

Buon Appetito e.....Allegria!



serving sussex since 1986

PIZZA

v PIZZA MARGHERITA £9.50
Tomato sauce, Mozzarella, Basil

v PIZZA MARINARA £9.25
Tomato sauce & Herbs

PIZZA NAPOLI £9.75
Tomato sauce, Mozzarella, Anchovies

v PIZZA AI FUNGHI £10.00
Tomato sauce, Mozzarella, Mushrooms

PIZZA FUNGHI & PROSCIUTTO £10.95
Tomato sauce, Mozzarella, Mushroom, Prosciutto Ham

PIZZA AL SALMONE £11.25
Tomato sauce, Mozzarella, Smoked Salmon

v PIZZA ALLE VERDURE £10.95
Tomato sauce, Mozzarella, Marinated Vegetables

PIZZA AL SALAME £9.75
Tomato sauce, Mozzarella, Italian Salame

PIZZA PICCANTE £9.75
Tomato sauce, Mozzarella, Onions, Chilli, Spicy Salame

PIZZA PAPA DIELLA £11.50
Tomato sauce, Mozzarella, Salame, Olives, Mascarpone

Extra toppings from 95p

- Pizza menu not available on Sunday -

VEGETARIAN

Vegan options also available

v RISOTTO FUNGHI & LIMONE £10.95
Arborio rice with a cream, lemon, herb and mushroom sauce, with fresh mozzarella & rocket

v ARROSTO VEGETARIANO £12.95
Nut roast in an Italian tomato sauce *or* wild mushroom sauce. Served with potato choice and salad or vegetables

v L'ORTOLANA SALAD £11.95
Chargrilled and marinated aubergine, courgette, peppers & artichoke, with mushrooms, new potatoes and dressed olives

v ITALIAN CHEESE BAKE £12.50
Italian regional cheese, ask for this week's choice, with tomato sauce & black olives. Served with potato choice and salad

v PENNE ALL'ARRABBIATA £9.25
Pasta in tomato, chilli and garlic sauce

v SPAGHETTI AL POMODORO £9.25
Diella's Italian tomato sauce

v TAGLIATELLE ALLA GORGONZOLA £9.95
Cream, Gorgonzola, celery

v PENNE ALLA BOSCAIOLA £9.75
Tomato sauce, mushrooms, peas & cream

v TAGLIATELLE AL SAPORE DI BOSCO £10.50
Cream, wine, mushrooms, rocket & Parmesan

v SPAGHETTI AL RAGÚ CON SOYA £9.75
Pasta in a classic Bolognese ragú, made with soya mince

STARTER & MAIN COURSE OR MAIN COURSE & DESSERT

£12.95

LUNCH 12pm-2pm

ON TUESDAY, WEDNESDAY, THURSDAY, FRIDAY

EVENING 6pm-9pm

STARTERS

Soup of the Day
(Please ask your server for today's choice)

Prawn Cocktail

Melon & Prosciutto Ham

Bruschetta ai Funghi

MAIN COURSES

Merluzzo al Forno

Italian Cheese Bake with tomato sauce and olives

Maiale alla Valdostana
Pork loin chargrilled, in a cream, Calvados, onion & sage sauce

Pollo a Modo Nostro
Chicken breast, cream, wine, bacon, mushroom

above dishes served with Chef's potatoes & vegetable of the day

Diella's Cod, Chips & Peas

ANY Pasta from Main Menu

2 COURSE DESSERTS CHOICE

Chocolate Fudge Cake - Fruit Salad - 2 Scoops of Ice-Cream