



Menu

# Soft Drinks

Pepsi	Regular £3.50	Large £4.50
Pepsi Max	Regular £3.00	Large £4.00
Lemonade	Regular £3.00	Large £4.00
Lime & Soda	Regular £2.50	Large £3.50
Appletiser	275ml	£4.00
Fever-Tree Tonic Water	Regular or Slimline 200ml	£3.50
Fever-Tree Ginger Ale	200ml	£3.50
Mineral Water	Still or Sparkling 330ml	£3.00
Orange Juice	Regular £3.00	Large £4.00
Apple Juice	Regular £3.00	Large £4.00
J2O	Various flavours available 275ml	£4.00
Fruit Shoot	Various flavours available 275ml	£3.00
Peroni 0.0% - Alcohol Free	330ml	£4.00
Old Mout Alcohol Free Cider	500ml	£6.50

# Beer & Cider

San Miguel	330ml	£4.50
Peroni Nastro Azzuro Draught	Half £4.25	Pint £6.00
Birra Moretti Draught	Half £4.25	Pint £6.00
Old Mout Cider	Various flavours available 500ml	£6.50
Old Mout Alcohol Free Cider	500ml	£6.50
Rekorderlig Cider - Apple	500ml	£6.50
Peroni 0.0 - Alcohol Free	330ml	£4.00

**BIRRA  
MORETTI**



**PERONI  
NASTRO AZZURRO**

**OLD  
MOUT  
CIDER**

**REKORDERLIG  
CIDER**

# Cocktails

Disaronno Sour	£8.50
Disaronno liqueur, lime juice, sugar syrup, garnished with a wedge of lime	
Cosmopolitan	£9.50
Vodka, Cointreau, cranberry juice, lime juice, garnished with a wheel of lime	
Espresso Martini	£9.50
Vodka, Tia Maria and a shot of espresso, topped with coffee beans	
Aperol Spritz	£9.50
Aperol, Prosecco, soda water, served over ice with a wheel of orange	
Mojito	£9.50
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	£4.50	£6.50
Smirnoff Vodka	£4.50	£6.50
Captain Morgan Spiced	£4.50	£6.50
Jameson Whiskey	£4.50	£6.50
Jack Daniels	£4.50	£6.50
Disaronno	£4.50	£6.50
Malibu	£4.50	£6.50
Limoncello	£4.50	£6.50
Baileys	£4.75	£6.75
Tia Maria	£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
Petrarinusa Grillo, Sicily	£7.00	£7.50	£8.00	£20.00
Aromas of citrus fruit underlaid by refreshing tropical notes				
Rowlands Brook Chardonnay, Australia	£7.25	£7.75	£8.25	£21.00
Wonderful tropical fruit aromas, gentle vanilla characters on the palate				
Amanti Pinot Grigio, Sicily	£7.50	£8.00	£8.50	£24.00
A nose of acacia flowers with a dry palate, full bodied and well balanced				
Chants de Closeau Grenache Blanc, France <span>Ve</span>	£8.00	£8.50	£9.00	£25.00
Intensely fruity on the nose, followed by a well balanced palate				
Freedom Cross Sauvignon Blanc, South Africa	£8.50	£9.00	£9.50	£26.00
Fresh and crisp with a well-defined varietal character, reminiscent of a Loire style				

## Red

Petrarinusa Nero D'Avola, Sicily	£7.00	£7.50	£8.00	£20.00
A fruit driven wine with soft red berry flavour and very easy to drink				
Rowlands Brook Shiraz, Australia	£7.25	£7.75	£8.25	£21.00
Spicy, ripe blackberry fruit on the nose. Smooth, with a typical peppery style to finish				
Beaubigney Merlot, France <span>Ve</span>	£7.50	£8.00	£8.50	£24.00
Full flavoured with a complex bouquet of red berries and plummy aromas combined to blackcurrant hints				
32 Degrees South Malbec, Argentina	£8.00	£8.50	£9.00	£25.00
Notes of cherry & blackberry are balanced with hints of vanilla & caramel				
Rioja Vega Tempranillo, Spain	£8.50	£9.00	£9.50	£26.00
Complex array of aromas with notes of red fruit & liquorice and subtle hints of cinnamon & spice				

