

Complimentary bread will be served with homemade tapenade and tomato chutney. Additional portions of bread £1.50

STUZZICHINI

- Olive Marinate (V) £3.95**
A bowl of mixed marinated olives
- Gnocco Fritto (V) £4.95**
Deep fried dough balls tossed in garlic butter served with a pesto garlic mayonnaise.
- Pane all'Aglio (V) £5.50**
Crispy pizza bread with garlic, rosemary and olive oil
- Pane al Pomodoro (V) £6.75**
Crispy pizza bread with garlic, olive oil, chopped plum tomatoes on a tomato base with parmesan
- Pane Speciale (V) £6.95**
Crispy pizza bread with garlic, olive oil, dried chilli, sunblush tomatoes, confit of shallot and parmesan on a tomato base
- Bruschetta Classica (V) £6.25**
Toasted Altamura bread from Puglia rubbed with garlic, topped with chopped plum tomatoes, fresh basil and extra virgin olive oil
- Bruschetta Mozzarella (V) £7.75**
Toasted Altamura bread from Puglia with creamy buffalo mozzarella, fresh basil and sun dried tomatoes
- Pizzette con Speck £8.95 / £11.95**
Stone baked pizza base with mozzarella, shallot, potato, Italian smoked ham and chilli. Served as a half or full portion

ANTIPASTO

- Minestrone della Casa (V) £5.25**
Italian vegetable soup
- Calamari Fritti £9.95**
Baby calamari fried in crispy batter served with homemade tartar sauce and sweet chilli sauce
- Gamberoni £11.25**
Large king prawns sautéed in garlic butter with borlotti beans, chilli, sage and dry white wine
- Involtino di Asparagi £9.45**
Asparagus, cured ham and fontina spring roll, fried, served with sweet chilli salsa
- Melanzane Parmigiana (V) £8.25**
A lasagne of aubergine baked with mozzarella, tomato, basil and parmesan
- Prosciutto con Pere e Formaggio £9.75**
Italian cured ham with poached pear and pecorino cheese
- Insalata di Spinaci, Pere e Dolcelatte (V) £8.95**
Baby leaf spinach salad with roast pear, roast butternut squash, dolcelatte cheese and caramelised walnuts
- Insalata con Barbabietole £7.95**
Heritage beetroots on baby gem lettuce with parmesan crisps and sherry vinegar and virgin olive oil dressing

MAY WE SUGGEST THE FOLLOWING STARTERS FOR GROUPS OR TABLES OF TWO OR MORE

- Fritto Misto £19.95**
Calamari, king prawns and a selection of white fish fried in crispy tempura batter with tartar and sweet chilli sauce
- Antipasto Misto e Formaggio £14.95**
Selection of Italian cured meats and cheeses with marinated olives
- Bruschette Miste £13.50**
Selection of mixed bruschette served on Altamura bread from Puglia

PASTA

Starter / Main

- Pappardelle Romagnola** £10.75 / £13.75
Fresh large ribbons of pasta with Tuscan sausage, mushroom, chilli, tomato, cream and parmesan cheese
- Farfalle con Pancetta e Rucola** £10.25 / £13.25
Butterfly pasta tossed with Italian bacon, rocket leaves, garlic, chilli, roasted peppers, breadcrumbs and parmesan cheese
- Fettuccine di Mare** £14.25 / £16.95
Fresh egg pasta tossed with Greenland prawns, king prawns, queen scallops, wine, bisque, chilli and parsley
- Bucatini all'Amatriciana** £10.50 / £13.50
A Roman dish of large spaghetti tossed with smoked bacon, red onions, tomato sauce, chilli and basil, finished with shaved pecorino cheese
- Ravioli d'Anatra** £11.95 / £14.95
Homemade duck filled ravioli, tossed in a duck ragu
- Lasagna al Forno** £13.95
Traditional lasagna baked in a rich beef ragu with parmesan and mozzarella
- Spaghetti Rustici** £13.95 / £16.95
Thin spaghetti with crispy pancetta, king prawns, green beans, shallots, chilli and garlic finished with freshly grated pecorino
- Ravioli Asparagi e Pecorino (V)** £11.25 / £14.25
Homemade ravioli filled with fresh asparagus and pecorino cheese, tossed with a butter and sage sauce
- Fusilli con Pesto e Pollo** £9.95 / £12.95
Pasta spirals with roasted vegetables, basil pesto, char grilled chicken breast strips and a touch of cream
- Maccheroni al Tonno** £10.15 / £13.15
Fresh macaroni with tuna, red onions, black olives, garlic, chilli and tomato

