



# Soft Drinks

|                             |                            |             |
|-----------------------------|----------------------------|-------------|
| Pepsi                       | Regular £4.00              | Large £5.00 |
| Pepsi Max                   | Regular £3.50              | Large £4.50 |
| Lemonade                    | Regular £3.50              | Large £4.50 |
| Lime & Soda                 | Regular £2.50              | Large £3.50 |
| Appletiser                  |                            | 275ml £4.50 |
| Fever-Tree Tonic Water      | Regular or Slimline        | 200ml £4.00 |
| Fever-Tree Ginger Ale       |                            | 200ml £4.00 |
| Mineral Water               | Still or Sparkling         | 330ml £3.50 |
| Orange Juice                | Regular £3.50              | Large £4.50 |
| Apple Juice                 | Regular £3.50              | Large £4.50 |
| J2O                         | Various flavours available | 275ml £4.50 |
| Fruit Shoot                 | Various flavours available | 275ml £3.50 |
| Peroni 0.0% - Alcohol Free  |                            | 330ml £4.50 |
| Old Mout Alcohol Free Cider |                            | 500ml £6.50 |

# Beer & Cider

|                                       |                            |             |
|---------------------------------------|----------------------------|-------------|
| San Miguel 5% ABV                     |                            | 330ml £5.00 |
| Peroni Nastro Azzuro Draught 5% ABV   | Half £4.50                 | Pint £6.25  |
| Birra Moretti Draught 4.6% ABV        | Half £4.75                 | Pint £6.50  |
| Moretti Sale Di Mare Draught 4.8% ABV | Half £5.00                 | Pint £6.75  |
| Old Mout Cider 4% ABV                 | Various flavours available | 500ml £6.50 |
| Old Mout Alcohol Free Cider           |                            | 500ml £6.50 |
| Inches Cider - Apple 4.5% ABV         |                            | 500ml £6.50 |
| Peroni 0.0 - Alcohol Free             |                            | 330ml £4.50 |






# Cocktails

|   |        |
|---|--------|
| Disaronno Sour  | £10.00 |
| Disaronno liqueur, lime juice, sugar syrup, garnished with a wedge of lime    |        |
| Cosmopolitan  | £11.00 |
| Vodka, Cointreau, cranberry juice, lime juice, garnished with a wheel of lime |        |
| Espresso Martini  | £12.00 |
| Vodka, Tia Maria and a shot of espresso, topped with coffee beans             |        |
| Aperol Spritz   | £11.00 |
| Aperol, Prosecco, soda water, served over ice with a wheel of orange          |        |
| Mojito  | £12.00 |
| Bacardi rum, sugar syrup, lime juice, soda, muddled with fresh mint           |        |

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

# House Spirits

|                               | Single | Double |
|-------------------------------|--------|--------|
| Gordon's Gin 37.5% ABV        | £4.50  | £6.50  |
| Smirnoff Vodka 37.5% ABV      | £4.50  | £6.50  |
| Captain Morgan Spiced 35% ABV | £4.50  | £6.50  |
| Jameson Whiskey 40% ABV       | £4.50  | £6.50  |
| Jack Daniels 40% ABV          | £4.50  | £6.50  |
| Disaronno 28% ABV             | £4.50  | £6.50  |
| Malibu 18% ABV                | £4.50  | £6.50  |
| Limoncello 22% ABV            | £4.50  | £6.50  |
| Baileys 17% ABV               | £4.75  | £6.75  |
| Tia Maria 20% ABV             | £4.75  | £6.75  |

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

# Wine

## White

|   | 125ml | 175ml  | 250ml  | Bottle |
|---|-------|--------|--------|--------|
| <b>Amanti Trebbiano, Italy</b> 12% ABV <span>Ve</span>  | £7.50 | £8.50  | £9.50  | £28.00 |
| Dry and crisp wine with an elegant floral nose and silky palate                                       |       |        |        |        |
| <b>Rowlands Brook Chardonnay, Australia</b> 12% ABV   | £8.00 | £9.00  | £10.00 | £29.00 |
| Wonderful tropical fruit aromas, gentle vanilla characters on the palate                              |       |        |        |        |
| <b>Chants de Closeau Grenache Blanc, France</b> 12.5% ABV <span>Ve</span>                             | £8.50 | £9.50  | £10.50 | £30.00 |
| Intensely fruity on the nose, followed by a well balanced palate                                      |       |        |        |        |
| <b>Amanti Pinot Grigio, Sicily</b> 11% ABV <span>Ve</span>  | £9.00 | £10.00 | £11.00 | £32.00 |
| A nose of acacia flowers with a dry palate, full bodied and well balanced                             |       |        |        |        |
| <b>Perfect Cut Sauvignon Blanc, New Zealand</b> 12.5% ABV <span>Ve</span>                             | £9.50 | £10.50 | £11.50 | £34.00 |
| This refreshingly crisp Sauvignon Blanc is bursting with fruit flavours of lemon, kiwi & passionfruit |       |        |        |        |

