

Picasso Express



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		330ml £5.00
Peroni Nastro Azzuro Draught	Half £4.50	Pint £6.25
Birra Moretti Draught	Half £4.75	Pint £6.50
Moretti Sale Di Mare Draught	Half £5.00	Pint £6.75
Old Mout Cider	Various flavours available	500ml £6.50
Old Mout Alcohol Free Cider		500ml £6.50
Inches Cider - Apple		500ml £6.50
Peroni 0.0 - Alcohol Free		330ml £4.50



Cocktails

Disaronno Sour	£9.50
Disaronno liqueur, lime juice, sugar syrup, garnished with a wedge of lime	
Cosmopolitan	£10.50
Vodka, Cointreau, cranberry juice, lime juice, garnished with a wheel of lime	
Espresso Martini	£11.50
Vodka, Tia Maria and a shot of espresso, topped with coffee beans	
Aperol Spritz	£10.50
Aperol, Prosecco, soda water, served over ice with a wheel of orange	
Mojito	£11.50
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
Amanti Trebbiano, Italy	£7.50	£8.00	£8.50	£22.00
Dry and crisp wine with an elegant floral nose and silky palate				
Rowlands Brook Chardonnay, Australia	£8.00	£8.50	£9.00	£24.00
Wonderful tropical fruit aromas, gentle vanilla characters on the palate				
Chants de Closeau Grenache Blanc, France 	£8.50	£9.00	£9.50	£26.00
Intensely fruity on the nose, followed by a well balanced palate				
Amanti Pinot Grigio, Sicily 	£9.00	£9.50	£10.00	£27.00
A nose of acacia flowers with a dry palate, full bodied and well balanced				
Freedom Cross Sauvignon Blanc, South Africa 	£9.50	£10.00	£10.50	£28.00
Fresh and crisp with a well-defined varietal character, reminiscent of a Loire style				



Red

Amanti Sangiovese, Italy 	£7.50	£8.00	£8.50	£22.00
A medium bodied red with aromas of red berry and damson fruit				
Rowlands Brook Shiraz, Australia	£8.00	£8.50	£9.00	£24.00
Spicy, ripe blackberry fruit on the nose. Smooth, with a typical peppery style to finish				
Castelvechio Montepulciano, Italy 	£8.50	£9.00	£9.50	£26.00
Medium-bodied with a strong fruity bouquet and scents of red fruit and liquorice				
Beaubygney Merlot, France 	£9.00	£9.50	£10.00	£27.00
Full flavoured with a complex bouquet of red berries and plummy aromas combined to blackcurrant hints				
32 Degrees South Malbec, Argentina	£9.50	£10.00	£10.50	£28.00
Notes of cherry & blackberry are balanced with hints of vanilla & caramel				

Rosé

Foxcover White Zinfandel, California 	£8.00	£8.50	£9.00	£24.00
Candied fruit flavour with hints of fresh strawberries and summer fruits				
Amori Pinot Blush, Italy 	£8.50	£9.00	£9.50	£26.00
Elegant fruity bouquet, silky smooth on the palate with crisp and lingering raspberry flavours				

Sparkling

Borgo Molino Prosecco, Italy 				£30.00
Crisp with vibrant apple and pear notes and a delicate, floral and fruity finish			Also available by the glass	
Baron De Beaupre Champagne, France 	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 £4.00
with Mozzarella Ve £4.50

Funghi Trifolata Ve GF £6.50
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 £8.00
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 £15.00
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
Marinated cherry tomatoes, prosciutto ham and shaved grana padano 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 grana padano 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 £8.50
Smoked salmon served on a mixed salad with House dressing





Chef's Recommendation


Pizza

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

Pizza Pomodoro   £10.00
Tomato sauce with extra garlic and herbs - no cheese!

