

STARTERS

Zuppa Del Giorno (Soup of the Day) 10

Treat your taste buds to the secrets of our chef's home made soup , accompanied by warm Italian bread. Whispers of flavour in every spoonful. (1.5.7.9.12.13) (V)

10" Garlic Bread with Cheese 11.50

Delicious home made 10" pizza base with fresh garlic, E.V. olive oil and mozzarella cheese. (1.3.5.6.10.)(V)

Bruschetta al Pomodoro 10.50

Juicy beef tomatoes and torn basil singing in harmony with chopped garlic drizzled in love with E.V olive oil on rustic Italian bread. (1.5.6.10.12)(V)

Gamberetti al Limone 12.50

King Prawn(6) cooked in sizzling garlic ,E.V. olive oil herbs and dash of white wine and lemon zest.(2.4.5.12.14)

Buffalo Chicken Wings (Hot) 11.50

Hot buffalo chicken wings(10) with an attitude, served with blue cheese sauce. Prepare for a spicy serenade in your mouth.(1.5.7.9.11.12.13)

Italian Caesar Salad 13

Our Caesar salad gets the operatic treatment, starring Baby Cos lettuce, croutons, Parmesan, grilled Chicken and panchetta as the stars of the show. An extravaganza of flavour, served with our homemade caesar dressing. (1.5.7.10.13)

Antipasto Italiano 15

Selection of cured meats and cheese , marinated courgettes , aubergines and roasted peppers served with rustic Italian bread.(1.5.7.9.11.12.13)

Caprese Salad 11.50

Layers of beef tomatoes and fresh mozzarella, harmonized with extra virgin olive oil and Balsamic Glaze & torn basil.(5.7.13) (v)(GF)

ALLERGENS1Cereals Containing Gluten,2Crustaceans, 3 Eggs, 4 Fish,5Peanuts, 6 Soybeans, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphur Dioxide+ Sulphites, 13 Lupin, 14 Molluscs. (V) Vegetarian, (VG) Vegan, (GF) Gluten-Free. For any dietary requirements or allergen information, please inform our staff.

MAIN COURSE

PRIMIPIATTI-PASTA

Spaghetti Bolognese 23

An Italian classic! Freshly cooked spaghetti with our famous traditional Bolognese sauce, slow cooked to perfection.(1.3.5.7.9.12.13)

Spaghetti Carbonara 23

Smoked pancetta dives into a velvety cream sauce, pirouetting with smoked bacon, fine diced onion, Parmesan cheese and cracked black pepper. (1.3.5.7.12.13)

Penne all'Amatriciana 24

Traditional Italian pasta with a rich Italian tomato sauce flavoured with crispy pancetta, onions, Pecorino Romano cheese, chili and freshly ground black pepper. (1.3.5.7.9.12.13)

Rigatoni Arrabbiata (Hot) 22

Get ready for a flavour fiesta! These sassy rigatoni pasta bathes in garlic, red chili peppers, and spring onions, in a delightful Italian tomato, olive oil and basil sauce. (1.3.5.7.9.12.13)(v)

Lasagne al Forno 24

Made entirely from scratch. There's truly nothing more comforting than a hot bubbling baked lasagne made with home made beef ragu, béchamel sauce, silky pasta and topped with melted mozzarella cheese! (1.3.5.7.9.12.13)

Penne Alla Norma 24

A classic Sicilian pasta dish with sautéed aubergines fine diced onions in a rich tomato marinara. Finished with fresh basil. (1.3.5.7.9.13)(v)

Spaghetti Ai Gamberi 26

Fresh, elegant Italian pasta dish featuring tender prawns tossed and diced onions with perfectly cooked spaghetti in a sauce of garlic, tomato and herbs, with a hint of fine wine and lemonzest. (1.2.3.4.5.7.9.12.13.14)

Rigatoni Primavera 24

Napolitano tomato sauce with seasonal vegetables cooked to perfection. (1.3.5.7.9.13)(v)

Penne con Pollo 25

A rich pasta dish featuring penne, tossed in a cream sauce and a touch of tomato, parmesan cheese, topped with seasoned diced chicken breast, fine diced onion and mushrooms . (1.3.5.7.13)

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PIZZA

Margherita 17

Home made tomato sauce with fresh basil diced mozzarella cheese and oregano
(1.5.6.7.10.12.13)(v)

Prosciutto 20

Homemade tomato sauce,mozzarella cheese and ham. (1.5. 6.7. 10 .1 2.1 3)

Pepperoni 20

Homemade tomato sauce, mozzarella cheese, pepperoni. (1.5. 6.7. 10 .1 2.1 3)

Quattro Stagioni 24

Homemade tomato sauce, mozzarella, ham, chicken, onion and mushrooms. (1.5.6.7.10.12.13)

