

## Aperitifs

<b>BELLINI</b> Prosecco, Peach Purée	9.95	<b>NEGRONI</b> Martini Rosso, Campari, Gin	11.95
<b>APEROL SPRITZ</b> Aperol, Prosecco, dash of Soda	10.95	<b>BLOODY MARY</b> Tomato juice, vodka, spices	11.95
<b>POSITANO SPRITZ</b> Limoncello, Prosecco, Violet Sugar, soda	9.95	<b>GIN ROSA</b> Rose Petal Gin, Tonic Water, Juniper Berries	9.95

## Bread & Nibbles

<b>BREAD</b> Served with evo oil and Modena balsamic vinegar V/VEGAN	3.95	<b>CARAMILISED ONION BREAD</b> Garlic, butter & mozzarella cheese	8.50
<b>GARLIC PIZZA BREAD</b> With tomato V/VEGAN	5.95	<b>DEEP FRIED ZUCCHINI</b> V	6.50
		<b>NOCELLARA OLIVES GF/V/VEGAN</b>	3.95

## Sharing Boards (Minimum of 2 people)

<b>ITALIAN/ EUROPEAN CHEESE SELECTION</b> Served with fruit chutney. GF (price per person)	9.50	<b>ITALIAN CHARCUTERIE SELECTION</b> A board of the best cured meats reared and made in Italy. GF (price per person)	9.95
<b>MEDITERRANEAN PLATTER</b> Selection of grilled peppers, aubergines, courgettes, long stem artichoke, sun blushed tomatoes, green olives. GF/V/VEGAN (price per person)	9.50	<b>TRIO OF SMOKED FISH</b> Smoked Mackerel, salmon and trout served toasted bread. (price per person)	10.50

## Starters

<b>BRUSCHETTA</b> Grilled bread topped with cherry tomatoes, garlic, spring onions, oregano, EVO oil & basil V/VEGAN	6.95	<b>MUSSELS IMPEPATA</b> Peppered fresh mussels simply steamed in their own juices with lemon & parsley GF	9.50
<b>SUMMER FISH FRITTURA</b> Fried squid, Mediterrean prawns, white bait and zucchini	13.95	<b>CLASSIC PRAWN COCKTAIL</b> With baby gem lettuce orange & brandy seafood sauce GF	10.95
<b>CAPRINO</b> Goat cheese served with mixed leaves, pine kernels, beetroot, honey dressing GF	7.50	<b>WATERMELON SALAD</b> Sliced watermelon topped with avocado, heritage tomato & feta cheese GF	10.95
<b>SUMMER TRUFFLE ARANCINI</b> Fried rice balls with summer truffle, parmesan served with saffron mayo	7.95	<b>BURRATA</b> Creamy Apulian cheese served with Parma ham & figs GF	12.50
<b>BRIE ROMANA</b> Deep fried Brie served with cranberry sauce	6.95	<b>SMOKED SALMON</b> Served on avocado & heritage tomatoes. GF	12.95
<b>FRIED CALAMARI</b> Served with garlic mayo	9.95	<b>MEDITERRANEAN PRAWNS</b> Butterflied open, sautéed in garlic butter, Served on toasted homemade bread	13.50

# Pasta

<b>PENNE ARRABBIATA</b> Classic roman spicy pasta dish, with cherry tomatoes, chilli, garlic, basil. VEGAN/V	10.95	<b>LINGUINE WITH FRESH CLAMS</b> White wine, garlic & cherry tomatoes	17.50
<b>TAGLIATELLE OR SPAGHETTI BOLOGNESE</b> Classic minced meat & tomato ragu	12.95	<b>LINGUINE WITH SEAFOOD</b> Fresh mixed seafood, white wine, garlic, cherry tomatoes	17.95
<b>PENNE POLLO E FUNGHI</b> Chicken, mushrooms, cream, garlic, tomato & baby spinach	13.50	<b>PANCIOTTI WITH SCALLOPS AND PRAWNS</b> Parcel pasta filled with prawns & sea scallops in tomato, garlic, white wine & fresh mussels.	17.95
<b>SPAGHETTI CARBONARA</b> The British one which we love, with pancetta, cream, egg yolk, grana padano cheese	13.95	<b>LINGUINE WITH SPICY PORK</b> Italian fennel scented pork, garlic, chili, onion, tomato and meat jus.	15.95
<b>TAGLIATELLE SOFIA LOREN</b> Chicken breast, pancetta, baby spinach, cream	14.00	<b>SEAFOOD RISOTTO</b> Fresh mixed seafood, garlic touch of tomato GF	17.95
<b>RIGATONI UNICO</b> Pesto, touch of cream, sun blushed tomatoes and chicken, topped with rocket leaves	14.00	<b>TAGLIATELLE BROCCOLI</b> Traditional Apulian pasta dish with garlic, chilli, crispy pancetta, cherry tomato & parmesan shavings	13.95
<b>SPINACH AND RICOTTA TORTELLINI</b> In a creamy tomato sauce	15.50		
<b>SMOKED SALMON TAGLIATELLE</b> Shallots, cream & baby spinach leaves	15.95		

