



Menu

Soft Drinks

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

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!

Beer & Cider

San Miguel 330ml	£4.00
Peroni Nastro Azzuro 330ml	£4.50
Peroni Nastro Azzuro Draught	<i>Half £3.20 Pint £5.20</i>
Birra Moretti Draught	<i>Half £3.00 Pint £5.00</i>
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



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
Limoncello	£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	£6.25	£6.75	£7.25	£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	£6.25	£6.75	£7.25	£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



Starters

Sunblushed Tomatoes	(V) (GF)	£3.50
Slow-roasted, sun-ripened tomatoes		
Olives	(V) (GF)	£3.50
Mixed olives marinated in garlic, lemon & chilli		
Ciabatta Bread with Dipping Oil	(V)	£4.00
Garlic Bread	(V)	£4.00
with Mozzarella	(V)	£4.50
Funghi Trifolata	(V)	£5.50
Fresh mushrooms pan-fried in garlic butter, parsley & white wine		
Pizza Pomodoro	(V)	£6.00
A thin and crispy pizza base with tomato sauce, garlic and herbs		
Gnocchi Pomodoro	(V)	£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	(V) (GF)	£6.00
Fresh Mozzarella served with rocket and cherry tomatoes. with balsamic glaze		
Calamari		£6.50
Deep fried squid in a salt & pepper batter, served with freshly sliced lemon and our signature House dip		
Anti-Pasto		£12.00
A sharing platter with a selection of cured meats and cheese, marinated olives and tomatoes, with toasted ciabatta bread		

Ask your server
to see the
Chef's Specials!

Bruschette

Bruschetta Pomodoro	(V)	£5.00
Marinated cherry tomatoes, red onion and olives served on toasted ciabatta bread		
Bruschetta Mozzarella	(V)	£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	(V) (GF)	£4.00
Mixed leaves, cherry tomatoes, red onion, olives, house dressing		
Insalata Parmigiano	(V) (GF)	£4.00
Rocket leaves, shaved parmesan cheese, balsamic glaze		
Insalata Caprina	(V) (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		



Chef's Reccomendation

Pizza

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

Pizza Pomodoro  	£9.00	Honolulu 	£11.50
Tomato sauce with extra garlic and herbs - no cheese!			Ham and juicy chunks of pineapple
Margherita 	£10.00	Di Capra 	£13.00
Our classic tomato & basil sauce with mozzarella cheese			Caramelised onions, goats cheese, peppadew sweet peppers, rocket
Reginella 	£11.50	Salsiccia Pesto	£12.50
Fresh mozzarella, cherry tomatoes and fresh basil leaves			Tuscan sausage, caramelised onions, sunblushed tomatoes, drizzled with pesto
Pepperoni	£11.00	Riviera 	£13.50
Just pepperoni - simple and delicious			Garlic tiger prawns, cherry tomatoes, chillies and fresh rocket
 Add Mushrooms for +£1.20			
Diavola 	£12.00	Pollo Piquante	£12.00
Pepperoni, Milano salami, fresh chillies & crushed chillies			Chicken breast, red onion, peppadew peppers, balsamic glaze
Fungi Caprina	£12.50	Italian Job	£12.00
Ham, mushrooms, goats cheese and mixed olives			Bolognese sauce, covered in mozzarella and topped with fresh basil
Pollo Pancetta	£12.00	Giardnera 	£11.50
Seasoned chicken breast strips and smoked bacon rashers			Sunblushed tomatoes, red onion, spinach, drizzled with garlic oil
Rustica	£13.00	Napoli	£12.50
Parma ham & sunblushed tomatoes topped with rocket, shaved parmesan and house dressing			Tuna, anchovies, olives and capers

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

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

Calzone Picante 	£12.50
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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



Suitable for vegetarians



Suitable for vegans



Gluten-free



Lighter Choice (Typically less than 600 calories)

