

ITALIAN NIGHT

MAIN COURSE & SMALL DRINK – £10 PER PERSON!

(GF) GLUTEN FREE (V) VEGETARIAN (VG) VEGAN

PASTA

SPAGHETTI MARINARA

With king prawns, salmon, cod, squid and mussels, cooked with white wine, garlic, chilli & fresh basil in a tomato based sauce.

SPAGHETTI ARRABIATA (VG) (V)

With tomato sauce, fresh basil, garlic & chilli.

SPAGHETTI BOLOGNESE

Mince beef & chef's own bolognese sauce.

PENNE POLLO

Chicken in a garlic, chilli, white wine, tomato and fresh cream sauce with penne pasta.

PENNE TOSCANA

Pancetta, mushrooms and Bolognese sauce with a touch of cream.

TAGLIATELLE CARBONARA

Classic Roman-style dish. Made with pancetta, egg yolk, mushroom, black pepper & parmesan.

TAGLIATELLE MARE MONTE

Smoked salmon, baby prawns, garlic, chilli, cherry tomatoes, basil, a touch of vodka & cream.

RAVIOLI CON RICOTTA (V)

Handmade ravioli with spinach and ricotta in a rich creamy tomato sauce.

RISOTTO

RISOTTO MARINARA (GF)

Mixed seafood, cooked with garlic, chilli and fresh basil in a tomato & white wine sauce.

RISOTTO CUCINA (GF)

A creamy risotto with chicken, mushrooms, pancetta, white wine, garlic, chilli & tomato.

RISOTTO VERDINO (GF) (VG) (V)

Chestnut mushrooms, spinach, garlic, olives and cherry tomatoes, cooked in vegetable broth.

RISOTTO DE AMORE (GF) (VG) (V)

Goats cheee, sundried tomato, spinach, onion, garlic in a light, creamy sauce.



PIZZA

MARGHERITA (V)

The classic – tomato sauce & mozzarella.

VEGETARIANA (V)

Mushrooms, onions, peppers, olives & oregano.

COSTA'S (CHEF'S SPECIAL) (V)

Goat's cheese, sun dried tomato & rocket.

MARINARA

A seafood mix of king prawns, salmon, squid, mussels and fresh basil.

VERDE (VG) (V)

Tomato base with sun dried tomato, mushroom, olives, artichoke, red onion, oregano, basil & rocket.

DIAVOLA

Ham, pepperoni, chilli & oregano

CAPRICCIOSA

With mushrooms, pepperoni, ham, artichoke, oregano and chilli.

POLLO

Traditional base with chicken, onion & peppers.

PEPPERONI

With tomato sauce, mozzarella & pepperoni.

All our pizza & pasta dishes can be made gluten free, please ask your server for availability.

DRINKS

BEER	1/2 PERONI 5.1% ABV
	1/2 WOLF ROCK IPA 4.5% ABV
WINE	BRESCO MERLOT (RED) Italy (125ml)
	ALFREDINI PINOT GRIGIO (WHITE) Italy (125ml)
	BLUSHMORE ZINFANDEL (ROSÉ) Italy (125ml)
	ADORNO PINOT BLUSH (ROSÉ) Italy (125ml)
SOFT	LEMONADE
	COKE / DIET COKE
	CORDIAL Lime, orange, blackcurrent or elderflower.

A discretionary 10% service charge will be added to tables of 10 people or more