GLUTEN FREE PASTA AVAILABLE

Gluten free pasta is available with all above sauces except lasagne and ravioli +£1.50

PIZZA

- Margherita (V)** £9.95
Classic tomato and mozzarella pizza
- Tricolore** £12.95
Italian cured ham, fresh tomatoes, rocket leaves, parmesan shavings, tomato and mozzarella
- Americana** £12.75
Spicy salami, dry chilli flakes, red onions, tomato and mozzarella
- Affumicata** £13.15
Smoked ham from Tirol, smoked scarmoza cheese, tomato and mozzarella
- Bufalo Mozzarella e Prosciutto Crudo** £13.25
Fresh buffalo mozzarella and Italian cured ham on a tomato base with fresh basil
- Gargantua** £14.95
Chicken, cooked ham, Tuscan sausage and salami piccante, dry chilli flakes, tomato and mozzarella
- Chorizo e Funghi** £12.50
Spicy chorizo, mushroom, green pepper, dry chilli flakes, tomato and mozzarella
- Di Mare** £15.25
Selection of fresh seafood of the day with prawns on a tomato base with or without mozzarella
- Salsiccia e Dolcelatte** £12.95
A white pizza with blue cheese, mozzarella, Italian fennel sausage and purple broccoli
- Caprino e Zucca (V)** £13.25
Roasted butternut squash, slow cooked confit of shallots, goats cheese, tomato and mozzarella, topped with rocket and a drizzle of honey
- Calzone** £13.75
A folded pizza filled with ham, spinach, ricotta cheese and mozzarella, baked and topped with a tomato sauce.
- Extra toppings**
- Meat/Fish/Poultry per item** £1.95
- Others per item** £1.65

GLUTEN FREE PIZZA AVAILABLE

Gluten free pizza available with all pizzas except Calzone +£1.50

SECONDI PIATTI

Controfiletto di Manzo	£22.95
Locally sourced, aged sirloin steak, griddled and served with a black peppercorn sauce OR roast garlic and parsley butter	
Saltimbocca alla Romana	£21.95
Escalope of veal topped with sage and Italian cured ham fried and finished in wine and sage butter	
Vitello Milanese	£20.95
Classic dish of breaded veal escalope, pan fried, served with lemon	
Vitello ai Funghi	£21.95
Escalope of veal, pan fried and finished in a wild mushroom wine cream sauce with a hint of truffle	
Petto d'Anatra	£19.95
Pan roasted breast of duck with roast butternut squash and grape sauce	
Pailarde di Pollo	£17.95
Chicken breast griddled with garlic, lemon, rosemary and chilli, served with a grain mustard dressing, green beans and shallots	
Battuta di Pollo Milanese	£16.95
Flattened out chicken breast, breaded, pan fried, served with lemon	
Petto di Pollo Valdostana	£18.75
Pan roasted chicken breast with fontal cheese, tomato, crispy cured ham and butter sage sauce	
Costoletta d'Agnello	£21.50
Griddled lamb cutlets with red pepper, onion, tomato and a mint pesto	

ALL SECONDI PIATTI ARE SERVED WITH
POTATOES AND VEGETABLES OF THE DAY

CONTORNI

Insalata di Rucola, Pomodorini e Parmigiano (V)	£4.25
Rocket, cherry tomato and shaved parmesan salad with lemon olive oil	
Insalata con Vinaigrette (V)	£3.95
Mixed leaf salad, tomato, cucumber, red onion, with an extra virgin olive oil and Italian vinaigrette dressing	
Insalata Mista (V)	£3.95
Mixed leaf salad with fennel, cucumber, cherry tomato and lemon oil	
Insalata di Pomodoro (V)	£4.25
Tomato and onion salad, fresh basil, olive oil and red wine vinegar	
Insalata di Finocchio (V)	£4.25
Carpaccio of fennel salad with sliced artichoke hearts, lemon and extra virgin olive oil	
Patatine Fritte (V)	£3.50
Homemade thin chips	
Zucchine Fritte (V)	£3.75
Fried courgettes	
Spinaci Saltati (V)	£4.75
Tossed fresh spinach with parmesan cheese or garlic and chilli or plain	
(V) Vegetarian	

Important – It is the customers' responsibility to inform our supervisors of any food allergies. However, we are unable to guarantee that products manufactured off the premises do not contain substances to which you might be allergic.