

Antipasti

INSALATA DI MARE	7.95
Fresh cold mixed seafood	
PEPERONI RIPIENI	6.95
Peppers stuffed with fresh seafood	
PATE DELLA CASA	4.60
Liver paté	
SALMONE AFFUMICATO	8.95
Smoked salmon	
PROSCIUTTO AND MELONE	8.95
Melon with parma ham	
MELONE AND PORTO	5.95
Melon and port	
MELONE RUSTICANA	5.95
Fresh melon with prawns and Marie Rose sauce	
AVOCADO GAMBERETTI	5.95
Avocado with Prawns and Marie Rose sauce	
AVOCADO GRATINATO	5.95
Hot avocado with fresh mixed seafood	
COPPA GAMBERETTI	5.95
Prawn cocktail	
MELANZANE PARMIGIANA	6.95
Aubergine baked in the oven with tomato sauce and parmesan cheese	
LUMACHE ALL 'AGLIO	8.95
Snails in garlic sauce	
ANTIPASTO DELLA CASA	8.95
Salami, parma ham, mortadella, black olives, capers, spicy sausage and anchovies	
FUNGHI A LAGLIO	6.95
Garlic Mushroom	
INSALATA CAPRESE	6.95
Fresh Mozzarella, with sliced tomato and basil	
BRESAOLA DELLA CASA	6.95
Italian thin cured beef on a bed of rocket and Parmesan shavings	

Half portions of pasta are also available for starters with a	
MINIMUM PRICE of	5.90
GARLIC BREAD FRESHLY MADE	1.55
FRESHLY BAKED BREAD and BUTTER	1.55

Zuppa

ZUPPA DI CIPOLLE	3.90
Onion soup	
TORTELLINI IN BRODO	3.95
Tortellini in fresh chicken stock	
MINESTRONE	3.95
Hearty vegetable soup, Italian style	
STRACCIATELLA ROMANA	3.95
Clear fresh stock with beaten egg	
PASTA AND FAGIOLI (15 mins to prepare)	6.95
Pasta and cannellini beans with Bacon and Tomato	
CAPELLINI IN BRODO	3.95
Fresh small noodle with fresh chicken stock (this dish is prepared to order)	
FRESHLY MADE BREAD with GARLIC and	
MOZZARELLA CHEESE	3.95
BRUSCHETTA	3.95
Garlic Bread with fresh tomato, basil, olive oil & parsley	

Pizza

FOCACCIA PIZZA GARLIC Starter Only	5.95
Bruschetta or Mozzarella Topping	6.90
PIZZA NAPOLETANA	7.95
A delightful Neapolitan dish with tomatoes, mozzarella cheese, black olives and hint of oregano	
PIZZA CAMPAGNOLA	7.95
A wonderful dish for the lovers of garlic with fresh tomatoes, mozzarella cheese, chopped garlic and oregano	
PIZZA CON FUNGHI	7.95
The delight of the Mountain Provinces: tomatoes, mozzarella cheese, cultivated mushrooms and a hint of oregano	
PIZZA DEL MARE	9.45
A seafood pizza famous along the Adriatic coast:tomatoes, peppers, a variety of fresh delicacies, mozzarella cheese with a hint of oregano	
PIZZA CASARECCIA	8.95
The pizza speciality of the South of Italy: tomatoes, mozzarella cheese, sliced roast potatoes in egg batter, peppers, onions in butter and oregano	
PIZZA CON PROSCIUTTO	9.95
The Pizza speciality of the North of Italy: fresh tomatoes, mozzarella cheese, oregano and served with imported Italian prosciutto (Parma Ham)	
PIZZA RUSTICANA	8.95
An Internationally famous pizza: tomatoes, Italian imported mozzarella cheese, peppers, onions, mushrooms, chicken chopped and fried in butter, artichokes, black olives and oregano	
PIZZA MONTANARA	8.95
The Pizza that made Italy famous: Piccanti sausage smothered with tomatoes, mozzarella cheese, peppers and spiced with oregano	
PIZZA MARGHERITA	7.95
The Pizza is named after Queen margherita, the reason being when she visited Naples in the 1880's, she enjoyed the Pizza so much the chef named it after her: with tomatoes, mozzarella and oregano	
PIZZA TITO GOBBI	8.95
This was the Pizza that the famous artist had before every performance - not only to improve his voice but also his mind: mozzarella cheese, tomatoes, capers, Wurtzel sausages, black olives and oregano	
PIZZA CALZONE	11.95
Pizza stuffed with parma ham, mozzarella cheese, tomatoes, capers, anchovies and mushrooms	
PIZZA A MODOTUO	11.95
Chef invites you to have fun choosing your own topping	

