

Light Bites & Starters

Bread Selection, Olive Oil, Balsamic V	4.20
Italian Marinated Olives GF Ve	3.90
Mushroom Fritti V with garlic mayonnaise dip	5.95
Crispy Squid with garlic mayonnaise dip	7.95
Caprese Salad V heritage tomatoes, torn mozzarella, fresh basil	6.50
Goats Cheese Crostini V pesto, balsamic roasted cherry tomatoes	6.95

Desserts

Chocolate & Orange Cake Ve GF chocolate brownie base topped with chocolate mousse and orange sauce with soft vanilla ice cream	5.95
Tiramisu V coffee soaked sponge with zabaglione cream with soft vanilla ice cream	5.95
Blackcurrant Mousse Slice Ve GF biscuit base topped with a blackcurrant mousse served with soft vanilla ice cream	5.95
Raspberry Frangipane Tart Ve GF pasty base with raspberry jam & almond frangipane with soft vanilla ice cream	5.95
Apple Pie Ve shortcrust pasty, sliced apple & almond flakes with soft vanilla ice cream	5.95
Coffee & Walnut Cake V walnut sponge, coffee butter cream and walnut pieces with soft vanilla ice cream	5.95
Lemon Tart V GF zesty Sicilian lemon custard in a shortcrust pasty case with soft vanilla ice cream	5.95
Panna Cotta GF homemade vanilla panna cotta with fresh berries	5.95

Freshly prepared for you. Authentic Italian cuisine.

Mains

Grilled Butterflied Mackerel agrodolce vegetables, capers, chilli, garlic	13.95
Grilled Rump Steak lemon, garlic, chilli, herbs	16.95
Chicken Supreme tomato sauce with olives, capers, rocket, lemon	11.95
Beef Burger bun, lettuce, tomato, mozzarella, pickles, chips	13.95
Beetroot Burger V bun, lettuce, tomato, mozzarella, pickles, chips	11.95
Chicken Burger chicken breast, bun, lettuce, tomato, mozzarella cheese, pickles, chips	12.95

Pizza

Margherita V tomato sauce, mozzarella, basil	9.95
Puttanesca tomato sauce, capers, olives, anchovies	10.95
Prosciutto Parma Ham, Mozzarella, tomato sauce, rocket	10.95

Pasta, Risotto, Al Forno

Prawn Linguine fresh water prawns, handmade linguine, chilli, garlic & parsley lemon butter sauce	13.95
Mushroom Risotto V porcini and field mushroom risotto with white wine, onions & garlic	11.50
Lasagne al Forno layers of fresh egg pasta, beef ragu, bechamel sauce	11.95
Vegetable Lasagne al Forno layers of vegetable ragu, béchamel sauce V	11.45
Handmade Spaghetti with a choice of sauce	
Tomato & basil V	9.95
Beef Ragu	10.95
Carbonara	10.95

Sides

- Sweet potato fries
- Wilted baby spinach
- Oven-baked rosemary potatoes
- Agrodolce vegetables
- Chips

Express Meal Deal

Select any Main, Side & Drink for £16

Main

- Mushroom Risotto
- Pizza
- Spaghetti
- Lasagne al forno

Side

- Oven-baked rosemary potatoes
- Agrodolce vegetables
- Sweet potato fries
- Wilted baby spinach
- Chips

Any tea, coffee or soft drink

Upgrade for house beer or house wine £1.95

Salads

Prosciutto sliced prosciutto, rocket, pear and chicory salad with olive oil and balsamic, topped with parmesan cheese	12.95
Bresaola sliced cured beef, rocket, artichoke, beetroot and chicory salad with olive oil and balsamic, topped with parmesan cheese, finished with creamy horseradish	12.95
Panzanella Salad croutons, tomatoes, roasted peppers, red onions, capers and anchovies	9.95

Ice creams & Sorbets

Two scoops	4.95
Three scoops	5.25
• Pistacchio	
• Vanilla	
• Dark Chocolate	
• Strawberry Sorbet	

Ice Cream Sundaes

Vanilla Coffee Sundae fresh vanilla ice cream with a shot of 100% Arabica espresso, biscotti crumble, chocolate flakes and softly whipped cream	7.95
Vanilla Chocolate Sundae fresh vanilla ice cream with dark chocolate cream, biscotti crumble, chocolate flakes and softly whipped cream	7.95

V vegetarian Ve vegan GF gluten free

Coffee

Espresso	2.20	2.60
Espresso Macchiato	2.30	2.70
Cappuccino	2.80	3.20
Marocchino	2.40	2.80
Latte	2.80	3.20
Cafe Americano		2.75
Babyccino		1.00
Oat milk / Coconut milk		50p

House Coffee

Caffe Bicerin da Torino	4.00
espresso with dark hot chocolate and steamed milk	
Caffe alla Nocciola	4.00
espresso with hazelnut cream and a whipped cream top	

Hot Teas & Infusions

Tea Pot	3.50
Select from	
English Breakfast	
Earl Grey	
Mint	
Chamomile	
Green	

Hot Chocolate

Classica	4.95
dense & creamy	
Gianduja	4.95
with a touch of hazelnut	
Della Casa	4.95
hazelnut chocolate topped with whipped cream, gianduja and hazelnut flakes	

Iced Coffees

Iced Coffee	4.50
Cold brew coffee and mineral water poured over ice	
Iced Latte	4.50
Cold brew coffee and organic milk poured over ice	
Vanilla Iced Latte	4.90
Cold brew coffee and organic milk poured over ice, topped with vanilla whipped cream	