## Rosé

Amori Pinot Blush, Italy	£7.50	£8.00	£8.50	£22.00
Elegant fruity bouquet, silky smooth on the palate with crisp and lingering raspberry flavours				
Foxcover White Zinfandel, California	£7.75	£8.25	£8.75	£23.00
Candied fruit flavour with hints of fresh strawberries and summer fruits				

## Sparkling

Amori Prosecco, Italy	£27.00
Crisp with vibrant apple and pear notes and a delicate, floral and fruity finish.	Also available by the glass
Charles Vercy Cuvée De Réserve Champagne, France	£55.00
An award winning Champagne with a light pale colour and aromas of fresh fruits	

# Hot Drinks

Espresso *solo* £2.30 *doppio* £3.00

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

Americano £2.50

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

Flat White £2.70

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

Cappuccino £2.90

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

Macchiato £2.50

A shot of espresso with a dash of frothy milk foam

Latte £3.10

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

Latte with a shot of **MONIN**® syrup £3.90

Available in a selection of flavours

Mocaccino £3.30

Chocolate and espresso latte topped with a dash of whipped cream

Tea £2.50

English tea served with a jug of cold milk

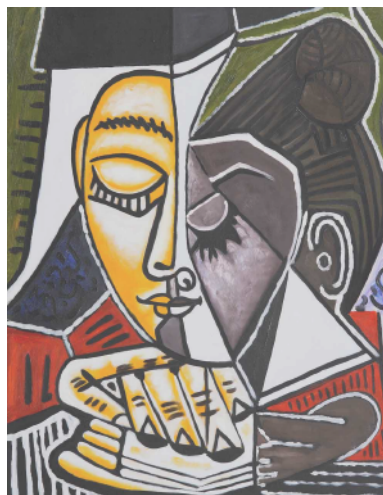
**TWININGS** OF LONDON Herbal/Fruit Tea £2.90

A selection of flavours available

Hot Chocolate £3.20

Cadbury's hot chocolate topped with whipped cream and marshmallows

Liqueur Coffee £6.00



# 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 £4.00  
**with Mozzarella** Ve £4.50

**Funghi Trifolata** Ve £6.00  
Fresh mushrooms pan-fried in garlic butter, parsley & white wine

**Pizza Pomodoro** Ve £6.50  
A thin and crispy pizza base with tomato sauce, garlic and herbs

**Gnocchi Pomodoro** Ve £6.50  
Italian potato dumplings cooked in our tomato & basil sauce

**Cozze Crema** GF £7.50  
Mussels cooked in a garlic & white wine cream sauce  
 Add Ciabatta Bread for +£2.00

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

**Calamari** £7.50  
Deep fried squid in a salt & pepper batter, served with freshly sliced lemon and our signature House dip

**Anti-Pasto** £13.00  
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 £6.00  
Marinated cherry tomatoes, red onion and olives served on toasted ciabatta bread

**Bruschetta Mozzarella** Ve £6.50  
Fresh mozzarella cheese, marinated cherry tomatoes & olives served on toasted ciabatta bread

**Bruschetta Parma** £7.00  
Cherry tomatoes, Parma ham and shaved parmesan served on toasted ciabatta bread with balsamic glaze



