

Antipasti

Bruschetta

Roasted Tomato & Red Bell Pepper Bruschetta served with a Crispy Garlic Crostini drizzled with a Balsamic Reduction and Olive Oil. £ 6

Portabella Ripiene Di Funghi

Grilled Portabella Mushroom Cap with a creamy vegetable stuffing and roasted red pepper sauce. £ 7

Cozze Di Napoli

Mussels and Roma Tomatoes bathed in a White Wine Herb Broth. £ 7

Calamari

Herb Seasoned Fried Calamari Steak, Served with hand made Marinara. £ 8

Insalate

Insalata Cesare

Romaine Salad Spears with Creamy Caesar Dressing, Croutons, Shaved Romano Cheese and Anchovy Garnish. £ 6

Insalata Caprese

Buffalo Mozzarella, Roma Tomato, Fresh Basil, drizzled with Balsamic Reduction. £ 6

Antipasto

Pasta Salad with Fresh Vegetables Tossed in a Vinaigrette Dressing with Grated Parmesan Cheese. £ 6

Insalata Di Casa

Mixed Green Salad with choice of the Following Dressings:

Gorgonzola Blue Cheese, Balsamic Vinaigrette, Red Wine Vinaigrette, Ranch. £ 6

Portata Principali

Pasta Alfredo

Fettucini Pasta with Creamy Alfredo Sauce £ 10 Served with Chicken or Shrimp is an additional £ 3

Pasta Con Le Polpette

Como's own Marinara over Spaghetti Pasta Topped with Hand Made Meatballs £ 13

Lasagna Con Carne

Layers of Pasta, Hand Made Meat Sauce, Infused with a Creamy Blend of Ricotta, Parmesan, and Romano Cheese, Topped with Moist Mozzarella Cheese £ 13

Pollo Con Risotto Parmigiano Al Funghi

Parmesan Mushroom Risotto served with Pan Seared Herb Crusted Chicken £ 14

Pollo Marsala

Pan Seared Medallions of Chicken over Linguini Pasta served with a Creamy Mushroom Marsala Wine Sauce £ 15

Pollo Piccata

Parmesan Crusted Pan Seared Chicken Medallions, Served with Capellini Pasta, tossed with a Lemon Butter Caper Sauce and lightly drizzled with a Balsamic Reduction £ 15

Cioppino

Flavorful Tomato Herb Seafood Stew, with Bay Scallops, Mussels, Clams, and Calamari £ 14

Gamberetti Pasta Carbonara

Pan Sauteed Seasoned Shrimp with a Pancetta Cream Sauce served with Linguini Pasta £ 16

Scallopini Di Vitello

Lightly Breaded Pan Seared Veal Medallions cooked in a Red Wine Pan Sauce, Topped with a Roasted Red Pepper Coulis, and Served over Fettucini Pasta £ 16

Bistecca Siciliano

Lightly Breaded Medallions of Beef Tenderloin, accented with hand made Marinara, served with Roasted Red Potatoes and an Array of Sauteed Vegetables £ 16

Verdure Primavera

Fresh Vegetable Medley Sauteed in a White Wine Garlic Pesto Cream Sauce served over Capellini Pasta £ 12

Parmigiano Di Melanzana

Layers of Eggplant, Hand Made Marinara, Infused with a Blend of Parmesan and Romano Cheese, Topped with Moist Mozzarella Cheese £ 13

Dolci

Ciocolato Tiramisu

Chocolate Sponge Cake Soaked with Liquor and Espresso, Sweetened Cream Cheese, Zabaglione, and Shaved Chocolate, served with a Creme 'Anglaise £ 6

Torta Di Formaggio Fragola

Italian Strawberry Cheesecake Drizzled with Handmade Strawberry Reduction and Topped with Whipped Cream £ 6

Cinque Strato Torta Al Cioccolato

Five Thick Layers of Chocolate Cake alternating with Five Layers of Chocolate Ganache and topped with Strawberry Reduction £ 6

Gelato

Two Scoops of Hand Made Gelato served in a Waffle Bowl. Available flavors: Chocolate, Pistachio, and Raspberry £ 6

Vino

Bianchi - White

Mezzocorona Pinot Grigio

Floral and fruity notes of citrus, peach and green melon. Simple and compact in the mouth with bright lemon zest on the close.

Grape: Pinot Grigio. Region: Trentino-alto Adige £ 5 £ 18

Mezzocorona Chardonnay

Straw-yellow. Lemon blossoms and honied almonds with a touch of ashy, herby soil as well as a bit of sweet, dried apricot fruit.

Round palate; slight mineral finish. Grape: Chardonnay. Region: Trentino-Alto Adige £ 5 £ 18

Banfi Principessa Gavi

Color is pale blonde; crisp minerals and lemony-freshness on the nose. Sorbet taste i the mouth; lemon-lime flavor; and a lot of cleanness; cleansing and fresh. Tastes light but nice mouth-feel. Great with shellfish.

Grape: Cortese. Region: Piedmont. £ 6 £ 22

Feudo Arancio Dalila

Pure yellow gold color. Tropical notes of mango, white flowers, stone fruit. Lengthy finish for a white. Grapes: 80% Grillo and 20%

Viognier. Region: Sicily £ 8 £ 32

Rossi - Red

Villa Pozzi Nero D'Avola

Very dark purple, with a reddish-violet edge, typical of this grape. Black plums, a hint of licorice, white flowers and subtle spice. Well structured by tart acidity; soft tannins. Grape: Nero D'Avola (similar to Shiraz). Region: Sicily £ 5 £ 18

Torre-Migliori Montepulciano D'Abruzzo

Opaque and very dark purple; opens with a ripe blackberry bouquet. Full bodied, nicely balanced, and fruit forward with notes of licorice. Dry finish; big tannins. Grape: Sangiovese. Region: Abruzzo

On July 9, 2009, Torre Migliori received the ultimate accolade, when the President of the Italian Republic selected it to toast 44 visiting heads of state attending the 2009 G8 Summit £ 7 £ 25

Banfi Chanti Classico Reserva

Dark ruby color; opens with ah leather and black raspberry bouquet, slight whiff of black cherry and oak. Medium Bodied and balanced; round mouthfeel. dry finish and moderate tannins that linger. Grape: Sangiovese. Region: Tuscany £ 7 £ 30

Veneto-Allegrini Palazzo Del La Torre 07

Dense and deep ruby red in color; opens with currant, blackberry and licorice. Chocolate, espresso, dark fruit and new leather emerge from this boisterous wine. Balance and elegance in the finish; ripe tannins. Grapes: 70% Corvina, 25% Rondinella and 5% Sangiovese, Approximately 30% of the fruit is air-dried, Amarone-style. Region: Veneto £ 9 £ 33

Spumanti - Sparkling

La Marca Prosecco

Delicate, well-balanced Prosecco, showing a good blend of apple, white peach, sour lemon and grapefruit, with a lightly creamy mineral texture on the palate. Medium froth, with some body and a pleasant lemon and mineral finish. Grape: Prosecco. Region:

Veneto £ 7 £20

Bevande

Birra

Budweiser Light £ 4

ZiegenBock Amber £ 5

New Castle Brown Ale £ 5

Bass Pale Ale £ 5

Stella Artois Premium Lager £ 5

Bootlegger Brown Ale £ 5

Boddingtons Pub Ale £ 5

Bitita

Coca Cola £ 2.5

Diet Coca Cola £ 2.5

Doctor Pepper £ 2.5

Sprite £ 2.5

Bottled Water £ 2