

MENU

STARTERS

Garlic Bread	Rosemary & Sea Salt Tomato & Basil Buffalo Mozzarella	4.50
Bruschetta	Vine-ripened Tomato, Basil, Mozzarella, Crispy Shallots & Balsamic Pearls Goats Cheese, Roasted Peppers, Caramelised Red Onion & Basil Oil	4.95
Soup of the Day		4.95
Deli Board (To Share)	Selection of Italian Meats & Cheeses. Served with Olives, Chutney and Mixed Breads	13.95
Pork Belly	Herb Infused Slow Roasted with Spiced Apricot, Watercress and Smoked Paprika Vegetable Crisps	7.95
Calamari Fritti	Crispy fried Baby Squid with Rocket Salad and Aioli	7.50
Fishcakes	Salmon, Cod & Haddock Fishcakes served on Seasonal Leaves with a Basil & Lemon Mayonnaise	7.00
Duck Liver Parfait	Smooth parfait of Duck Liver & Madeira. Served with Toasted Ciabatta and Red Onion Marmalade	6.95
Scallops	Pan Seared and served with Celeriac Puree, Crispy Pancetta and an Apple and Endive Salad.	9.50
King Prawns	Pan Fried in White Wine, Garlic and Chilli. Served with a chargrilled Mango and Sweet Pepper Salsa.	8.50

PIZZA

Margherita	Buffalo Mozzarella, Basil & Tomato	8.50
Vesuvio	Pepperoni, Mushrooms, Chilli, Tomato & Mozzarella	11.95
Vegeteriana	Chargrilled Mediterranean Vegetables, Cherry Tomatoes and Mozzarella	10.50
Marinara	Baby Prawns, Baby Squid, Mussels & Anchovies, Tomato & Mozzarella	13.95
Quattro Formaggi	Gorgonzola, Goats Cheese, Pecorino, Mozzarella & Tomato	10.95
Salami	Finocchiona, Sopressa, Parma Ham & Bresaola, Tomato & Mozzarella.	12.95
Pollo Pesto	Chargrilled Chicken, Chorizo, Basil Pesto, Mozzarella & Cherry Tomatoes	13.50

Please speak to your server for any ALLERGY concerns you have. A discretionary service charge of 10% will be added for parties of 6 or more.

PASTA	All our Pasta is cooked "al Dente".	
Rigatoni Bolognese	Rigatoni tossed with our slow cooked shredded Beef Ragù.	11.95
Cannelloni	Filled with Spinach, Ricotta, Caramelised Onion & Nutmeg. Oven baked with our Napoli and Bechamel Sauce and served with a Mixed Salad.	10.95
Tagliatelle Pesto	Tagliatelle served with Basil Pesto, Sun-Dried Tomatoes, Rocket Leaves & Parmesan Shavings	10.50
Lasagna	Layers of our Homemade shredded Beef Ragù, Bechamel and Pasta, Topped with Mozzarella, Oven Baked and served with a Mixed Salad	11.95
Rigatoni Amatriciana	Rigatoni tossed with our Napoli sauce, Smoked Pigs Cheeks and Chilli with Roasted Sweet Peppers & Shallots	12.95
Tagliatelle Salmone	Tagliatelle with Smoked Salmon, Lemon Cream, Asparagus, Broad Beans & Dill	12.95
RISOTTO		
Risotto del Mare	Baby Prawns, Mussels and Baby Squid Risotto, Napoli sauce and Fish Broth, Garlic & a touch of Ginger.	13.95
GRILL		
8oz Rib-Eye / Fillet (Approx. Weight)	Our 21 Day Matured Steaks are served with Hand Cut Chips & Watercress. With a Sauce (Peppercorn, Diane or Red Wine Jus)	17.95 / 23.95 1.95
Rabbit Cacciatore	Braised Rabbit with Peppers, Olives, Seasonal Vegetables & Parmesan Potato Gratin.	16.95
Pollo Saltimbocca	Chicken Breast rolled with Parma Ham & Sage. Served with Roasted Sweet Potato, Curly Kale & a Madeira Butter Sauce	16.95
Vitello Milanese	Pan Fried Veal Escalope coated in a Parmesan & Herb Crumb, served with Spaghetti Napolitano	19.95
Pollo Principessa	Grilled Chicken Breast with a Spring Onion Mash, Wild Mushroom and Asparagus Cream & Truffle Oil	16.95
SIDES		
Hand Cuts Chips		3.95
Parmesan Potato Gratin		4.50
Seasonal Vegetables		4.50
Rocket & Parmesan		3.95
Garlic & Rosemary Roast Potatoes		4.50
Tomato & Red Onion Salad		4.50