

la pizze

pizzas

- V** Pizza margherita £6.95
Tomato sauce, mozzarella cheese & oregano.
- V N** Pizza boscaiola £7.75
Tomato, mozzarella, sautéed mushrooms with garlic, basil pesto & oregano.
- Pizza americana £8.25
Tomato, mozzarella, pepperoni sausage, red onion, hot chillies and oregano.
- V** Pizza quattro formaggi £8.25
A bubbling mixture of tomato sauce with four different cheeses and oregano.
- Pizza carmelo £7.95
Tomato, mozzarella, roast ham, sautéed mushrooms with garlic, fresh tomatoes & oregano.
- Pizza pescatora £8.45
Tomato, mozzarella, mixed seafood marinated in garlic, chilli, olive oil, lemon & oregano.
- Pizza mezzaluna £8.95
Truly Italian classic pizza with tomato, mozzarella, dolcelatte cheese, cherry tomatoes, baked until crisp & finished with finest parma ham and rocket leaves.
- V** Pizza fiorentina £8.25
Tomato, mozzarella, sautéed spinach, spring onion, garlic, egg, feta cheese and oregano.
- Pizza esotica £7.95
Tomato, mozzarella, roast ham, pineapple and oregano.
- V N** Pizza caponata vegetariana £8.25
Tomato, mozzarella, mixed chargrilled vegetables, parmesan cheese, fresh basil pesto and oregano.
- Pizza salmone affumicato £8.45
Tomato, mozzarella, smoked salmon, spring onion, dill weed, fresh tomatoes and oregano.
- Pizza quattro stagioni £8.65
Four individual toppings of sautéed mushrooms with garlic, pepperoni sausage, roast ham, chargrilled sweet peppers with onion on a bed of tomato sauce and mozzarella cheese with oregano.
- Pizza elena £8.45
Tomato, mozzarella, sautéed mushrooms with garlic, chicken, sundried tomatoes and sprinkled with oregano.
- Pizza calzone romana £8.65
Folded pizza filled with sautéed mushrooms, spinach, onion and herbs in garlic oil, roast ham, pepperoni sausage, tomato sauce and mozzarella. Baked until crisp and served with Napoli tomato sauce on top.
- Extra pizza toppings £1.15
Additional pizza toppings are charged at £1.15 per portion.



MEZZALUNA
Ristorante Italiano

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V Denotes suitable for vegetarians

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antipasti

starters

- V** **Mistolive marinate** £2.95
Marinated mixed olives with garlic, chilli, oregano, olive oil & basil.
- Pate del cuoco** £4.95
Chef's own special recipe pate, served with cranberry sauce, toasted home made bread and salad garnish.
- Cocktail di gamberetti** £5.25
A cocktail of Greenland prawns served on a bed of crispy lettuce with home made marie rose sauce & lemon wedge.
- V N** **Verdure miste, 'stile Greco'** £5.35
A combination of grilled courgettes, piememtoes & aubergines marinated in olive oil, herbs and aged balsamic vinegar. Served cold with crumbled feta cheese and drizzled with sundried tomato pesto.
- Salmone affumicato della scozia** £5.95
Scottish smoked salmon served with lemon & olive oil dressing and parmesan shavings on a bed of mixed leaves.
- Insalata di mare** £5.95
A delicious melange of Calamari, prawns, mussels, baby octopus, cuttlefish with onion, carrot, celery, garlic in a tangy lemon, lime, olive oil, chilli, parsley and oregano marinade.
- Melone con prosciutto di parma** £5.95
Seasonal melon fanned & served with finest thinly sliced traditionally cured parma ham, drizzled with balsamic glaze.
- V N** **Insalata caprese** £4.95
Fresh tomatoes with buffalo mozzarella cheese & grilled courgettes drizzled with fresh basil pesto sauce.
- Antipasto misto all'italiana** £6.95
A platter of Italian traditionally cured & thinly sliced meats with pecorino cheese shavings, marinated olives, pickles & home baked bread.
- Insalata rustica** £4.95
A warm salad of crispy Italian bacon, breaded mushrooms, cherry tomatoes, croutons & parmesan shavings on a bed of mixed salad leaves and drizzled with Caesar dressing.
- Coppa di Gamberetti Capricciosa** £6.95
Norwegian prawns, smoked salmon and melon, served on a bed of shredded lettuce with marie rose sauce.
- V** **Funghi dorati** £4.95
Fresh mushrooms, breaded & deep fried, served with a garlic mayonnaise dip & salad garnish.
- Costine di maiale della casa** £6.55
Baby pork spare ribs in our own delicious mouth watering tangy barbeque sauce.
- V** **Mozzarella in carrozza** £4.95
Mozzarella cheese folded in breadcrumbs & deep fried served with a light tomato basil sauce and salad garnish.
- Gamberoni all'aglio olio e peperoncino** £7.95
Peeled kings prawns sautéed in garlic oil with cherry tomatoes, white wine, lemon, ginger & a touch of chilli, served with home baked toasted bread.
- V** **Funghi con aglio e crema** £4.95
Fresh mushrooms sautéed with garlic, flamed with Cinzano in a rich creamy white wine sauce, served with home baked bread.
- Polpettini piccante** £5.55
Spicy mini meatballs in a delicious tomato sauce served with fresh home baked bread.
- V** **Minstrone alla toscana** £4.15
The classic Italian vegetable & herb soup served with croutons.
- Starta Pasta a Piacere**
A choice of any starter size portion of pasta dishes from the main menu. (See pasta section)

