

## Aperitivi & Cocktails

<b>BELLINI</b> Prosecco and peach juice	£6.25	<b>NEGRONI</b> Gin, vermouth rosso, Campari, orange peel	£7.95	<b>ESPRESSO MARTINI</b> Vodka, coffee liqueur, espresso	£8.45
<b>VENETIAN SPRITZ</b> Prosecco, Aperol, soda, orange slice, olive	£7.45	<b>ITALIAN LOVE</b> Vodka, Amaretto, peach liqueur, fresh orange, cranberry juice	£7.95		
<b>CUCINA SPRITZ</b> Aperol, fresh mint, lemon juice, elderflower cordial, topped with Prosecco	£7.45	<b>ITALIAN MOJITO</b> White rum, fresh mint, basil, lime juice, sugar syrup, soda water	£7.45		



## Starters

<b>OLIVE MARINATE</b> Olives marinated in lemon, garlic and red chilli	£1.45
<b>SCHIACCIATA</b> Stone baked, flat garlic bread with: Rosemary (V) £4.25, Pesto (n) £4.75, Mozzarella (V) £4.95	
<b>TRIO DI PANE (V)</b> A selection of rustic Italian breads, with extra virgin olive oil and balsamic vinegar	£4.50
<b>SUMMER MINISTRONE</b> Italian vegetable soup with or without (V) pancetta, served with focaccia	£6.45
<b>BRUSCHETTA (N)</b> Toasted ciabatta topped with buffalo mozzarella, tomato, basil, garlic, pesto	£6.25
<b>BRUSCHETTA AI FUNGHI (VEGAN)</b> Toasted ciabatta bread topped with garlic mushrooms and truffle oil	£6.25
<b>ANTIPASTO MISTO</b> Ideal for sharing. Selection of Italian cheeses and cured meats, toasted ciabatta, caper berries, artichokes, olives, sunblush tomatoes	£15.95
<b>PARMA &amp; MELONE</b> Parma ham, melon, rocket and buffalo mozzarella	£7.75
<b>ARANCINI</b> Crispy risotto balls filled with vegetables and mozzarella	£6.95
<b>CARPACCIO MARINATO</b> Marinated beef carpaccio, rocket, Parmesan shavings. Served with horseradish dressing, caper berries and sun blushed tomatoes	£7.75
<b>TALEGGIO FRITTO</b> Bread crumbed fried Taleggio cheese, served with Italian fruit chutney	£6.75
<b>GAMBERONI</b> King prawns sautéed in white wine, chilli, garlic, tomatoes, rocket and lemon zest. Served with toasted focaccia.	£7.95

<b>CALAMARI</b> Fried in a light batter and served with garlic and black pepper aioli	£7.95
<b>FRITTO MISTO</b> Salmon, prawns and calamari, fried in a light batter and served with garlic and black pepper aioli	£8.50

<b>STROZZAPRETI SALMONE</b> Hand twisted pasta with smoked salmon, courgette, herb mascarpone, dill garnish	£13.95
<b>PENNE AL POLLO</b> Penne with sautéed chicken, leeks and mushrooms in a creamy Gorgonzola sauce	£11.75 small £6.95

<b>LASAGNE</b> Oven-baked layers of pasta sheets and ragù, béchamel sauce and Parmesan	£11.95
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<b>LINGUINE GAMBERONI</b> Linguine with prawns, garlic, chilli, tossed in tomato and white wine	£13.95
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<b>SPAGHETTI ALLE VONGOLE</b> With sautéed clams, tossed in garlic, white wine, butter and a touch of chilli	£13.50
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*Gluten-free pasta available*

## Pasta

<b>SPAGHETTI POMODORO (V)</b> Classic Italian tomato sauce with fresh basil Add fresh buffalo mozzarella (V) 1.75	£9.45 small £6.25
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<b>SPAGHETTI BOLOGNESE</b> Classic ragù of slow braised minced beef and pork, tomatoes, wine and herbs	£11.45 small £6.95
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<b>POLPETTE</b> Homemade Italian meatballs, served with spaghetti in a tomato, mushroom and garlic sauce	£11.95 small £7.25
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<b>RAVIOLONI PISELLI &amp; MENTA (V)</b> Large hand made round ravioli with pea & mint filling, tossed in lemon butter sauce. Topped with fresh ricotta and rosemary breadcrumbs	£13.95
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<b>TORTELLONI DI MELANZANA (V)</b> Large aubergine and ricotta tortelloni, tomato sauce, topped with fried aubergine and salted ricotta	£13.95
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<b>STROZZAPRETI PUGLIESE</b> Hand twisted pasta with Italian sausage, tenderstem broccoli, pancetta, chilli, Parmesan shavings	£12.75
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<b>PENNE GIARDINIERA (VEGAN)</b> Penne with tenderstem broccoli, butternut squash, courgettes, peas, garlic	£10.45 small £6.95
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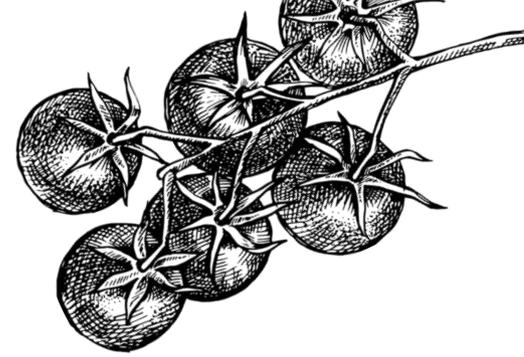
<b>CARBONARA</b> Spaghetti in the classic sauce of Italian pancetta, egg yolk and Parmesan	£11.45
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## CLASSIC PASTA DISHES

