




















The Cavaliere

RESTAURANT & COCKTAIL BAR








COLD STARTERS

- Insalata Caprese**   10.95
Fresh burrata mozzarella, vine tomatoes, and fresh basil leaves drizzled with extra virgin olive oil & Balsamic vinegar.
- Antipasto Italiano** 14.95
Italian cured meats, cheese, olives, pickled vegetables & rosemary Focaccia.
- Gamberetti Maria Rosa**  10.40
King prawns on iceberg lettuce topped with a Marie Rose Sauce.
- Prosciutto e Melone**  9.25
Sliced Parma ham with juicy melon wedges.
- Parma e Mozzarella**  14.00
Sliced Parma ham and fresh burrata mozzarella, served on a bed of rocket lettuce topped with fresh Parmesan shavings.
- Pate Della Casa** 9.25
Home-made chicken liver paté served with toasted bread & a tomato, chilli & red onion chutney.

BREAD

- Bruschetta**     ^{+Cheese} 6.95 7.45
Bread toasted and topped with chopped tomatoes, fresh basil, garlic, fresh oregano, and extra virgin olive oil. (Vegan)
- Garlic Bread**    5.25 5.95
Toasted bread topped with garlic butter.
- 10" Pizza Garlic**    7.95 8.95
For two to share. (Vegan)
- Bread Selection for 2**  11.95
Focaccia, bruschetta and garlic bread.
- Focaccia**  7.45
Pugliese style with garlic & rosemary.
- Home-baked bread**   4.95
Served with Balsamic vinegar & extra virgin olive oil.

HOT STARTERS

- Funghetti all'aglio**  9.25
Pan-fried breaded mushrooms, served with homemade garlic mayonnaise.
- Gamberoni Piccante** 11.50
King prawns sauteed in fresh chillies, tomatoes, and white wine.
- Funghi Ripieni** 9.25
Breaded mushroom stuffed with pate in a garlic, parsley, and cream sauce.
- Cozze all'aglio** 10.95
Fresh west coast mussels in white wine, garlic, parsley, and cream, with bread.
- Calamari Fritti** 12.95
Deep-fried squid served with homemade lemon mayonnaise, chillies & chives.
- Zuppa Minestrone**  6.95
Classic homemade vegetable soup served with freshly baked bread.
- Zuppa del Giorno**   6.95
Please ask your server.
- Haggis Arancini**  10.25
Rice balls stuffed with haggis & served with a wholegrain mustard & whisky dip.
- Half portion of pasta**   11.50
Please choose from our selection. (no Risotto or Gnocchi)

IF YOU HAVE ANY ALLERGIES OR
DIETARY REQUIREMENTS PLEASE
INFORM US...

Gluten-Free Pasta or Pizza available (+£1)
Gluten-free Bread (50p)

 : Gluten Free  : Vegetarian
 : Gluten Free option available

PASTA & PIZZA COMBO

£16.95

½ Pasta Penne (Tomato & garlic sauce -OR- Bolognese sauce -OR- Cream & mushroom sauce)
&
7" Pizza (Chicken -OR- Margherita -OR- Pepperoni)

Other combinations 'ONLY if 2 people' sharing the same pizza and pasta.

PASTAS




Ravioli Aurora 🌿 Homemade ravioli stuffed with ricotta & spinach with cream, tomato & fresh basil sauce.	14.25	Ravioli di Ceci 🌿 Homemade beetroot pasta stuffed with chickpeas, in oil emulsion & sage sauce. (Vegan)	14.50
Spaghetti Carbonara 🚫 Bacon, egg, cheese, and cream sauce.	15.75	Spaghetti Bolognese 🚫 Mama Crollas famous recipe.	14.95
Linguine Marinara 🚫 Prawns, mussels, squid in a tomato & garlic sauce with a touch of chilli.	18.95	Linguine ai Gamberoni 🚫 King prawns, cherry tomatoes, and a creamy seafood bisque sauce.	16.50
Tagliatelle Cavaliere 🚫 Ham, mushroom, tomatoes, garlic and cream sauce.	14.95	Penne Piccante 🚫 🌿 In a tomato, garlic, parsley and fresh chilli sauce. (Vegan)	13.95
Lasagne al Forno Homemade layers of pasta, baked with meat and bechamel sauce.	16.95	Spaghetti Polpette 🌿 Nonna's secret recipe of meatballs in sugo.	14.95
Penne Amatriciana 🚫 Bacon, onions, tomatoes, garlic, and cream sauce.	14.95	Penne quattro Formaggi 🚫 4 mixed kinds of cheese and cream sauce.	15.50
Tagliatelle Sophia 🚫 Porcini wild mushroom, garlic, and cream sauce.	13.95	Risotto ai funghi porcini 🚫 🌿 Porcini wild mushrooms, garlic, and white wine.	14.95