pane all'aglio

garlic pizza breads

- V** **Simplice** £3.55
plain garlic pizza bread.
- V** **Con pomodoro** £4.25
garlic pizza bread with tomato sauce.
- V** **Con mozzarella** £4.55
Garlic pizza bread with mozzarella cheese.
- V** **Con pomodoro e mozzarella** £4.95
Garlic pizza bread with tomato & mozzarella.
- V** **Con pomodoro e peperoncino** £4.75
Garlic pizza bread with tomato & fresh chillies.
- V** **Con dolcelatte e rosmarino** £5.45
Garlic pizza bread with Italian blue cheese & fresh rosemary.

	starter	main		starter	main
<p>V Spaghetti napoletana</p> <p>Spaghetti pasta with garlic, basil & cherry tomato sauce. (Pavarotti's favourite)</p> <p>Spaghetti bolognese</p> <p>Spaghetti pasta with slow cooked prime mined beef & tomato ragu sauce.</p> <p>Spaghetti carbonara</p> <p>Spaghetti and crispy smoke pancetta tossed with cream, white wine, egg, freshly ground black pepper & parmesan cheese.</p> <p>Spaghetti marinara</p> <p>Spaghetti with mixed seafood marinated in olive oil, chilli, garlic and lemon served with onion, tomato and parsley sauce.</p> <p>Lasagne al forno</p> <p>Layers of egg pasta sheets baked with Bolognese, béchamel, spinach, tomato, mozzarella and parmesan cheese.</p> <p>Cannelloni fiorentina</p> <p>Rolled pancake filled with sautéed spinach & onions with garlic, ham, ricotta cheese, nutmeg & parmesan cheese. Baked in tomato and bechamel sauce with melting cheese.</p> <p>Tagliatelle al salmone</p> <p>Egg pasta ribbons with smoked salmon, spring onions, peas in a fresh cream sauce scented with lemon, dill, white wine & finished with a touch of tomato.</p> <p>Tagliatelle pollo mostarda</p> <p>Egg pasta ribbons topped with a sauce of onions, mushrooms, chicken breast strips, white wine, cream & whole grain mustard.</p> <p>Tagliatelle con carne piccante</p> <p>Egg pasta ribbons served with a spicy mixture of minced beef, onions, peppers, chillies & tomato sauce.</p>	<p>£4.45 </p> <p>£4.95 </p> <p>£4.95 </p> <p>£5.95 </p> <p> £7.95</p> <p> £7.95</p> <p>£5.95 </p> <p>£5.95 </p> <p>£5.95 </p> <p>£5.55 </p>	<p>£6.95</p> <p>£7.95</p> <p>£7.95</p> <p>£8.95</p> <p>£7.95</p> <p>£8.95</p> <p>£8.95</p> <p>£8.95</p> <p>£8.95</p> <p>£8.55</p>	<p>Fusilli con broccoli e pancetta</p> <p>Pasta twists sautéed with smoked pancetta, garlic, broccoli, white wine, cherry tomatoes, cream & finished with parmesan and toasted breadcrumbs.</p> <p>V Fusilli alla contadina</p> <p>Pasta twists tossed with ratatouille of chargrilled vegetables in a rich tomato basil sauce, topped with parmesan & toasted breadcrumbs and oven baked.</p> <p>V Tortelloni alla sorrentina</p> <p>Pasta parcels filled with spinach & ricotta cheese, baked in a creamy tomato basil sauce with béchamel & parmesan cheese.</p> <p>V N Tortelloni al pesto genovese</p> <p>Pasta parcels filled with soft cheese & spinach, tossed in a creamy sauce with mushrooms, onions, garlic, pine nuts, parmesan, fresh basil & olive oil.</p> <p>V Penne arrabbiata</p> <p>Short pasta tubes in a spicy tomato sauce with onions, bell peppers, fresh chillies, garlic, oregano & olives.</p> <p>Penne marco polo</p> <p>Short pasta tubes & strips of chicken breast tossed with onions, peas, mushrooms, sundried tomatoes & garlic in a creamy tomato basil sauce.</p> <p>Penne all'amatriciana</p> <p>Short pasta tubes with smoked pancetta, pepperoni sausage, onions, white wine and tomato sauce.</p> <p>Pasta nero con capesante e cozze</p> <p>Black squid ink pasta tossed with scallops & mussels in a sauce of olive oil, garlic, ginger, chillies, white wine, parsley and finished with a touch of light tomato sauce.</p> <p>N Pasta nero con gamberoni e zucchini</p> <p>Black squid ink pasta sautéed with spring onions, courgettes & peeled king prawns flamed in Cinzano and finished with fresh basil pesto, fresh tomatoes & a touch of cream.</p>	<p>£5.55 </p> <p>£5.55 </p> <p>£5.25 </p> <p>£5.55 </p> <p>£4.95 </p> <p>£5.95 </p> <p>£5.55 </p> <p>£6.95 </p> <p>£6.95 </p>	<p>£8.55</p> <p>£8.55</p> <p>£8.25</p> <p>£8.55</p> <p>£7.95</p> <p>£8.95</p> <p>£8.55</p> <p>£9.95</p> <p>£9.95</p>