Quattro Formaggi 24

Homemade tomato sauce, mozzarella cheese, gorgonzola cheese, pecorino cheese, parmigiano and reggiano. (1.5.6.7.10.12.13) (V)

Hawaiian 23

Homemade tomato sauce, mozzarella, ham, sweet corn and pineapple. (1.5.6.7.10.12.13)

La Fiamma (hot) 24

Homemade tomato sauce,mozzarella,pepperoni,salami, Onions and chilli. (1.5.6.7.10.12.13)

Festa Di Carne 24

Homemade tomato sauce, mozzarella, pepperoni, ham, salami and chicken.(1.5.6.7.10.12.13)

Napoli 23

Homemade tomato sauce,mozzarella,Anchovies, capers and sliced black olives.
(1.2.4.5.6.7.10.12.13.14)

Verdure 24

Homemade tomato sauce,mozzarella,grilled courgettes, grilled aubergines, oven roasted peppers and onions. (1.5.6.7.10.12.13) (V)

Toscanini 26

Homemade tomato sauce,mozzarella, parma ham, salami, pepperoni, grilled colour peppers, onion and rocket leaves finish with parmesan cheese. (1.5.6.7.10.12.13)

ADD TOPPING: Meat topping €3 Cheese €2 VEG topping €2

SECONDI PIATTI – MEAT & FISH

POLLO ALLA ROMANA (Chicken) 27

Charcoal grilled marinated butterfly breast of chicken served with mushrooms, diced onions and white wine fresh cream sauce accompanied with garlic and rosemary potatoes (5.6.7.10) (G.F)

POLLO ALLA DIAVOLA (Chicken) 27

Charcoal grilled marinated butterfly breast of chicken served in tomato sauce with a combination of shallots, cherry tomato and julienne of chorizo sausage accompanied with garlic and rosemary potatoes. (5.6.10) (G.F)

BRANZINO (Sea-Bass Fish) 32

Oven-baked fillet of Sea-bass served with capers, black olives in rich creamy sauce with a hint of lemon zest accompanied with garlic rosemary potatoes served with roasted cherry tomatoes and tenderstem broccoli . (2.4.5.7.14) (G.F)

COSTOLETTE DI AGNELLO (Lamb Chops) 36

Tender marinated lamb chops on roasted garlic rosemary baby potatoes with a fresh mint sauce garnished with roasted cherry tomatoes and tenderstem broccoli (5.6.10) (G.F)

TAGLIATA DI MANZO (Beef Steak) 38

Char-grilled 12 ounce Sirloin steak with tenderstem broccoli and roast cherry tomato served with our delicious green peppercorn sauce and rosemary garlic potatoes. (5.6.10) (G.F)

SIDE ORDERS

- Chips. 5
- Garlic rosemary potato. 5.50
- Pepper corn sauce . 4
- Rustic home made Bread 2.50
- Cajun chips. 5.50
- Side salad. 5.50
- Marinated olives. 4
- Garlic Dip 2

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DESSERTS

GELATO MISTO 7

A selection of ice cream.

RUSTIC CHEESE CAKE 8

Cream cheese mousse served on a biscuit base. Please ask the server for the flavour of the day.

TOSCANINI TIRAMISU 10

Our Tiramisu, layers of creamy mascarpone ladyfingers, delicately soaked in espresso, and a hint of alcohol. Each bite offers a perfect balance of creamy, coffee-infused goodness, topped with a dusting of cocoa for a decadent finish. Perfectly indulgent and irresistibly delicious.

CHOCOLATE FONDANT 8

Warm dark chocolate cake topped with a scoop of vanilla ice cream and cacao sauce.

CREPES 8

Delicate, thin crepes served with warm Nutella and fresh banana slices.

TOSCANINI SPECIAL 10

Agnes Dolce Sono! Creamy caramel fudge, biscuit layer, vanilla custard cream topped with fresh cream and chocolate sauce

DRINKS

HOT DRINKS

Espresso.....	4.00
Americano.....	4.20
Flat White.....	4.50
Cappuccino.....	4.80
Café latte.....	4.80
Hot Chocolate.....	4.80
Add flavoured syrup: (vanilla, hazelnut, caramel).....	0.50
Black tea	3.00
Peppermint tea	3.50
Flavoured tea	3.50

SOFT DRINKS

Apple juice.....	3.80
Orange juice.....	3.80
Still Water 0.5L.....	4.00
Sparkling Water 0.5L.....	4.00
Large sparkling water 1L.....	5.50
Coca-Cola 330ml.....	4.50
Cola zero 330ml.....	4.50
Fanta 330ml.....	4.50
Sprite Zero 330ml.....	4.50
Peroni Italian beer.....	6.50
Peroni 0% non alc. Italian beer.	6.80
Peroni Gluten Free 330ml.....	6.80
Aperol spritz.....	12.00