



Menu

Soft Drinks

Pepsi	Regular £2.50	Large £3.00
Diet Pepsi	Regular £2.50	Large £3.00
Lemonade	Regular £2.50	Large £3.00
Lime & Soda	Regular £2.00	Large £2.50
Appletiser		275ml £3.00
Fever-Tree Tonic Water	Regular or Slimline	200ml £3.00
Fever-Tree Ginger Ale		200ml £3.00
Mineral Water	Still or Sparkling	330ml £3.00
Orange Juice	Regular £2.50	Large £3.00
Cranberry Juice	Regular £2.50	Large £3.00
Apple Juice	Regular £2.50	Large £3.00
J2O	Various flavours available	275ml £3.00
Fruit Shoot	Various flavours available	275ml £2.50
Heineken 0.0 - Alcohol Free		330ml £3.50

Beer & Cider

San Miguel 330ml	£4.00
Peroni Nastro Azzuro 330ml	£4.50
Peroni Nastro Azzuro Draught	Half £3.20 Pint £5.20
Birra Moretti Draught	Half £3.00 Pint £5.00
Old Mout Cider - Berries & Cherries 500ml	£5.50
Old Mout Cider - Kiwi & Lime 500ml	£5.50
Old Mout Cider - Strawberry & Pomegranate 500ml	£5.50
Rekorderlig Cider - Apple 500ml	£5.50



Cocktails

Disaronno Sour	£8.00
Disaronno liqueur, lime juice, sugar syrup, garnished with a wedge of lime	
Cosmopolitan	£9.00
Ciroc vodka, Cointreau, cranberry juice, lime juice, garnished with a wheel of lime	
Mojito	£9.00
Bacardi rum, sugar syrup, lime juice, soda, muddled with fresh mint	
Aperol Spritz	£9.00
Aperol, Prosecco, soda water, served over ice with a wheel of orange	
Espresso Martini	£9.00
Ciroc vodka, Tia Maria and a shot of espresso, topped with coffee beans	

Please allow us a little extra time to prepare your cocktails!

House Spirits

	Single	Double
Gordon's Gin	£3.50	£5.50
Smirnoff Vodka	£3.50	£5.50
Captain Morgan Spiced	£3.50	£5.50
Jameson Whiskey	£3.50	£5.50
Jack Daniels	£3.50	£5.50
Disaronno	£3.50	£5.50
Malibu	£3.50	£5.50
Limocello	£3.50	£5.50
Baileys	£3.50	£5.50
Tia Maria	£3.50	£5.50

A wider selection of spirits and premium spirits are available. Please ask your server for more information!

Wine

White

	125ml	175ml	250ml	Bottle
Lamura Grillo di Sicilia, Sicily	£5.50	£6.00	£6.50	£17.00
Aromas of citrus fruit underlaid by refreshing tropical notes				
Castelli Pinot Grigio, Italy	£6.00	£6.50	£7.00	£19.00
A nose of acacia flowers with a dry palate, well balanced				
Vina Cerrada Rioja Blanco, Spain	£6.50	£7.00	£7.50	£22.00
Delicate and clean on the palate. Subtle hints of stone fruit, easy to drink				
Patriache Chardonnay, France	£7.00	£7.50	£8.00	£23.00
Elegant and complex with peachy fruit and a soft creamy finish				
Franschhoek Cellar Sauvignon Blanc, South Africa	£7.50	£8.00	£8.50	£24.00
Tropical fruit aromas and flavours tinged with notes of green fig				

Red

Lamura Nero D'Avola, Sicily	£5.50	£6.00	£6.50	£17.00
A fruit driven wine with soft red berry flavour and very easy to drink				
Louis Eschenauer Merlot, France	£6.00	£6.50	£7.00	£19.00
Blackcurrant and cherry fruits leading to a smooth, lasting finish				
Vina Cerrada Rioja, Spain	£6.50	£7.00	£7.50	£22.00
Classic plum, red berries, and vanilla, with a touch of pepper kicking at the end				
Jean Balmont Cabernet Sauvignon, France	£7.00	£7.50	£8.00	£23.00
Juicy black fruit flavours and high tannins. Incredibly smooth with a hint of oak				
Club De Campo Malbec, Argentina	£7.50	£8.00	£8.50	£24.00
Aromas of red fruits, a hearty structure of cherries and plum. A warm, smooth finish				