Please see chalkboard for fish of the day
and additional speciality dishes.

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specialita della casa

house specialities

Pollo alla griglia £9.95
Chicken breast chargrilled with a touch of lemon & white wine. Served with onion rings, roast tomatoes & mushrooms.

Bistecca di manzo alla griglia £12.95
Sirloin steak chargrilled to your choice. Served with onion rings, roast tomatoes & mushrooms.

Filetto di manzo alla griglia £14.95
Fillet steak chargrilled to your choice. Served with onion rings, roast tomatoes & mushrooms.

The above dishes can be served grilled and accompanied with one of the following sauces, and all are served with a choice of (vegetables of the day + potatoes) or (full salad) or (French fries)

Al pepe £1.50
Green peppercorn, French mustard & brandy sauce.

Duca d'alba £1.50
Creamy garlic, mushroom & cinzano sauce.

Boscaiola £1.50
Light tomato, mushroom, herbs & white wine sauce.

Messicana £1.50
Spicy tomato, onion, peppers & red wine sauce.

Al barolo £1.50
Red wine, onion and demi glaze sauce.

N Pollo vittorio £11.95
Pan fried chicken breast with prawns, mushrooms, sundried tomatoes, white wine, fresh cream & basil pesto sauce.

Pollo san daniele £11.95
Chicken breast sautéed & flamed with white wine topped with parma ham and emmenthal cheese, served on a bed of Napoli tomato sauce.

Mezzo d'anatra al porto con ananas £13.95
Roast boneless half a duck with a delicious sauce of pineapples, honey, brandy and port wine sauce.

Vitello al funghetto £13.55
Shallow fried veal escalopes in marsala wine, spring onions, mushrooms and fresh cream sauce.

Vitello saltimbocca romana £13.95
Escalopes of veal topped with fresh sage & parma ham, sautéed in butter and served with a touch of demi glaze & marsala wine sauce.

Vitello all'emiliana £13.95
Veal escalopes grilled & topped with Italian cured ham, aubergines and melted emmenthal cheese, served with a white wine & tomato basil sauce.

Battuta bistecca di manzo 'diane' £14.95
Pan fried flattened sirloin steak in a sauce of onions, mushrooms, brandy, French mustard, fresh cream & a touch of tomato.

Bistecca al dolcelatte £14.95
Prime sirloin steak topped with melted dolcelatte cheese and served with a pink peppercorn, brandy, Dijon mustard, white wine & cream sauce.

Filettini stroganoff £14.95
Strips of beef fillet pan fried & flamed with brandy in a sauce of spring onions, mushrooms, lemon, paprika, French mustard, white wine and cream, served on a bed of egg tagliatelle pasta only.

Filetto signore rossini £16.95
Prime fillet of beef steak on a crouton base with smooth pate topped with parma ham & glazed with mushrooms, onions & Madeira wine sauce.

contorni

side orders

V Insalata mista £2.95
Mixed salad with a lemon & olive oil dressing.

V Insalate di pomodoro e cipole rosse £2.95
Sliced tomatoes & red onions with parsley & lemon basil oil dressing.

V Patatine fritte £2.95
French fries.

V Patate novelle saltate con rosmarino £2.95
Sautéed new potatoes with garlic & rosemary.

V Cipolle con pastella £2.95
Deep fried onion rings in a light batter.

V Spinaci all'aglio £2.95
Sautéed spinach with garlic.

V Zucchini con pastella £2.95
Deep fried courgettes in a light batter.