

ANTIPASTO / STARTERS

Pallina di pasta Plain homemade Dough ball (g)	3.95
Pallina di pasta con mozzarella Homemade Dough ball with Mozzarella (g) (dairy)	4.95
Cesto di pane della casa con il nostro trio di burro Basket of homemade bread with own trio of butter (g) (dairy) (gf option)	5.95
Focaccia al rosmarino Handmade rosemary and sea salt focaccia (g)	5.95
Zuppa del giorno Soup of the day with bread (gf options)	5.95
Pane con aglio Homemade garlic bread (g)	6.95
Pane con aglio e mozzarella Homemade garlic bread with mozzarella (g)	7.95
Bruschetta alla romana Homemade bread served with tomatoes, garlic and red onion (g) (v) (ve) (gf options)	5.45
Bruschetta ai funghi Homemade bread with mushroom sauce (g) (dairy) (sulphite) (v) (ve) (gf options)	5.95
Bruschetta al prosciutto Homemade bread with parma ham and tomatoes (g) (gf options)	6.95
Antipasto clasico Parma ham, salami milano, gorgonzola cheese, buffalo mozzarella, roasted veg and homemade bread (Serves 2) (g) (dairy) (gf options)	15.95
Le polpette di babbo Homemade beef meatballs with spicy tomato sauce covered with pizza bread (g) (dairy)	7.95
Funghi all'aglio e timo nel forno Garlic and thyme mushrooms with bread (g) (ve) (gf option)	6.95
Gamberi all'aglio e peperoncino Garlic chilly prawn with white wine sauce (sulphite) (crustaceans)	9.95
Mozzarella impanata di Ainhoa Homemade breaded deep fried mozzarella stick (g) (dairy)	6.95
Calamari fritti Deep fried hand cutted squid with garlic mayo (g) (molluscs)	8.95
Pepata di cozze Mussels with pepper and cherry tomato (sulphite) (shellfish) (molluscs) UPGRADE TO MAIN	9.95 15.95
Insalata caprese Buffalo mozzarella with beef tomatoes and basil (dairy) (v)	7.95

PASTA / SPAGHETTI

gf on request

Spaghetti / Penne al pomodoro Spaghetti/penne with basil tomato sauce (dry pasta) (g) (ve)	10.95
Spaghetti / Penne alla arrabiata Spaghetti/penne with spicy tomato sauce and basil (dry pasta) (g) (ve)	10.95
Pappardelle alla bolognese Fresh pappardelle pasta with a traditional bolognese sauce (g) (sulphite) (contains egg)	13.95
Lasagne alla bolognese Fresh lasagne sheets with traditional bolognese sauce (g) (dairy) (sulphite) (contains egg)	14.95
Chitarra alla carbonara originale Real carbonara with fresh egg spaghetti chitarra and pancetta (g) (dairy) (contains egg) add cream for 0.50	13.95
Orecchiette salsiccia e broccoli Fresh pasta with handmade salsiccia broccoli cherry tomato in white wine sauce (g) (sulphite) (contains egg)	13.95
Orecchiette pomodoro rucola e gorgonzola Fresh pasta with tomato, rocket and gorgonzola cheese (v) (g) (dairy) (contains egg)	12.95
Tagliolini al nero di seppia frutti di mare al limone Fresh black ink tagliolini with seafood mix and lemon zest (g) (molluscs) (crustaceans) (sulphite) (contains egg)	18.95
Linguine ai frutti di mare Seafood fresh linguini (g) (molluscs) (crustaceans) (sulphite) (contains egg)	16.95
Penne al salmone e piselli Dry penne with fresh salmon and garden peas (g) (dairy) (sulphite)	15.95
Cappellaci alla bolognese Vegan fresh filled pasta with aubergines, potatoes and courgette on mushroom bolognese sauce (g) (sulphite) (v) (ve)	13.95
Ravioli spinaci e ricotta Fresh filled pasta with spinach and ricotta cherry tomatoes and white wine sauce (sulphite) (g) (contains egg) (v)	13.95
Ravioloni all'astice lime e spinaci con salsa al limone Fresh filled ravioli with lobster, crabs and lime in white wine sauce with cherry tomato spinach and lemon zest (g) (dairy) (sulphite) (crustaceans) (molluscs) (contains egg)	17.95
SIDES	
Saute Potatoes	3.95
Saute Potatoes With Cooked Onions	4.00
Chips	3.95
Crashed New Potatoes	3.95
Spinach With Cream	3.95
Mix Grill Veg	4.00