Rosé

Virtuoso Pink Zinfandel, Italy	£5.50	£6.00	£6.50	£18.00
Aromas of strawberries and summer fruits. Light, fruity and sweet flavours				
Les Vignerons Grenache Merlot, France	£6.00	£6.50	£7.00	£19.00
A pale wine with notes of red berries and passionfruit. Crisp and refreshing with a slight dryness				

Sparkling

		200ml	750ml	
Amori Prosecco, Italy		£8.50	£23.00	
Crisp with vibrant apple and pear notes and a delicate, floral and fruity finish.				
Charles Vercy Cuvée De Réserve Champagne, France				£40.00
An award winning Champagne with a light pale colour and aromas of fresh fruits				

Coffee & Hot Drinks

Espresso *Solo* £1.80 *Doppio* £2.00

A single or double shot of coffee made with Italian coffee beans

Americano £2.10

Black coffee - A rich full bodied espresso topped with hot water

Flat White £2.10

White coffee - A rich full bodied espresso topped with hot milk

Cappuccino £2.10

Rich espresso topped with frothy steamed milk and a sprinkle of chocolate

Macchiato £2.10

A shot of espresso with a dash of frothy milk foam

Latte £2.10

One shot of espresso topped with steamed milk and a dash of foam

Latte with a shot of **MONIN syrup** £3.10

Available in a selection of flavours

Mocaccino £2.10

Chocolate and espresso latte topped with a dash of whipped cream

£2.10

English tea served with a jug of cold milk

Herbal/Fruit Tea £2.10

A selection of flavours available

Hot Chocolate £2.30

Cadbury's hot chocolate topped with whipped cream

Liqueur Coffee £5.00



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All products are subject to availability and are subject to change at any time without notice.

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Starters

Sunblushed Tomatoes Ve GF £3.50
Slow-roasted, sun-ripened tomatoes

Olives Ve GF £3.50
Mixed olives marinated in garlic, lemon & chilli

Ciabatta Bread with Dipping Oil Ve £4.00

Garlic Bread Ve £4.00
with Mozzarella Ve £4.50

Funghi Trifolata Ve £5.50
Fresh mushrooms pan-fried in garlic butter, parsley & white wine

Pizza Pomodoro Ve £6.00
A thin and crispy pizza base with tomato sauce, garlic and herbs

Gnocchi Pomodoro Ve £6.00
Italian potato dumplings cooked in our tomato & basil sauce

Cozze Crema GF £7.00
Mussels cooked in a garlic & white wine cream sauce

Gamberoni All'Aglio GF £7.50
King prawns, pan fried in their shells in garlic butter & white wine

Insalata Salmone Affumi GF £7.50
Smoked salmon served on a mixed salad with house dressing

Trio Colore Ve GF £6.00
Fresh Mozzarella served with rocket and cherry tomatoes.
with balsamic glaze

Arancini di Porcini £6.50
Breaded risotto rice balls with a mushroom and gorgonzola filling, deep-fried and served with a tomato dipping sauce

Anti-Pasto £12.00
A sharing platter with a selection of cured meats and cheese, marinated olives and tomatoes, with toasted ciabatta bread

Bruschette

Bruschetta Pomodoro Ve £5.00
Marinated cherry tomatoes, red onion and olives served on toasted ciabatta bread

Bruschetta Mozzarella Ve £5.50
Fresh mozzarella cheese, marinated cherry tomatoes & olives served on toasted ciabatta bread


Bruschetta Parma £6.20
Cherry tomatoes, Parma ham and shaved parmesan served on toasted ciabatta bread with balsamic glaze

Salads

Side Salad Ve GF £4.00
Mixed leaves, cherry tomatoes, red onion, olives, house dressing

Insalata Parmigiano Ve GF £4.00
Rocket leaves, shaved parmesan cheese, balsamic glaze

Insalata Caprina Ve GF £14.00
Roasted goat's cheese and chargrilled vegetables served on a mixed salad with house dressing

Insalata Pollo GF LC £14.00
Grilled chicken breast with chargrilled peppers served on a bed of mixed salad with house dressing
 Add Smoked Bacon for +£1.20

Insalata Salmone Asparagi GF LC £17.00
Oven-baked fillet of salmon and grilled asparagus spears served on a mixed salad with house dressing

Insalata di Mare GF LC £15.00
Marinated mixed seafood served on a bed of mixed salad with house dressing, topped with a grilled king prawn

Ask your server
to see the
Chef's Specials!




