

ANTIPASTI STARTERS

COPPA di MELONE <i>Melon cocktail</i>	3.50
PROSCIUTTO e MELONE <i>Parma ham & chilled melon</i>	6.00
BRESAOLA della VALTELLINA <i>Smoked italian fillet of beef with olive oil, lemon and parmesan</i>	6.00
SALAME CASALINGO <i>Italian salami, olives, capers & gherkins</i>	4.80
ANTIPASTO MISTO <i>Ham, salami, mortadella, olives, capers & pickles</i>	5.50
PATE della CASA <i>Home-made liver chicken pate</i>	4.80
INSALATA TRICOLORE <i>Tomato, avocado, mozzarella cheese</i>	5.50
COPPA di GAMBERETTI <i>Prawn cocktail sprinkle with paprika</i>	5.00
AVOCADO MONDELLO <i>Baked avocado with prawns, mozzarella & bechamel sauce</i>	5.30
AVOCADO con GAMBERETTI <i>Avocado with prawns</i>	5.30
AVOCADO CRAB <i>Avocado with crab meat</i>	5.30
AVOCADO all'AGRO <i>Avocado with vinaigrette dressing</i>	4.80
TONNO e FAGIOLI <i>Tuna-fish, beans & onions</i>	4.80
INSALATA di MARE della CASA <i>Fresh seafood salad</i>	5.50
GAMBERONI all'AGLIO e POMODORO <i>King prawns in garlic, white wine, tomato and a touch of chilli</i>	6.00
GAMBERONI GIOVANNI <i>King prawns in butter, garlic, chilli, lemon & white wine</i>	6.00
POLPO alla SICILIANA <i>Octopus in garlic, tomato, parsley, chilli & white wine</i>	6.00
SARDINE alla GRIGLIA <i>Grilled sardines</i>	5.00
CALAMARI alla SICILIANA <i>Squid in garlic, tomato, chilli, parsley & white wine sauce</i>	5.60
CALAMARI FRITTI <i>Deep fried squid</i>	5.60
SALMONE AFFUMICATO <i>Scotch smoked salmon served with brown bread</i>	5.50

(SOUPS)

CONSOMME <i>Clear chicken soup served with croutons</i>	2.70
STRACCIATELLA <i>Clear chicken soup with a whisked egg, parsley & parmesan</i>	3.30
MINISTRONE <i>Home-made vegetable soup</i>	3.30

PIZZA

MARGHERITA <i>With tomato, herbs & mozzarella cheese</i>	5.00
"MONDELLO" <i>With tomato, ham, mushrooms, anchovies & mozzarella</i>	6.50
PROSCIUTTO <i>With tomato, ham & mozzarella cheese</i>	6.00
AI FUNGHI <i>With tomato, mushrooms & mozzarella cheese</i>	5.50
QUATTRO STAGIONI <i>With tomato, mozzarella, ham, mushrooms, peppers and onions</i>	6.50
MARINARA <i>With tomato, mozzarella cheese & seafood</i>	7.50
VEGETARIANA <i>With tomato, mozzarella cheese & fresh vegetables</i>	6.00
AMERICANA <i>With tomato, mozzarella, pepperoni salami</i>	5.80
ai SALMONE AFFUMICATO <i>With tomato, mozzarella and smoked salmon</i>	8.00

PASTA

With Fish

SPAGHETTI ai GAMBERONI <i>With tomato, garlic, king prawns, wine sauce and a touch of chilli</i>	11.50
SPAGHETTI alla MARINARA <i>With seafood, tomato, garlic and white wine sauce</i>	7.50
SPAGHETTI alle VONGOLE <i>With tomato, garlic, parsley & baby clams</i>	7.50
SPAGHETTI alla PUTTANESCA <i>With anchovies, chilli, garlic, capers, olives & tomato</i>	6.00
SPAGHETTI LOBSTER <i>With lobster, tomato, onions, brandy sauce & chilli</i>	16.50
FETTUCCINE al SALMONE <i>With smoked salmon & cream sauce</i>	7.50

With Meat

SPAGHETTI BOLOGNESE <i>With traditional italian meat sauce</i>	6.50
SPAGHETTI con FILETTO <i>With tomato, wine, onions, diced fillet steak & a touch of chilli</i>	8.50
SPAGHETTI alla CARBONARA <i>With cream, ham and egg yolk</i>	7.50
FUSILLI BOSCAIOLA <i>With ham, tomato, asparagus, onion & a touch of cream</i>	6.00
RIGATONI all'AMATRICIANA <i>With tomato, ham, onions and a touch of chilli</i>	6.50
RAVIOLI alla SALVIA <i>Ravioli filled with meat & served with butter and sage</i>	7.50
RAVIOLI alla BOLOGNESE <i>Ravioli filled with meat served with rich meat sauce</i>	7.50
CANNELLONI <i>Filled with meat & topped with mozzarella and bechamel sauce</i>	7.50
LASAGNA al FORNO <i>Baked meat lasagna topped with mozzarella and parmesan</i>	7.00

Vegetarian

RIGATONI ai GORGONZOLA <i>With gorgonzola cheese sauce and a touch of cream</i>	6.50
SPAGHETTI NAPOLETANA <i>With tomato and italian herbs</i>	5.50
SPAGHETTI ai PESTO <i>With traditional pesto basil sauce</i>	6.00
SPAGHETTI ai PADRINO <i>With garlic, olive oil & chilli</i>	6.50
TORTELLONI alla PANNA <i>Filled with ricotta cheese, spinach & cream sauce</i>	7.50
RISOTTO ai FUNGHI <i>Italian rice with mushrooms & tomato sauce</i>	6.50
BRUSCHETTA <i>Traditional italian bruschetta</i>	3.30
GARLIC BREAD	3.00
OLIVES PORTION	1.00
BREAD AND BUTTER	0.80

