

PIZZA

MARGHERITA (V)	13.65
Tomato & Mozzarella	
PEPPERONI	15.25
Tomato, Mozzarella & Pepperoni Sausage	
ROMANA	15.25
Tomato, Mozzarella & Ham	
PIZZA BRUSCHETTA (V)	15.25
Mozzarella, Cherry Tomatoes, Red Onion, Garlic & Basil Oil	
PIZZA CON PATATE	15.85
Tomato, Mozzarella, Pepperoni Sausage and Garlic Potato	
MIA	15.65
Tomato, Mozzarella, Ham, Mushroom & Oregano	
HAWAIIAN	15.65
Tomato, Mozzarella, Ham & Pineapple	
PICCANTE (S)	15.95
Tomato, Mozzarella, Pepperoni Sausage, Salami, Onions & Chilli Sauce	
CALZONE (Envelope Pizza)	15.95
Tomato, Mozzarella, Ham & Salami folded and cased in a tomato and Parmesan shell	
ANTONELLA	15.95
Tomato, Mozzarella, Salame Calabrese, Fior Di Latte & Rocket	
PIZZA VEGANA (VG)	15.85
Tomato, Vegan Cheese with a Mix of Mediterranean Vegetables	
VENEZIANA	15.95
Tomato, Mozzarella, Sweet Chilli Sauce, Chicken, Peppers & Red Onions	
CAMPAGNOLA	15.95
Tomato, Mozzarella, Chicken, Bacon & Sweetcorn	
POLLO (N)	15.95
Tomato, Mozzarella, Chicken, Sweet Roasted Peppers & pesto	
BIANCANEVE	15.95
Mozzarella (White Base), Parma Ham, Chorizo, Cherry Tomatoes, Parmesan & Rocket	
CALABRESE (S)	15.95
Tomato, Mozzarella, Salami Calabrese, 'Nduja, Sweet Roasted Peppers, Rocket & Fior Di Latte	
GIARDINIERA	16.95
Tomato, Mozzarella, Chicken, Cherry Tomatoes, Red Onion, Garlic, Basil Oil & Parmesan	
VILLA ITALIA	16.95
Tomato, Mozzarella, Pepperoni Sausage, Ham, Bacon, Mushroom, Sweetcorn & Pineapple	

VEGAN CHEESE AVAILABLE (0.50 extra)
GLUTEN FREE BASE AVAILABLE (1.50 extra)

EXTRA TOPPINGS

Meat & Fish Toppings	1.80
All Other Toppings	1.30

Please note **(V)** Suitable for Vegetarians **(VG)** Suitable for Vegans **(N)** Contains Nuts **(S)** Spicy

ANTIPASTI

FORMAGGIO DI CAPRA CON BARBIETOLA (V) 7.95
Grilled Goats Cheese, Garlic & Thyme Roasted Beetroot
served on Brioche with Caramelized Onion

GAMBERONI ALLA TRAPANESE 8.85
Tiger Prawns in Garlic & Chilli with White
Wine & Cherry Tomatoes. Served with Focaccia Bread

CANNELLONI (V) 7.95
Pasta Tubes filled with Spinach & Ricotta Cheese, Oven
Baked in a Tomato Sauce & Gratinated with Cheese

FUNGHI CON PANCETTA 7.85
Deep Fried Mushrooms with a Bacon, Peppers & Cheese Stuffing, served
With a tasty Garlic Dip

FRITTO MISTO (GF) 8.85
Baby Squid & King Prawns dusted in Corn flour, deep fried & served over
Rocket Salad with a Lemon Mayonnaise

BRUSCHETTA DI POMODORO (VG) 7.55
Grilled Slices of Bread, Topped with Tomato, Red Onion & Garlic
In Olive Oil

ARANCINI (N) 7.95
Arborio rice Balls with Chorizo, Parmesan & Peas, Bread-crumbed & deep Fried
Served with a Pesto Mayo

POLPETTINE CON POMODORO 7.85
Homemade Meatballs in a Delicious Tomato Sauce, Topped With
Cheese & Served with Garlic Bread

MORSETTI 7.85
Chicken Goujons Served with a Paprika Mayonnaise

GARLIC BREAD 3.95
GARLIC BREAD SUPREME (With Cheese) 4.25
PIZZA GARLIC BREAD WITH MOZZARELLA CHEESE 7.95

Please Note **(V)** Suitable for vegetarians, **(VG)** Suitable for Vegans **(N)** Contains Nuts **(GF)** Gluten free

FOOD ALLERGY?

Before placing your order please inform a member of staff if a person in your party has a food allergy

For your convenience a discretionary 10% service charge will be added for
Parties of 8 persons or more which is distributed entirely amongst the staff

PASTA

SPAGHETTI BOLOGNESE	14.45
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Our Very Own Recipe of This Italian Classic made with Glenarm Shorthorn Mince

PENNE MARCANTONIO	16.45
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Penne Pasta Cooked with a Delicious Combination of Chorizo, Sun-Blush Tomato, Chicken, Mushrooms & Peas, Laced with Cream

LINGUINI CON POLPETTE	15.95
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Homemade Meatballs in a Tomato & Basil Sauce over Linguini

SPAGHETTI CARBONARA	15.95
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Spaghetti Tossed with Crispy Smoked Bacon, Parmesan Cheese & Egg Yolk in a Cream Sauce

TAGLIATELLE AL SALMONE	16.95
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Tagliatelle Pasta with Smoked Salmon & Spinach in a Cream Sauce

LASAGNA DELLA CASA	17.45
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Traditional Homemade Lasagne Served with Your Choice of Side Order