<b>ARRABBIATA (V)</b>	£9.45
<b>AGLIO &amp; OLIO (V)</b>	£8.95
<b>LINGUINE PESTO (N)</b>	£10.45
<b>PUTTANESCA</b>	£9.95
<b>AMATRICIANA</b>	£10.45

*Gluten-free pasta available*





## Risotto

<b>RISOTTO POLLO &amp; ASPARAGI</b>	£13.75
With chicken, asparagus, white wine, Parmesan	
<b>RISOTTO ALLA VERDURE (V)</b>	£12.45
With summer vegetables and a touch of saffron. Topped with gremolata of herbs	
<b>MARINARA</b>	£14.50
Mixed seafood and white wine	

## Salads

<b>CESARE</b>	£11.45
Grilled chicken breast, lettuce, crispy Italian pancetta, ciabatta croutons, Parmesan shavings, creamy dressing	
<b>DELLA CASA (V)</b>	£11.45
Roasted butternut squash, goat's cheese, pear, seasonal leaves, pumpkin seeds, cherry tomatoes, vinaigrette	
<b>POLLO &amp; AVOCADO (N)</b>	£12.75
Grilled chicken, pancetta, avocado, walnuts, cherry tomatoes, spinach, honey mustard dressing	
<b>BISTECCA</b>	£14.95
Slices of grilled rump, cherry tomatoes, red onion, green beans, red peppers, mixed leaves, Dolcelatte blue cheese, vinaigrette, balsamic drizzle	

## Meat

<b>POLLO MILANESE</b>	£13.75
Breadcrumbs chicken breast, served with a choice of spaghetti pomodoro or rocket and Parmesan	
<b>POLLO ALLA TOSCANA (N)</b>	£14.45
Marinated grilled chicken served with Mediterranean vegetables, pine nuts and spinach. Served with roasted potatoes.	
<b>SALTIMBOCCA DI MAIALE</b>	£15.95
Pork fillet wrapped in Parma ham and sage with sautéed mushrooms and roasted potatoes	
<b>TAGLIATA RUCOLA &amp; PARMIGIANO</b>	£17.95
Rump steak sliced and served with rocket, Parmesan shavings, balsamic dressing	

## Fish

<b>BRANZINO</b>	£14.95
Grilled seabass fillet served with Mediterranean vegetables and basil mash	
<b>SALMONE CON ASPARAGI</b>	£14.95
Grilled salmon with asparagus, rosemary potatoes, butter and lemon sauce	
<b>SPIEDINI DI PESCE</b>	£15.95
Grilled seafood skewers of seabass, salmon, tiger prawns, onions, cherry tomatoes, peppers and courgettes. Served with mixed salad and salsa verde	

## Sides

<b>PATATE FRITTE</b>	£2.95
Thick cut chips	
<b>INSALATA MISTA</b>	£3.75
Leaves, cherry tomatoes, olives, cucumber, balsamic. Add fresh buffalo mozzarella £1.75	
<b>RUCOLA E PARMIGIANO</b>	£4.25
Rocket and Parmesan salad with balsamic dressing	
<b>BROCCOLINI</b>	£4.95
Tenderstem broccoli with garlic and chilli	
<b>SPINACI</b>	£4.95
Fresh sautéed spinach with garlic	
<b>VERDURE GRIGLIATE</b>	£3.95
Grilled vegetables	
<b>ZUCCHINE FRITTE</b>	£4.25
Crispy courgettes	
<b>PATATE ARROSTO</b>	£3.95
Roasted potatoes with rosemary and garlic	
<b>FAGIOLINI</b>	£4.95
Green beans with garlic	



## Stone Baked Pizza

Traditionally hand made and stretched by our pizzaiolo, freshly baked in our stone pizza oven.

<b>MARGHERITA (V)</b>	£9.95
Classic with mozzarella and home made basil and tomato sauce	
<b>MARINARA (VEGAN)</b>	£9.95
Tomato sauce, garlic, oregano	
<b>PARMA &amp; RUCOLA</b>	£12.95
Parma ham, cherry tomatoes and wild rocket	
<b>POMODORINI &amp; PESTO (N)</b>	£11.95
Fresh buffalo mozzarella, cherry tomatoes, pesto, basil	
<b>4 FORMAGGI &amp; NDUJA</b>	£12.75
White pizza with nduja, ricotta, Gorgonzola, Taleggio and mozzarella	
<b>RUSTICA</b>	£12.50
Italian sausage, artichokes, sundried tomatoes, capers, oregano	
<b>CALABRESE</b>	£12.50
'Nduja, cured spicy sausage and mushrooms	
<b>CONTADINA (V)</b>	£12.25
Artichokes, sundried tomatoes, peppers, red onion, olives, courgette, parsley	
<b>SALSICCIA &amp; RUCOLA</b>	£12.75
Italian sausage and wild rocket	
<b>PANCETTA &amp; CIPOLLA</b>	£11.95
Pancetta, caramelised onions, goat's cheese, rosemary	
<b>FIorentina</b>	£11.95
Pancetta, spinach, Parmesan and egg	
<b>VESUVIO</b>	£11.95
Italian spicy salami and roasted red peppers	
<b>CARNE MISTA</b>	£12.45
Homemade meatballs, spicy Italian salami and grilled chicken	

## Calzone

<b>FARCITO</b>	£11.95
Ham, spinach, mushrooms, mozzarella and tomato	
<b>RAGU'</b>	£12.45
Bolognese sauce, mushrooms, sausage, mozzarella and tomato	



An optional service charge of 10% will be added to the bill.

All dishes may contain traces of nuts. Due to the nature of our kitchen, it is unfortunately not possible to give a total guarantee that minute traces of particular allergens may not be present in certain dishes, but we will endeavour to provide as much information as possible for you to make an informed choice.