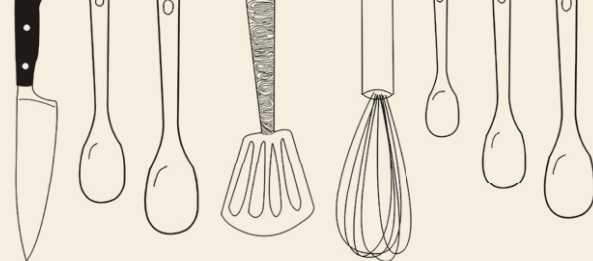




Aperitif

Aperol Spritz (Aperol & Prosecco)	£5.95
Americano (Campari & Red Martini)	£5.50
Pimms & Lemonade	£5.50



Stuzzichini Nibbles

Pizza Garlic Bread [v]	£3.00
Pizza Garlic Butter, Mozzarella & Red Onions [v]	£3.50

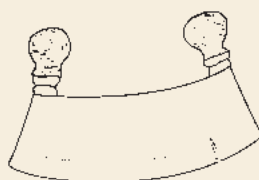
Pizza Tomato, Garlic & Oregano [vg]	£3.00
Olive Nocellara [vg]	£2.95
Battered Courgette Chips [vg]	£3.25
Bread Basket [vg]	£3.50

Antipasti Starters

Bruschetta Pepperoni [m] [🌶️]	£4.60
Crispy pepperoni salami & melted mozzarella on a homemade toasted focaccia bread	
Calamari Fritti [f]	£6.65
Semolina deep fried crispy squid, served with lemon mayo	
Frittura Mista [f]	£7.50
Deep fried selection of prawns, squid, blanch bait & battered courgette chips	
Cozze In Guazzetto [f] [🌶️]	£6.95
Lightly spiced sautéed mussels in white wine & tomato sauce, served with toasted bread	
Parmigiana Tradizionale	£6.50
Layers of aubergine baked with mozzarella, tomato sauce, Parmigiano & basil	

Bruschetta Pomodoro [vg]	£4.60
Homemade toasted focaccia bread, topped with vine tomatoes, onions, garlic, basil & olive oil	
Zuppa [vg]	£4.50
Traditional Italian vegetable soup, served with crostini bread	
Antipasto Vegetariano [vg]	£6.95
Grilled aubergines, courgettes, peppers & artichokes, served with toasted bread	
Caprese Salad [vg] on request	£5.95
Fresh mozzarella & vine tomatoes drizzled with green sauce	

Fresh Pasta



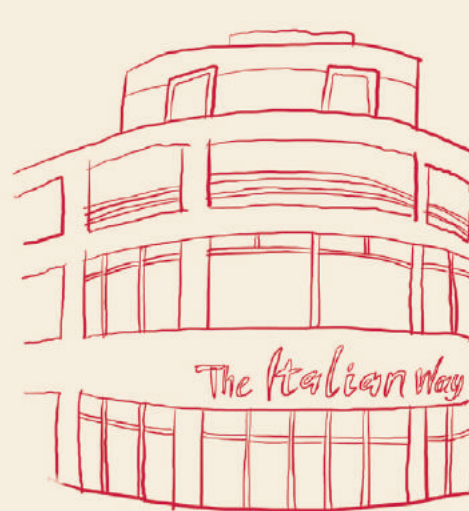
Strigoli ai Calamari [f]	£10.50
Twist shaped pasta with squid, mussels, grated courgettes & white wine sauce	
Tagliatelle al Salmone [f]	£10.95
Creamy fresh salmon & mushroom sauce with a touch of tomato	

Strigoli Porcini e Zucca [vg]	£9.95
Twist shaped pasta in mix porcini & wild mushrooms, butternut squash sauce, topped with rocket salad	
Orecchiette Puttanesca [vg]	£8.10
Ear shaped pasta in mixed olives, capers, garlic & tomato sauce	
Orecchiette Arrabiata [vg] [🌶️]	£8.10
Twist shaped pasta in spicy tomato & garlic sauce	

Traditional Pastas & Risottos

Spaghetti Bolognese [m]	£8.10
Minced beef and pork traditionally slow cooked in a tomato & herb sauce	
Spaghetti Polpette [m]	£8.95
Our traditional meat balls in a rich tomato sauce	
Spaghetti Carbonara [m]	£8.10
Creamy bacon, Parmigiano & egg sauce	
Lasagna Tradizionale [m]	£7.50
Layers of pasta, Bolognese, ham & bechamel sauce	
Pasta al Forno [m]	£9.95
Baked penne pasta with chicken, creamy mushrooms & tomato sauce topped with mozzarella	

