

A LA CARTE MENU

STARTERS

ANTIPASTO ALL' ITALIANA (SHARING PORTION) cured Italian meats with olives, roasted tomatoes, grilled artichoke and rocket served with warm bread	VERDURE GRIGLIATE (V) (VG) (GF) (SHARING PORTION) char-grilled aubergine, courgette, mixed peppers with arinated olives, roasted tomatoes, baby mozzarella, roasted peppers and rocket with warm bread	PIZZA MARINARA (IDEAL FOR SHARING) (V) (VG) Tomato chopped garlic and oregano (no cheese)
£17	£13	£13
LARGE GREEN ITALIAN OLIVES (V) (VG) (GF)	AVOCADO CARPACCIO (V) (VG) (D) (GF) slices of avocado, lime juice, Dijon mustard, pesto sauce, toasted seeds & with crispy mixed salad leaves	HOMEMADE CLASSIC BURGER 100% prime beef burger with melted cheese in a bun served with house fries
BREAD BASKET NEW (V) fresh mixed bread served with mixed olives	DEEP FRIED MOZZARELLA CHEESE (V) mozzarella cheese in breadcrumbs deep fried until melted served with mixed leaves and forest berry sauce	PAN FRIED SUPREME CHICKEN (GF) with white wine mushroom sauce served with house fries
GARLIC BREAD (V) (VG) (D)	BURRATA, BABY TOMATOES & AVOCADO (V) (GF) with extra virgin olive oil and pesto	CHAR-GRILLED SUPREME CHICKEN (GF) served with mash potato, pancetta and arabiatta sauce
TOMATO PESTO BREAD (V) freshly baked pizza bread drizzled with basil, pesto & shaved parmesan	MEATBALLS CASSEROLE (GF) slowly cooked in oven with red wine & tomato sauce served with ciabatta bread	CHICKEN MILANESE chicken breast, bread crumbed and fried, with fresh tomato, onion, avocado salad & chips
GARLIC BREAD (V) (VG) (D) with mozzarella cheese	BEEF CARPACCIO (GF) slices of fresh beef fillet, balsamic and virgin olive oil topped with rocket & shaved parmesan cheese	PAN FRIED VEAL MILANESE veal escalope covered in bread crumbs, served with spaghetti Bolognese
MINESTRONE (V) (VG) (D) Tuscan vegetable soup with ciabatta bread	SAUTÉED KING PRAWNS (GF) spring onion, fresh tomato, lemon juice served with mash potato	CHAR-GRILLED MARINATED LAMB CUTLETS (GF) lamb cutlet served with mixed vegetables, roasted potato and dark mushroom sauce.
BRUSCHETTA (V) (VG) (D) sweet cherry tomatoes, basil, red onion, basil, pesto on sour bread	ITALIAN FISH SOUP (GF) aromatic fish broth flavoured with mixed seafood & toasted ciabatta	SALTIMBOCCA ALLA ROMANA NEW pan fried veal steak cooked in butter, sage and tomato sauce topped with mozzarella, served with Parma ham and broccoli
ARANCINI STUFFED (V) with baby spinach and gorgonzola served with mixed salad and red pesto	FRESH STEAMED MUSSELS (GF) fresh mussels steamed & cooked with tomato sauce or cream & white wine sauce	MUSTARD & FRESH HERB CRUSTED RACK OF LAMB (GF) mustard & fresh herbs crusted rack of lamb with parmesan mash, broccoli and lamb jus
THREE COLOUR MOZZARELLA SALAD (V) (GF) the Italian flag, buffalo mozzarella, vine tomato, avocado, fresh basil, pesto & olive oil	FRIED CALAMARI RINGS served with tartare sauce & mixed salad leaves	RIB-EYE STEAK (GF) 8oz rib-eye, served with salad and chips
PORTOBELLO MUSHROOM (V) (VG) (GF) melted mozzarella cheese, garlic butter served with ciabatta bread	SAUTÉED OCTOPUS NEW (GF) garlic, butter, spring onion, cherry tomatoes served with ciabatta bread	FILLET STEAK (GF) char-grilled and served with rosemary potatoes & mixed vegetables and choice of your sauce (peppercorn - gorgonzola - mushroom)
ITALIAN NACHOS (V) crispy ricotta & spinach ravioli with jalapenos pepper, basil pesto, Arrabiata sauce and melted parmesan cheese		SAUTÉED KING PRAWNS (GF) spring onion, fresh tomato, lemon juice served with mash potato
		CHAR-GRILLED SEA BASS (GF) served with salad and chips
		SALMON WITH CHAMPAGNE CREAM SAUCE NEW served with mash potato and asparagus
		PAN FRIED SEA BASS WITH SAFFRON RISOTTO (GF) with king prawns and courgettes topped with sea bass fillet
		SEA FOOD PLATTER salmon, seabass, mussels, calamari, king prawn, & sautéed clams with olive oil and garlic butter & white wine served with roast potato

