

# Garlic Pizza Breads

Garlic Pizza Bread (v)	£3.95
Garlic Pizza Bread with Tomato (v)	£4.20
Mexicana Garlic Pizza Bread (v)	£4.50
Garlic Pizza Bread with Mozzarella (v)	£4.75
Rosemary & Sea Salt Pizza Bread (v)	£4.75

# Antipasti & Nibbles

<b>Olive Kalamata e di Nocellara (v)</b> <i>Bowl of mixed Olives, marinated with lemon zest, Rosemary &amp; Thyme.</i>	£2.75
<b>Pan Focaccia (v)</b> <i>Toasted Focaccia served with Olives, Olive oil &amp; Balsamic.</i>	£3.10
<b>Zuppa Del Giorno</b> <i>Homemade Soup of the day served with Freshly Baked Focaccia.</i>	£3.95
<b>Tomato &amp; Ricotta Bruschetta (v)</b> <i>Fresh Tomatoes marinated in Olive Oil &amp; Basil served with whipped Buffalo Ricotta.</i>	£4.95
<b>Funghi Fritti (v)</b> <i>Button Mushroom Duxcel coated in Herby Breadcrumbs with Sautéed Wild Mushrooms, Cream &amp; Garlic.</i>	£6.10
<b>Calamari Fritti</b> <i>Deep Fried Squid served with Garlic &amp; Lemon Mayonnaise, Chilli, Parsley &amp; Fried Garlic.</i>	£6.50
<b>Tuscan Chicken Parfait</b> <i>Smooth Chicken Liver Parfait topped with Chive Butter &amp; Toasted Focaccia.</i>	£6.50
<b>Fritto Misto</b> <i>Lightly Fried Calamari, Tiger Prawns, White Bait, Samphire and Lemon served with Garlic &amp; Chilli Mayo.</i>	£6.95
<b>Pollo all'Aglio</b> <i>Slowly roasted Chicken Wings marinated in Chilli, Garlic &amp; fresh Thyme finished on our Robata Grill.</i>	£6.95
<b>Gamberoni alla Griglia</b> <i>Simple fresh Grilled Prawns served with Garlic &amp; Herb Butter.</i>	£6.95
<b>Insalata Caprese (v)</b> <i>Salad of Buffalo Mozzarella, fresh Tomato &amp; Basil.</i>	£6.25
<b>Costine</b> <i>Chef's slow cooked Baby Ribs, finished &amp; glazed on our Robata Grill.</i>	£6.50

# Italian Sharing Platters

<b>Antipasto All'Italiana</b> <i>Italian Meat Platter of Salami, Bresaola, Mortadella &amp; Prosciutto served with Roasted Peppers, Sun blushed Tomatoes, marinated Olives &amp; Fresh Bread.</i>	£12.00
<b>Antipasto di Mare</b> <i>Selection of Deep Fried Squid, King Prawns, White Bait, Grilled Prawns &amp; Creamed Mussels served with Baby Buffalo Mozzarella, marinated Olives &amp; Fresh Bread.</i>	£12.95
<b>Antipasto di Verdure (v)</b> <i>Chargrilled Vegetables marinated in Garlic and Herbs, Tomato and Ricotta Crostini, Breaded Duxcel of Mushrooms, Baby Mozzarella, marinated Olives &amp; Fresh Bread.</i>	£11.00

## Pasta

<b>Spaghetti Bolognese</b> <i>Chef's Pork &amp; Beef Ragu, slow cooked with Red Wine &amp; Italian Tomatoes.</i>	£9.25
<b>Spaghetti Carbonara</b> <i>Smoked Bacon, Egg, Parmesan &amp; Cream.</i>	£9.50
<b>Ricotta &amp; Spinaci Fettuccine (v)</b> <i>Fresh spinach &amp; Wild Mushrooms in a Ricotta Cheese sauce.</i>	£9.50
<b>Penne Arrabbiata</b> <i>Spicy Calabrese Sausage, Smoked Bacon, Roasted Peppers with a Chilli &amp; Tomato Sauce.</i>	£9.50
<b>Rigatoni Con Polpetta</b> <i>Beef &amp; Pork Meatballs, Garlic, Chilli and Ragu Sauce served with Rigatoni Pasta.</i>	£10.50
<b>Fettuccine Alfredo</b> <i>Ham, Mushrooms and Parmesan Cheese served with Fettuccine Pasta in a Cream &amp; Butter Sauce.</i>	£9.50
<b>Linguine ai Frutti di Mare</b> <i>Tiger Prawns, Scallops, Calamari &amp; Diced Salmon in a Light Garlic, Chilli and Cherry Tomato Sauce.</i>	£13.95