RISOTTO

Risotto frutti di mare Seafood risotto (prawns, squid and mussels) (sulphite) (dairy) (crustaceans) (molluscs) (gf)	16.95
Risotto limoncello e zafferano Risotto with saffron limoncello with veg crisp (sulphite) (v) (gf) (ve)	13.95
Risotto alla barbabietola e fonduta di parmigiano Beetroot risotto with parmesan fondue (sulphite) (dairy) (v) (gf)	13.95
Risotto funghi e vino bianco Risotto mushroom white wine and tarragon (sulphite) (dairy) (gf)	13.95
Risotto al salmone e crema di piselli Risotto with fresh salmon, double cream and pea purée (fish) (dairy) (sulphite) (gf)	15.95

CARNE / MEAT

All the meat served with side

Pollo alla milanese Breaded Chicken milanese with tomato sauce parma ham and mozzarella (g) (dairy)	15.95
Pollo alla birra Grill chicken in beer sauce (g) (dairy)	15.95
Pollo ai funghi e olio al tartufo Grill chicken breast with mushroom sauce and truffle oil (dairy) (sulphite) (gf)	15.95
Vitello ai funghi Pan fried veal with mushroom sauce (sulphite) (dairy) (gf)	19.95
Vitello al vino rosso e gorgonzola Pan fried veal in red wine sauce with blue cheese (sulphite) (dairy) (gf)	19.95
Bistec alla griglia 8oz Grill ribeye steak add peppercorn sause, gorgonzola sauce, mushroom sauce (dairy) (sulphite) (gf)	24.95
Tagliata di manzo rucola e grana Carved ribeye with drizzled rocket grana and balsamic glaze (dairy) (gf)	23.95
Salsiccia arrosto Handmade beef grilled sausage with red wine gravy (sulphite) (gf)	15.95

PESCE / FISH

All the fish served with side

Salmone al cartoccio Fresh salmon in tin foil with herbs and lemon sauce (gf)	17.95
Salmone al pepe verde Grilled fresh salmon with peppercorn sauce (dairy) (sulphite) (gf)	18.95
Spigola all'acqua pazza Fresh pan fried sea bass with tomato and olive and chilly (gf)	17.95
Spigola con spinaci Fresh pan fried sea bass with spinach and cream (dairy) (sulphite) (gf)	17.95

INSALATAS / SALADS

Salad served in pizza dough bowl

Caesar insalata	7.95
Caesar salad with grilled chicken and pancetta (dairy)	11.95
Salmon salad (garden salad with salmon cube)	11.95
Vegan super salad bowl	8.95

PIZZAS

All our pizzas are homemade with 48 hours fermentation

Marinara Tomato san marzano sauce, garlic, oregano and chilly (ve)	8.95
Margarita Tomato san marzano sauce and fior di latte mozzarella (v)	11.95
Margarita con bufala Tomato san marzano sauce, bufalo mozzarella and basil (v)	12.95
Pepperoni Tomato san marzano sauce, fior di latte mozzarella and pepperoni	12.95
Funghi gorgonzola noci e olio al tartufo (white pizza) Mushroom, mozzarella fior di latte, gorgonzola cheese, double cream walnuts and truffle oil (nuts) (v)	14.95
Four cheese (white pizza) bufalo, fior di latte, gorgonzola, parmesan (v)	13.95
Florentina Tomato san marzano sauce, fior di latte mozzarella, spinach and egg (v)	13.95
Pollo funghi e chilly Tomato san marzano sauce, fior di latte mozzarella, chicken, mushroom and chilly	13.95
Salsiccia e broccoli Tomato san marzano sauce, fior di latte mozzarella, homemade sausage and broccoli	14.95
Mediterranea Tomato san marzano sauce, fior di latte mozzarella with mixed grilled veg (v)	12.95
Limoncello Tomato san marzano sauce, bufalo mozzarella, finished with parma ham, rocket and parmesan shaving	14.95
Calzone carne Closed pizza with tomato san marzano sauce, bolognese, salami, fior di latte mozzarella	13.95
Calzone vegetarian	12.95

LEGEND : (v) - vegetarian (ve) - vegan (g) - gluten (gf) - gluten free

Ask our staff for allergies

DOLCI / DESSERTS

Homemade tiramisu 6.95
(g) (v)

Limoncello posset 6.95
(v)

**White chocolate
and baileys cheesecake** 6.95
(g)

Cardamom crème brûlée 5.95
(v)

Cannoli dello chef 6.95
(g) (v)

Nutella roll 5.25
(g) (v) (nuts)

Sorbetto al limone 4.95
Lemon sorbet (ve)

Gelati della casa 4.95
Ice cream chocolate/strawberry/vanilla.

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Italian Cuisine & Bar

