

**GF** Gluten free option available.  
Please ask for details.

## APERITIVO

### TO ENJOY WHILE YOU WAIT

<b>Prosecco</b> ..... 125ml	£7.20
Italy's favourite sparkling aperitif, crisp and refreshing	
<b>Aperol Spritz</b> .....	£9.50
A traditional mix of aperol, prosecco, and soda water	
<b>Campari Spritz</b> .....	£9.50
Campari prosecco with soda water	

<b>Lemon Spritz</b> .....	£9.50
Limoncello, Prosecco and Limonata on ice	
<b>Fragoli Spritz</b> .....	£9.50
Wild strawberry liqueur & Prosecco	
<b>Negroni</b> .....	£9.50
Campari, Gin, Martini rosso, orange garnish	

ALL OF OUR FOOD IS FRESHLY PREPARED FOR YOU WHEN YOU ORDER.  
IT MAY TAKE US A LITTLE LONGER WHEN WE ARE BUSY, BUT IT WILL BE WORTH THE WAIT

## ANTIPASTI

<b>Olive Marinata</b> <b>V</b> .....	£4.50
Marinated olives	
<b>Focaccia</b> <b>V</b> .....	£5.90
Traditional Italian flat garlic bread with rosemary	
<b>Sorrentina</b> <b>V</b> .....	£6.90
Focaccia with a dash of tomato sauce, garlic and mozzarella	
<b>Bruschetta</b> .....	£6.90
Toasted bread with tomatoes, garlic, basil, oregano, olive oil, grana shavings and rocket	
<b>Portofino</b> <b>V</b> .....	£9.50
Avocado, buffalo mozzarella, vine tomatoes, olives, red onion and extra virgin olive oil	
<b>Mozzarella in Carrozza</b> <b>V</b> .....	£8.90
Mozzarella in breadcrumbs lightly fried and served with tomato sauce	

<b>Gamberoni</b> .....	£10.90
King Prawns with white wine, garlic butter and parsley	
<b>Avocado della Casa</b> .....	£10.90
Gratin of prawns, crab and avocado, mustard sauce and parmesan cheese	
<b>Polpette Rustiche</b> .....	£9.50
Italian homemade beef meatballs with garlic in a light, olive oil and tomato sauce	
<b>Bresaola con Rucola e Grana</b> .....	£10.90
Thinly sliced cured beef fillet with rocket, lemon, grana shavings and extra virgin olive oil	
<b>Burrata con Pomodorini</b> <b>V</b> .....	£9.50
Delicious creamy burrata cheese, served with cherry tomatoes, olive oil, pesto and balsamic glaze	

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## CLASSIC PASTA

Some pasta dishes can be served as an appetizer

	Starter	Main
<b>Spaghetti Carbonara</b> .....	£11.90	£15.50
Smoked bacon, cream, egg yolks and parmesan		
<b>Spaghetti Bolognese</b> .....	£11.90	£15.50
Our slow cooked beef ragu sauce		
<b>Fettuccine ai Funghi</b> .....	£11.90	£15.50
Mushrooms, garlic, parmesan cheese and cream sauce		
<b>Penne Alle Verdure</b> <b>V</b> .....	£11.90	£15.50
Aubergines, peppers, courgettes, onions, garlic, olive oil and tomato sauce		
<b>Fettuccine al Salmone</b> .....	NA	£16.50
Fresh salmon, garlic, parsley and cream sauce		
<b>Penne Arrabbiata con Pollo</b> .....	NA	£16.50
Sliced chicken, chillies, garlic, mixed peppers, olive oil and tomato sauce		

	Starter	Main
<b>Quadroni di Magro</b> .....	NA	£15.90
Spinach and ricotta ravioli served with cheese sauce and walnuts		
<b>Lasagne Classiche</b> .....	NA	£16.50
Layers of pasta, beef ragu, tomato sauce and Béchamel		
<b>Spaghetti ai Frutti di Mare</b> .....	NA	£18.50
With seafood, extra virgin olive oil and tomato sauce		
<b>Tortelloni di Carne</b> .....	NA	£15.90
Pasta shells with veal and beef filling, served with mushrooms, parmesan and cream sauce		
<b>Melanzane Alla Parmigiana</b> .....	NA	£16.50
Traditional oven baked dish with aubergines, tomatoes, mozzarella and parmesan cheese		

# RISOTTI


<p style="text-align: right;"><b>Main</b></p> <p><b>Risotto Marinara</b> .....£18.50 Classic Italian style risotto with seafood, extra virgin olive oil and tomato</p>	<p style="text-align: right;"><b>Main</b></p> <p><b>Risotto all' Ortolana</b> .....£16.50 Risotto with courgettes, aubergines, onions, peppers, garlic</p>
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# PIZZA