Gluten free Penne available that can be made with our recipes

# From the Oven

<b>SORRENTINE GNOCCHI</b> Classic Neapolitan dumplings in tomato, basil topped with mozzarella	12.95	<b>LASAGNA</b> Classic baked layers of pasta sheets with meat ragu, mozzarella & parmesan	13.95
<b>AUBERGINE PARMIGIANA</b> Layers of aubergines with tomato mozzarella and basil	12.95		

# Pizza

<b>CLASSIC MARGHERITA</b> Mozzarella, tomato & fresh basil	10.50	<b>QUATTRO STAGIONI</b> Tomato, mozzarella, ham, salame, mushrooms, artichokes, olives*	14.50
<b>PIZZA TRAPANESE</b> Tomato, mozzarella, garlic, capers, anchovies and olives*	13.50	<b>NEPTUNE</b> Tomato, mozzarella, tuna flakes, onions, black olives*	14.95
<b>THE REAL NEAPOLITAN</b> Italian sausage, friarielli (Neapolitan broccoli leaves) mozzarella & chilli (NO tomato) "If you go to Napoli you will find this pizza everywhere!"	13.50	<b>ROCKET &amp; PARMESAN</b> Mozzarella, cherry tomatoes, parma ham (No tomato sauce)	14.95
<b>REGINA</b> Ham, tomato, mozzarella, mushrooms & olives*	13.95	<b>PIZZA PIEMONTESE</b> Tomato, mozzarella, smoked pancetta, mushrooms, rocket leaves & truffle oil	14.95
<b>PIZZA POLLO</b> Tomato, mozzarella, chicken, pancetta and peppers	14.50	<b>RUSTICA</b> Tomato, mozzarella, mixed grilled Mediterranean vegetables	15.95
<b>CALABRIAN</b> Tomato, spicy salame, n' duja, peppers, mozzarella	14.50	<b>CAPRINA</b> Mozzarella, goat cheese, caramelised onions & rocket leaves (No tomato)	15.95
<b>CALZONE</b> Folded pizza stuffed with mozzarella, basil, ricotta & spicy salame. Topped with tomato	14.50		

\*Please note that olives in our pizzas may still contain pits.

## Main Course

<b>CHICKEN UNICO *</b> Chicken breast topped with ham & mozzarella cheese in a cream and tomato sauce. GF	15.50	<b>VEAL ESCALOPE MILANESE</b> Tender veal escalope in breadcrumbs served with spaghetti Bolognese	17.95
<b>CHICKEN WITH MUSHROOMS *</b> Chicken breast, mixed mushrooms with cream & brandy sauce. GF	16.50	<b>SEABASS FILLETS. *</b> Cherry tomatoes, black olives, capers, basil & white wine.	17.95
<b>CALVES LIVER *</b> Pan-fried calves liver & pancetta with caramelised onions GF	16.90	<b>KING PRAWNS DIAVOLA</b> In a spicy tomato, garlic & white wine sauce served with rice. GF	18.95
<b>CHICKEN MILANESE</b> Flattened breast of chicken in panko breadcrumbs served with spaghetti Bolognese	16.95	<b>PORK FILLET</b> Wrapped in parma ham served on a bed of roasted mixed peppers, garlic, basil, crispy capers & cherry tomato. GF	15.95
<b>SALTIMBOCCA ALLA ROMANA *</b> Tender veal escalopes with sage and parma ham in butter & white wine	16.95	<b>HALLOUMI SALAD</b> With grilled vegetables, sun-dried tomatoes & mixed leaves, dressed with home made whole grain mustard & honey dressing. GF	15.95

\*Served with vegetable & potatoes of the day

## From The Grill

<b>ENGLISH SIRLOIN</b> 14oz served with chips. GF	31.95	<b>CHICKEN CAESAR</b> Grilled chicken breast served on baby gem lettuce topped with Caesar dressing, anchovies fillets, Parmesan shavings & garlic croutons	15.95
<b>TOMAHAWK STEAK</b> 32-40 oz served with chips, ideal to share. GF (allow 30 mins to cook)	64.95	<b>ITALIAN FENNEL SAUSAGES</b> Served with cold potato, mayo, shallots and capers salad GF	14.95
<b>SAUCES</b>			
<b>MUSHROOM SAUCE.</b>	2.50		
<b>PEPPER SAUCE.</b>	2.50		

## Salad & Sides

<b>TOMATO &amp; ONION</b> Sliced tomato, onion & basil V/GF/VEGAN	4.25	<b>RIBBON SALAD</b> Shavings of carrots, cucumber, beetroot with rocket leaves, pine kernels in EVO oil, lemon & mint dressing. V/ GF	6.95
<b>ROCKET &amp; PARMESAN</b> Drizzled with balsamic glaze GF	5.95	<b>SELECTION OF MARKET VEGETABLES &amp; Potatoes V/GF</b>	4.95
<b>CHIPS</b>	3.95		
<b>DEEP FRIED ZUCCHINI V</b>	6.50		