Gluten free Pasta available on request £1.00 surcharge



Pizzeria

Margherita [v] [vg] on request	£6.95
Mozzarella & tomatoes and basil sauce	
Campagnola [v] [vg] on request	£8.95
Artichokes, olives, peppers with caramelised onions on a margherita base	
Tricolore [v] [vg] on request	£9.50
Mozzarella cheese, beetroot pesto, walnuts & rocket (white pizza)	
<i>Vegan alternative cheese available instead of mozzarella for free</i>	
Pepperoni [m] [🌶️]	£8.50
Pepperoni salami on a margherita base	
Pompei [f]	£8.95
Capers, anchovies, olives, oregano on a margherita base	
4 Stagioni [m]	£9.25
Pancetta, mushrooms, peppers & ham on a margherita base	
Borello [m]	£9.25
Cajun spiced chicken, peppers, onions on a margherita base	



Build your own Pizza

Artichokes, mushrooms, pineapple, peppers, rocket, capers, walnuts, caramelised onions, beetroot pesto alternative to mozzarella cheese, fresh chilli	[vg] £1.00
Mozzarella,	£1.00
Parmigiano & gorgonzola blue cheese	
Chicken, ham,	£1.50
pancetta, anchovies, pepperoni, porcini, olives	
Parma ham	£2.00

Calzone available on request, £1 extra charge



Children's Menu available £6.50

Main Courses

Pollo Asparagi [m]	£6.95	£12.50
Chicken breast cooked in creamy asparagus & mushroom sauce with caramelised onions		
Maiale ai Porcini [m]	£8.95	£12.95
Chargrilled boneless pork chops in a creamy porcini & mushroom sauce		
Bistecca alla Griglia [m]	£9.50	£15.95
Grilled sirloin steak, garnish with leaves & served with skin-on fries		
Burger Italiano [m]		£9.95
Beef burger topped with crispy pancetta, gorgonzola blue cheese & caramelised onion, served on a brioche bun with skin-on fries		
Salmone alle Cozze [f]	£9.25	£14.65
Roasted salmon fillet cooked with mussels, white wine & tomato sauce		

All mains are served with roast potatoes unless stated

Contorni

Roast Potatoes & Peppers [vg]	£3.50
Skin on Fries [vg]	£3.00
Mixed Salad [vg]	£3.00
Bread Basket [vg]	£3.50
Battered Courgette Chips [vg]	£3.25

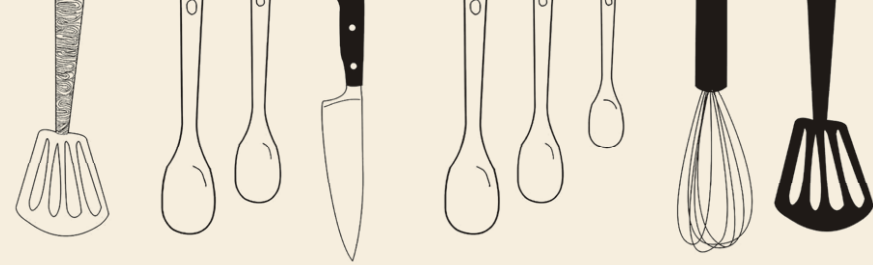
Salads

Italiana [vg] on request	£9.95
Fresh mozzarella cubes, grated courgettes, vine tomatoes, olives & mixed leaves tossed with green sauce	
Colosseo [m]	£9.95
Grilled chicken fillet, crispy pancetta, leaves, olives, vine tomatoes & carrots, tossed with mayo and Parmigiano shavings	



The Italian Way

Established 1978
www.italianway.co.uk



Dessert

Tiramisu	£5.50
Our house speciality! Lady fingers layered with creamy mascarpone, coffee and nutella twist	
Chocolate Cake [g]	£5.50
Slice of chocolate cake gluten free, served with whipped cream	
Honeycomb Cheesecake	£5.50
Toffee and vanilla cheesecake topped with crunchy honeycomb served with whipped cream	
Vegan Chocolate & Coconut Ganache [vg]	£5.50
Served with amaretto crumbs and chocolate sauce	
Tarta di pere	£5.50
Mascarpone, Kimbo coffee and Nutella twist	
Banoffee Pie	£5.50
A sweet english toffee tart topped with fresh banana and cream	
Chocolate soufflé	£5.95
Served with a scoop of ice cream	

KIMBO
ESPRESSO ITALIANO

Coffee & Teas

Espresso	£1.95
Macchiato	£2.00
Double Espresso & Flat White	£2.20
Cappucino & Latte & White coffe	£2.20
Americano & Black	£2.00
Hot Chocolate & Mochaccino	£2.50
Tea pot (for 1)	£2.00
Coffee Liqueur	£5.50
(Whisky, Baileys & Brandy)	