Thin crust and topped with tomato and mozzarella cheese

<p><b>Margherita</b>  .....£11.50 The classic original - simple and delicious</p> <p><b>Vegetariana</b>  .....£14.80 Peppers, red onion, mushrooms and sweetcorn</p> <p><b>Napoletana</b> .....£14.80 From Naples - traditional with anchovies, capers and olives</p> <p><b>Nduja e Burrata</b> .....£15.20 Spicy nduja sausage ("nn-do-ya") finished with creamy burrata mozzarella, cherry tomatoes once out of the oven.</p> <p><b>Parma</b> .....£15.20 Once out of the oven finished with Parma ham, rocket and grana shavings</p> <p><b>Inferno</b> .....£14.80 Pepperoni sausage and chillies</p>	<p><b>Calzone Classico</b> .....£14.80 A 'folded 'pizza filled with ham and mushrooms</p> <p><b>La Bufala</b>  .....£14.80 Cherry tomatoes, basil olive oil, finished with buffalo mozzarella once out of the oven</p> <p><b>Capricciosa</b> .....£15.20 Artichokes, ham, mushrooms and olives</p> <p><b>Fiorentina</b> .....£15.20 Spinach, egg, olives and grana shavings</p> <p><b>Tre Gusti</b> .....£15.20 Chicken, pepperoni sausage and ham</p> <p><b>Extra toppings</b> .....from £1.30</p>
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OUR PIZZA DOUGH IS DAIRY FREE, MADE FRESH EVERY MORNING AND TRADITIONALLY BAKED IN AN ITALIAN PIZZA OVEN.

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# SECONDI

All main courses served with a selection of seasonal vegetables and potatoes

<p><b>Petto Di Pollo Allo Zafferano</b> .....£20.90 Pan fried chicken breast with pepperoni sausages, white wine, mascarpone cheese, saffron and touch of cream</p> <p><b>Salmone Alla Mediterranea</b> .....£24.90 Salmon fillet with olives, capers, garlic, white wine olive oil and cherry tomatoes</p> <p><b>Branzino</b> .....£25.90 Filletted sea-bass with white wine, garlic lemon juice and parsley</p> <p><b>Filetto Dolcelatte</b> .....£33.90 8oz Fillet steak stuffed with dolcelatte cheese, cooked with touch of cream and red wine sauce</p>	<p><b>Spezzatino Di Manzo ai Funghi</b> .....£33.90 Slices of tender fillet of beef cooked with mushrooms, onions, garlic, and red wine sauce</p> <p><b>Fegato Di Vitello al Burro e Salvia</b> .....£26.90 Calves liver with sage and butter</p> <p><b>Scaloppine con Prosciutto e Fontina</b> .....£26.90 Veal escalopes topped with Parma ham and fontina cheese, finished with Marsala wine sauce</p>
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# INSALATE E CONTORNI

<p><b>Insalata Di Pomodoro</b> .....£5.50 Vine tomatoes, red onion, extra virgin olive oil and fresh basil salad</p> <p><b>Insalata Mista</b> .....£5.50 Mixed salad</p> <p><b>Tradizionale</b> .....£6.50 Mixed salad with artichokes, olives and grana shavings</p>	<p><b>Insalata Caprese</b> .....£6.90 Vine tomatoes, buffalo mozzarella, extra virgin olive oil and fresh basil</p> <p><b>Rucola e Parmigiano</b> .....£5.50 Rocket, grana shavings, extra virgin olive oil and balsamic vinegar</p> <p><b>Patatine Fritte</b> .....£4.50 French Fries</p>
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# DRINKS

<p><b>Soft</b> - Drinks Coke, Diet Coke, Sprite 330ml .....£3.50</p> <p><b>Juices</b> - Orange, Apple .....£3.50</p> <p><b>Tomato Juice</b> - 330ml .....£3.50</p> <p><b>J20</b> - Orange and Passion Fruit 275ml .....£3.50</p> <p><b>San Pellegrino</b> - Aranciata or Limonata 330ml .....£3.50</p> <p><b>San Pellegrino Sparkling</b> ..... 500ml £3.50 / 750ml £4.50</p> <p><b>Acqua Panna Still</b> ..... 500ml £3.50 / 750ml £4.50</p> <p><b>Appletiser</b> - ..... 275ml £3.50</p> <p><b>Bottlegreen Elderflower Sparkling</b> - ..... 275ml £3.50</p>	<p><b>Peroni Nastro Azzurro Beer</b> ..... 330ml £4.95 / 660ml £7.30</p> <p><b>Cider</b> .....£4.95</p> <p><b>Liqueurs</b> - Limoncello, Frangelico, Sambuca, Amaretto ..... 25ml from £4.50 ..... 50ml from £6.50</p> <p><b>Spirits</b> - Gin, Vodka, Rum, Whisky ..... 25ml from £5.50 ..... 50ml from £7.50</p> <p><b>The above with any mixers, £2.00 pence extra</b> <b>Additional spirits also available</b></p>
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Food Allergies and Intolerances - Some of our foods contain allergens. Please speak to a member of staff for more information.