SALADS

	STARTER	MAIN COURSE		STARTER	MAIN COURSE
GREEK SALAD (V) (GF) feta cheese, vine tomatoes, peppers, cucumbers & olives served with virgin olive oil dressing	£9	£16	GOATS CHEESE SALAD (V) grilled goat cheese salad with caramelized red onion and roasted peppers served with crispy bread	£10	£17
BEETROOT CARPACCIO NEW (V) (VG) (D) thin slices beetroot served with mixed leaves, toasted goat cheese and walnuts	£9	£17	CAESAR SALAD roasted chicken with cos lettuce, classic caesar dressing, Grana Padano cheese & crunchy croutons	£9	£17
GRILLED ASPARAGUS & ARTICHOKE NEW (V) (VG) (D) served on bed of mixed leaves and shaved parmesan	£9	£17	SALMON CARPACCIO NEW mixed greens, cherry tomatoes, avocado, capers and smoked salmon	£9	£17

MEAT & FISH

HOMEMADE CLASSIC BURGER 100% prime beef burger with melted cheese in a bun served with house fries	£16	SPINACH & RICOTTA RAVIOLI NEW (V) (GF) with smoked aubergine, cherry tomatoes, pine kernels and tomato sauce	£17
PAN FRIED SUPREME CHICKEN (GF) with white wine mushroom sauce served with house fries	£17	MELANZANE ALLA PARMIGIANA (V) (GF) classic char-grilled aubergines, tomato sauce, parmesan cooked in wood oven served with garlic bread	£18
CHAR-GRILLED SUPREME CHICKEN (GF) served with mash potato, pancetta and arabiatta sauce	£18	VEGETARIAN CANNELLONI (V) a juicy spinach and ricotta filling inside cannelloni pasta topped with a tomato sauce and melted cheese	£18
CHICKEN MILANESE chicken breast, bread crumbed and fried, with fresh tomato, onion, avocado salad & chips	£19	CLASSIC LASAGNE layers of egg pasta, ragu of beef, béchamel sauce & Grana Padano cheese	£19
PAN FRIED VEAL MILANESE veal escalope covered in bread crumbs, served with spaghetti Bolognese	£23	LOBSTER RAVIOLI NEW lobster ravioli with cherry tomato cooked in white wine sauce	£22
CHAR-GRILLED MARINATED LAMB CUTLETS (GF) lamb cutlet served with mixed vegetables, roasted potato and dark mushroom sauce.	£25		
SALTIMBOCCA ALLA ROMANA NEW pan fried veal steak cooked in butter, sage and tomato sauce topped with mozzarella, served with Parma ham and broccoli	£25		
MUSTARD & FRESH HERB CRUSTED RACK OF LAMB (GF) mustard & fresh herbs crusted rack of lamb with parmesan mash, broccoli and lamb jus			
RIB-EYE STEAK (GF) 8oz rib-eye, served with salad and chips			
FILLET STEAK (GF) char-grilled and served with rosemary potatoes & mixed vegetables and choice of your sauce (peppercorn - gorgonzola - mushroom)			
SAUTÉED KING PRAWNS (GF) spring onion, fresh tomato, lemon juice served with mash potato			
CHAR-GRILLED SEA BASS (GF) served with salad and chips			
SALMON WITH CHAMPAGNE CREAM SAUCE NEW served with mash potato and asparagus			
PAN FRIED SEA BASS WITH SAFFRON RISOTTO (GF) with king prawns and courgettes topped with sea bass fillet			
SEA FOOD PLATTER salmon, seabass, mussels, calamari, king prawn, & sautéed clams with olive oil and garlic butter & white wine served with roast potato			

FILLED & OVEN BAKED PASTA

HOUSE FRIES (GF)	£6
SAUTÉED MUSHROOMS WITH GARLIC (V) (VG) (GF)	£6
TOMATO ONION SALAD (V) (GF) tomato onion salad dressed with extra-virgin olive oil and topped with fresh basil	£6
ZUCCHINI 'FRITTI'	£7
ROCKET & PARMESAN SALAD (V) (GF)	£7
HOUSE SALAD (V) (VG) (GF)	£7
GARLIC & ROSEMARY ROASTED POTATOES (V) (VG) (GF)	£7
STEAMED BROCCOLI, CHILLI & GARLIC BUTTER (V) (GF)	£8
FRESH SEASONAL VEGETABLES (V) (VG) (GF)	£8



A LA CARTE MENU

PIZZA AND CALZONE

All our dough is made fresh on site and fermented 48 hours

MARGHERITA (V) (VG)	£14
fior di latte mozzarella, olive oil, basil & tomato sauce	
QUATTRO FORMAGGI (V)	£16
gorgonzola, fior di latte mozzarella, Grana Padano and goats cheese	
BIANCA (V) (VG) (D)	£17
goat cheese, grilled zucchini, caramelized onion, sun-blush tomatoes, fior di latte mozzarella & pesto sauce	
LA VITA È BELLA	£17
tomato sauce, wild mushrooms, cherry tomatoes, rocket topped with fresh buffalo fior di latte mozzarella and shaved parmesan	
ALLE VERDURE (V) or (VG)	£17
fior di latte mozzarella, aubergine, courgettes, garlic, roast peppers & tomato sauce	
BURRATA (V)	£18
tomato sauce, wild mushrooms, olives topped with rocket & truffle oil	
BURRATA MORTADELLA PIZZA <small>NEW</small>	£20
fior di latte mozzarella, burrata, mortadella, topped with pistachio flakes and pistachio cream	
SALAMI PIZZA <small>NEW</small>	£16
fior Di Latte mozzarella, salami Milano, shaved Parmesan, tomato sauce	
PEPPERONI	£16
spicy pepperoni, Fior di latte mozzarella & tomato sauce	
FUNCHI E PROSCIUTTO	£16
fior di latte mozzarella, mushrooms, cooked ham & tomato sauce	

