

STARTERS

Bruschetta Toasted crostini with vine ripened tomatoes, garlic & basil oil (v)	8.9	Mezzaluna Croccante Fried pastry parcels filled with melted mozzarella & parmigiano, with mayo & chilli dips (v)	9.5	Meatballs on Char-grilled Polenta Two signature pork & beef meatballs in a rich tomato sauce on char-grilled polenta	9.9
Funghi Fritti Deep fried mushrooms in seasoned breadcrumbs with garlic mayonnaise (v)	8.9	Goat's Cheese, Caramelised Onion & Beetroot Tart With walnuts & balsamic reduction (v)	9.9	Sautéed King Prawns With cherry tomatoes, white wine, garlic & chilli OR garlic butter, white wine, lemon & parsley	12.9
Calamari Fritti Crispy calamari fritti, lime wedge & tartar sauce	10.5	Wild Mushroom & Chicken Liver Paté Rustic bread & red onion marmalade	9.5		

STONE BAKED BREADS

Garlic Flatbread With rosemary & rock salt (v)	6.9	Garlic Flatbread with Mozzarella With garlic infused olive oil & Italian mozzarella (v)	7.9	Pinsa Romana Flatbread With smoked salmon, dill & lemon infused mascarpone	10.9
Garlic Flatbread with Tomato & Pesto With pomodoro sauce, pesto, wild rocket (v)	7.9				

PASTA & RISOTTO

WE USE AWARD-WINNING HAND-PICKED TOMATOES FROM PUGLIA IN OUR SIGNATURE TOMATO SAUCE

Penne Arrabbiata Pomodoro sauce, basil, garlic, chilli & cherry tomatoes (v)	14.9	Rigatoni con Pesto Pesto Genovese, sun-blushed tomatoes, olives & cherry tomatoes (v)	15.9	Linguine al Granchio Linguini with Cornish crab in a white wine & lemon sauce, with virgin olive oil, herb pangrattato	17.9
Salmon & Prawn Fettuccini Fettuccini with fresh salmon & tiger prawns in a cream, tomato, dill & white wine sauce	17.9	Linguine Pescatore Fresh mussels, clams, prawns & calamari in a light tomato, white wine, garlic & parsley sauce	19.9	Conchiglia con Pollo Giant pasta shells filled with chicken, pesto & toasted pine nuts, parmesan, cream & white wine sauce	16.9
Rigatoni Salsiccia Tuscan sausage, caramelised red onion & spiced N'duja in a cream & tomato sauce	15.9	Fettuccini Giardino Goat's cheese, courgettes, peas & wilted spinach in a cream & white wine sauce (v)	15.9	Spinach & Ricotta Ravioli Spinach & ricotta ravioli in a white wine & cherry tomato sauce, basil & vegetarian 'parmigiano' (v)	15.9
Spaghetti Carbonara A classic Italian dish made with smoked pancetta, egg, parmesan & cream	15.9	Lamb Ragu Fettuccini Fettuccini pasta tossed with slowly roasted lamb ragu, finished with fresh parmesan	16.9	Risotto Pollo e Funghi Grilled chicken breast, wild mushrooms, tarragon & white wine	15.9
Spaghetti & Meatballs Our signature pork & beef meatballs in a red wine & tomato sauce	17.9	Penne Toscana Oven baked pasta with chicken & mushrooms in a cream & tomato sauce, topped with melted mozzarella	15.9	Butternut Squash Risotto Butternut squash & sage risotto, finished with bocconcini & vegetarian 'parmigiano' (v)	16.9
Spaghetti Bolognese Meat ragu made with minced beef, red wine & tomato	15.9				

GRILLS & MAINS

Chicken Parmigiana Chicken breast in seasoned breadcrumbs, pomodoro sauce, mozzarella & fresh basil, served with roasted rosemary potatoes OR spaghetti pomodoro	19.9	Branzino Fillet of sea bass, herb mash & tender-stem broccoli with a cream, white wine, spring onion & parsley sauce	22.9	Pan Fried Calves Liver Red wine & onion gravy, crispy Italian pancetta, herb mash	19.9
Pollo Diavola Char-grilled marinated half chicken, 'Nduja sausage, roasted red peppers, onions & chilli in a rosemary, red wine & tomato sauce, with French fries	20.9	Pan Roasted Salmon Sautéed baby new potatoes, shallots & green beans, lemon butter sauce	22.9	Slow Roasted Lamb Shank Slowly roasted tender lamb shank in a rosemary & mint gravy on herb mash	24.9
Char-Grilled Chicken Salad Crispy prosciutto, avocado, vine tomatoes & mixed leaves, creamy Italian vinaigrette, parmesan shavings	17.9	Sautéed King Prawns With cherry tomatoes, white wine, garlic & chilli OR garlic butter, white wine, lemon & parsley, served with French fries	24.9	Rib Eye Steak 10oz With french fries and a choice of garlic butter, peppercorn OR red wine & mushroom sauce	30.9
Grilled Goat's Cheese Salad Fregola pasta, mixed leaves, green beans, tomatoes, olives, roasted peppers, fresh mint, walnuts (v)	17.9	Sicilian Char-Grilled Tuna Fresh sashimi tuna steak, new potatoes, spinach, capers, black olives & cherry tomatoes	22.9	Fillet Steak 8oz With french fries and a choice of garlic butter, peppercorn OR red wine & mushroom sauce	32.9

SIDES

ALL AT 4.5

Boscaiola green olives | French fries | Sweet potato fries | Crispy zucchini | Tender-stem broccoli & parmesan
Creamed spinach | Green beans, spinach & garlic | Sautéed garlic mushrooms | House salad

PIZZA

HAND MADE DOUGH, SAN MARZANO TOMATO SAUCE, FIORE DI LATTE MOZZARELLA, E.V OLIVE OIL

Margherita San Marzano tomato sauce, fiore di latte mozzarella, fresh basil (v)	12.9	Bufalina Buffalo bocconcini, slow roasted cherry tomatoes, fresh basil (v)	15.9	Napoli Prosciutto cotto, mushrooms, artichoke, olives	14.9
Hot Honey Pepperoni smoked provola cheese from Campagna, spicy pepperoni, roquito peppers & chilli honey	15.9	The Tuscan Tuscan sausage, salami pugliesi, smoked provola cheese from Campagna, roasted shallots, chilli flakes	15.9	Campagnola Goat's cheese, caramelised onion, roasted red peppers, cherry tomatoes, balsamic drizzle (v)	14.9
Parma e Provola Parma ham DOP, smoked provola cheese from Campagna, mushrooms, rocket, parmesan shavings, truffle oil	16.9	Diavola Spicy pepperoni, salami milano, fresh chillies	14.9	Calzone Calabrese Folded pizza filled with mozzarella, pepperoni, oak smoked ham & mushrooms, with a side of bolognese sauce	16.9

