

Buon Appetito e.....Allegria!



serving sussex since 1986

Vegan options also available

pizza

v **Pizza Margherita** £9.50
Tomato sauce, Mozzarella, Basil

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 £11.50
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 £11.75
Tomato sauce, Mozzarella, Salame, Olives, Mascarpone

Extra toppings from £1

- Pizza menu not available on Sunday -

vegetarian

v **Risotto funghi & limone** £10.95
Arborio rice with a cream, lemon, herb and mushroom sauce, with fresh mozzarella & rocket

v **chargrilled plant steak** £16.25
with a choice of sauces, also vegan, please ask your server.
Served with potato choice and salad or vegetables

v **l'ortolana salad** £12.95
Chargrilled and marinated aubergine, courgette, peppers & artichoke, with mushrooms, new potatoes and dressed olives

v **MEDITERRANEAN cheese bake** £12.95
Mediterranean cheese, ask for this week's choice, with tomato sauce & black olives. Served with potato choice and salad

v **penne all'arrabbiata** £9.50
Pasta in tomato, chilli and garlic sauce

v **Spaghetti al Pomodoro** £9.50
Diella's Italian tomato sauce

v **Tagliatelle alla Gorgonzola** £10.95
Cream, Gorgonzola, celery

v **Penne alla Boscaiola** £9.95
Tomato sauce, mushrooms, peas & cream

v **tagliatelle al Sapore di bosco** £10.95
Cream, wine, mushrooms, rocket & Italian hard cheese

v **Spaghetti al Ragú con soya** £10.75
Pasta in a classic Bolognese ragú, made with soya mince

STARTER & MAIN COURSE OR MAIN COURSE & DESSERT £15.95

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

Cod fillet baked with tomato sauce and pesto

Mediterranean Cheese Bake

Maiiale 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 potatoes (please ask) & vegetable of the day

Diella's Cod, Chips & Peas

OR Any Pasta from Main Menu

2 COURSE DESSERTS CHOICE

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