cold starters

Antipasto Misto Platter of cured Italian meats, marinated olives, sun dried tomatoes, mixed cheese and bread	£11.50
Mango E Gamberetti (**) Mango topped with prawns, marie rose sauce and paprika	£9.95
Prosciutto E Bufala (**) Buffalo mozzarella cheese, parma ham and rocket drizzled in basil olive oil	£11.95
Prosciutto E Melone (**) Melon topped with parma ham	£9.50
Bufala Caprese (**) Tomato, basil and buffalo mozzarella cheese drizzled in extra virgin olive oil	£8.95
Bruschetta Al Pomodoro (P) Toasted bread topped with chopped tomatoes marinated in garlic, basil, and extra virgin olive oil	£6.95
Bruschetta Con Parma Toasted bread topped with chopped tomatoes marinated in garlic, basil, and extra virgin olive oil topped with parma ham	£8.50

hot starters

Minestrone Soup 🖭 💮 Homemade mixed vegetable soup served with a slice of bread	£6.50
Arancini (*) Ricotta and spinach-filled risotto balls in a light tomato sauce with garlic, chilli, and mixed herbs	£8.95
Gamberoni Piccanti Pan-fried whole king prawns in garlic, chilli, butter, cherry tomatoes, white wine and parsley served with a slice of bread	£11.95
Calamari Fritti Fried squid rings served on a bed of salad with a lemon wedge and aioli sauce	£10.50
Capesante Dello Chef J Large scallops with cherry tomatoes, garlic, chilli, cream, parsley, butter white wine and a touch of tomato sauce, served with a slice of bread	£13.50
Polpette Di Carne Homemade meatballs cooked in a tomato sauce with garlic, chilli and herbs topped with pecorino cheese	£8.50
Cozze Alla Marinara Fresh mussels in a tomato sauce with garlic, chilli, parsley, butter and white wine served with a slice of bread	£9.95
Formaggio Di Capra (*) Goats cheese in breadcrumbs lightly fried, served on a bed of salad topped with cranberry sauce	£8.50

pasta

Linguine All'Arragosta E Scampi Italian pasta with half lobster, langoustine, cherry tomatoes, garlic, chilli, butter, and parsley with a splash of white wine	£27.95
Linguine Frutti Di Mare Italian pasta with mixed seafood, cherry tomatoes, garlic, chilli, butter, parsley	£16.95
Linguine Con Gamberi E Pomodorini Italian pasta with whole king prawns, cherry tomatoes, garlic, chilli, butter, and basil with a splash of white wine	£15.95
Linguine Prawn Rosa Italian pasta with diced king prawns, mascarpone cheese, cream, tomato sauce, garlic and chilli	£15.95
Linguine Cozze E Vongole Italian pasta with mussels, clams, butter, cherry tomatoes, garlic, chilli and parsley	£14.95
Linguine Nduja /// Italian pasta with calabrese nduja sausage, onion, tomato sauce and pecorino cheese *Please note; the nduja sausage melts into a sauce whilst cooking	£13.95
Tagliatelle Con Salmone Affumicato Italian egg pasta with smoked salmon, cream and parmesan cheese	£13.95
Tagliatelle Napoli (*) Italian egg pasta in a tomato sauce with garlic and basil	£11.95
Spaghetti Con Polpette Italian pasta with homemade meatballs in a tomato sauce with garlic, chilli, and herbs	£13.95
Spaghetti Bolognese Italian pasta with homemade beef ragú in a tomato sauce	£13.50
Spaghetti Carbonara Italian pasta with pancetta, cream, free-range egg yolk, black pepper, and parmesan cheese	£13.50
Spaghetti Arrabbiata (V) (Italian pasta in a tomato sauce with garlic, chilli, and herbs	£10.95
Rigatoni Con Pollo Italian pasta with chicken, cream, onion, mushrooms and parmesan cheese	£13.50
Rigatoni Amatriciana Italian pasta in a tomato sauce with Italian pancetta, onion, garlic, chilli, and herbs	£13.50
Rigatoni Primavera Italian pasta with cherry tomatoes, garlic and butter topped with pecorino cheese	£11.95
Panzerotti Ricotta e Spinaci Pasta parcels with a spinach and ricotta filling in a tomato and basil sauce with parmesan cheese	£15.95
Agnolotti All'Arragosta Pasta parcels with a lobster filling in a butter, white wine and sage sauce with parmesan cheese	£16.95
Lasagna Della Nonna Homemade unique traditional recipe of beef lasagne *Please allow 30 minutes cooking time	£13.95