Pizza

Made with 100% homemade dough, our own recipe tomato sauce and mozzarella cheese, stone-baked in our authentic Italian pizza oven

Pizza Pomodoro Ve LC £9.00
Tomato sauce with extra garlic and herbs - no cheese!

Margherita Ve £10.00
Our classic tomato & basil sauce with mozzarella cheese

Reginella Ve £11.50
Fresh mozzarella, cherry tomatoes and fresh basil leaves

Pepperoni £11.00
Just pepperoni - simple and delicious
 *Add Mushrooms for +£1.20*

Diavola  £12.00
Pepperoni, Milano salami, fresh chillies & crushed chillies

Funghi Caprina £12.50
Ham, mushrooms, goats cheese and mixed olives


Pollo Pancetta £12.00
Seasoned chicken breast strips and smoked bacon rashers

Rustica £13.00
Parma ham & sunblushed tomatoes topped with rocket, shaved parmesan and house dressing

Honolulu £11.50
Ham and juicy chunks of pineapple

Di Capra Ve £13.00
Caramelised onions, goats cheese, peppadew sweet peppers, rocket

Salsiccia Pesto £12.50
Tuscan sausage, caramelised onions, sunblushed tomatoes, drizzled with pesto

Riviera  £13.50
Garlic tiger prawns, cherry tomatoes, chillies and fresh rocket

Pollo Piquante £12.00
Chicken breast, red onion, peppadew peppers, balsamic glaze

Italian Job £12.00
Bolognese sauce, covered in mozzarella and topped with fresh basil

Giardinera Ve £11.50
Sunblushed tomatoes, red onion, spinach, drizzled with garlic oil

Napoli £12.50
Tuna, anchovies, olives and capers

Ve Switch to Vegan Mozzarella - just ask your server

Make any pizza into a Calzone - just add £1.00



Calzone

Hand made folded pizzas, stone baked and served with a side of our classic tomato sauce.

Calzone Basilica Ve £12.00
Roasted red peppers, caramelised onions, spinach and mushrooms, drizzled with basil oil

Calzone Salsiccia £13.00
Tuscan sausage, Milano salami, spinach and mixed olives

Calzone Picante  £12.50
Pepperoni, chicken breast, hot chillies & red onion, drizzled with chilli oil

Extra Toppings

Add any of the following to any pizza or pasta to create your own 'Masterpiece'

Pepperoni - Milano Salami - Tuscan Sausage
Sliced Chicken Breast - Ham - Smoked Bacon
Tuna - Anchovies - Capers - Red Onion
Hot Chillies - Spinach - Mushrooms
Mixed Olives - Courgette - Pineapple
Cherry Tomatoes - Roasted Peppers
Sunblushed Tomatoes - Grated Mozzarella
Peppadew Sweet Peppers

£1.20 per topping

Parma Ham - Asparagus
Tiger Prawns - Smoked Salmon
Goats Cheese - Fresh Mozzarella
£2.40 per topping

Pasta


Spaghetti Pomodoro Ve LC £9.50
Our homemade, traditional tomato sauce with fresh basil and garlic

Spaghetti Bolognese £10.50
Traditional Bolognese made with 100% British beef

Spaghetti Carbonara £10.50
Smoked bacon in a creamy parmesan cheese sauce

Spaghetti Gamberoni £12.00
Tiger prawns, cherry tomatoes, crushed chillies and lemon, tossed in garlic butter with a splash of white wine

Spaghetti Marinara LC £12.50
Mixed seafood in a garlic, white wine & tomato sauce

Penne Arrabiatta Ve LC £10.00
Cherry tomatoes and hot chillies in a fiery tomato and garlic sauce
 Add Chicken for +£1.20

Penne Polpette £10.50
100% British beef meatballs, pan-fried with garlic and cooked in our classic tomato sauce with cherry tomatoes and fresh basil

Penne Primavera Ve LC £10.50
Courgette, spinach, cherry tomatoes, red peppers and asparagus in our garlic, basil & tomato sauce

Al Forno

Literally translated as "In the Oven", all our Al Forno pasta dishes are freshly prepared in the pan, then covered in mozzarella cheese and baked in the stone oven until light and crispy on top.

