpette al sugo

Meet balls in a tomato sauce

5.95

Insalata Caprese.

Fresh mozzarella and tomato

6.95

Bruscetta al pomodoro

Rustic grilled bread with fresh chopped tomato, garlic and olive oil

4.95

Misto di Verdure alla Griglia

Mix grilled vegetables

4.95

Risotto

Risotto ai Funghi 10.95
Mushroom Risotto

Risotto all' Anatra 12.95
Duck Risotto

Pasta

Spaghetti al pomodoro 7.95
Spaghetti in tomato and basil sauce

Spaghetti Carbonara 8.95
Spaghetti with egg and bacon

Spaghetti alla Bolognese 9.95
Spaghetti in bolognese sauce, made of minced beef

Penne Ortolana 9.95
Penne with mix vegetables

Linguine Cacio e pepe 8.95
Linguine with pecorino cheese and black pepper

Linguine ai Gamberi e Zucchine 13.95
Linguine with Prawns, Zucchini and cherry tomatoes

Gnocchi di patate alla Sorrentina 7.95
Homemade gnocchi in tomatoes and mozzarella sauce

Ravioli di Carne Funghi e Gorgonzola 10.95
Homemade Beef Ravioli in mushroom and gorgonzola cream

Ravioli di Ricotta Burro e salvia 10.95
Homemade Ravioli with ricotta cheese and spinach served in sage flavored butter cream

Lasagne

Lasagna classica. 9.95
Beef Lasagna

Lasagna Vegetale 9.95
Vegetarian Lasagna

Main Courses

Merluzzo in salsa di Olive, capperi e pappa al pomodoro 12.95
Cod fish served with Olive, cappers and chopped tomatoes sauce

Filetto di Spigola al Vino Bianco 13.95
Sea bass fillet in white wine sauce

Petto d'anatra alla menta con Patate Arrosto. 14.95
Duck breast with mint and Rosmary Potatoes

Scaloppine di vitello ai funghi 12.95
veal escalopes in mushroom sauce

Arista di maiale in salsa di panna senape e brandy 12.95
Pork loin in mustard and brandy cream

Involantino di pollo ai peperoni con spinaci all'aglio. 13.95
Chicken roll stuffed with peppers served with spinach

Rack di agnello patate e asparagi. 13.95
Rack of lamb with asparagus and potatoes

Filetto di Manzo alla griglia con spinaci all'aglio 18.95
Grilled beef fillet served with spinach and peppercorn sauce

Salads

Cesar Salad 8.95
Crunchy salad with chicken, cucumbers, croutones, parmigiano shavings

Insalata Pere e Gorgonzola 7.95
Mix seasonal "foliage" with pears and blue cheese

Insalata Fagiolosa 8.95
Mix seasonal "foliage" with tuna, white onion e boiled potatoes

Pizza

<i>Pizza margherita</i>	8.95
Classic tomato & mozzarella olive oil and fresh basil	
<i>Pizza funghi</i>	9.75
Mixed mushrooms	
<i>Pizza rucola e parmigiano</i>	9.95
Rocket leaves, parmesan shaving, garlic, olives, oregano	
<i>Pizza Ortolana</i>	11.95
Aubergine, Peppers, Gourgets, garlic oil	
<i>Pizza quattro formaggi</i>	10.95
Gorgonzola, parmigiano, goat cheese, and mozzarella, with out tomato sauce	
<i>Pizza americana</i>	11.95
Spicy salami, green chillies, chopped tomatoes,	
<i>Pizza quattro stagioni</i>	11.95
Mushrooms, ham, spicy salame, artichokes, olives	
<i>Pizza 189</i>	12.95
Fresh sliced tomatoes, rocket, parmesan, parma ham	
<i>Extra ... (Price per item)</i>	0.85
Spicy salami, bacon, anchovies, chicken, tuna, ham, rocket, or any other ingredient as an extra	