GLUTEN FREE PIZZA AVAILABLE +£3

PASTA & RISOTTO

GLUTEN FREE PASTA AVAILABLE +£2.50

CALABRESE <small>NEW</small>	£17	SPAGHETTI AGLIO OLIO (V)	£15	SPAGHETTI ALLA BOLOGNESE	£17
spianata (spicy calabrian salame), Nduja sausage, fior di latte mozzarella tomato sauce		freshly chopped garlic, extra-virgin olive oil, chilli and parsley		the old school classic ragu of beef & parmesan	
FESTA DI CARNE	£17	SPAGHETTI TOMATO (V) (VG) (D)	£16	SPAGHETTI ALLA CARBONARA	£18
fior di latte mozzarella, ham, pepperoni spianata, tomato sauce		with tomato sauce, fresh basil and shaved parmesan		the classic dish of spaghetti with smoked pancetta, Parmesan, pecorino Romano and egg yolk	
QUATTRO STAGIONI	£17	PENNE ARRABBIATA (V) (VG) (D)	£17	SPICY SAUSAGE PENNE	£18
fior di latte mozzarella, four season in one with mushrooms, ham, pepperoni, olives & tomato sauce		pepperoncino chilli & tomato sauce		spicy sausage, roasted red peppers, pepperoncino chilli & tomato sauce	
CALZONE AL PROSCIUTTO	£17	WILD MUSHROOM TAGLIATELLE (V) (VG)	£18	MEATBALL SPAGHETTI	£19
fior di latte mozzarella, ham, mushroom, pepperoni & tomato sauce		mix of mushrooms, cream sauce & parmesan		Italian style meatballs simmered in rich home-made tomato sauce	
PEPPERONI PICANTE <small>NEW</small>	£18	GNOCCHI WITH GORGONZOLA (V)	£18	CHICKEN PENNE	£18
fior di latte mozzarella, pepperoni, spicy honey sauce		with cream & white wine sauce		sautéed chicken, seasonal vegetables, parmesan, baby spinach & cream sauce	
PIZZA GENOVESE <small>NEW</small>	£18	GNOCCHI WITH TOMATO & MOZZARELLA (V) (VG)	£18	CHICKEN TAGLIATELLE	£18
fior di latte mozzarella, Parma ham, caramelised onion, mascarpone cheese, tomato sauce		gnocchi in tomato sauce, parmesan, cherry tomato, baby mozzarella and fresh basil		sautéed chicken cooked with onion, garlic, cajun, sun dried tomatoes, cream & white wine sauce	
DIAVOLA	£18	GNOCCHI WITH PESTO SAUCE (V)	£18	SALMON TAGLIATELLE	£20
fior di latte mozzarella, pepperoni, red onion, spicy peppers & tomato sauce		fresh gnocchi tossed in pesto sauce topped with grilled cherry tomatoes, shaved parmesan and fresh basil		salmon, asparagus, fresh herbs, white wine cream sauce	
BURRATA PARMA HAM	£19	VEGETARIAN RISOTTO (V) (VG) (D)	£18	KING PRAWN LINGUINE	£20
tomato sauce wild mushrooms, olives, rocket shaved Parmesan and truffle oil		with broad beans, asparagus, baby spinach, courgette & parmesan cheese		sautéed king prawns garlic, olive oil, parsley, chilli peppers & white wine, cream sauce or classic tomato sauce	
SPICY NDUJA PIZZA	£19	WILD MUSHROOM RISOTTO (V) (VG) (D)	£18	SPAGHETTI WITH CLAMS	£20
tomato sauce, fior di latte mozzarella, goat cheese, nduja sausage, pepperoni		with wild mushrooms, butter and parmesan cheese		clams, white wine, garlic, parsley & chilli	
NAPOLETANA	£16	BURRATA PAPPARDELLE <small>NEW</small> (V)	£20	SEAFOOD LINGUINE	£21
mozzarella, anchovy, capers, olives & tomato sauce		pappardelle pasta with cherry tomatoes, basil, garlic topped with burrata		king prawns, mussels, calamari & clams cooked with classic tomato sauce	
BLACK TRUFFLE MUSHROOM PAPPARDELLE <small>NEW</small> (V)	£16	BLACK TRUFFLE MUSHROOM PAPPARDELLE <small>NEW</small> (V)	£29	SEAFOOD RISOTTO	£21
		pappardelle pasta with wild mushrooms cooked in cream, gorgonzola and black truffles		king prawns, mussels, calamari & clams cooked with classic tomato sauce or white wine sauce	