

Aperitivi & Cocktails

BELLINI Prosecco and peach juice	£6.75	NEGRONI Gin, vermouth rosso, Campari, orange peel	£8.45	ESPRESSO MARTINI Vodka, coffee liqueur, espresso	£8.95
VENETIAN SPRITZ Prosecco, Aperol, soda, orange slice	£8.45	ITALIAN LOVE Vodka, Amaretto, peach liqueur, fresh orange, cranberry juice	£8.45		
CUCINA SPRITZ Aperol, fresh mint, lemon juice, elderflower cordial, topped with Prosecco	£8.45	ITALIAN MOJITO White rum, fresh mint, basil, lime juice, sugar syrup, topped with Prosecco	£8.45		



Starters

OLIVE MARINATE Olives marinated in lemon, garlic and red chilli	£1.75
SCHIACCIATA Stone baked, flat garlic bread with: Rosemary (V) £4.25, Pesto (n) £4.75, Mozzarella (V) £5.75	
TRIO DI PANE (V) A selection of rustic Italian breads, with extra virgin olive oil and balsamic vinegar	£4.95
MINISTRONE Italian vegetable and borlotti bean soup with or without (V) pancetta, served with focaccia	£6.95
BRUSCHETTA (N) Toasted ciabatta topped with buffalo mozzarella, tomato, basil, garlic, pesto	£6.75
BRUSCHETTA AI FUNGHI (VEGAN) Toasted ciabatta bread topped with garlic mushrooms and truffle oil	£6.75
ANTIPASTO MISTO Ideal for sharing. Selection of Italian cheeses and cured meats, toasted ciabatta, caper berries, artichokes, olives, sunblush tomatoes	£17.95
PARMA & FICHI Charred figs, Parma ham and buffalo mozzarella. Drizzled with honey dressing	£8.45
ARANCINI Crispy risotto balls filled with vegetables and mozzarella	£7.45
CARPACCIO MARINATO Marinated beef carpaccio, rocket, Parmesan shavings. Served with horseradish dressing, caper berries and sun blushed tomatoes	£8.45
TALEGGIO FRITTO Bread crumbed fried Taleggio cheese, served with Italian fruit chutney	£7.45
GAMBERONI King prawns sautéed in white wine, chilli, garlic, tomatoes, rocket and lemon zest. Served with toasted focaccia	£8.45

CALAMARI Fried in a light batter and served with garlic and black pepper aioli	£8.45
FRITTO MISTO Salmon, prawns and calamari, fried in a light batter and served with garlic and black pepper aioli	£8.95

Pasta

SPAGHETTI POMODORO (V) Classic Italian tomato sauce with fresh basil Add fresh buffalo mozzarella (V) £1.75	£10.45 small £6.95
SPAGHETTI BOLOGNESE Classic ragù of slow braised minced beef and pork, tomatoes, wine and herbs	£12.45 small £6.95
POLPETTE Homemade Italian meatballs, served with spaghetti in a tomato, mushroom and garlic sauce	£12.45 small £7.25
TORTELLONI RICOTTA & SPINACI (V) Tortelloni with spinach and ricotta filling, served with a choice of tomato sauce or butter and sage. Topped with grated salted ricotta	£13.95
RAVIOLONI ZUCCA (V) (N) Large hand made pumpkin ravioli with brown butter, sage, nutmeg, walnuts	£13.95
TORTELLONI DI MELANZANA (V) Large aubergine and ricotta tortelloni, tomato sauce, topped with fried aubergine and salted ricotta	£13.95
STROZZAPRETI PUGLIESE Hand twisted pasta with Italian sausage, tenderstem broccoli, pancetta, chilli, Parmesan shavings	£13.45
PENNE GIARDINIERA (VEGAN) Penne with tenderstem broccoli, butternut squash, courgettes, peas, garlic	£11.45 small £7.95

CARBONARA Spaghetti in the classic sauce of Italian pancetta, egg yolk and Parmesan	£12.45
STROZZAPRETI SALMONE Hand twisted pasta with smoked salmon, courgette, herb mascarpone, dill garnish	£14.95
PENNE AL POLLO Penne with sautéed chicken, leeks and mushrooms in a creamy Gorgonzola sauce	£12.75 small £7.95
LASAGNE Oven-baked layers of pasta sheets and ragù, béchamel sauce and Parmesan	£12.45
LINGUINE GAMBERONI Linguine with prawns, garlic, chilli, tossed in tomato and white wine	£14.95
SPAGHETTI ALLE VONGOLE With sautéed clams, tossed in garlic, white wine, butter and a touch of chilli	£13.95

