

*Italian & Mediterranean*



*Main Menu*

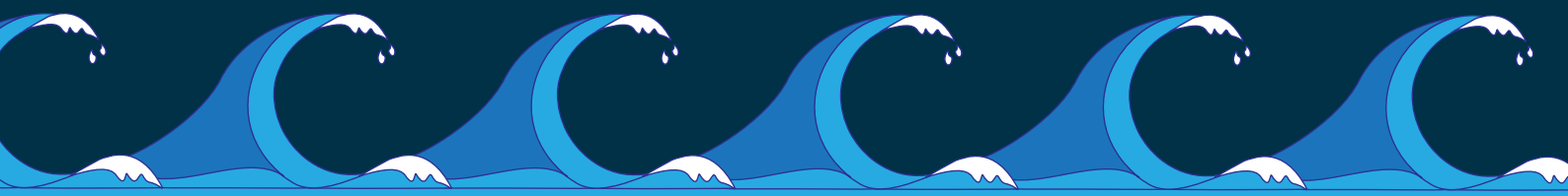
PIZZERIA - RESTAURANT - TAKE AWAY



SUNSHINEITALIAN



SUNSHINEITALIANBROADHAVEN





# Starters

**Goat's Cheese Al Forno** **V GF** 6.95  
**Oven Baked Goats Cheese**  
 Oven baked goat cheese served with roasted peppers, cherry tomatoes and caramelized onions served on a bed of rocket topped with a balsamic glaze

**Mozzarella Caprese** **V GFA** 7.95  
**Mozzarella and Tomato Salad**  
 Sliced Mozzarella and tomato with basil drizzled with green pesto.

**Polpette Al Pomodoro** **GFA** 7.95  
**Meatballs with Tomato Sauce**  
 Our homemade meatballs topped with two cheeses Scamorza and Parmesan in our tomato sauce, served with Focaccia

**King Prawns All' Aglio** **GFA** 7.95  
**Garlic King Prawns**  
 Tiger king prawns cooked in garlic butter, with parsley and lemon served with toasted Focaccia

# Starters To Share

**Tagliere Di Pane** **V** 9.95  
**Sharing Bread Board with Dips**  
 A selection of fresh baked Focaccia served with olives and olive oil and balsamic vinegar for dipping

**Tagliere Misto Carne** 10.95  
**Mixed Platter of Traditional Meats with Mediterranean Vegetables**  
 Selection of cured traditional meats served with fresh baked Focaccia, fresh Mozzarella, sundried tomatoes, mixed olives with olive oil and balsamic vinegar for dipping

**Tagliere Misto Verdure** **V** 10.95  
**Mixed Platter of Mediterranean Vegetables**  
 Grilled pepper, aubergine and courgettes with fresh Mozzarella, sundried tomatoes, mixed olives and fresh baked Focaccia served with olive oil and balsamic vinegar for dipping

**Impepata Di Cozze** 10.95  
**Mussels in White Wine**  
 Shell on mussels cooked in white wine and seasoned with cracked black pepper served with fresh baked Focaccia

**V** VEGETARIAN **VE** VEGAN **GF** GLUTEN FREE **GFA** GLUTEN FREE AVAILABLE

**FOOD ALLERGIES & INTOLERANCES**  
 Please speak to our staff about the ingredients in your meal, when making your order. Thank you.

# Pizza

All our pizzas are a 12inch homemade stone baked base with our homemade tomato sauce from sun ripened tomatoes.  
*Gluten free 12 inch bases available.*

*Some of our pizzas can be made Vegan, please ask your server for details*

**Margherita** **VE V** 9.95  
 Home made tomato sauce, Mozzarella and fresh basil *can be V or VG*

**Cotto E Funghi** 12.95  
 Ham and Mushroom topped with basil

**Piccante** 13.95  
 Sliced pepperoni, salami, jalapeños and fresh Mascarpone topped with rocket.

**Pepperoni** 12.95  
 Topped with sliced pepperoni, Mozzarella and basil

**Parma Pizza** 13.95  
 Fresh Mozzarella, cherry tomatoes, Parma ham topped with rocket.

**Pollo Pizza** 13.95  
 Sliced chicken, mushrooms, red onion topped with rocket and Parmesan

**Meatball Pizza** 15.95  
 Our homemade meatballs, Scamorza cheese, pepperoni, Mozzarella and red onion

**Caprino** **V** 12.95  
 Mozzarella, goat's cheese, caramelised onion and sundried tomatoes

**Marinara** 12.95  
 Mozzarella, anchovies and capers topped with parsley

**Primavera** **V** 13.95  
 Mozzarella, goat's cheese, roasted red peppers, olives and baby spinach

**Quattro Formaggi** **V** 13.95  
 Fresh Mozzarella, Gorgonzola, Mascarpone and vegetarian Parmesan

**Mare E Monti** **GFA** 14.95  
 Our homemade sun ripened, seasoned tomato sauce, Mozzarella, king prawns, spicy salami, sundried tomatoes, topped with red pesto and basil



## Pasta

*'Select dishes available as GF, please ask your server'*

**Ravioli Spinach And Ricotta** **V** 14.95  
Ricotta cheese and spinach ravioli served in a tomato sauce drizzled with pesto

**Tagliatelle Spicy King Prawns** 15.95  
Tagliatelle pasta served with Harissa king prawns, cherry tomatoes in a creamy sauce with baby spinach

**Casarecce Pollo Piccante** **GFA** 14.95  
**Spicy Chicken Pasta**  
Casarecce pasta served with Harissa chicken, cherry tomatoes and baby spinach in a creamy sauce