SERVICE NOT INCLUDED
BUT AT CUSTOMERS DISCRETION

VAT INCLUDED

PESCE

Fish Dishes

SCAMPI MONDELLO	12.50
Shrimp with mushrooms, wine and a touch of tomato sauce served with rice	
SCAMPI FRITTI	12.50
Deep fried shrimp	
SOGLIOLA alla GRIGLIA	16.00
Grilled Dover sole	
SOGLIOLA alla MUGNAIA	16.00
Dover sole with butter, lemon and white wine sauce	
SOGLIOLA alla MONDELLO	16.50
Fresh fillet of Dover sole with mushrooms, wine and cream sauce	
PESCE SPADA alla LIVORNESE	12.50
Sword fish in tomato, capers, olives, white wine & chili	
HALIBUT alla SOFIA LOREN	13.00
Poached halibut served with mushrooms, prawns, onions, wine & cream	
ORATA alla GRIGLIA	13.50
Grilled sea bream	
CODA di ROSPO alla SINATRA	13.00
Muscle fish in tomato, onions, white wine, chili, garlic & parsley	
RAZZA alla LIVORNESE	12.50
Skate in tomato, capers, olives, white wine & chili	
CALAMARI "DON FILIPPO"	12.50
Char-grilled squid with garlic, lemon & white wine	
SALMONE FRESCO "GRIGLIA O MUGNAIA"	11.00
Fresh salmon steak served either grilled or butter & lemon sauce	
MERLUZZO alla LIVORNESE	13.50
Cod in tomato, capers, olives, white wine	
SPIGOLA alla GRIGLIA	13.50
Grilled sea bass	
ARAGOSTA alla SICILIANA	23.00
Lobster, onions, white wine, garlic, tomato, brandy & a touch of cream	

VITELLO

Veal Dishes

SALTIMBOCCA alla ROMANA	12.50
Veal escalopes topped with parma ham, sage, wine & demi-glace	
SCALOPPINE SOFIA LOREN	12.00
Veal escalopes in cream, mushrooms & wine sauce	
SCALOPPINE PAVAROTTI	12.00
Veal escalopes topped with smoked salmon, garlic, tomato white wine & touch of cream	
SCALOPPINE TAORMINA	12.50
Veal escalopes topped with aubergines, mozzarella, white wine & demi-glace	
SCALOPPINE al MARSALA	11.50
Veal escalopes in marsala wine sauce & demi-glace	
SCALOPPINE alla PIZZAIOLA	11.50
Veal escalopes in tomato, olives, garlic, capers, wine & chili	
SCALOPPINE alla NAPOLETANA	11.50
Veal escalopes in breadcrumbs served with spaghetti	
COTOLETTA alla MILANESE	11.50
Veal escalope in breadcrumbs	
PAILLARD	12.50
Grilled veal escalope	
FEGATO BURRO e SALVIA	12.00
Calves liver in butter and sage	
FEGATO alla VENEZIANA	12.00
Calves liver cooked in red wine, onions & demi-glace	

POLLO

Chicken Dishes

POLLO VALDOSTANA	19.90
Chicken escalope with mozzarella, white wine, ham & demi-glace	
POLLO alla PRINCIPESSA	19.90
Chicken escalope topped with asparagus tips and butter sauce	
POLLO alla CACCIATORA	9.50
Chicken casserole	
POLLO TRICOLORE	19.50
Chicken in breadcrumbs, topped with fresh tomato asparagus tips, mozzarella cheese and white wine	
POLLO dell'ARTISTA	19.50
Breast of chicken stuffed with ham, mushrooms & white wine	

MANZO

Beef Dishes

FILETTO alla GRIGLIA	16.50
Grilled fillet steak	
TOURNEDOS ROSSINI	17.90
Fillet steak topped with pate and brandy sauce	
BISTECCA DIANA	14.90
Entrecote steak with onions, white wine and brandy sauce	
BISTECCA alla GRIGLIA	13.50
Grilled entrecote steak	
BISTECCA alla PIZZAIOLA	14.90
Entrecote steak with tomato, capers, olives, garlic & wine sauce	
BISTECCA al PEPE	14.90
Entrecote steak with peppercorns, touch of cream & white wine	
BISTECCA alla FIORENTINA	23.90
T-bone steak	
MEDAGLIONI di MANZO al FUNGHETTO	15.90
Medallions of fillet steak with mushrooms & white wine sauce touch of cream and demi-glace	

ALL MAIN DISHES ARE SERVED
with POTATOES & VEGETABLE OF THE DAY

Vegetables

SPINACH	2.70	MUSHROOMS	2.70
ASPARAGUS	2.70	BROCCOLI	2.70
MIXED or GREEN SALAD			2.70

SWEETS

SWEETS from the TROLLEY 3.60

ARANCIA alla SICILIANA	3.60
Orange in caramel & grand marnier	
CREAM CARAMEL	3.60
ZABAGLIONE al MARSALA	14.00
Egg yolk & marsala cream (for two)	
CASSATA SICILIANA candies fruit ice cream	3.60
LEMON SORBET touch of limoncello liqueurs	4.00
MIXED ICE CREAMS	3.60
CHEESE & BISCUITS	4.00
Espresso 1.70	Cappuccino 1.80
Liqueurs coffee 5.50	tea 1.50