## Red

|   |       |        |        |        |
|---|-------|--------|--------|--------|
| <b>Amanti Sangiovese, Italy</b> 12% ABV <span>Ve</span>   | £7.50 | £8.50  | £9.50  | £28.00 |
| A medium bodied red with aromas of red berry and damson fruit   |       |        |        |        |
| <b>Rowlands Brook Shiraz, Australia</b> 13% ABV   | £8.00 | £9.00  | £10.00 | £29.00 |
| Spicy, ripe blackberry fruit on the nose. Smooth, with a typical peppery style to finish              |       |        |        |        |
| <b>Castelvechio Montepulciano, Italy</b> 12.5% ABV <span>Ve</span>                                    | £8.50 | £9.50  | £10.50 | £30.00 |
| Medium-bodied with a strong fruity bouquet and scents of red fruit and liquorice                      |       |        |        |        |
| <b>Beaubygney Merlot, France</b> 13.5% ABV <span>Ve</span>  | £9.00 | £10.00 | £11.00 | £32.00 |
| Full flavoured with a complex bouquet of red berries and plummy aromas combined to blackcurrant hints |       |        |        |        |
| <b>32 Degrees South Malbec, Argentina</b> 12.5% ABV   | £9.50 | £10.50 | £11.50 | £34.00 |
| Notes of cherry & blackberry are balanced with hints of vanilla & caramel                             |       |        |        |        |

## Rosé

|  |       |       |        |        |
|--|-------|-------|--------|--------|
| <b>Foxcover White Zinfandel, California</b> 9.5% ABV <span>Ve</span>                           | £8.00 | £9.00 | £10.00 | £29.00 |
| Candied fruit flavour with hints of fresh strawberries and summer fruits                       |       |       |        |        |
| <b>Amori Pinot Blush, Italy</b> 11% ABV <span>Ve</span>  | £8.50 | £9.50 | £10.50 | £30.00 |
| Elegant fruity bouquet, silky smooth on the palate with crisp and lingering raspberry flavours |       |       |        |        |

## Sparkling

|  |        |        |      |                                    |
|--|--------|--------|------|------------------------------------|
| <b>Amori Prosecco, Italy</b> 11% ABV <span>Ve</span>                             |        |        |      | £30.00                             |
| Crisp with vibrant apple and pear notes and a delicate, floral and fruity finish |        |        |      | <i>Also available by the glass</i> |
| <b>Baron De Beaupre Champagne, France</b> 12% ABV <span>Ve</span>                | 37.5cl | £35.00 | 75cl | £55.00                             |
| A refreshing & appealing champagne with a soft character on the finish           |        |        |      |                                    |

# Hot Drinks

Espresso *solo* £2.50 *doppio* £3.20

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

Americano £2.70

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

Flat White £3.10

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

Cappuccino £3.50

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

Macchiato £2.70

A shot of espresso with a dash of frothy milk foam

Latte £3.50

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

Latte with a shot of **MONIN** syrup £4.50

Available in a selection of flavours

Mocaccino £3.80

Chocolate and espresso latte topped with a dash of whipped cream

Tea £2.90

English tea served with a jug of cold milk

**TWININGS** OF LONDON Herbal/Fruit Tea £3.10

A selection of flavours available

Hot Chocolate £3.50

Cadbury's hot chocolate topped with whipped cream and marshmallows

Liqueur Coffee £6.50



# Starters

**Sunblushed Tomatoes** Ve GF £4.50  
Slow-roasted, sun-ripened tomatoes

**Olives** Ve GF £4.00  
Mixed olives marinated in garlic, lemon & chilli

**Ciabatta Bread with Dipping Oil** Ve £4.00

**Garlic Bread** Ve £4.50  
**with Mozzarella** Ve £5.00

**Pizza Caramellata** Ve £7.00  
Homemade pizza dough baked with garlic butter, mozzarella & caramelised red onion

**Funghi Trifolata** Ve GF £7.00  
Fresh mushrooms pan-fried in garlic butter, parsley & white wine

**Gnocchi Genovese** Ve £7.50  
Italian potato dumplings cooked in a creamy pesto sauce with sunblushed tomatoes & rocket

**Cozze Crema** GF £8.00  
Mussels cooked in a garlic & white wine cream sauce  
 Add Ciabatta Bread for +£2.00

**Gamberoni Al'Aglia** GF £8.00  
King prawns, pan fried in their shells in garlic butter & white wine

**Calamari** £8.00  
Deep fried squid in a salt & pepper batter, served with freshly sliced lemon and our signature House dip