**Casarecce Pesto Rosso** 13.95  
Casarecce Pasta with Red Pesto, Mascarpone cheese and spring onions -  
**Tastes great with spicy chicken** 14.95

**Lasagne** 15.95  
Traditional homemade lasagne served with a mixed salad.

**Vegetariana Lasagne** **V** 12.95  
Traditional homemade vegetarian lasagne served with a mixed salad

**Spaghetti Polpetta** 13.95  
**Meatball Spaghetti**  
Traditional spaghetti and our homemade meatballs served with our homemade sun ripened, seasoned tomato sauce

**Linguine Al Nero** 16.95  
**Squid Ink Pasta**  
Squid ink linguine pasta served with king prawns, calamari and shell on mussels in our signature tomato sauce and garlic butter

**Casarecce Norma** **GFA** 13.95  
**Aubergine and Tomato Pasta**  
Casarecce pasta served with roasted aubergine and cherry tomatoes in our homemade sun ripened, seasoned tomato sauce, topped with Mozzarella and basil

## Risotto

**Risotto Pesce** 16.95  
**Seafood Risotto**  
King prawns, mussels, calamari and jalapeños with our signature tomato sauce and white wine

**Risotto Al Funghi E Pollo** 15.95  
**Chicken and Mushroom Risotto**  
Creamy Risotto with Porcini mushrooms, diced chicken topped with Parmesan and parsley

**Risotto Zucca** **V** 13.95  
**Butternut Squash Risotto**  
Roasted butternut squash risotto served with Mascarpone, rosemary and parsley

## Meat & Fish

**Filetto Di Salmone** **GF** 18.95  
**Pan Fried Salmon Fillet**  
Fresh salmon fillet served with sauté potatoes, tender stem broccoli, green beans and sundried tomatoes topped with a lemon butter sauce and a slice of lemon

**Pollo Prosciutto** **GFA** 16.95  
**Chicken Breast**  
Butterflied chicken breast layered with sage and Parma ham in a white wine sauce with a slice of lemon, served with sauté potatoes and tender stem broccoli

**Spigola** **GF** 18.95  
**Seabass**  
Two pan fried fillets of seabass served with lemon butter sauce, sauté potatoes, green beans and a slice of lemon

## Welsh Farm Steaks & Lamb Chops

*All professionally matured to maximise flavour and tenderness*  
**Rump Steak**  
*All our steaks served with Italian seasoning. (plain optional)*  
8oz 16.95  
10oz 18.95  
Served with sauté potatoes and mushrooms, grilled tomato, tender stem broccoli with a choice of sauce.

**Costolette D'Agnello** 18.95  
**Lamb Chops**  
served with sauté potatoes, balsamic and honey roasted veg, topped with mint or garlic butter sauce

## Salads

**Chicken Caesar Salad** 12.95  
Chargrilled chicken, homemade croûtons served on a bed of lettuce topped with crispy Parma ham, Parmesan and Caesar dressing

**Insalata Di Avocado E Pomodoro** **V** 10.95  
**Avocado and Tomato Salad**  
Tossed in honey and lemon dressing, served on a bed of mixed leaves and topped with basil and olive oil

**Insalata Di Patate** **V** 10.95  
**Italian potato salad**  
Served with green beans and sun dried tomatoes, served on a bed of mixed leaves and topped with mayonnaise and Parmesan

## Sides

**V**  
**Garlic Bread** 4.95  
**Garlic Bread with Cheese** 5.45  
**Garlic Bread with Cheese & Caramelised Onions** 5.95  
**Sauté Potatoes** 3.95  
**Mixed Green Vegetables** 3.95  
**Mixed Salad** 4.95  
with cucumber, cherry tomatoes, red onion and sliced red pepper

## Desserts

Tiramisu 6.95  
Homemade Italian desert, prepared with espresso, coffee liqueur and creamy Mascarpone

Fondente Al Cioccolato 6.95  
Hot gooey chocolate pudding served with vanilla ice cream

Raspberry Cheesecake **VE GF** 6.95  
A gluten free oat biscuit base, topped with a smooth vegan cream and raspberry puree

Dutch Apple Pie 6.95  
Sweet cinnamon pastry, juicy slices of apples and sultanas, topped with a crunchy cinnamon crumble, served with vanilla ice cream

Bakewell Tart **VE option** 6.95  
Warm baked pastry case filled with a layer of raspberry jam covered with almond frangipani filling, served with vanilla ice cream

Chocolate Fudge Cake **VE option** 6.95  
Warm chocolate fudge cake served with vanilla ice cream

Affogato **VE option** 6.95  
Vanilla ice cream with a shot of espresso and Baileys

Brownie **VE option** 5.95  
Delicious brownie served warm with ice cream

Selection of Cakes **GF VE** 3.95  
Please ask your server for details

Sundaes **VE option** 6.95  
Ice cream layered with sauce, topped with whipped cream and a flake  
Choose 2 flavours of ice cream/sorbet and your favourite flavour sauce to create your very own sundae

Ask your server for flavours

Gelato  
2 Scoops 4.50  
1 Scoop 3.50  
Please ask your server for the flavours available

## Coffee

Espresso 2.75

Double Espresso 2.95

Americano 2.95

Cappuccino 3.25

Latte 3.25

Flat White 3.25

Macchiato 2.75

Mocha 3.25

Liqueur Coffee 6.95

Tia Maria/Amaretto/Cognac/Rum/Whiskey

Hot Chocolate 3.25

Hot Chocolate with cream 3.65

For Oat and Soya Milk add £0.30p

## Tea

	For one	For Two
Pot of Tea	1.75	2.75

Pot of Earl Grey	1.95	2.95
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Pot of Speciality Tea	1.95	2.95
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Pot of Pure Mint Tea	1.95	2.95
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