



WHILE YOU ARE WAITING

Warm Breads & Oils V (serves 2)	4.25
Mixed Olives, Feta & Sundried Tomato, with Bread & Butter V	5.25
Garlic Flatbread V	5.45
Garlic Flatbread with Tomato V	5.95
Garlic Flatbread with Cheese V	6.45
<i>(GF* Gluten free garlic flatbread available on request)</i>	

STARTERS

Potato Skins - Deep-fried & served with garlic mayonnaise V	5.45
Bruschetta Pomodoro – Diced tomato, sundried tomato, red onions, fresh basil, olive oil, on toasted bread	5.50
Caprese Salad – Mixed tomato & mozzarella, fresh basil, toasted pine nuts, green pesto, balsamic syrup V N	5.95
Ravioli Vegetariana – Pasta filled with ricotta cheese, parmesan & asparagus tips, tomato & basil sauce V	6.75
Halloumi - Deep-fried breaded halloumi, chilli & coriander aioli V	6.95
Calamari Fritti – Spicy seasoned squid rings, deep-fried, tartare sauce	6.95
Mussels Arrabiata – Fresh mussels, tomato, chilli & garlic sauce	7.25
Mussels Alla Crema – Fresh mussels, white wine, garlic & cream sauce	7.25
Granchio Salad – Fresh crab in a lime, chilli, coriander mayo, Asian style salad	7.95
Pil Pil – Jumbo Tiger prawns in a Spanish sauce, garlic, chilli peppers, olive oil, paprika	8.95
Gamberoni Griglia – Jumbo Tiger prawns, ginger, chilli, lemongrass, butter, spring onions & fregola	8.95

PIZZAS (GF Gluten free PIZZA BASES available on request - Extra toppings 50p-£1.50)

Margherita - Mozzarella cheese & tomato V	8.45
Pepperoni - Hot & spicy salsiccia sausage	9.65
Emilia - Slow cooked beef & pork bolognese, red onion & chilli peppers	9.65
Rosetta - Caramelised red onion, goat's cheese, Parma ham & fresh basil	9.65
Aphrodite - Sun-dried tomatoes, feta cheese, olives, artichoke hearts & fresh basil V	10.25
Speziata - Spicy chicken, red onion, garlic, chilli peppers, pepper & jalapenos	10.95
Quattro Stagioni - Honey roasted ham, red onion, roasted peppers & mushrooms	10.95
Diavola - Pepperoni, pork meatballs, jalapenos, roquito chilli peppers	11.45
Carne - Pepperoni, ham, chicken & chorizo	11.45
Rustica - Extra thin rustic base, spicy salami, spicy nduja sausage, pepperoni, roquito chilli peppers, Flor di Latte mozzarella, wild rocket & mascarpone	11.95

All 'pizzas' can be made with Pinsa Bread AND Flor di latte mozzarella at a supplement charge of 3.00

PINSA Pinsa is described as 'a cloud-like Pizza' (Roman style) that has crispy textures on the outside with a light, airy crusts and bubbly Pinsa Romana base

Pinsa Autentico – Flor di latte mozzarella, tomato, garlic & fresh basil V	11.95
Pinsa Salami – Spicy spianata salami, Flor di latte mozzarella, fresh rocket	12.95
Pinsa Verde – Chicken breast (marinated in green herbs, garlic & spices,) with mushroom & Flor di latte mozzarella	13.45
Pinsa Vesuvio – Ham, mushrooms, garlic, chilli, Flor di latte mozzarella	13.45

RISOTTOS

Funghi & Zucca – Wild mushrooms, roasted butternut squash, parsley & truffle oil V GF	9.95
Pollo – Chicken, wild mushroom, roasted butternut squash & truffle oil GF	10.95

PASTAS (**GF** Gluten free PENNE pasta available on request. Extra toppings 50p-£1.50)

Gemelli: - the name derives from the Italian word for “twins” – they are a single, short S-Shaped twisted pasta

Linguine: - “Little tongues” – linguine is a long pasta, similar to a flattened spaghetti

Gemelli Pomodoro - Tomato & basil sauce V	8.25
Gemelli Arrabiata - Tomato, shallot, chilli & garlic V	8.45
Linguine Polpette – Spicy pork & beef meatballs in a tomato, chilli, arrabiata sauce	9.75
Gemelli Contadina - Chicken in a cream & tomato sauce	10.25
Gemelli Chipotle – Spicy chicken, smokey chipotle chilli paste, peppers, red onions, cream & tomato sauce	10.25
Linguine Carbonara - Smoked pancetta, black pepper, cream & parmesan sauce	10.25
Linguine Bolognese - Slow cooked beef & pork bolognese	10.65
Lasagne Classico - Beef & pork bolognese, pasta sheets, béchamel & melted cheese	10.65
Gemelli Genovese - Chicken, broccoli, fresh chilli in a creamy pesto sauce N	10.65
Ravioli Vegetariana - Pasta parcels filled with ricotta cheese, asparagus tips, tomato & basil sauce V	10.65
Linguine Gamberetti – Jumbo Tiger prawns, sun-dried tomatoes, coated with garlic, chilli, butter & parsley	12.45
Linguine Granchio – Crab, crayfish tails, chilli, lime & coriander	13.45
Linguine Alla Crèma - Smoked salmon, Jumbo Tiger prawns, dill, peas & lemon in a light, creamy sauce	13.45