PIZZAS

Gluten Free base available

Dairy Free cheese available

Amalfi 	14.95
Sliced buffalo mozzarella & fresh basil.	
Soprano's	16.75
A real meat feast of chicken, roast ham, pepperoni, and bacon.	
Mamma Mia	15.75
Roast chicken, diced bacon, and mushroom.	
Vegetarian 	14.50
Three mixed vegetables: mushroom, onion, and sweetcorn.	
Del Mare	16.50
Fresh mixed seafood.	
Quattro Stagioni	16.95
Ham, mushrooms, olives, and artichokes.	
Margherita 	12.95
Mozzarella cheese and tomato.	

Bolognese	14.75
Mama Crolla's homemade meat sauce.	
Montanara	15.95
Sliced spicy pepperoni, roasted peppers, and prawns.	
Casereccia 	14.95
Potatoes, sliced onions and roasted peppers.	
Calzone	16.95
Stuffed with mushrooms, roast ham and spicy pepperoni.	
Godfather	15.50
Spicy pepperoni and Italian salami.	
Pavarotti	15.95
Spicy chicken, mushrooms, and peppers.	
Formaggio Misto 	14.95
Four mixed kinds of cheese.	

GOURMET PIZZAS

Diavola	16.95	Burrata & Pistacchio 	16.95
Spicy chicken, Salsiccia, red onion, fresh chilli, and rocket.		Burrata cheese, cherry tomatoes, and Pesto of pistachio. (White Base)	
Julietta	16.95	Toscana 	15.95
Fried aubergines, parma ham, cherry tomatoes, basil & fresh chillies. (White Base)		Taleggio cheese, porcini mushroom reduction, rocket, truffle oil. (White Base)	
Josephina	16.95	Calabria	16.95
Parma ham, cherry tomatoes, parmesan shavings, rocket & truffle oil. (White Base)		Nduja spicy salami, Italian sausage and friarielli broccoli. (White Base)	



MAINS

STEAK

- 8oz Ribeye  32.95
- 8oz Fillet  38.95
- 16oz T-bone  38.95

All served with roasted vine tomatoes and French Fries.

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SAUCES

Diane 2.95
Mushroom, shallots, cream, brandy and french mustard.

Pepper 2.95
Crushed black peppercorns and cream.

Garlic Butter 2.00

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Seabass  22.95
Pan-Fried fillets of seabass, "salsa verde", with seasonal vegetables and truffle-infused mashed potatoes.

Breaded Haddock 17.50
Fresh angel-cut haddock in Panko breadcrumbs with French Fries, peas, and tartare sauce.

FISH

Cozze all'aglio  17.95
Fresh west coast mussels pan-fried in white wine, garlic, fresh parsley, and cream, served with homemade bread.

Gamberoni Piccante 19.95
Pan-Fried king prawns in fresh chilies, garlic, and extra virgin olive oil served with lemon and parsley risotto.

CHICKEN

Pollo Scozzese 24.95
Chicken breast stuffed with haggis in a whisky and cream sauce served with seasonal vegetables and truffle-infused mashed potatoes.

Pollo Funghi 23.95
Chicken breast, in a wild mushroom sauce, served with seasonal vegetables and truffle-infused mashed potatoes.

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Veal Saltimbocca 23.95
Veal escalopes topped with parma ham and sage in a demiglace sauce, served with seasonal vegetables and truffle-infused mashed potatoes.

VEAL

Veal Milanese 23.95
Pan-fried veal escalopes in breadcrumbs, served with spaghetti in a tomato and garlic sauce.

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Mixed Salad   4.50
Lettuce, mixed leaf, tomatoes, onion, cucumber, peppers, and olives.

Mixed Olives & Bread  4.50

Rocket Salad & Parmesan   4.50

Truffle-infused mash potatoes  4.50

Broccoli   5.50
with anchovies, chilli, lemon, and garlic.

Green Beans   5.50
Sauteed with garlic & lemon juice.

French Fries  5.50

Chips and Parmesan  5.50
As above with parmesan shaving and truffle oil.

Homemade Onion rings  5.50

SIDE DISHES