

## STARTERS

<b>Bruschetta</b> Toasted crostini with vine ripened tomatoes, garlic & basil oil (v)	8.9	<b>Mezzaluna Croccante</b> Fried pastry parcels filled with melted mozzarella & parmigiano, with garlic mayo & chilli dips (v)	9.5	<b>Meatballs on Char-grilled Polenta</b> Two of our signature pork & beef meatballs in a rich tomato sauce, with a touch of chilli, on char-grilled polenta	9.9
<b>Funghi Fritti</b> Deep fried mushrooms in seasoned breadcrumbs with garlic mayonnaise (v)	8.9	<b>Goat's Cheese, Caramelised Onion &amp; Beetroot Tart</b> With walnuts & balsamic reduction (v)	9.9	<b>Sautéed King Prawns</b> With cherry tomatoes, white wine, garlic & chilli OR garlic butter, white wine, lemon & parsley	12.9
<b>Calamari Fritti</b> Crispy calamari fritti, lime wedge & tartar sauce	10.5	<b>Wild Mushroom &amp; Chicken Liver Paté</b> Rustic bread & red onion marmalade	9.5	<b>Smoked Salmon Crostini</b> Smoked salmon on toasted sourdough with lemon & dill mascarpone, crispy capers	10.9

## STONE BAKED BREAD & OLIVES

<b>Marinated Olives</b> Great with a glass of wine!	4.5	<b>Garlic Flatbread</b> With rosemary & rock salt (v)	6.9	<b>Garlic Flatbread with Tomato &amp; Pesto</b> With pomodoro sauce, pesto, wild rocket (v)	7.9	<b>Garlic Flatbread with Mozzarella</b> With garlic infused olive oil & Italian mozzarella (v)	7.9
--	-----	--	-----	--	-----	---	-----

## PASTA

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

<b>Penne Arrabbiata</b> Pomodoro sauce, basil, garlic, chilli & cherry tomatoes (v)	14.9	<b>Spaghetti &amp; Meatballs</b> Our signature pork & beef meatballs in a red wine & tomato sauce, with a touch of chilli	17.9	<b>Penne Toscana</b> Oven baked pasta with chicken & mushrooms in a cream & tomato sauce, topped with melted mozzarella	15.9
<b>Spaghetti Bolognese</b> Meat ragu made with minced beef, red wine & tomato	15.9	<b>Salmon &amp; Prawn Fettuccini</b> Fettuccini with fresh salmon & tiger prawns in a cream, tomato, dill & white wine sauce	17.9	<b>Conchiglia con Pollo</b> Giant pasta shells filled with chicken, pesto & toasted pine nuts, parmesan, cream & white wine sauce	16.9
<b>Seafood Linguini</b> Fresh mussels, clams, prawns & calamari in a light tomato, white wine, garlic & parsley sauce	19.9	<b>Penne Salsiccia</b> Tuscan sausage, caramelised red onion & spiced N'duja in a cream & tomato sauce	15.9	<b>Spinach &amp; Ricotta Ravioli</b> Spinach & ricotta ravioli in a white wine & cherry tomato sauce, basil & vegetarian 'parmigiano' (v)	15.9
<b>Lamb Ragu Fettuccini</b> Fettuccini pasta tossed with slowly roasted lamb ragu, finished with fresh parmesan	16.9	<b>Spaghetti Carbonara</b> A classic Italian dish made with smoked pancetta, egg, parmesan & cream	15.9		

## FRESH PASTA

FRESH HAND-CRAFTED PASTA, MADE DAILY TO OUR OWN RECIPE

<b>Beef Shin Ragu Tagliatelle</b> Fresh tagliatelle with slow-cooked beef shin ragu, crispy shallots, aged parmesan	18.9	<b>Mushroom &amp; Goat's Cheese Tagliatelle</b> Porcini infused fresh tagliatelle with mushrooms, thyme, crumbled goat's cheese, walnut pangrattato (v)	17.9	<b>Chilli &amp; Tiger Prawn Tagliatelle</b> Chilli infused fresh tagliatelle with tiger prawns, zucchini, garlic, roquito chilli pepper pearls, lemon zest, extra virgin olive oil	18.9
--	------	--	------	---	------

## GRILLS & MAINS

<b>Chicken Parmigiana</b> Chicken breast in seasoned breadcrumbs, pomodoro sauce, mozzarella & fresh basil, served with roasted rosemary potatoes OR spaghetti pomodoro	19.9	<b>Pan Seared Fillet of Salmon</b> Salmon fillet glazed with olive oil, lemon & garlic, pan fried & served with a roasted vegetable medley of courgettes, roasted beetroot, fennel, roasted new potatoes & sweet drop bell peppers	22.9	<b>Pan Fried Calves Liver</b> Red wine & onion gravy, crispy Italian pancetta, herb mash	19.9
<b>Italian Superfood Salad</b> Your choice of grilled chicken or grilled goat's cheese with Sardinian fregola pasta, mixed leaves, green beans, tomatoes, olives, roasted peppers, zucchini, fresh mint & toasted walnuts (v)	18.9	<b>Branzino</b> Fillet of sea bass, herb mash & tender-stem broccoli with a cream, white wine, spring onion & parsley sauce	22.9	<b>Slow Roasted Lamb Shank</b> Slowly roasted tender lamb shank in a rosemary & mint gravy on herb mash	24.9
<b>Pollo Diavola</b> Char-grilled marinated half chicken, 'Nduja sausage, roasted red peppers, onions & chilli in a rosemary, red wine & tomato sauce, with French fries	20.9	<b>Sautéed King Prawns</b> With cherry tomatoes, white wine, garlic & chilli OR garlic butter, white wine, lemon & parsley, served with French fries	24.9	<b>Fillet Steak 8oz</b> With French fries and a choice of garlic butter, peppercorn OR red wine & mushroom sauce	32.9

## SIDES

ALL AT 4.5

French fries (v) | Crispy zucchini (v) | Tender-stem broccoli & parmesan (v) | Creamed spinach (v)  
Green beans, spinach & garlic (v) | Sautéed garlic mushrooms (v) | House salad (v)