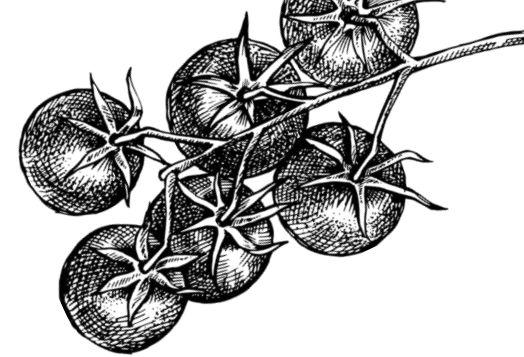
Gluten-free pasta available

CLASSIC PASTA DISHES

ARRABBIATA (V)	£10.45
AGLIO & OLIO (V)	£9.95
LINGUINE PESTO (N)	£11.45
PUTTANESCA	£10.95
AMATRICIANA	£11.45

Gluten-free pasta available





Risotto

ZUCCA & SPECK	£13.75
Roasted pumpkin, Dolcelatte blue cheese and Italian smoked cured ham	
	£12.95
PORCINI (V)	
With wild Porcini mushrooms. Topped with Parmesan shavings and truffle oil	
MARINARA	£14.95
Mixed seafood and white wine	

Salads

CESARE	£11.95
Grilled chicken breast, lettuce, crispy Italian pancetta, ciabatta croutons, Parmesan shavings, creamy dressing	
DELLA CASA (V)	£11.95
Roasted butternut squash, goat's cheese, pear, seasonal leaves, pumpkin seeds, cherry tomatoes, vinaigrette	
POLLO & AVOCADO (N)	£13.45
Grilled chicken, pancetta, avocado, walnuts, cherry tomatoes, spinach, honey mustard dressing	
BISTECCA	£15.95
Slices of grilled rump, cherry tomatoes, red onion, green beans, red peppers, mixed leaves, Dolcelatte blue cheese, vinaigrette, balsamic drizzle	

Meat

POLLO MILANESE	£14.75
Breadcrumbs chicken breast, served with a choice of spaghetti pomodoro or rocket and Parmesan	
CACCIATORA	£14.95
Classic Tuscan dish of chicken breast cooked in rosemary, olives, garlic, onion, capers, mushrooms, tomato sauce, white wine. Served with polenta chips	
SALTIMBOCCA DI MAIALE	£16.95
Pork fillet wrapped in Parma ham and sage with sautéed mushrooms and roasted potatoes	
TAGLIATA RUCOLA & PARMIGIANO	£18.95
Rump steak sliced and served with rocket, Parmesan shavings, balsamic dressing	

Fish

BRANZINO	£15.95
Grilled seabass fillet served with Mediterranean vegetables and basil mash	
SALMONE CON LENTICCHIE	£15.95
Grilled salmon fillet with gremolata crust on a stew of lentils, celery, carrots, butternut squash and Cavolo Nero	
SPIEDINI DI PESCE	£16.95
Grilled seafood skewers of seabass, salmon, tiger prawns, onions, cherry tomatoes, peppers and courgettes. Served with mixed salad and salsa verde	

Sides

PATATE FRITTE	£3.25
Thick cut chips	
INSALATA MISTA	£3.95
Leaves, cherry tomatoes, olives, cucumber, balsamic. Add fresh buffalo mozzarella £1.75	
RUCOLA E PARMIGIANO	£4.45
Rocket and Parmesan salad with balsamic dressing	
BROCCOLINI	£5.45
Tenderstem broccoli with garlic and chilli	
SPINACI	£5.25
Fresh sautéed spinach with garlic	
VERDURE GRIGLIATE	£4.45
Grilled vegetables	
ZUCCHINE FRITTE	£4.45
Crispy courgettes	
PATATE ARROSTO	£4.25
Roasted potatoes with rosemary and garlic	
FAGIOLINI	£5.45
Green beans with garlic	



Stone Baked Pizza

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

MARGHERITA (V)	£10.45
Classic with mozzarella and home made basil and tomato sauce	
MARINARA (VEGAN)	£10.45
Tomato sauce, garlic, oregano	
PARMA & RUCOLA	£13.75
Parma ham, cherry tomatoes and wild rocket	
POMODORINI & PESTO (N)	£12.75
Fresh buffalo mozzarella, cherry tomatoes, pesto, basil	
4 FORMAGGI & NDUJA	£13.95
White pizza with nduja, ricotta, Gorgonzola, Taleggio and mozzarella	
RUSTICA	£13.45
Italian sausage, artichokes, sundried tomatoes, capers, oregano	
CALABRESE	£13.45
'Nduja, cured spicy sausage and mushrooms	
CONTADINA (V)	£12.95
Artichokes, sundried tomatoes, peppers, red onion, olives, courgette, parsley	
SALSICCIA & RUCOLA	£13.45
Italian sausage and wild rocket	
PANCETTA & CIPOLLA	£12.95
Pancetta, caramelised onions, goat's cheese, rosemary	
FIorentina	£12.95
Pancetta, spinach, Parmesan and egg	
VESUVIO	£12.95
Italian spicy salami and roasted red peppers	
CARNE MISTA	£13.45
Homemade meatballs, spicy Italian salami and grilled chicken	

Calzone

FARCITO	£12.75
Ham, spinach, mushrooms, mozzarella and tomato	
RAGU'	£13.25
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.