risotto

Risotto Frutti Di Mare (**) Italian rice with mixed seafood, cherry tomatoes, garlic, chilli, butter, parsley	£16.95
Risotto Ai Porcini ltalian rice with mixed wild mushrooms, onion, cream and parmesan cheese	£12.95
Risotto Nduja (**) Italian rice with calabrese nduja sausage, onion, tomato sauce and pecorino cheese *Please note; the nduja sausage melts into a sauce whilst cooking	£13.95
Risotto Funghi E Pancetta ltalian rice with pancetta, onion, mushroom, parmesan cheese and parsley	£13.50
pizza	
OUR PIZZA DOUGH IS FRESHLY HOMEMADE EVERY DA' WITH OUR TOMATO AND BASIL SAUCE	Y, ALONG
Margherita	£10.95

Marinara 🐨 £10.95 Tomato sauce, oregano and garlic Genovese (White Base) Fior di latte mozzarella, pesto, Italian sausage and goats' cheese Giardinera (White Base) Fior di latte mozzarella, broccoli rabe, Italian sausage,

Fior di latte mozzarella and tomato sauce

pancetta and brie

Piccante 🥒

Primavera (White Base) £12.95
Fior di latte mozzarella, parma ham, pecorino, cherry tomatoes and rocket

Le Tre Sorelle (White Base) £14.50
Fior di latte mozzarella, Italian sausage, pancetta, pepperoni and broccoli rabe

£13.50

£12.95

£13.95

4 Formaggi (White Base)
Fior di latte mozzarella, brie, goats' cheese and pecorino

Vegetariana £12.95
Fior di latte mozzarella, tomato sauce, courgette, aubergine and mixed peppers

Fior di latte mozzarella, tomato sauce and pepperoni

Caprina £12.95

Fior di latte mozzarella, tomato sauce, goats' cheese, cherry tomatoes and rocket salad

DiavolaFior di latte mozzarella, tomato sauce, calabrese nduja sausage, brie and pepperoni

Frutti Di Mare £16.95
Fior di latte mozzarella, tomato sauce, prawns, mussels, clams, squid and garlic

Calzone Piccante

£13.95

Fior di latte mozzarella, tomato sauce, pepperoni,

goats' cheese, red onion, garlic and oregano

Extra Toppings from £1.50

meat

sides

Spigola Bel Mare Fresh sea bass fillet with cherry tomatoes, garlic, butter, basil, extra virgin olive oil with a dash of white wine served with risotto cooked in saffron powder and parmesan cheese	£19.95
Salmone Al Forno Fresh salmon fillet oven baked, with cherry tomatoes and olives on a bed of salad served with risotto cooked in saffron powder and parmesan cheese *Please allow 20 minutes cooking time	£19.95
Sapori Di Mare (S) Scallops, king prawns, mussels and clams cooked in garlic, chilli, butter, cherry tomatoes, parsley, olive oil and white wine served with risotto cooked in saffron powder and parmesan cheese	£29.95
Gamberoni Alla Salentina Large king prawns in garlic, chilli, cherry tomatoes and parsley with a touch of cream and tomato sauce served with bread	£25.95
. 0 1.	
salads	
	01005
Chicken Salad (**) Tomato, cucumber, mixed salad, chicken breast, topped with mayo	£12.95
Salmon Salad ③	£12.95
Tomato, cucumber, mixed salad, salmon fillet, topped with a lemon dressing	212.55
	212.33
	212.33
topped with a lemon dressing	
Key Information Sigluten Free Vegan Vegetarian	ı very spicy
Key Information Gluten Free Vegan Vegetarian Spice, ranging from 1 to 5, 1 being mild and 5 being *Dishes are available gluten free upon request, except pizz. There is a £1.50 surcharge for gluten free penne pasta,	y very spicy as. per person
Key Information Gluten Free Vegan Vegetarian Spice, ranging from 1 to 5, 1 being mild and 5 being *Dishes are available gluten free upon request, except pizz. There is a £1.50 surcharge for gluten free penne pasta, please allow extra cooking time *All bookings of 8+ people a £10 non-refundable deposit pis required when reserving your table and pre-order minimum.	y very spicy as. per person im 3 days
Key Information *Gluten Free Vegan Vegetarian Spice, ranging from 1 to 5, 1 being mild and 5 being *Dishes are available gluten free upon request, except pizz. There is a £1.50 surcharge for gluten free penne pasta, please allow extra cooking time *All bookings of 8+ people a £10 non-refundable deposit pis required when reserving your table and pre-order minimularior to reservation *Free WIFI for customers dining with us, please ask staff for	y very spicy as. per person im 3 days
Key Information *Gluten Free Vegan Vegetarian Spice, ranging from 1 to 5, 1 being mild and 5 being *Dishes are available gluten free upon request, except pizz. There is a £1.50 surcharge for gluten free penne pasta, please allow extra cooking time *All bookings of 8+ people a £10 non-refundable deposit pis required when reserving your table and pre-order minimular prior to reservation *Free WIFI for customers dining with us, please ask staff for details	y very spicy as. per person im 3 days