**Anti-Pasto** £16.00  
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** Ve £7.00  
Marinated cherry tomatoes, red onion and olives served on toasted ciabatta bread

**Bruschetta Mozzarella** Ve £7.50  
Fresh mozzarella cheese, marinated cherry tomatoes & olives served on toasted ciabatta bread

**Bruschetta Parma** £8.00  
Marinated cherry tomatoes, prosciutto ham and shaved grana padano served on toasted ciabatta bread with balsamic glaze



# Salad

**Side Salad** Ve GF £4.50  
Mixed leaves, cherry tomatoes, red onion, olives, House dressing

**Insalata Parmigiano** GF £4.50  
Rocket leaves & shaved grana padano with balsamic glaze

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



**Insalata Caprese** Ve GF £6.50  
Cherry tomatoes, fresh mozzarella, basil & pesto





Chef's Recommendation


# Pizza

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

**Pizza Pomodoro**   £10.50  
Tomato sauce with extra garlic and herbs - no cheese!

**Margherita**  £11.50  
Our classic tomato & basil sauce with mozzarella cheese


**Reginella**  £14.00  
Fresh mozzarella, cherry tomatoes and fresh basil leaves

**Pepperoni** £13.00  
Just pepperoni - simple and delicious  *Add Mushrooms for +£1.40*


**Diavola**  £14.00  
Pepperoni, Milano salami, fresh chillies & crushed chillies

**Funghi Caprina** £14.00  
Ham, mushrooms, goats cheese and mixed olives


**Pollo Pancetta** £14.00  
Seasoned chicken breast strips and smoked bacon rashers


**Dolce Picante**  £15.00  
Chorizo & roasted peppers, finished with rocket, fresh mozzarella, hot honey & crushed chillies. Sweet & spicy!

**Honolulu** £14.00  
Ham and juicy chunks of pineapple

**Di Capra**  £14.50  
Caramelised onions, goats cheese, peppadew sweet peppers, rocket

**Rustica** £15.00  
Prosciutto ham & sunblushed tomatoes topped with rocket, shaved grana padano and House dressing

**Riviera**  £15.00  
Garlic tiger prawns, cherry tomatoes, chillies and fresh rocket

**Giardinera**  £14.00  
Sunblushed tomatoes, red onion, spinach, drizzled with garlic oil

**Salsiccia Pesto** £15.00  
Tuscan sausage, caramelised onions, sunblushed tomatoes, drizzled with pesto

**Pollo Peppadew** £14.00  
Chicken breast, red onion, sweet & spicy peppadew peppers, drizzled with balsamic glaze

**Napoli** £14.00  
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**  £14.00  
Roasted red peppers, caramelised onions, spinach and mushrooms, drizzled with basil oil

**Calzone Salsiccia** £14.50  
Tuscan sausage, Milano salami, spinach and mixed olives

**Calzone Picante**  £14.50  
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 - Salami - Tuscan Sausage - Chorizo  
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

£1.40 per topping

Parma Ham - Asparagus  
Tiger Prawns - Smoked Salmon  
Goats Cheese - Fresh Mozzarella

£2.60 per topping

# Pasta

**Spaghetti Pomodoro** Ve LC £12.50

Our homemade, traditional tomato sauce with fresh basil and garlic

**Spaghetti Bolognese** £14.00

Traditional Bolognese made with 100% beef

**Spaghetti Carbonara** £14.00

Smoked bacon in a creamy grana padano cheese sauce

**Spaghetti Gamberoni** £15.00

Tiger prawns, cherry tomatoes, crushed chillies and lemon, tossed in garlic butter with a splash of white wine, garnished with rocket

**Spaghetti Verde** Ve £14.50

Asparagus, courgette & spinach in a garlic & pesto cream sauce

**Spaghetti Marinara** LC £16.00

Mixed seafood in a garlic, white wine & tomato sauce

**Penne Arrabiatta** Ve LC £14.00

Cherry tomatoes and hot chillies in a fiery tomato and garlic sauce

 Add Chicken for +£1.40

**Penne Polpette** £14.50

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

**Penne Primavera** Ve LC £14.00

Courgette, spinach, cherry tomatoes, red peppers and asparagus in our garlic, basil & tomato sauce

**Rigatoni Amatriciana** £14.00


Smoked bacon in a peppery tomato and padano cream sauce

**Rigatoni Toscana** £14.50

Tuscan sausage, cherry tomatoes, red onion and olives in our garlic and tomato sauce