# Salads

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

**Insalata Parmigiano** GF £4.50  
Rocket leaves & shaved parmesan cheese with balsamic glaze

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

**Trio Colore** Ve GF £6.50  
Fresh Mozzarella served with rocket and cherry tomatoes, with balsamic glaze

**Insalata Salmone Affumi** GF £8.00  
Smoked salmon served on a mixed salad with House dressing



Chef's Recommendation



# Pizza

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

<b>Pizza Pomodoro</b> <span>Ve</span> <span>LC</span>	<b>£10.00</b>	<b>Honolulu</b>	<b>£13.00</b>
Tomato sauce with extra garlic and herbs - no cheese!		Ham and juicy chunks of pineapple	
<b>Margherita</b> <span>Ve</span>	<b>£11.00</b>	<b>Di Capra</b> <span>Ve</span>	<b>£14.00</b>
Our classic tomato & basil sauce with mozzarella cheese		Caramelised onions, goats cheese, peppadew sweet peppers, rocket	
<b>Reginella</b> <span>Ve</span>	<b>£12.50</b>	<b>Salsiccia Pesto</b>	<b>£14.00</b>
Fresh mozzarella, cherry tomatoes and fresh basil leaves		Tuscan sausage, caramelised onions, sunblushed tomatoes, drizzled with pesto	
<b>Pepperoni</b>	<b>£12.50</b>	<b>Riviera</b>	<b>£14.00</b>
Just pepperoni - simple and delicious	Add Mushrooms for +£1.20	Garlic tiger prawns, cherry tomatoes, chillies and fresh rocket	
<b>Diavola</b>	<b>£13.00</b>	<b>Pollo Piquante</b>	<b>£13.00</b>
Pepperoni, Milano salami, fresh chillies & crushed chillies		Chicken breast, red onion, peppadew peppers, balsamic glaze	
<b>Funghi Caprina</b>	<b>£13.00</b>	<b>Italian Job</b>	<b>£13.00</b>
Ham, mushrooms, goats cheese and mixed olives		Bolognese sauce, covered in mozzarella and topped with fresh basil	
<b>Pollo Pancetta</b>	<b>£13.00</b>	<b>Giardinera</b> <span>Ve</span>	<b>£13.00</b>
Seasoned chicken breast strips and smoked bacon rashers		Sunblushed tomatoes, red onion, spinach, drizzled with garlic oil	
<b>Rustica</b>	<b>£14.00</b>	<b>Napoli</b>	<b>£13.50</b>
Parma ham & sunblushed tomatoes topped with rocket, shaved parmesan and House dressing		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.

<b>Calzone Basilica</b> <span>Ve</span>	<b>£13.50</b>
Roasted red peppers, caramelised onions, spinach and mushrooms, drizzled with basil oil	
<b>Calzone Salsiccia</b>	<b>£14.00</b>
Tuscan sausage, Milano salami, spinach and mixed olives	
<b>Calzone Picante</b>	<b>£14.00</b>
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 £11.00

Our homemade, traditional tomato sauce with fresh basil and garlic

## Spaghetti Bolognese £12.50

Traditional Bolognese made with 100% beef

## Spaghetti Carbonara £12.50

Smoked bacon in a creamy parmesan cheese sauce

## Spaghetti Gamberoni £13.50

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

## Spaghetti Aurora £12.50

Roasted red peppers & courgette in a creamy garlic & tomato sauce

## Spaghetti Marinara £14.00

Mixed seafood in a garlic, white wine & tomato sauce

## Penne Arrabiatta £12.50

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

 Add Chicken for +£1.20

## Penne Polpetta £13.50

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

## Penne Primavera £13.00

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

## Rigatoni Amatriciana £12.50


Smoked bacon in a peppery tomato and parmesan cream sauce

## Rigatoni Toscana £13.00

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

## Tagliatelle Porcini £12.50

Wild mushrooms in a creamy white wine & mushroom sauce

 Add Tuscan Sausage for +£1.20

## Tagliatelle Salmone £13.50

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

 Add Tiger Prawns for +£2.40

## Tagliatelle Spinachi £12.50

Smoked bacon in a creamy spinach and parmesan sauce

## Tortelloni Boscaiola £13.00

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

## Tortelloni alla Genovese £13.50

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 £12.50

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

## Salsiccia Al Forno £13.00

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

## Pollo Parmigiano Al Forno £13.00

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

## Lasagne Al Forno £12.50

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 gluten so there is no gluten-free option for this dish. Also our Tuscan sausage may contain traces of gluten*



Chef's Recommendation

# Main Courses

## Pollo Funghi £17.00

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

## Branzino £17.00

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

## Bistecca £19.00

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

 Add Peppercorn or Mushroom sauce for +£2.50

## Insalata Caprina £15.00

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

## Insalata Pollo £15.00

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 £17.00

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 £13.50

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

## Risotto Pollo Porcini £13.50

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

## Risotto Gamberetti £14.00

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

# Sides

## French Fries £4.00

Crispy, skin-on fries

## Saute Potatoes £4.00

Crispy, deep fried potato slices

## Ciabatta Bread £2.50

Toasted Italian style ciabatta bread

## Tomato & Onion Salad £4.00

Marinated cherry tomatoes & red onions with balsamic glaze

## Side Salad £4.50

Mixed leaves, red onion, olives & cherry tomatoes. Served with our house dressing

## Insalata Parmigiano £4.50

Rocket leaves & shaved parmesan with balsamic glaze

## Grilled Vegetables £4.50

Grilled peppers, aubergine & courgette

## Grilled Asparagus £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 £7.50

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

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  
Oreo 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!