MEATS & FISH (Dishes marked **GF*** are gluten free with a side order of mixed salad or buttered greens or broccoli ONLY)

Angus Beef Burger – 2 x 4oz burgers. Seeded Brioche bun, mozzarella, chorizo, gherkins, skin-on fries	13.45
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(The following dishes are served with your choice of one side order)

Pollo Al Pepe – Chicken breast & peppercorn sauce GF*	14.95
Pollo Piccante – Chicken breast, spicy nduja sausage in a Napoli sauce, spicy salami & Flor di Latte GF*	14.95
Pollo Funghi – Chicken breast in a wild mushroom, garlic & white wine, cream sauce GF*	14.95
Gamberoni Griglia – Jumbo Tiger prawns, ginger, chilli, lemongrass, butter, spring onions & fregola	15.95
Sirloin – 10oz** Sirloin of beef, served with cherry tomatoes, peppercorn sauce GF*	19.95
Fillet – 8oz** Fillet of beef, served with cherry tomatoes, peppercorn sauce GF*	24.95

SIDE ORDERS

Mixed Salad V GF	3.45
Homemade Chips V	3.45
Skin-On Fries V	3.45
Truffle & Parmesan Fries	3.45
Buttered Greens & Sautéed Potatoes V GF	3.45
Sweet Potato Fries V	3.45
Broccoli, Chilli & Garlic Butter V GF	3.45
Warm Breads & Oils V	4.25

PLEASE ASK FOR VEGAN AND DAIRY FREE MENUS

N - contains nuts. Please note that all our food may contain traces of nuts. **GF** - Gluten free. **V** - suitable for vegetarians. **GF*** - Gluten free option available. Our deep-fried side orders are made in an embodiment containing gluten. Please advise us of any allergies or dietary requirements prior to ordering - ** uncooked weight
All ‘pizzas’ can be made with Pinsa Bread AND Flor di latte mozzarella at a supplement charge of £3.00



Wine	Glass 125ml	Glass 175ml	Bottle 750ml		
White Prosecco	5.95		22.95		
White Prosecco (200ml Bottle)			6.75		
Rose Spumante (200ml Bottle)			6.75		
Champagne Moet & Chandon (Ice Imperial)			61.95		
House White	3.75	4.95	17.95		
Pinot Grigio	4.55	5.95	18.95		
Sauvignon Blanc	4.95	6.25	20.55		
Frascati			20.55		
Gavi di Gavi			25.25		
Borgo Magredo (Pinot Grigio)					
Rose Blush	3.95	5.25	17.55		
White Zinfandel	3.75	4.95	16.95		
House Red	3.75	4.95	17.95		
Merlot	4.55	5.95	19.95		
Shiraz			22.45		
Negroamaro			22.45		
Malbec			25.95		
Chianti Classico			28.45		
Valpolicella			28.45		
Amarone			56.95		
Soft Drinks	Standard		Large		
Pepsi, Lemonade, Pepsi Light	1.95		2.90		
Cordial & Lemonade	1.95		2.80		
Cordial & Water/Soda	1.35		1.90		
Apple, Orange Juice	1.95		2.80		
San Pellegrino (330ml can)			1.95		
(Orange, Lemon)					
J20 (275ml)			2.75		
(Orange & Passionfruit,					
Apple & Raspberry,					
Apple & Mango)					
Appletiser (275ml)			2.85		
Sparkling or Still Water (750ml)			3.55		
				Cocktails	
				Passionfruit Martini	5.95
				Margarita	5.95
				Pina Colada	5.95
				Strawberry Daiquiri	5.95
				Draught Beer	
				Moretti Premium Lager	
				Half Pint	2.95
				Pint	4.95
				Amstel Lager	
				Half Pint	2.30
				Pint	4.40
				Heineken 0.0%	
				Half Pint	1.90
				Pint	3.40
				Bottled Beer	
				Peroni 330ml	3.75
				Moretti 330ml	3.75
				Doom Bar 500ml	3.95
				Old Speckled Hen 500ml	3.95
				Gluten Free Peroni 330ml	3.75
				Brewdog Punk IPA 330ml	3.75
				Peroni Libera (0.0% Alcohol)	2.95
				Black Sheep Ale 500ml	3.95
				Bottled Cider	
				Old Mout Berries & Cherries	4.55
				Old Mout Kiwi & Lime	4.55
				Kopparberg Strawberry/Lime	4.25
				Magners (568ml)	5.45
				Woodpecker	3.65