ONLY ONE CREDIT CARD PER TABLE
ALL PRICES INCLUSIVE OF VAT.
SERVICE CHARGE NOT INCLUDED



Pasta

LASAGNA AL FORNO	9.95
Layered Pasta baked in the oven with bolognese sauce and special Besciamella sauce	
CANNELLONI DELLA CASA	9.95
Chef's speciality	
SPAGHETTI NAPOLI	7.95
Spaghetti with tomato sauce	
SPAGHETTI BOLOGNESE	8.95
Spaghetti with bolognese sauce	
SPAGHETTI CARBONARA	9.95
Spaghetti with bacon, eggs and ham	
SPAGHETTI MATRICIANA	9.95
Spaghetti with onions, bacon and tomato sauce	
SPAGHETTI PESTO GENOVESE	8.95
Spaghetti with Genovese Paste	
SPAGHETTI VONGOLE	9.95
Spaghetti with baby clam in tomato sauce	
SPAGHETTI PESCATORE	9.95
Spaghetti with fresh mixed seafood in tomato sauce	
SPAGHETTI ALLE COZZE	9.95
Spaghetti with fresh mussels in tomato sauce	
TAGLIATELLE CIOCIARA	9.95
Green and white tagliatelle with ham, mushrooms and peas in a cream sauce	
TAGLIATELLE DELLA CASA	9.95
Green and white tagliatelle with ham, cream and tomato sauce	
TAGLIATELLE ALFREDO	9.95
Green and white tagliatelle with ham, mushroom and garlic in cream sauce	
PENNE PICCANTE	8.95
Pasta quills with fresh hot chilli and tomato sauce	
PENNE ALLA SALSICCIA	9.95
Pasta quills with spicy sausage in tomato sauce	
PENNE CREMA FUNGHI	8.95
Pasta quills with mushrooms in cream sauce	
PENNE CONTADINA	9.55
Pasta quills with ham, mushrooms and peas in a cream sauce	
FARFALLE AL TONNO	9.95
Pasta bows with onions and tuna fish in wine and tomato sauce	
FARFALLE AL VODKA	9.95
Pasta bows with ham, vodka and tomato cream sauce	
FARFALLE AL SALMONE	9.95
Pasta bows with onions, garlic and smoked salmon in a cream and tomato sauce	
RISOTTO FUNGHI	9.95
Rice with mushrooms in tomato sauce	
RISOTTO MARINARA	9.95
Rice with fresh mixed Seafood in tomato sauce	
RISOTTO MILANESE	9.95
Rice with mushrooms, ham, onions, peas and garlic in tomato sauce	
TORTELLINI CREMA FUNGHI	9.95
Ham and cheese filled tortellini with mushrooms in cream sauce	
TORTELLINI DELLA CASA	9.95
Ham and cheese filled tortellini with onions, ham, peasand cream in tomato sauce	
GNOCCHI CIOCIARA	10.45
Potato dumplings in tomato sauce topped with mozzarella	
FUSILLI RUSTICANA	10.45
Spiral pasta with broccoli, prawns in a cream sauce	
PASTA A MODOTUO	11.95
We can prepare pasta dishes in any sauce you require	

Carné

T-BONE STEAK	21.95
Grilled T-Bone	
BISTECCA ALLA GRIGLIA	16.95
Grilled sirloin	
FILETTO GRIGLIATO	18.95
Grilled fillet steak	
BISTECCA PIZZAIOLA	17.95
Sirloin in tomato sauce with garlic and a hint of oregano	
BISTECCA DIANA	17.95
Sirloin in french mustard, brandy, cream sauce, onions and mushrooms	
BISTECCA AL PEPE NERO	17.95
Sirloin in brandy and cream sauce with crushed black pepper	
BISTECCA RUSTICANA	17.95
Onions, bacon and peas	
BREAD AND BUTTER	1.55
Freshly baked	
GARLIC BREAD WITH MOZZARELLA	3.95
BRUSCHETTA	3.95
Garlic bread with fresh tomato, basil, olive oil and parsley	