Side Dishes

<i>Fogliame misto di stagione</i>	4.95
Mix salad	
<i>Fogliame Verde</i>	4.95
Green salad, cucumbers, and red onions	
<i>Insalata Rucola e parmigiano</i>	5.95
Rucola salad served with shaved Parmigiano	
<i>Patate al rosmarino</i>	3.95
Rosemary potatoes	
<i>Spinaci all'aglio</i>	3.95
Baby spinach scented with garlic	
<i>Chips</i>	3.95

Executive Chef Stefano Cuccu

A 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

Brazen Monkey Drinks Menu

SHOOTERS

£4.50

~~ 189 ~~

JÄGER BOMB

Kahlua
Baileys
Milk
Jägermeister
Red Bull energy drink

B52

Kahlua
Baileys
Grand Marnier

RED, WHITE & BLUE

Archers
Blue curacao
Grenadine syrup

TEQUILA SMASH

Tequila
Lemonade

KANIKAZE

Vodka
Triple Sec
Lime

PIPELINE

Vodka
Tequila

PITCHERS

£19.90

~~ 189 ~~

Pimms
Lemonade
Fruit Juice
Grenadine syrup

SUMMER CHILL

Vodka
Passion fruit
Lime
Banana & Mint syrup
Grenadine syrup

PALOMA

Vodka
Cranberry Juice
Tequila
Grapefruit Juice
Lime
Soda water

BRAZILLIAN APPLE BLOSSOM

Vodka
Apple Juice
Blue curacao syrup
Mint syrup
Malibu
Vanilla

CELERY MARTINI

Passion fruit
Cointreau
Tanqueray gin
Sugar syrup
Apple juice



COCKTAIL

MENU

CLASSIC COCKTAILS

£7.50

~~ 189 ~~

Dry wine
Dry martini
Dry gin
Galliano

MARGARITA

Tequila
Triple sec
Lime Juice
Salt

DAIQUIRI

Bacardi
Sugar syrup
Crushed ice

TEQUILA SUNRISE

Tequila
Grenadine syrup
Orange Juice

CUBA LIBRE

White rum
Coca Cola
Lime juice

MIDORI & LEMON

Midori
Lemonade

NON-ALCOHOLIC £4.50

~~ 189 ~~

Orange Juice
Tomato Juice
Grenadine syrup

AMPELLO

Orange Juice
Grapefruit Juice
Apple Juice

PINA COLADA

Malibu
Coconut
Pineapple Juice
Vanilla

MOJITO

White rum
Lime Juice
Sugar syrup
Mint
Soda

BLACK RUSSIAN

Absolut vodka
Kahlua
Coca Cola

COSMOPOLITAN

Absolute vodka
Cointreau
Cranberry Juice
Lime Juice

GREEN SEABREEZE

Bacardi
Blue Curacao syrup
Pineapple Juice
Apple Sourz

GREEN APPLE

Apple juice
Lemonade
Sugar syrup
Blue Curacao syrup

MODERN COCKTAILS

£7.50

BARBADOS

Dark rum
Pineapple Juice
Orange Juice
Lime Juice
Sugar syrup
Ice

YELLOWBIRD

Midori
Malibu
Pineapple Juice
Orange Juice

JAMAICAN JIG

Malibu
Creme de cacao
Kahlua
Bailéys
Chocolate milk

SANTIAGO KICK

Dark rum
Creme de Casis
Grenadine syrup
Orange Juice

LONG ISLAND

Vodka, Rum,
Tequila, Gin and
Triple sec with sour
mix and topped off
with Coca-Cola