Margherita  £11.00
Our classic tomato & basil sauce with mozzarella cheese

Reginella  £13.50
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

Rustica £14.50
Prosciutto ham & sunblushed tomatoes topped with rocket, shaved grana padano and House dressing

Honolulu £13.00
Ham and juicy chunks of pineapple


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

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

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

Pollo Piquante £14.00
Chicken breast, red onion, peppadew peppers, balsamic glaze

Italian Job £14.50
Bolognese sauce, covered in mozzarella and topped with fresh basil

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

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  £13.50
Roasted red peppers, caramelised onions, spinach and mushrooms, drizzled with basil oil

Calzone Salsiccia £14.00
Tuscan sausage, Milano salami, spinach and mixed olives

Calzone Picante  £14.00
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

£1.40 per topping


Parma Ham - Asparagus
Tiger Prawns - Smoked Salmon
Goats Cheese - Fresh Mozzarella
£2.60 per topping


Pasta


Spaghetti Pomodoro   £12.00
Our homemade, traditional tomato sauce with fresh basil and garlic





Spaghetti Bolognese £13.00
Traditional Bolognese made with 100% beef

Spaghetti Carbonara £13.00
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  £13.50
Asparagus, courgette & spinach in a garlic & pesto cream sauce

Spaghetti Marinara  £15.00
Mixed seafood in a garlic, white wine & tomato sauce



Penne Arrabiatta    £13.00
Cherry tomatoes and hot chillies in a fiery tomato and garlic sauce
 Add Chicken for +£1.40


Penne Polpette £14.00
100% beef meatballs, pan-fried with garlic and cooked in our classic tomato sauce with cherry tomatoes and fresh basil

Penne Primavera   £13.50
Courgette, spinach, cherry tomatoes, red peppers and asparagus in our garlic, basil & tomato sauce

Rigatoni Amatriciana £13.50
Smoked bacon in a peppery tomato and parmesan cream sauce


Rigatoni Toscana £13.50
Tuscan sausage, cherry tomatoes, red onion and olives in our garlic and tomato sauce

Tagliatelle Porcini  £14.00
Wild mushrooms in a creamy white wine & mushroom sauce
 Add Tuscan Sausage for +£1.40

Tagliatelle Salmone £15.00
Smoked salmon in a garlic, tomato and cream sauce, with fresh rocket
 Add Tiger Prawns for +£2.60


Tagliatelle Spinachi £14.00
Smoked bacon in a creamy spinach and grana padano sauce

Tortelloni Boscaiola £14.50
Ricotta cheese & spinach tortelloni in a creamy wild mushroom sauce with smoked bacon and spinach

Tortelloni alla Genovese  £14.00
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  £14.00
Penne pasta in a creamy wild mushroom and white wine sauce with spinach

Salsiccia Al Forno £13.50
Rigatoni pasta with Tuscan sausage, olives, cherry tomatoes and red onion, cooked in our garlic and tomato sauce

Pollo Parmigiano Al Forno £13.50
Penne pasta, smoked bacon and sliced chicken breast in a creamy grana padano cheese sauce

Lasagne Al Forno £13.50
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 breadcrumbs so there is no gluten-free option for this dish.*



Chef's Recommendation

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 Ve GF £15.00

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 Ve GF £14.00

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

Risotto Pollo Porcini GF £14.50

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

Risotto Gamberetti GF £14.50

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 Ve 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



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

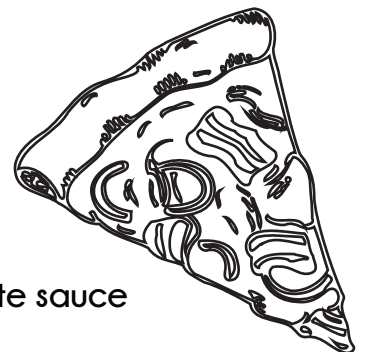
Pizza Proscuitto
Margherita pizza with ham

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 ✓
Rum & Raisin ✓
Coffee ✓
Bubblegum ✓
Oreo Cookies ✓
Honeycomb ✓
Salted Caramel ✓
Mint Chocolate Chip ✓
Biscoff ✓
Lemon Sorbet ✓
Mango Sorbet ✓
Raspberry Sorbet ✓

*Check out our Gelato counter to
see our full range of flavours!*

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
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

Salted Caramel Cheesecake ✓ £6.50
Homemade biscuit base cheesecake
with a sweet and salty caramel filling

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 ✓ GF £6.50
Rich chocolate sponge covered in chocolate fudge icing,
served with a scoop of Vanilla gelato



**Ask your server
about our
dessert specials!**



Suitable for vegetarians



Suitable for vegans



Gluten-free

For full allergy information, ask your server to see our allergen menu