ALL DISHES SERVED WITH ROAST POTATOES

Vitello

COTOLETTA MILANESE	14.95
Veal in fresh breadcrumbs	
VITELLO CLARINDA	14.95
Sliced veal with diced chicken, sultanas, pine kernels in marsala wine and cream sauce	
SALTIMBOCCA ROMANO	14.95
Sliced veal with ham and mozzarella cheese in white wine sauce	
VITELLO MESSICANO	14.95
Sliced veal with onions, peppers, artichokes in a wine and tomato sauce	
VITELLO CON FUNGHI	14.95
Sliced veal with mushrooms in a cream sauce	
VITELLO AL LIMONE	14.95
Sliced veal with lemon juice	
VITELLO AL MARSALA	14.95
Sliced veal in marsala wine sauce	
T-BONE AL VINO BIANCO	21.95
Veal T-Bone in white wine sauce with a touch of rosemary	
VITELLO VALDOSTANA	14.95
Veal in fresh breadcrumbs with ham and mozzarella cheese in tomato sauce	
VITELLO DELIZIOSO	14.95
Sliced veal with cherries in sherry sauce	

ALL DISHES SERVED WITH ROAST POTATOES

Polli

PETTO DI POLLO SOFIA LOREN	14.95
Breast of chicken with asparagus in cream sauce	
POLLO CACCIATORE	14.95
Quartered chicken pieces with onions, mushrooms, peppers and olives in tomato sauce	
POLLO ARROSTO	13.45
Roast breast chicken served with french fries and a side salad	
POLLO ROMANO	14.95
Breast of chicken fried in garlic, white wine and rosemary with hint of tomato sauce	
PETTO DI POLLO KIEV	16.95
Breast of chicken in fresh breadcrumbs, filled with lemon juice, chopped parsley and garlic	
POLLO RUSTICANA	14.95
Breast of chicken with onions and mushrooms in a brandy sauce	

ALL DISHES SERVED WITH ROAST POTATOES

Pesce Fresco

CALAMARI FRITTI	13.95
Deep fried squid with side salad	
CALAMARI FRITTI	7.95
As above but half portion for starter only	
FRITTO MISTO DI MARE	15.95
Deep fried mixed seafood served with side salad	
SCAMPI BREVAL	13.95
Scampi with onions, mushrooms in french mustard and cream sauce, served with rice	
SCAMPI PROVINCIALE	13.95
Scampi in Provincial sauce, garlic, tomato, oregano and white wine sauce, served with rice	
TROTA AL FORNO	14.25
Grilled fresh trout, served with french fries & side salad	
TROTA RUSTICANA	15.45
Fresh trout fried with onions, olives, capers in a white wine and tomato sauce with oregano, served with french fries	
COZZE MARINARA	8.95
Fresh mussels with garlic in white wine sauce or tomato sauce	
COZZE MARINARA	6.95
As above but half portion for starter only	
GAMBERONI ALLO SPIEDO	18.95
King prawns grilled with garlic, served with a side salad	
RANE FRITTE	17.95
Frogs legs deep fried or with a cream sauce	
RANE FRITTE	10.95
As above but half portion for starter only	
RANE AL SUGO	17.95
Frogs legs marinated in garlic with wine in tomato sauce with a hint of oregano	
RANE AL SUGO	10.95
As above but half portion for starter only	

ASK THE WAITER WHAT FRESH FISH IS AVAILABLE TODAY

Vegetali

MIXED SALAD	2.95
GREEN SALAD	2.85
BROCCOLI	2.95
Fried with garlic	
FRENCH FRIES	1.95
GARLIC BREAD	1.55
Freshly made	
ASPARGUS TIPS	4.90
FRENCH BEANS	2.95
Garlic and tomato sauce	
MUSHROOMS	2.95
Fried with garlic	
PISELLI ALL ROMANA	3.55
Onions, bacon and peas	
BREAD AND BUTTER	1.55
Freshly baked	
GARLIC BREAD WITH MOZZARELLA	3.95
BRUSCHETTA	3.95
Garlic bread with fresh tomato, basil, olive oil and parsley	