Pasta

Spaghetti Pomodoro  	£9.50	Rigatoni Amatriciana 	£10.50
Our homemade, traditional tomato sauce with fresh basil and garlic			Smoked bacon in a peppery tomato and parmesan cream sauce
Spaghetti Bolognese	£10.50	Rigatoni Toscana	£11.50
Traditional Bolognese made with 100% British beef			Tuscan sausage, cherry tomatoes, red onion and olives in our garlic and tomato sauce
Spaghetti Carbonara	£10.50	Rigatoni Tonno	£11.50
Smoked bacon in a creamy parmesan cheese sauce			Tuna, olives, cherry tomatoes and red onion in a garlic, tomato and cream sauce
Spaghetti Gamberoni 	£12.00	Tagliatelle Porcini 	£11.50
Tiger prawns, cherry tomatoes, crushed chillies and lemon, tossed in garlic butter with a splash of white wine			Wild mushrooms in a creamy white wine & mushroom sauce
Spaghetti Marinara 	£12.50	 Add Tuscan Sausage for +£1.20	
Mixed seafood in a garlic, white wine & tomato sauce			
Penne Arrabiatta  	£10.00	Tagliatelle Salmone	£12.00
Cherry tomatoes and hot chillies in a fiery tomato and garlic sauce			Smoked salmon in a garlic, tomato and cream sauce, with fresh rocket
 Add Chicken for +£1.20		 Add Tiger Prawns for +£2.40	
Penne Polpette	£10.50	Tagliatelle Spinachi	£11.50
100% British beef meatballs, pan-fried with garlic and cooked in our classic tomato sauce with cherry tomatoes and fresh basil			Smoked bacon in a creamy spinach and parmesan sauce
Penne Primavera  	£10.50	Tortelloni Boscaiola	£11.50
Courgette, spinach, cherry tomatoes, red peppers and asparagus in our garlic, basil & tomato sauce			Ricotta cheese & spinach tortelloni in a creamy wild mushroom sauce with smoked bacon and spinach

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 	£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	



Chef's Recommendation

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	£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 <small>(GF LC)</small>	£17.00
Pan-seared seabass fillet, served with new potatoes and a mediterranean-style tomato & vegetable sauce with onions, olives, tomatoes & spinach	
Filetto di Salmone <small>(GF)</small>	£17.00
Oven roasted salmon fillet, served with new potatoes, grilled vegetables & a creamy garlic & parsley sauce	
Bistecca Rosmarino	£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 <small>(V GF)</small>	£12.00
A creamy garlic & white wine risotto with asparagus, courgette and spinach. Topped with shaved parmesan	
Risotto Pollo Porcini <small>(GF)</small>	£12.00
Sliced chicken breast and wild mushrooms in a rich and creamy mushroom sauce risotto	
Risotto Gamberetti <small>(GF)</small>	£12.50
Tiger prawns and spinach in a creamy garlic & white wine risotto	
Risotto Di Mare <small>(GF LC)</small>	£13.00
A garlic & white wine tomato sauce risotto with shell-on mussels and marinated mixed seafood	

Sides

French Fries	£4.00
Crispy, skin-on fries	
Saute Potatoes	£4.00
Crispy, deep fried potato slices	
New Potatoes <small>(V GF)</small>	£3.50
Oven-roasted with parsley butter	
Ciabatta Bread <small>(Ve)</small>	£2.50
Toasted Italian style ciabatta bread	
Tomato & Onion Salad <small>(Ve GF)</small>	£4.00
Marinated cherry tomatoes & red onions with balsamic glaze	
Side Salad <small>(V GF)</small>	£4.00
Mixed leaves, red onion, olives & cherry tomatoes. Served with our house dressing	
Insalata Parmigiano <small>(V GF)</small>	£4.00
Rocket leaves & shaved parmesan with balsamic glaze	
Grilled Vegetables <small>(Ve GF)</small>	£4.00
Grilled peppers, aubergine & courgette	
Grilled Asparagus <small>(Ve GF)</small>	£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

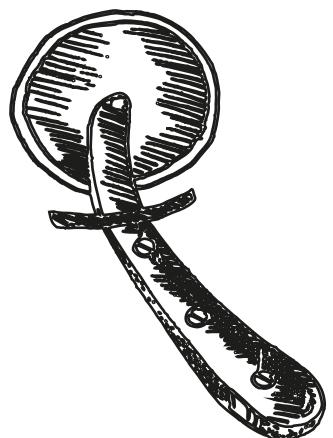
Spaghetti in our homemade tomato sauce

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