Funghi Spinachi Al Forno Ve £12.50
Penne pasta in a creamy wild mushroom and white wine sauce with spinach

Salsiccia Al Forno £12.50
Rigatoni pasta with Tuscan sausage, olives, cherry tomatoes and red onion, cooked in our garlic and tomato sauce

Pollo Parmigiano Al Forno £12.50
Penne pasta, smoked bacon and sliced chicken breast in a creamy parmesan cheese sauce

Lasagne Al Forno £11.50
Traditional homemade Lasagne made with 100% British beef

Rigatoni Amatriciana £10.50
Smoked bacon in a peppery tomato and parmesan cream sauce

Rigatoni Toscana £11.50
Tuscan sausage, cherry tomatoes, red onion and olives in our garlic and tomato sauce

Rigatoni Tonno £11.50
Tuna, olives, cherry tomatoes and red onion in a garlic, tomato and cream sauce

Tagliatelle Porcini Ve £11.50
Wild mushrooms in a creamy white wine & mushroom sauce
 Add Tuscan Sausage for +£1.20

Tagliatelle Salmone £12.00
Smoked salmon in a garlic, tomato and cream sauce, with fresh rocket

Tagliatelle Spinachi £11.50
Smoked bacon in a creamy spinach and parmesan sauce

Tortelloni Boscaiola £11.50
Ricotta cheese & spinach tortelloni in a creamy wild mushroom sauce with smoked bacon and spinach

Tortelloni alla Genovese Ve £12.00
Ricotta cheese & spinach tortelloni in a pesto cream sauce with sunblushed tomatoes, rocket & shaved parmesan

*Fancy Bolognese with Penne? Carbonara with Rigatoni?
Feel free to change the type of pasta in your dish -
just ask your server.*

Gluten/Egg-Free pasta is available - just ask your server.

***Please note our meatballs are made with gluten so there is no gluten-free option for this dish. Also our Tuscan sausage may contain traces of gluten*



Main Courses

Pollo Funghi GF LC £16.00
Butterflied chicken breast, cooked in a creamy wild mushroom and white wine sauce, served with grilled mediterranean vegetables and deep fried saute potatoes

Branzino GF LC £17.00
Pan-seared seabass fillet, served with new potatoes and a mediterranean-style tomato & vegetable sauce with onions, olives, tomatoes & spinach

Tonno Sicilia GF £17.00
Grilled tuna steak, cooked to taste, served with a creamy lemon and caper risotto

Bistecca Rosmarino GF £19.00
An 8oz cut of extra mature Sirloin steak, cooked to taste, served with skin-on fries, a rocket & parmesan salad and rosemary butter



Risotto

Authentic risotto dishes made with real Italian Arborio rice

Risotto Asparagi Ve GF £12.00
A creamy garlic & white wine risotto with asparagus, courgette and spinach. Topped with shaved parmesan

Risotto Pollo Porcini GF £12.00
Sliced chicken breast and wild mushrooms in a rich and creamy mushroom sauce risotto

Risotto Gamberetti GF £12.50
Tiger prawns and spinach in a creamy garlic & white wine risotto

Risotto Di Mare GF LC £13.00
A garlic & white wine tomato sauce risotto with shell-on mussels and marinated mixed seafood

Sides

French Fries Ve GF £4.00
Crispy, skin-on fries

Saute Potatoes Ve GF £4.00
Crispy, deep fried potato slices

New Potatoes Ve GF £3.50
Oven-roasted with parsley butter

Ciabatta Bread Ve £2.50
Toasted Italian style ciabatta bread

Tomato & Onion Salad Ve GF £4.00
Marinated cherry tomatoes & red onions with balsamic glaze

Side Salad Ve GF £4.00
Mixed leaves, red onion, olives & cherry tomatoes. Served with our house dressing

Insalata Parmigiano Ve GF £4.00
Rocket leaves & shaved parmesan with balsamic glaze

Grilled Vegetables Ve GF £4.00
Grilled peppers, aubergine & courgette

Grilled Asparagus Ve GF £4.00
Grilled asparagus spears

Allergy Information:

Please inform your server of any specific allergy or dietary requirement before ordering,

The descriptions on our menu don't always mention every single ingredient, so just ask if you're unsure, even if you have eaten the dish previously, as we occasionally alter recipes from time to time.