43 HEDONISM

Quarenta Y Tres
Pineapple Juice

VALENCIA PUNCH

Quarenta Y Tres
Orange Juice
Cranberry Juice

PINK LADY

Champagne
Grenadine syrup
Tropical Sourz

ALCATRAZ

Vodka Raspberry
Brandy
Angostura
Cranberry Juice

NON-ALCOHOLIC £4.50

BANANA BANG

Pineapple Juice
Vanilla syrup
Double cream
Banana syrup

STRAWBERRY SURPRISE

Grapefruit Juice
Orange Juice
Strawberry syrup



SPIRITS MENU

GIN

Hendricks	£4.50
Tanqueray No.10	£4.50
Gordon's	£4.00
Bombay Sapphire	£4.00

RUM

Bacardi	£4.00
Havana Club Anejo 3 Anos	£5.00
Captain Morgan's The Original	£4.50
Captain Morgan's Spiced	£4.50
Sailor Jerry	£4.50
Malibu	£4.00

TEQUILA

Jose Cuervo Tradicional Silver	£3.50
Jose Cuervo Reposado	£4.00
Pedron XO Café	£4.50

BRANDY

Hennessy Fine	£5.00
Courvoisier vs.	£5.00
Remy Martin V.S.O.P	£5.50
Vecchia Romagna (Italian Brandy)	£5.00

WHISKY

Jack Daniel's	£4.00
Jack Daniel's Single Barrel	£5.50
Jack Daniel's Honey	£4.50
Jameson	£4.00
The Glenlivet	£5.00
Chivas Regal 12 Years	£5.50
Aberfeldy 12 Years	£6.00
The Glenlivet 12 Years	£6.00
Glenfiddich 12 Years	£5.00



SPIRITS MENU

Canadian Club _____ £5.00

APERITIFS

Martini (Dry/Bianco/Rosso) _____ £4.00

Cinzano Bianco _____ £3.50

Aperol Classic - served with soda _____ £5.50

Campari Classic - served with soda _____ £5.50

Tinto de Verano - Red Wine, Lemonade, Ice _____ £5.50

VODKA

Absolute -Dry _____ £4.00

-Vanilla _____ £4.00

-Raspberry _____ £4.00

Grey Goose _____ £5.50

Belvedere _____ £5.50

Russian Standard _____ £3.00

Smirnoff _____ £3.50

SOFT DRINKS

Mixer (125ml)

(Tonic- Soda- Coke- Diet Coke- Lemonade- Slim Lime- Ginger Ale- Bitter Lemon) _____ £1.10

Coca Cola, Diet Coke Lemonade & Fanta _____ £2.50

Fruit Juices (Cranberry, Apple, Orange, Pineapple) _____ £2.50

Appletiser _____ £2.50

Red Bull _____ £3.00

Still/Sparkling Water 500ml _____ £2.50

Still/Sparkling Water 1000ml _____ £4.00

BOTTLED BEER

Corona 33cl _____ £4.00

San Miguel 33cl _____ £3.50

Peroni 33cl _____ £4.00

CIDERS

Aspall Classic _____ £5.50

Bulmers Original _____ £4.00

Magners Original _____ £4.00

Rekorderlig - Wild Berries _____ £4.50



SPIRITS MENU

Budweiser 33cl _____ £3.50
Ginger Beer 33cl _____ £3.00

- Raspberry Mango, _____ £4.50
- Strawberry Lite _____ £4.50
- Apple, Blackcurrant _____ £4.50

LIQUEURS AND DIGESTIVES (AFTER DINNER)

Cuarenta Y Tres _____ £4.00
Jägermeister _____ £4.00
Cointreau _____ £4.00
Grand Marnier _____ £4.00
Limoncello _____ £3.50
Sambuca Classica _____ £4.00
Raspberry Sambuca _____ £4.00
Disaronno _____ £4.00
Baileys _____ £4.00
Tia Maria _____ £4.00
Kahlua _____ £4.00
Southern Comfort _____ £4.00

SHERRY

Tio Pepe _____ £4.00
Jerex Xeres Dry Fino Palomino _____ £4.50
Pedro Ximenez _____ £5.00
Harveys _____ £4.00

PORT

Taylor's 10 Port _____ £4.50
Regimental Fine Ruby Port _____ £3.00

DESSERT WINE

Enrique Mendoza _____ £4.50
Domain de Durban _____ £5.00