Fresh Juice

Freshly Squeezed Juice	4.95
carrot, apple, orange	

Juice Fusions

Super Vitality	4.95
apple, pear, kiwi, celery, ginger	
Sunshine	4.95
carrot, apple, ginger	
Popeye	4.95
cucumber, kale, spinach, apple	
Soothe & Cleanse	4.95
pear, cucumber, ginger	

Beer & Cider

Birra Moretti	5.00
Membrea Blonde	5.25
Peroni Nastro Azzurro	5.45
Peroni Libera Alcohol Free	5.45
Mela Rossa Italian Craft Cider	5.50

Spirits

Smirnoff Red Vodka	4.60
Tanqueray Gin	4.75
Malfy Con Limone Italian Gin	5.25
Tanqueray Sevilla Gin	5.75
Amaretto	4.25

All Cocktails 9.95

Aperol Spritz	prosecco, aperol, sparkling water
Mimosa	prosecco, orange juice
Bellini	prosecco, white peach puree
Rossini	prosecco, strawberry puree
Americano	campari, martini rosso, soda
Negroni	gin, campari, martini rosso
Garibald	campari, orange juice
Hugo	prosecco, elderflower, mint
Negroni Sbagliato	campari, martini rosso, prosecco

Soft Drinks

Water, Still 250ml	2.50
Water, Sparkling 250ml	2.50
Tonic, Schweppes 1783 Cucumber 200ml	2.50
Tonic, Schweppes 1783 Crisp Tonic 200ml	2.50
Tonic, Schweppes 1783 Light Tonic 200ml	2.50
Coca Cola 330ml	3.35
Diet Coke 330ml	2.95
Limonata	3.25
homemade Italian lemonade with Amalfi lemons and a hint of fresh basil	
Aranciata	3.25
homemade Italian aranciata with Sicilian oranges and a hint of fresh lemon	

Wine

<i>Sparkling</i>	125ml / 750ml
Bottega Millesimato Spumante Brut	6.95 / 29.90
Fruity on the nose, apple, peach & floral notes. Dry, lively & well balanced	

Mionetto Prestige Prosecco DOC Brut Orange Label	7.20 / 32.50
Made from Glera grapes from the Treviso region aromatic notes, aroma of apple	

<i>Rose</i>	175ml / 250ml / 750ml
Vita Zinfandel Rosato, Puglia	6.70 / 8.75 / 23.95
Deliciously fruity, medium-dry Zinfandel with red berry flavours, from south Italy	

Parini Pinot Grigio Rosato delle Venezie	6.95 / 8.95 / 24.95
Soft, coppery-pink colour, delicate and fruity bouquet, soft & fresh on the palate	

<i>White</i>	175ml / 250ml / 750ml
Solandia Grillo, Terre Siciliane	5.95 / 8.20 / 22.95
Straw-yellow highlights of ripe yellow, with notes of almond camomile	

Verdicchio dei Castelli di Jesi Classico, Filaretto	6.20 / 8.35 / 23.25
Made from Verdicchio grapes, very elegant, soft, fresh style with a hint of hazelnut	

Da Luca Pinot Grigio, Terre Siciliane	6.40 / 8.45 / 23.95
Made by Da Luca in Sicily light & refreshing aromas white flower, pink grapefruit & coxs apple	

Soave Classico, Bolla	6.70 / 8.75 / 23.95
Soft on the nose, with notes of melon, pear and a touch of lemon	

Grave del Friuli Sauvignon Blanc, Borgo Tesis, Fantinel	6.95 / 8.95 / 24.95
Radiant white with delicate aroma of pepper, banana & apple, a lean velvety taste make seafood shine	

Vermentino di Sardegna, La Cala, Sella & Mosca	7.25 / 9.10 / 25.95
100% Vermentino grape from Sardinia, delightful & floral with intense note of citrus, perfect with seafood	

Gavi di Gavi, Enrico Serafino	7.45 / 9.90 / 29.95
Made from unique Piemontese grape, Cortese with a rich mouth feel containing pear, lemon & hint of dried grass aroma	

<i>Red</i>	175ml / 250ml / 750ml
Pontebello Sangiovese, Puglia	5.95 / 8.20 / 22.95
Easy drinking, soft & fruity with a red fruit flavours, with smooth tannins	

Vinuva Montepulciano d'Abruzzo	6.20 / 8.35 / 23.25
Light & fresh spicy red with ripe plum & berry flavours, formed from Montepulciano grapes	

Da Luca Nero d'Avola, Terre Siciliane	6.40 / 8.45 / 23.95
Made from Nero d'Avola grapes, bright & lifted fresh cherry & bramble fruit aromas & a note of vanilla oak	

Barbera d'Asti Superiore, Casa Sant' Orsola	6.40 / 8.45 / 23.95
Made from Barbera grapes, rich, deep-coloured, spicy red	

Valpolicella Classico, Bolla	6.95 / 8.95 / 24.95
Light to medium-bodied from the hilly area of Valpolicella, fragrant aromas of cherry, redcurrant & blackberry, with a hint of black pepper & walnut	

Feudi Salentini 125 Primitivo del Salento	7.25 / 9.10 / 25.95
Wine has an elegant ruby-red colour & an intense aroma, with notes of ripe plum, cherry jam, tobacco leaf & cocoa, slightly spicy with pleasant finish of vanilla	

Chianti Classico, San Jacopo da Vicchiomaggio	7.45 / 9.90 / 29.95
Ruby-red Sangiovese-based wine with aromas of violets & cherries, hint of earthy spice	