Our chefs & suppliers handle numerous ingredients. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that any of our dishes will be 100% allergen or contamination free.

Also please note that the cheese offered at your table contains milk and egg and will therefore alter the suitability of your dish.

Please ask to see our allergen guide for more detailed information on each individual dish.



Suitable for vegetarians



Suitable for vegans



Gluten-free



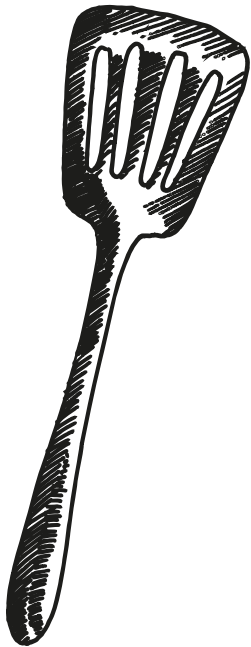
Lighter Choice (Typically less than 600 calories)



Kids Menu

Choose any main course below plus a dessert and a drink for £6.50

Apple Juice
Orange Juice
Fruit Shoot 275ml
Milk



Spaghetti Pomodoro
Spaghetti in our homemade tomato sauce

Spaghetti Bolognese
Homemade traditional bolognese

Spaghetti Carbonara
Smoked bacon in a creamy parmesan sauce

Margherita
Classic cheese & tomato pizza

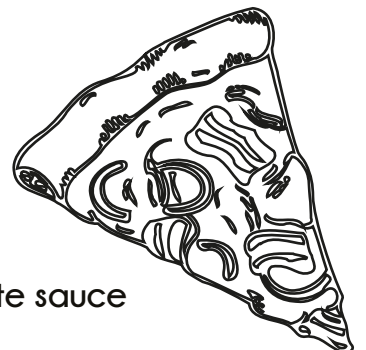
Pizza Proscuitto
Margherita pizza with ham

Pizza Pollo
Margherita pizza with chicken breast slices

Ice Cream
1 scoop - choose from our wide selection

Profiteroles
Pastry balls filled with cream and covered in chocolate sauce

Babycinno
Frothy warm milk with a sprinkle of chocolate powder



Gelato

Authentic homemade Gelato
& 100% dairy free homemade Sorbet

Vanilla
Chocolate
Strawberry
Pistachio
Banana
Salted Caramel
Coffee
Mint Chocolate Chip
Bubblegum
Oreo Cookies
Honeycomb

Lemon Sorbet
Mango Sorbet
Raspberry Sorbet

We also have many new flavours of gelato and sorbet that change regularly - take a look at the dessert counter or ask a member of the team!

1 scoop £2.30
2 scoops £3.80
3 scoops £4.20

Toppings / Sauces

Mini Fudge Cubes
Choc Chip Sprinkles
Honeycomb Sprinkles
Marshmallows
Hundreds and Thousands
Meringue Pieces
Oreo Pieces
Bubblegum Pieces

Chocolate Sauce
Toffee Sauce
Strawberry Sauce
Raspberry Sauce

50p per extra topping

Desserts

£4.50

Tiramisu

Coffee and liqueur soaked sponge with a mascapone mousse, covered in cocoa powder

Profiteroles

Choux pastry balls filled with whipped cream and covered in chocolate sauce

Apple Pie

Sweet pastry case with a bramley apple filling, served with a scoop of Vanilla gelato

Banoffee Pie

Banana cream and toffee fudge in a sweet pastry case

Salted Caramel Cheesecake

Sweet biscuit base cheesecake with sweet and salty caramel

Chocolate Fudge Cake

Rich chocolate sponge covered in chocolate fudge icing, served with a scoop of Vanilla gelato

Waffles

£4.90

Belgian style waffles - choose from the suggestions below or create your own with your choice of gelato and toppings!

Create your own Waffle includes 1x scoop of Gelato and 1x choice of sprinkles

Cookies and Cream

Oreo Cookies gelato with Oreo cookie pieces, whipped cream and chocolate sauce

Marshmallow Choc Chip

Vanilla gelato topped with mini marshmallows, chocolate chips, chocolate sauce

Banana Nutella

Nutella chocolate spread topped with whipped cream and Banana gelato