**Tagliatelle Porcini** Ve £14.00

Wild mushrooms in a creamy white wine & mushroom sauce


 Add Tuscan Sausage for +£1.40

**Tagliatelle Spinachi** £14.50

Smoked bacon in a creamy spinach and grana padano sauce

**Tagliatelle Salmone** £16.00

Smoked salmon in a garlic, tomato and cream sauce, with fresh rocket

 Add Tiger Prawns for +£2.60

**Tortelloni Boscaiola** £14.50

Ricotta cheese & spinach tortelloni in a creamy wild mushroom sauce with smoked bacon and spinach

**Tortelloni alla Genovese** Ve £14.50

Ricotta cheese & spinach tortelloni in a pesto cream sauce with sunblushed tomatoes & rocket

## 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 £14.50

Penne pasta in a creamy wild mushroom and white wine sauce with spinach

**Salsiccia Al Forno** £14.00

Rigatoni pasta with Tuscan sausage, olives, cherry tomatoes and red onion, cooked in our garlic and tomato sauce

**Pollo Parmigiano Al Forno** £14.00

Penne pasta, smoked bacon and sliced chicken breast in a creamy grana padano cheese sauce

**Lasagne Al Forno** £14.00

Traditional homemade Lasagne made with 100% British beef

*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 breadcrumbs so there is no gluten-free option for this dish.*



# Main Courses

## Pollo Funghi GF £19.00

Grilled chicken breast, cooked in a creamy wild mushroom and white wine sauce, served with grilled mediterranean vegetables and deep fried saute potatoes

## Branzino LC GF £18.00

Pan-seared seabass fillet, served with saute potatoes and a mediterranean-style tomato & vegetable sauce made with onions, olives, tomatoes & spinach

## Bistecca GF £22.00

8oz extra mature Sirloin steak, cooked to taste, served with skin-on fries and a rocket & grana padano salad.


 Add Peppercorn or Mushroom sauce for +£2.50

## Insalata Caprina V GF £16.00

Roasted goat's cheese and chargrilled vegetables served on a mixed salad with House dressing

## Insalata Pollo GF LC £17.00

Grilled chicken breast with chargrilled peppers served on a bed of mixed salad with House dressing

 Add Smoked Bacon for +£1.40

## Insalata Salmone Asparagi GF LC £19.00

Oven-baked fillet of salmon and grilled asparagus spears served on a mixed salad with House dressing



# Risotto

Authentic risotto dishes made with real Italian Arborio rice

## Risotto Asparagi V GF £14.50

A creamy garlic & white wine risotto with asparagus, courgette and spinach

## Risotto Pollo Porcini GF £15.00

Sliced chicken breast and wild mushrooms in a rich and creamy mushroom sauce risotto

## Risotto Gamberetti GF £15.00

Tiger prawns and spinach in a creamy garlic & white wine risotto

# Sides

## French Fries Ve GF £4.50

Crispy, skin-on fries

## Saute Potatoes Ve GF £4.00

Crispy, deep fried potato slices

## 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 V GF £4.50

Mixed leaves, red onion, olives & marinated cherry tomatoes, with our House dressing

## Insalata Parmigiano GF £4.50

Rocket leaves & shaved grana padano with balsamic glaze

## Grilled Vegetables Ve GF £4.50

Grilled pepper, aubergine & courgette

## Grilled Asparagus Ve GF £4.50

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 is not vegetarian and 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 £8.50

Apple Juice  
Orange Juice  
Fruit Shoot  
Milk

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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

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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

- Vanilla ✓
- Chocolate ✓
- Strawberry ✓
- Banana ✓
- Biscoff ✓

- 1 scoop £3.00
- 2 scoops £4.50
- 3 scoops £6.00

## Toppings / Sauces

- Mini Fudge Cubes
- Choc Chip Sprinkles
- Biscoff Sprinkles
- Marshmallows
- Hundreds and Thousands
- Meringue Pieces
- Orzo Pieces
- Bubblegum Pieces

- Chocolate Sauce
- Toffee Sauce
- Biscoff Sauce

50p per extra topping



# Desserts

- Affogato ✓ £5.00  
Scoop of vanilla gelato with a shot of espresso
- Tiramisu ✓ £6.50  
Homemade Tiramisu made with Tia Maria soaked sponge, espresso mascarpone and cocoa powder
- Banoffee Pie ✓ £6.50  
Homemade banoffee pie made with whipped cream, fresh banana and caramel fudge in a sweet biscuit case
- Profiteroles ✓ £6.50  
Choux pastry balls filled with whipped cream and covered in chocolate sauce
- Chocolate Fudge Cake ✓ £6.50  
Rich chocolate sponge covered in chocolate fudge icing, served with a scoop of Vanilla gelato

## Waffles

£6.00

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*

**Banana Nutella ✓**  
Nutella chocolate spread topped with whipped cream and Banana gelato

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

**Biscoff ✓**  
Biscoff gelato covered in biscoff sprinkles and drizzled with biscoff sauce!

Ask your server  
about our  
dessert specials!