



OLIVES & BREADSTICKS

£6.00

.....
MEATBALLS

£8.50

Meatballs stuffed with ricotta

.....
GRILLED HALLOUMI

£8.50

Served on a bed of hummus and grilled Mediterranean vegetables

.....
GARLIC MUSHROOMS

£8.50

Baked mushrooms topped with breadcrumbs

.....
GARLIC KING PRAWNS

£10.50

Cooked in a brandy sauce, served with butter, garlic, chilli,
cherry tomatoes and artisan bread

.....
BRUSCHETTA

£9.00

Toasted artisan bread topped with marinated tomatoes, fresh basil,
burrata, and a drizzle of balsamic glaze

.....
SMOKED SALMON, AVOCADO,

£13.50

AND RICOTTA SALAD

.....
BURRATA

£12.50

stuffed in deep fried pizza dough served with bread and cherry tomatoes

.....
CALAMARI FRITTI

£9.99

Tender rings of calamari , lightly fried until golden and crisp.

Comes with Italian salad

.....
PRAWN COCKTAIL

£12.00

Served with avocado & mixed salad

.....
GARLIC BREAD

Oven baked artisan dough with garlic butter and a touch of extra
virgin olive oil

Classic Garlic Bread

£8.00

Garlic Bread - Tomato

£9.00

Garlic Bread - Cheese

£10.00

(Add pesto for £1.50 - other toppings are available, ask your waiter)





LINGUINE CARBONARA

£16.50

Crispy pancetta, egg, parmesan, black pepper with a touch of cream



TAGLIATELLE GAMBERONI

£19.50

King prawns fried in butter, garlic, chilli, tomato, white wine and topped with parsley



LASAGNE

£16.95

Layers of pasta sheets cooked in creamy bechamel, beef, and baked until bubbly and golden brown



TAGLIATELLE ALLA BOLOGNESE

£16.50

Slow-cooked beef, simmered with tomato, garlic, and herbs. Served over fresh tagliatelle



LOBSTER RAVIOLI

£24.00

Italian ravioli filled with lobster cooked in prosecco, with cherry tomatoes. Served with langoustine & prawns



SEAFOOD RISOTTO

£19.50

Mussels, prawns, and fish of the day (all cooked with the shells off)



VEGETARIAN RISOTTO

£19.50

Seasonal vegetables & greens



PORCINI RISOTTO

£19.50

Porcini mushroom served with the crispy vegetables on top



LINGUINE SEAFOOD

£20.50



PENNE ARRABBIATA

A fiery Italian classic with garlic, chilli, and rich tomato sauce tossed through penne

Nduja Arrabbiata

£17.95

Chicken Arrabbiata

£19.95

Vegetarian Arrabbiata

£16.95

(Gluten-free penne pasta is available at £2.50)

PASTAS





POLLO ALLA CREMA

£20.50

Prime chicken breast pan-fried with onions and mushrooms in a cream sauce. Served with Da Gianni's potatoes



MEDAGLIONI AL FUNGHETTO

£32.00

Medallions of British beef fillet cooked with fresh mushrooms, garlic, parsley, white wine, and a creamy sauce



CHICKEN AL LIMÓN

£18.50

Served with salad and homemade chips



PAN-FRIED SALMON

£29.00

Served on a citrus and parsley sauce with tender-stem broccoli, and fresh baked potatoes



GRILLED SEABASS

£29.00

Served with baby potatoes, asparagus, and a lemon sauce



SIRLOIN TAGLIATA

£29.00

Served with fresh spinach and roasted potatoes



FILLET STEAK

£36.00

Served with tender-stem broccoli, roast potatoes, rosemary & mushroom red wine sauce



MONKFISH RAVIOLI

£19.00

Served with Langoustine, creamy saffron sauce



RICOTTA & SPINACH RAVIOLI

£19.00

cooked in pink tomato sauce. Served with crispy fresh basil & parmesan cheese



MUSSELS

£14.50

Available with chilli tomato & garlic or white wine, lemon, pepper, onion & creamy sauce

MAINDISHES





SIDE DISHES

MARGHERITA

£13.00



VEGETARIAN

£16.95

Mushrooms, peppers, onions, spinach, olives, aubergine, courgette and garlic



PROSCIUTTO & FUNGHI

£16.95

Italian ham and mushrooms



CALABRESE

£17.45

Pepperoni, nduja and chilli



DA GIANNI

£18.95

Italian ham, pepperoni, and chicken



MARE

£19.75

Mixed seafood



CALZONE

£18.45

Meat feast & Vegetarian options available



TUNA

£18.00

Red onions, olives, and tuna

CHICKEN CASER SALAD

£13.50



PATATE DAGIANNIGF

£5.99

Baby potatoes seasoned with salt, pepper, and rosemary



PATATE AL TARTUFO GF

£7.50

Baby potatoes seasoned with salt, pepper, rosemary topped with truffle oil and parmesan



INSALATA MISTA GF

£5.99

Classic mixed side salad



MIXED VEGETABLES

£5.99

Steamed vegetables

PIZZAS