## Pizza

<b>Margherita (v)</b> <i>Tomato &amp; Mozzarella Cheese.</i>	£8.50
<b>Piccante</b> <i>Salame, Roasted Peppers &amp; Chilli.</i>	£8.95
<b>Ortolana (v)</b> <i>Tomato, Peppers, Red Onion, Spinach &amp; Mozzarella.</i>	£9.20
<b>La Villa Fish Royale</b> <i>Calamari, Mussels, Tuna &amp; Prawns.</i>	£11.95
<b>Quattro Stagioni</b> <i>Ham, Mushrooms, Artichokes &amp; Olives.</i>	£9.95
<b>Romana</b> <i>Ham, Mushrooms &amp; Oregano.</i>	£8.95
<b>Caprino (v)</b> <i>Goats Cheese, Sun Blushed Tomatoes, Roasted Peppers &amp; Pesto.</i>	£9.95
<b>Contadina</b> <i>Chicken, Sweetcorn &amp; Oregano.</i>	£9.50

## Al Forno

### Oven baked classic Italian dishes

<b>Parmigiana di Melanzane (v)</b> <i>Baked Aubergine, Buffalo Mozzarella, Parmesan, Tomato &amp; Basil.</i>	£9.25
<b>Gnocchi al Forno (v)</b> <i>Homemade Potato Gnocchi, Spinach, Mushrooms, Ricotta Cheese, Parmesan &amp; Herby Breadcrumbs.</i>	£9.50
<b>Classic Lasagna</b> <i>Layers of fresh pasta with Chefs Bolognese Sauce.</i>	£9.50
<b>Pasta Genovese</b> <i>Chicken, Pesto, Spinach and Cream served with Parmesan &amp; Herby Breadcrumbs.</i>	£10.50

## Insalate

<b>Caprino (v)</b> <i>Oven baked Goats Cheese, Olives, sun blushed Tomatoes &amp; a Pesto Dressing.</i>	£10.95
<b>Caesar</b> <i>Chicken, Parma Ham Crisp, Croutons, Anchovies &amp; Caesar Dressing.</i>	£10.95
<b>Greek (v)</b> <i>Cucumber, Tomatoes, Red Onion, Olives &amp; Feta Cheese.</i>	£9.95

## Risotto

<b>Risotto ai Funghi</b> <i>Pan Fried Wild Mushrooms, Peas, Truffle Oil &amp; Parmesan Shavings.</i>	£11.00
<b>Risotto ai frutti di mare</b> <i>Tiger Prawns, Scallops, Calamari &amp; Salmon with Garlic, Chilli &amp; Cherry Tomatoes.</i>	£13.95

## The Villa Italian Classic

*All dishes are served with Roasted Root Vegetables.*

<b>The Villas Famous Porchetta</b> <i>Slow cooked Pork Belly filled with Garlic, Fresh Herbs &amp; Fennel Seeds served with Baby Beets, Spring Onions, Salsa Verde and Apple Sauce.</i>	£13.95
<b>Salmone e cozze</b> <i>Pan fried Salmon with creamy Mussels and Fresh Samphire.</i>	£15.95
<b>Pollo alla crema</b> <i>Chicken Breast cooked in Fresh Cream, Wild Mushrooms and a White Wine sauce.</i>	£12.95

## The Villa Italian Grill

All our grill dishes are cooked on our Robata Grill for added flavour. We use 30 day dry aged Northern Gold Beef. All our dishes are served with Root Vegetables. Sauces and sides to accompany your dish are listed below.

<b>8oz Fillet Steak</b>	£21.00
<b>12oz Sirloin Steak on the bone</b>	£19.95
<b>12oz Ribeye Steak on the bone</b>	£19.95
<b>Pollo Arrosto</b> <i>Grilled Chicken Fillet marinated in Thyme &amp; Rosemary.</i>	£11.95
<b>Tonno alla Siciliana</b> <i>Sustainable line caught Tuna marinated in Fresh Herbs, Garlic &amp; Lemon Zest.</i>	£16.95
<b>Spiedini Di Pesce</b> <i>Grilled marinated Fish Skewer of Salmon, King Prawns, Scallops and Vegetables.</i>	£16.95

## Contorni

<b>French Fries (v)</b>	£2.95
<b>Sirmione Fries (v)</b>	£3.75
<b>Rosemary &amp; Garlic Potatoes (v)</b>	£3.75
<b>Mixed Root Vegetables (v)</b>	£3.75
<b>Tomato &amp; Red Onion Salad (v)</b>	£3.75
<b>House Salad (v)</b>	£3.75
<b>Rocket &amp; Parmesan Salad (v)</b>	£3.75

## Salse

<b>Peppercorn Sauce</b>	£2.25
<b>Diane Sauce</b>	£2.25
<b>Gorgonzola Sauce (v)</b>	£2.25
<b>Arrabiata Sauce</b>	£2.25
<b>Garlic Butter Sauce (v)</b>	£2.25

