Pasta

FETTUCINE TARANTELLA
Italian noodles sauted with a selection of seafood in a creamy white wine sauce garnished with king prawns and fresh mussels **9.50**

FETTUCINE CREMA E FUNGHI (V)
Italian noodles cooked in a sauce of fresh mushrooms, parmesan cheese, fresh basil, white wine and cream **8.50**

SPAGHETTI ALLA DIAVOLA (V)
Spahgetti cooked in a rich tomato sauce with sliced mushrooms, garlic, fresh chillis and basil **8.50**

SPAGHETTI BOLOGNESE
Spaghetti cooked with the traditional minced beef sauce **8.50**

SPAGHETTI CARBONARA
Spaghetti cooked with smoked ham, parmesan cheese egg yolk, white wine and fresh cream **8.50**

SPAGHETTI MEDITERRANEO
Spaghetti cooked with tender prawns, tuna fish, garlic and tomato sauce **8.50**

PENNE PRIMAVERA (V)
Pasta quills tossed with aubergines, courgettes, mushrooms, peppers, onions, chopped tomatoes and olive oil topped with fresh asparagus and Italian herbs **8.50**

PENNE AMATRICIANA
Pasta quills sauted with bacon strips, chopped onion and fresh tomatoes with chillis and fresh basil **8.50**

PENNE CARUSO (V)
Pasta quills sauted with tomato and fresh basil topped with aubergines and mozzarella cheese and oven baked **8.50**

PENNE ARRABBIATA
Pasta quills sauted with spicy salami, fresh peppers, onions and mushrooms with tomato and fresh chilli sauce **8.50**

RISOTTO PEASANA
Italian rice sauted with strips of chicken, fresh peppers, onions, mushrooms and tomato sauce . . **8.75**

RISOTTO AL TONNO E CIPOLLE
Italian rice sauted with tuna fish, chopped onions and a hint of tomato **8.75**

RISOTTO PESCATORE
Italian rice sauted with fresh seafood, garlic, olive oil and parsley . . . **8.75**

RIGATONI CAMPAGNOLA
Large maccheroni sauted with small chunks of chicken, fresh broccoli and chilli with a splash of cream . . . **8.75**

RIGATONI 'O SOLE MIO'
Large maccheroni cooked with a rich tomato sauce and topped with 'mamma's meatballs **8.75**

RIGATONI CONTADINA
Large maccheroni cooked with strips of beef, fresh peppers, onions and mushrooms with a light red wine sauce **9.60**

TORTELLONI RAGU
Meat filled pasta rings cooked with a meat and rich tomato sauce . . . **8.75**

TORTELLONI DELLO CHEF
Meat filled pasta rings cooked with mushrooms, garlic and fresh cream with a hint of tomato **8.75**

TORTELLONI AL FORMAGGIO E RUCOLA
Meat filled pasta rings cooked with a blend of cheeses with fresh rocket salad **8.75**

LASAGNE AL FORNO
Layers of homemade pasta, bolognese sauce, cheese sauce, fresh basil and parmesan oven baked to perfection **8.75**

CANNELLONI SICILIANA
Special beef mince with spinach and Italian herbs, wrapped in a pancake and oven baked with a bolognese, tomato and cheese sauce **8.75**

PAPPARDELLE AL PESTO (V)
Home-made Pasta sauted with slices of chestnut mushrooms, fresh cream, parmesan and pesto sauce . . . **8.50**

PAPPARDELLE POMPEI
Home-made Pasta sauted with strips of finest scottish smoked salmon, juicy baby prawns, rocket salad, olive oil and garlic **9.50**

Pollo

All main courses are served with

POLLO BIANCANEVE
Breast of chicken cooked in a sauce of white wine, fresh cream and topped with asparagus **12.50**

POLLO CACCIATORA
Breast of chicken cooked with onions, mushrooms, fresh peppers, tomato and red wine **12.50**

POLLO AL PEPE VERDE
Breast of chicken cooked with green peppercorns, fresh cream, brandy and a touch of demi glace . . . **12.50**

POLLO AMALFI
Breast of chicken topped with ham and mozarella cheese and cooked in a sauce of cream and fresh basil with a touch of tomato **12.50**

Pesce

HALIBUT 'BELLA DONNA'
Halibut steak lightly coated with English mustard and cooked in a sauce of fresh cream, white wine and mushrooms **15.50**

HALIBUT PROVINCIALE
Halibut steak cooked in a sauce of tomato, onions, garlic and white wine **15.50**

HALIBUT ALLA GRIGLIA
Halibut steak grilled with a garlic and butter sauce **15.50**

GAMBERONI AMERICANA
Shelled king prawns sauted with fresh cream, brandy, garlic and a special fish sauce **17.00**

GAMBERONI VESUVIO
Shelled king prawns sauted with diced peppers, mushroom, onions, garlic and fresh chilli, served on a mountain of rice sauted with tomato sauce **17.00**

Side orders

Italian Fries **2.50**
Mixed Salad **2.75**
Tomato and Onion Salad . **2.75**
Green Salad **2.75**

Carne

two vegetables and potatoes of the day.

FILETTO ROSSINI
Fillet steak served on a crouton, topped with pate and covered in a Madeira wine sauce..... **17.95**

FILETTO CACCIATORE
Fillet steak cooked in a sauce of onions, mushrooms, fresh peppers, tomato and red wine..... **17.95**

FILETTO CASANOVA
Fillet steak cooked with fresh cream, mushrooms, demi glace and marsala wine **17.95**

FILETTO AL PEPE VERDE
Fillet steak cooked in a sauce of green peppercorns, cream, brandy and demi glace **17.95**

BISTECCA FARCITA
Sirloin steak stuffed with ham and mozzarella cheese and cooked in a sauce of fresh cream and basil with a hint of tomato..... **15.50**

BISTECCA FUNGHI
Sirloin steak cooked with a sauce of mushroom, fresh cream, white wine, mustard and brandy **15.50**

BISTECCA PIZZAIOLA
Sirloin steak cooked in a sauce of garlic, black olives, capers, red wine and chopped tomatoes with a sprinkle of oregano..... **15.50**

BISTECCA VENEZIANA
Sirloin steak cooked in a sauce of onions, mushrooms and red wine **15.50**

ANATRA TROPICALE
Boneless duck breast cooked in Tarantella's own tangy sauce... **15.50**

Vitello

VITELLO LIMONE
Scallops of veal cooked with white wine, fresh lemon juice..... **15.50**

VITELLO AI FUNGHI
Scallops of veal cooked in a sauce of mushrooms, fresh cream, white wine and a hint of tomato **15.50**

VITELLO MILANESE
Scallops of veal coated in breadcrumbs and shallow fried in butter..... **15.50**

Please Note:

We go daily to Smithfield Market
to personally select
all fruit, vegetables and fish
thus guaranteeing you
the very highest quality and freshness