Dolci

GELATO AL CAFFE	4.50
GELATO MISTO	3.10
Mixed ice cream	
AFFOGATO AMERETTO	4.40
Ice cream with Amaretto Liqueur and fresh cream	
COPPA MARGHERITA	4.40
Ice cream with brandy, fresh fruit and fresh cream	
BANANA SPLIT	4.50
Banana with ice cream and topping	
KNICKERBOCKER GLORY	4.90
Italian ice cream with mixed fruit salad	
CASSATA SICILIANA	4.40
Sicilian ice cream	
AL FRESCO	4.40
Vanilla ice cream with mint liqueur, fresh cream and chocolate Flake	
FRESH FRUIT SALAD	3.95
GATEAUX	3.95
CHEESE CAKE	3.95



LISTA DEL VINO

Italian (White)	
FRASCATI SUPERIORE	14.95
Brilliantly clear with a velvety taste and texture. Very humorous wine	
SOAVE	14.95
Well balanced, dry straw coloured wine	
VERNACCIA	16.45
Straw coloured, delicate with a dry taste yet velvety in texture	
VERDICCHIO	14.95
Light fresh distinctively dry white wine with an earthy quality	
ORVIETO	14.95
Golden dry white wine	
CORVO DI SALAPARUTA	16.95
Fresh lively with an exciting and slightly fruity bouquet. Dry and full bodied	

Italian (Red)

BARBERA DASTI	16.95
Full of elegance and charm	
BARDOLINO	14.95
Good, honest and soft	
BAROLO	24.95
Dark, rich, dry red wine deep in flavour	
AMARONE	26.95
Superb full bodied yet mellow wine due to long maturing in casks	
CHIANTI CLASSICO	15.95
Depth and structure are the characteristics of this wine with a complexity almost unique	
LAMBRUSCO RED/WHITE	14.95
Sweet and frothy. Most popular	
MONTE PULCIANO	16.95
Full bodies harmonious quality	
VALPOLICELLA	14.95
Dry wine, clean, deep in colour and flavour	
CORVO DI SALAPARUTA	16.95
Full bodied, fruity and pleasant	

Vino Del Casa

LA RUSTICANA SPECIAL BOTTLE	12.95
Red or White	
CARAFFE	12.95
HALF CARAFFE	7.25
By the glass	2.95

German

PIESPORTER	16.95
LIEBFRAUMLICH	16.95
BERECH NIERSTEIN	16.95
BLUE NUN	16.95

French

BEAUJOLAIS	16.95
CÔTES DU RHÔNE	17.95
MEDOC	17.95
MUSCADET DE LA LOIRE	17.95
CHABLIS	24.95
CHATEAU NEUF DU PAPE	24.95
SAINT EMILION	17.95

Rose

MATEUS ROSE	15.25
ROSE D'ANJOU	15.95
LAMBRUSCO ROSE	15.25

Sparkling

MERCIER	39.00
MOET CHANDON	39.60
GANCIA/PROSECCO	15.95
SPUMANTE	15.95

From The Bar

BECKS (bottles)	2.95
BUDWEISER (bottles)	2.95
PERONI or MORETTI (bottles)	2.95
SPECIAL (bottles or cans) or GUINNESS	2.95
SMIRNOFF ICE/WKD	2.95
MAGNERS CIDER	2.95
CAMPARI	2.75
CINZANO	2.75
MARTINI	2.75
PORT	3.45
VINTAGE PORT	4.40
COGNAC	3.25
REMY MARTIN BRANDY	3.25
DRAMBUIE	3.25
GRAND MARNIER	3.25
COINTREAU	3.25
SPIRITS	2.95
SPLITS	0.55
MALT WHISKY	3.95
SHERRY	3.10

Beverages and Soft Drinks

HOT CHOCOLATE	2.95
CAPPUCCINO (decaffeinated 10p extra)	2.10
ESPRESSO (decaffeinated 10p extra)	1.95
COFFEE - WHITE (decaffeinated 10p extra)	1.85
COFFEE - BLACK (decaffeinated 10p extra)	1.85
CAFFE LATTE	2.45
COFFEE/CREAM	2.45
COFFEE LIQUEUR	4.95
TEA per pot	1.95
LEMONADE	1.95
COCA COLA	1.95
GINGER BEER	2.95
FANTA	1.95
IRN BRU	1.95
MILK	1.95
FRESH ORANGE	1.95
TOMATO JUICE	1.95
PINEAPPLE JUICE	1.95
AQUA MINERALE (half bottle)	1.95
AQUA MINERALE (1 litre)	2.95