## White Wines

Chardonnay – Trebbiano - Villa Fransesca – Bologna - Italy £16.95  
*Light straw colour, fresh and fragrant with a captivating fruit bouquet.* 250ml £6.00  
175ml £4.50

Soave – Pirovano – DOC – Veneto – Italy £17.95  
*Fresh and floral with hints of peach, pear and almond.* 250ml £6.25  
175ml £4.75

Pinot Grigio – Pirovano – Veneto – Italy £18.95  
*Soft and silky, full of refreshing sweet pear and apple flavours with hints of pineapple.* 250ml £6.50  
175ml £5.00

Sauvignon Blanc – Tenuta Viscone – Braidot – Friuli- Italy £18.95  
*Great quality sauvignon, with floral aromas and a palate of fresh goosberry and apple with a delicate minerality.* 250ml £6.50  
175ml £5.00

Vermentino di Sardegna DOC – Sardinia – Italy £21.95  
*Deliciously zippy and fresh, this zingy white is packed with lemon and fragrant herbal notes.*  
*Great with seafood, salads or simply on its own.*

Moscato D'Asti D.O.C.G – Galliano – Italy £23.95  
*This extremely refreshing semi sparkling wine is full of sweet pear, white grapes and honeyed lemon notes.*

Verdicchio dei Castelli di Jesi D.O.C - Podere Laila – Italy £24.95  
*Zesty wine from “le Marche”. Rounded apricot with an almond finish.*

Greco di Tufo –D.O.C.G– Ducato Sannita – Campania – Italy £25.95  
*This elegant fruity wine has intense aromas of apricot and citrus with hints of nuts.*  
*Great with calamari and a variety of seafoods.*

Gavi di Gavi – D.O.C.G - La Caplana – Piedmont – Italy £33.95  
*Intense, crisp lime and apple flavours dominate this fine and delicate palate. Sweet acidity and a zesty finish combine.*

## Around the World

Sauvignon Blanc - Panilonco - Colchagua Valley - Chile £17.95  
*Refreshing citrus with grapefruit and lime and a soft tropical fruit finish.*

Chenin Blanc - Simonsig - Stellenbosch - South Africa £21.95  
*Apple, peach and pear drops burst into the mouth with crisp lime, leaving an off dry finish. Great quality from one of the Capes top producers.*

Montagny 1er Cru – Albert Bichot – Burgundy – France £47.95  
*Burgundy produces arguably the best example of the Chardonnay grape in the World. Displaying inviting flavours of tropical fruits, honey and almond with a pleasant silkiness to the palate.*

## Rose Wines

Merlot – Rose – Aves del Sur – Maule Valley – Chile £17.95  
*Delicious ripe strawberry, cherry and raspberry with a crisp dry and refreshing finish.* 250ml £6.00  
175ml £4.50

Pinot Grigio – Blush – Pirovano – Veneto – Italy £18.95  
*A soft, elegant wine with fruity flavours of strawberry and raspberry with hints of pineapple.* 250ml £6.50  
175ml £5.00

Les Oliviers - Chateau de Berne - Cotes de Provence - France £24.95  
*This highly fashionable pale coloured rose has a lovely*

*bouquet of fresh red fruits and wild strawberries leading to a palate of hints of peach and apricots.*

## Red Wines

Sangiovese Rubicone - Villa Francesca - Bologna - Italy £16.95  
*Easy drinking style oozing ripe cherry and red fruits, with hints of flowers and spice.* 250ml £6.00  
175ml £4.50

Nero d'Avola -I.G.T- Nobili di Trinacria – Sicily – Italy £17.95  
*Smooth, soft red with plum and cherry flavours and soft spice. A great alternative to merlot.* 250ml £6.25  
175ml £4.75

Montepulciano d'Abruzzo –D.O.C- Luigi Leonardo – Italy £19.25  
*Jammy black cherries with a touch of spice. Medium bodied smooth red.* 250ml £6.50  
175ml £5.00

Primitivo D.O.C - Pirovano – Puglia – Italy £20.25  
*Popular rich medium to full bodied red with flavours of raspberry, plum, cherry and spice.* 250ml £6.80  
175ml £5.00

Pinot Noir (Pinot Nero) – I.G.T Tenuta Viscone – Braidot – Italy £22.95  
*Medium bodied elegant wine with good structure, showing an array of red fruit flavours and pleasant spiciness.*

Dolcetto d'Ovada D.O.C – La Caplana – Italy £26.95  
*Light to medium bodied vibrant and fruity red full of black cherries and raspberries with hints of liquorice and spice.*

Chianti – D.O.C.G- Montespertoli – Castello Sonnio – D.O.C.G – Italy £28.95  
*Traditional style displaying earthy spiced fruit flavours, medium to full bodied.*