Pollo Campagnola (**) Chicken breast with Italian pancetta, mushrooms, and onion in a cream sauce with white wine served with rosemary roast potatoes and seasonal vegetables	£15.95
Pollo Cacciatora (**) Chicken breast cooked with onion, olives, sun dried tomatoes, garlic and herbs in a tomato sauce with a dash of white wine served with rosemary roast potatoes and seasonal vegetables	£15.95
Pollo Diavola (*) /// Chicken breast with onion, garlic, chilli, nduja sausage and herbs in a tomato sauce with white wine served with rosemary roast potatoes and seasonal vegetables	£15.95
Scallopina Di Vitello Veal escalope in a tomato sauce, with onion, garlic and chilli served with rosemary roast potatoes and seasonal vegetables	£18.95
Saltimbocca Alla Romana Veal escalope topped with parma ham and sage cooked in butter and white wine served with rosemary roast potatoes and seasonal vegetables	£19.95
Fegato Di Vitello (**) Strips of calf's liver with onion, rosemary, and black pepper in a splash of white wine and vinegar served with rosemary roast potatoes and seasonal vegetables	£18.95
Carne In Terracotta Slow-cooked diced 28-day aged sirloin with onions, ricotta, garlic, chili, and herbs in a rich tomato sauce, oven-baked to finish served with bread *Please allow 30 minutes cooking time	£22.95
Filetto Di Maiale Pork fillet with onion, garlic, chilli, mushrooms, oregano in a tomato sauce with white wine served with rosemary roast potatoes and seasonal vegetables	£17.95
Spezzatino Di Agnello e Spinaci J Diced lamb leg cooked in spinach, onion, garlic, and chilli with a dash of white wine served with risotto	£22.95
Spalla Di Agnello Slow roasted lamb shoulder (off the bone) served with risoti	£22.95
from the grill	

Filetto Di Manzo Alla Griglia (8oz) (*) 28-day matured beef fillet steak chargrilled to your choice served with rosemary roast potatoes and seasonal vegetable	£34.95
Bistecca Di Manzo Alla Griglia (8oz) (\$\varphi\$) 28-day matured beef ribeye steak chargrilled to your choice served with rosemary roast potatoes and seasonal vegetable	£27.95
Braciola Di Agnello Alla Griglia (250g) (3) Chargrilled lamb chops served with rosemary roast potatoes and seasonal vegetables	£21.95

Garlic Bread (v) 10" Stoned pizza bread topped with garlic butter	£6.50
Garlic Bread Cheese 10" Stoned pizza bread topped with garlic butter and cheese	£7.50
Pane Della Casa (v) (v) Toasted bread with a sprinkle of mixed herbs served with a pot of balsamic vinegar and olive oil	£4.95
Olive Miste (*) (*) Mixed marinated olives	£3.95
Patate Al Forno (*) (*) (*) Rosemary roast potatoes	£4.95
Patatine Fritte (P) (P) Fried chips	£4.50
Insalata Mista (SV) (A) Mixed salad with tomato and cucumber drizzled with balsamic vinegar	£5.95
Insalata Italia (**) Rocket salad with strawberries and pecorino cheese drizzled in balsamic vinegar	£6.95
Le Tre Sorelle Mixed salad with pear, walnuts and pecorino cheese drizzled in honey	£6.95
Pomodoro E Cipolla (**) (**) Tomato and red onion with a sprinkle of oregano drizzled with extra virgin olive oil	£5.95
Spinaci (**) (**) Spinach cooked with extra virgin olive oil and garlic	£4.95
Funghi Trifolati (**) Pan fried mushrooms cooked in butter, garlic, and parsley	£6.95
Mixed Vegetables © © Mixed vegetables drizzled in olive oil	£4.50
Sauces Peppercorn, Mushroom, Napoli	£1.95
Ketchup, Mayonnaise, Barbeque, English Mustard,	£0.50



French Mustard, Garlic Mayo, Mint Sauce