La Gelateria

House Sorbet 2 Scoops	£5.50
(Ask what it is available)	
Warm Brownie Sundae [g] on request	£5.50
Vanilla and chocolate ice cream, warm gluten free brownie, chocolate sauce, cream & wafers	
Amaretto Sundae	£5.50
Coffee and vanilla ice cream, amaretto biscuits, toffee sauce, cream & wafers	
Forest Berries Sundae	£5.50
Raspberry and strawberry ice cream, mixed berries, raspberry coulis, cream and wafers	
Gelato Affogato [g] [vg] on request	£5.50
Ice Cream Selection by the Scoop	£2.10
Dairy free vanilla & chocolate ice cream available on request	



Soft drinks

Coca Cola / Diet Cola	£2.10
Sparkling Orange / Orange Juice	£2.10
Apple / Pineapple / Cranberry, Juices	£1.80
J20/Appletiser	£3.25
Tonic Water	£2.00
San Pellegrino Limonata/ Aranciata Rossa	£2.50
Italian Mineral Bottled Water Sparkling or Still 500ml	£2.25
Italian Mineral Bottled Water Sparkling or Still 750ml	£3.50
Milkshakes	£2.50
(Vanilla/Strawberry/Chocolate)	

Birra & Cider

Birra MORENA	
Bottle 330ml	£3.50
Bottle 660ml	£6.60
Celtica Sweet Stout 6.8% 330ml	£4.50
Alcohol free beer 330ml	£3.50
Bulmers Cider Original 568ml	£4.95
Old Mout Berry Cider 500ml	£4.95

Lista del Vino

Vini Bianchi

	175ml glass	250ml glass	by bottle
Chardonnay Carnevale [vg]	£14.50	£5.00	£4.00
Dry and Full bodied on the palate with a mellow finish.			
Trebbiano Farfalla	£15.50	£5.50	£4.50
Crisp, Light and fresh, with lovely hints of fresh fruit on the nose			
Pinot Grigio Farfalla [vg]	£15.50	£5.50	£4.50
Clean, fresh apple and pear flavours. Easy drinking in any occasion.			
Gavi Antari D.o.c.g [v]			£25.50
Dry with a complex mix of soft apple, melon and almonds.			

Vini Rosé

Pinot Grigio Blush Farfalla [vg]	£15.50	£5.50	£4.50
Raspberry fruit flavours and delicate finish. Easy drinking in any occasion.			
Zinfandel Virtuoso [v]	£15.50	£5.50	£4.50
Red berries and lots of candyfloss aromas with an underlying hint of sweet apples			

Vini Rossi

Sangiovese Fiori [vg]	£14.50	£5.00	£4.00
Rich, lush and delicious red wine, packed with fruit on the palate			
Cabernet Carnevale [vg]	£15.50	£5.50	£4.50
Ruby red, with fresh fruit aroma, easy and smooth to drink			
Merlot Carnevale [vg]	£15.95	£5.65	£4.65
Well-rounded, medium bodied soft wine, boasting aromas of red berries and plums.			
Primitivo Appassimento Gran Maestro			£25.50
Full and round with soft and sweet tannins and notes of red berries, spices and coffee			

Alcohol-Free Vini

Sauvignon Blanc	£9.50
Expressive aromas of white flowers, pineapple, tropical fruit and mineral tones.	
Merlot	£9.50
Smooth and silky, expressive bouquet unveiling notes of red fruit, blackcurrant and cherry.	

Sparkling

House Prosecco 75cl	£21.00
Single Prosecco 20cl	£6.50
A quality dry sparkler with lots of lovely floral and fruity aromas.	



Spirits

	25ml glass
Vodka	£3.00
Gin	£3.00
Bacardi	£3.00
Captain Morgan	£3.50
Jamesons	£3.00
Jack Daniel's	£3.50
Archers	£2.80
Martini Rosso	£2.80
Courvoisier	£3.20
Malibu	£2.80
Aperol	£2.80
Campari	£2.80
Di Saronno	£3.50
Southern Comfort	£3.00
Bell's	£2.80

Liqueurs

	25ml glass
Grappa	£4.00
Limoncello	£3.00
Vecchia Romagna	£3.50
Sambuca	£3.00
Baileys	£3.30
Montenegro	£3.30

Italian Way Gift Vouchers

a great gift for any occasion



[v] Vegetarian [vg] Vegan [g] Gluten Free [🌶️] Chilli [m] Meat [f] Fish

Food Allergies and Intolerances: Before you place your order, please speak to a member of the team, we will be able to help. It is unfortunately not possible to guarantee that traces of particular allergens or nuts are not present in all dishes. Please be aware that some of our olives may contain stones and some fish may contain fish bones. During busy times, please be patient as we are cooking fresh food from scratch.

Service Charge & Bill Split: Service is not included except for tables of 8+ when an optional 10% will be added to your bill. Cash or card gratuities are shared fully amongst the front of house and kitchen teams without any involvement of the Company. During busy times and especially on weekends it will not be possible to split bills, sorry for any inconvenience.