LINGUINI SCOGLIO	16.95
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Classic Dish of Linguini Pasta, Tossed with Garlic, Fresh Chilli, King Prawns, Calamari & Mussels in a Light White Wine & Tomato Sauce

LINGUINI ALL'ANGELO (S)	16.95
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Linguini Pasta in a light Cream Sauce with Tiger Prawns, Spicy 'Nduja, Roasted Red Peppers, Roasted Onion, Thyme & Peas

RAVIOLI ALLA NORMA	16.95
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Ravioli filled with mozzarella Cheese, Served in a San Marzano Tomato Sauce, with Aubergine and Burrata Cheese

All our pasta sauces are gluten free and available with penne gluten free pasta

POLLO

POLLO ALLA VERONESE	19.95
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Breast of Chicken Filled with Bacon & Garlic Stuffing, Served With a Wild Mushroom Sauce

POLLO FORMAGGIO (GF)	19.95
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Escalope of Chicken Breast Cooked in a White Wine & Cream Sauce Topped With Ham & Gratinated with Cheddar Cheese

SPIEDINI SAPORITI (GF)	19.95
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A Tasty Marinated Chicken Kebab Garnished with Pilaff Rice & Served With a Sweet Chilli & Crème Fraiche Sauce

All the above Chicken Dishes are served with Vegetables and a choice of Potatoes or Side Salad

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CARNE & PESCE

MAIALE AL MARSALA 21.95
Locally Sourced Medallions of Pork Fillet, Pan-Fried and complimented with a Creamy Marsala & Mushroom Sauce

BISTECCA (GF) 31.45
10oz Locally Sourced Angus Sirloin Steak Chargrilled and Cooked to your liking
Served with a choice of: Garlic Butter or Black Pepper Sauce

FILETTO (GF) 32.45
8oz Locally Sourced Fillet Steak Chargrilled and Cooked to your liking
Served with A Choice of: Garlic Butter or Black Pepper Sauce

AGNELLO ALLA BRACE (GF) 22.85
Chargrilled Lamb Rump, Marinated in Garlic, Rosemary, and Mint, Served with a Rosemary Infused Dauphinoise, Mint Pesto & Jus

ANATRA AL MANGO (GF) 22.95
Marinated barbary duck breast, cooked to your liking and served with a mango, apple and chilli cream sauce with crispy leeks

All the above Dishes are served with Vegetables and a choice of Potatoes or Side Salad

SPIGOLA MEDITERRANEA (N,GF) 22.25
Pan-Fried Fillet of Seabass, with a Sundried Tomato & Pesto Dressing, Served with Roast Mediterranean Veg and a Choice of Potato or Salad

SALMONE ALLA FIORENTINA (N) 22.45
Pan-fried Fillet of Salmon with a sun-dried Tomato, Basil, Pine nut & Parmesan crust
Complimented by a Light Lemon & Cream sauce, served with Roast Mediterranean vegetables & your choice of Potatoes

CONTORNI

Chips or Diced potato in a Garlic Butter 3.90

Baby Boiled Potatoes 3.90

Chef's Selection of Fresh Vegetables 3.90

Mushrooms in Garlic Butter 2.95

Garlic Bread 3.95

Garlic Bread Supreme (With Cheese) 4.25

Tossed Salad 3.00

Pizza Garlic Bread with Mozzarella Cheese 7.95

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DOLCE

AFFOGATO (N)	6.95
Vanilla Ice-Cream sprinkled with Amaretti Biscuits, served with a shot of Hot Espresso And a shot of Amaretto Liqueur, for you to drown (Affogato) to your liking	
TORTA DI CIOCCOLATO	7.25
A Delicious Chocolate Fudge Cake Served With a Hot Chocolate Sauce	
TIRAMISU	7.25
Villa Italia's Version of This Classic Recipe	
PROFITEROLES (N)	6.95
Choux Pastry Filled with Cream, Topped with Hot Chocolate & Finished With Fresh Cream & Nuts	
FUDGE OR CHOCOLATE NUT SUNDAE (N) (GF)	6.95
Vanilla Ice-Cream with Your Choice of Chocolate or Fudge Sauce With A Sprinkling Of Nuts, topped with Fresh Cream	
TORTA ALL'ARANCIA CON CIOCCOLATO	6.95
This delicious combination of Orange & Chocolate, make this Home-made Cheesecake A real delight. Served with a Chocolate Sauce	
SORBETO MISTO (GF)	6.65
Trio of Assorted Sorbet Served in a Brandy Basket Accompanied With A Strawberry Coulis	
GELATO CON PERE (GF)	6.25
Honeycomb Ice-Cream & Pears Served with Fresh Cream & Sprinkled with Chocolate	
PANNA COTTA (GF)	6.95
Raspberry and white chocolate Panna Cotta with A Berry Compote	
CRESPILLE DOLCI	6.95
Warm Homemade Crepes with Chocolate & Fudge Sauces, Served With Honeycomb Ice-Cream	
CARAMELLO DELLA NONNA	7.45
Sticky Toffee Sponge Pudding Served Warm with a Delicious Toffee & Caramel Sauce & Honeycomb Ice-Cream	

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COFFEE & TEA

AMERICANO	3.20
ESPRESSO	2.60
CAPPUCCINO	3.60
CAFÉ LATTE OR MOCHA	3.45
LIQUEUR COFFEES	5.55
SELECTION OF TEAS – DECAFFE, GREEN, PEPPERMINT OR EARL GREY	2.75
HOT CHOCOLATE	2.80

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