

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

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!

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



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					
Castelvecchio Montepulciano, Italy 		£8.50	£9.00	£9.50	£26.00
Medium-bodied with a strong fruity bouquet and scents of red fruit and liquorice					
Beaubigney 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

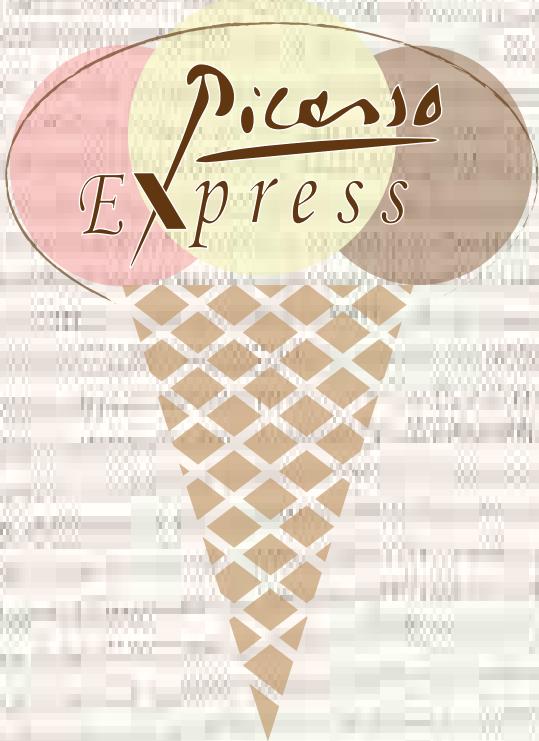
Foxcover White Zinfandel, California 		£8.00	£8.50	£9.00	£24.00
Candied fruit flavour with hints of fresh strawberries and summer fruits					
Amori Pinot Blush, Italy 		£8.50	£9.00	£9.50	£26.00
Elegant fruity bouquet, silky smooth on the palate with crisp and lingering raspberry flavours					

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 <small>OF LONDON</small> 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 ✓ £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 ✓ £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		
 Switch to Vegan Mozzarella - just ask your server		
		
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		
Giardiniera 	£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
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Roasted red peppers, caramelised onions, spinach and mushrooms, drizzled with basil oil

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

Calzone Picante 	£14.00
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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

£1.40 per topping

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

Pasta

Spaghetti Pomodoro  	£12.00	Penne Primavera  	£13.50		
Our homemade, traditional tomato sauce with fresh basil and garlic					
Spaghetti Bolognese	£13.00	Rigatoni Amatriciana	£13.50		
Traditional Bolognese made with 100% beef					
Spaghetti Carbonara	£13.00	Rigatoni Toscana	£13.50		
Smoked bacon in a creamy grana padano cheese sauce					
Spaghetti Gamberoni 	£15.00	Tagliatelle Porcini 	£14.00		
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	 Add Tuscan Sausage for +£1.40	£14.00		
Asparagus, courgette & spinach in a garlic & pesto cream sauce					
Spaghetti Marinara 	£15.00	Tagliatelle Salmone	£15.00		
Mixed seafood in a garlic, white wine & tomato sauce		 Add Tiger Prawns for +£2.60	£15.00		
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	Tagliatelle Spinaci	£14.00		
100% beef meatballs, pan-fried with garlic and cooked in our classic tomato sauce with cherry tomatoes and fresh basil					

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 Spinaci 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 V 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 V 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 V GF

£4.50

Crispy, skin-on fries

Saute Potatoes V GF

£4.00

Crispy, deep fried potato slices

Ciabatta Bread V

£2.50

Toasted Italian style ciabatta bread

Tomato & Onion Salad V 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 V GF

£4.50

Grilled pepper, aubergine & courgette

Grilled Asparagus V 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

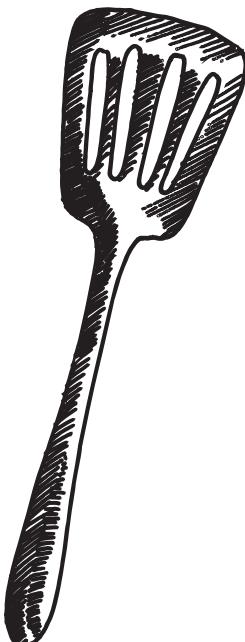
Choose any main course below plus a dessert and a drink for £8.50

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

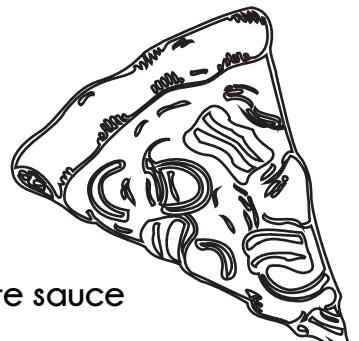
Margherita pizza with chicken breast slices

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

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

Oreo Pieces

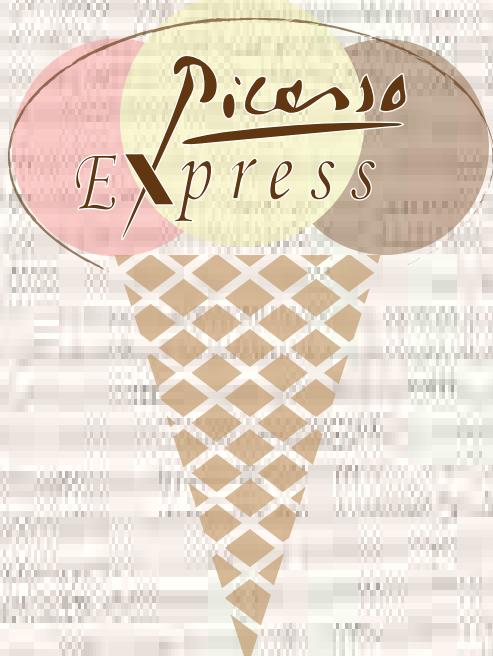
Bubblegum Pieces

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!