Valpolicella "Ripasso" – DOC- Enzo Vincenzo – Italy £34.95  
*Award winning smooth medium to full bodied red with concentrated black cherry, plum and soft spice notes. Gold Medal Mundus Vini 2014*

Barbera "Barrique" D.O.C.G-La Caplana – Guido Natalino – Piedmont – Italy £35.95  
*Full bodied complex wine full of fruits of the forest with herb and spice notes. Great quality from a small family producer.*

Barolo – D.O.C.G - Rocca Giovanni - Monforte d'Alba - Italy £48.95  
*Award winning taste buster from Piedmont. Complex velvety style with rich damson fruit and spicy back bone. "Highly recommended" Decanter Magazine*

Amarone della Valpolicella Classico - D.O.C.G – Corte Vaona - Novaia - Italy £54.95  
*A powerhouse from Northern Italy produced using the passito method of drying grapes before fermentation. This results in a concentrated and fruit driven red with above average alcohol! Wine spectator 91 Pts. Robert Parker 91 Pts. Outstanding.*

## Around the World

Shiraz - "The White Ribbon" – Hunter Valley - Australia £17.95  
*Delicious blackcurrant and jammy fruit flavours with*

*a touch of spice.*

Rioja – Finca Besaya – Bodegas Milagro – Spain £19.95  
*Rich, medium bodied Rioja, full of blackcurrant and blackberry flavours with soft spice notes.*

Malbec Aconcagua - Bodegas Eclipse – Mendoza - Argentina £21.95  
*A big, full flavoured wine that is smooth and juicy, with dark chocolate, blueberry and spice flavours.*

## *Sparkling & Champagne*

Bottega Gold Prosecco Brut - Italy £29.95  
*Characteristic, fruity with scents of golden apple, Williams pear, acacia flowers and lily of the valley.*

Bottega Gold Rosé - Italy £34.95  
*Notes of mixed red berries alongside floral and white fruit aromas.*

Joseph Perrier – Cuvee Royale - “Villa Own Label” - Champagne £45.00  
*Award winning Champagne from this family owned house. Delicious citrus and peach flavours with round creamy bubbles throughout. Superb.*

Laurent Perrier – Rose Champagne £70.00  
*Delicious and assertive, wonderfully fresh with plenty of stylish strawberry and raspberry fruits, with hints of spice on the finish.*

Dom Perignon - Moet & Chandon - Champagne £160.00  
*Iconic Cuvee for those extra special celebrations!*

## *Cocktails*

COLLINS LIMONCILLO £5.50  
*Limoncillo, Gin, Fresh Lemon Juice, Sugar, topped with Soda*

SLOW 'N' SOUR £5.50  
*Disaronno, Fresh Lemon Juice, Sugar, Egg White*

NEGRONI £6.50  
*Vermouth Rosso, Campari, Gin*

APEROL SPRITZ £6.00  
*Aperol, Prosecco, Seltzer*

CAMPARI MOJITO £6.00  
*Campari, Rum, Fresh Mint, Sugar, Fresh Lime Juice, topped with Soda*

FRENCH MARTINI £6.00  
*Skyy Vodka, Chambord & Pineapple Juice*

COSMOPOLITAN £6.00  
*Skyy Citrus Vodka, Cointreau, Cranberry Juice, Fresh Lime & Orange Zest*

RASPBERRY WALLBANGER £5.50  
*Skyy Raspberry Vodka, Galliano, Raspberry Puree & Orange Juice*

STRAWBERRY BELLINI  
*Prosecco & Strawberry Puree*

£5.50

## *Draught & Bottle Beers*

PERONI PINT	draught	£4.95
PERONI HALF	draught	£2.50
BUDWEISER	bottle	£3.80
CORONA	bottle	£3.80
ESTRELLA	bottle	£3.80
BLACK SHEEP	bottle	£3.90
REKORDERLIG S&L	bottle	£3.90
REKORDERLIG APPLE	bottle	£3.90

## *Soft Drinks*

APPLETIZER	BOTTLE	£2.80
SCHWEPPE'S GINGER BEER	200ML	£2.00
SCHWEPPE'S GINGER ALE	200ML	£2.00
SCHWEPPE'S TONIC/SLIMLINE	200ML	£2.00
SCHWEPPE'S BITTER LEMON	200ML	£2.00
J20 APPLE & MANGO	bottle	£2.50
J20 APPLE & RASPBERRY	bottle	£2.50
J20 ORANGE & PASSIONFRUIT	bottle	£2.50
RED BULL	250ML	£2.50
PANNA WATER	250ML	£2.25
PANNA WATER	750ML	£4.50
SANPELLIGRINO	250ML	£2.25