

MENU



Pizza

Gluten free pizza available - £2 Surcharge

Margherita ~ M G V Tomato and mozzarella	9
Napoletana ~ F M G Capers, anchovies, olive	11
Prosciutto ~ M G Parma ham	12
Vegetariana ~ V M G Red onion, mushrooms, roasted peppers and artichoke	13
Nettuno ~ F M G Tuna, onion, black olives	12
Americana ~ M G Pepperoni	11
Capricciosa ~ E F M G Ham, roasted peppers, anchovies, olives and egg	14
Fruitti Di Mare ~ CR M MO F G Prawns, mussels, cockles and tuna	15
Palladino ~ M G Nduja, gorgonzola, pepperoni, onion	13
Siciliana ~ M G Pepperoni and chilli flakes	11.5
Villaggio ~ M G Mushrooms, ham, olives, onions and artichoke	13
Diavola ~ M F G Pepperoni, roasted peppers and anchovies	13
Crudo Rucola ~ M G Margherita topped with Parma ham, rocket and parmesan	14
Four Seasons ~ M G Ham, pepperoni and mushrooms	12
Fiorentina ~ M E G Spinach, goat's cheese and egg	13

Any pizza as a calzone £2 supplement

EXTRA TOPPINGS

Onions, peppers, ham, mozzarella, mushrooms, capers, olives, tuna, pineapple, pepperoni, tomato, spinach, jalapenos, egg, rocket, sweet corn	2
Anchovies, goat's cheese, njuja, salame napoli	2.5
Gorgonzola, Parma ham, chicken, prawns, artichokes, spicy sausage, meatballs, chorizo, guanciale, taleggio	3

SIDES

Fries • (V) G	3
Mixed salad • (V) MU	4
Focaccia with oil • (V) G	2.5
Olives • (V)	4
Garlic doughballs • (V) G M	4
Garlic bread (4 pieces) • (V) G	3.5
Garlic bread Marinara (4 pieces) • (V) G	4
Garlic bread Mozzarella (4 pieces) • (V) M G	4

CALZONE

Italiano ~ M G	15
Taleggio Cheese, Salami Napoli and pepperoni	
Rustico ~ M G	15
Italian sausage, Mushroom and Taleggio cheese	
Ragu ~ (Ask waiter for allergen) M G	16
Mozzarella and meat ragu of the day	
Spagnolo ~ M G	15
Chicken, Chorizo and Jalapeno	

KIDS MENU 7

CHOOSE A MAIN, DRINK AND DESSERT

Mains
Mini Margherita pizza with one topping
Spaghetti Bolognese,
Penne Pomodoro,
Penne Burro e Parmigiano
Chicken goujons and fries
Drinks Fruit juice Coke Lemonade
Dessert Scoop of ice cream Vanilla Chocolate Strawberry

Allergen Key

(V) Vegetarian	(VE) Vegan	(GF) Gluten Free
G Gluten	M Milk	
CR Crustaceans	MO Mollusc's	
E Egg	MU Mustard	
F Fish	C Celery	
S Sulfur Dioxide -	N Nuts -	
(all dishes may contain a trace)	(all dishes may contain a trace)	

"Please let a member of staff know of any food Allergy or Intolerance"

CIAO! WELCOME!

Inspired by our culture, our heritage and values. The finest locally sourced ingredients fused with traditional recipes that have been passed down through all of our families generations culminating in a taste of Italy that you will love.

APPETIZERS

Calamari ~ E M G Lightly floured, garlic lemon mayo	8
Bianchetti ~ E F G Whitebait, served with garlic lemon mayo	8
Insalata Caprese ~ GF V M Buffalo Mozzarella, fresh tomato, basil, olive oil, balsamic	8
Cocktail Di Gamberi ~ CR E Classic prawn cocktail	8
Salsiccia Chilli and fennel Italian sausage	9
Arancini ~ V E G Risotto balls of the day	8
Polpette Della Casa ~ E L M G Nonno's recipe meatballs covered in parmesan	9
Funghi al Rosmarino ~ V Mushrooms, red wine, tomato and rosemary sauce	7
Gamberoni ~ CR F M King prawns, tomato and cream sauce	9

Sharing platter for two

Antipasto Misto ~ M G Cured meats, bread and small bites	12
Fritto Misto ~ CR F E G King prawns, calamari and whitebait served with a lemon wedge and our dips	15

BRUSCHETTA

Tomato, onion, olives ~ V VE G	6
Mushroom & Gorgonzola ~ V M G	7
Roasted Peppers and Goat's Cheese ~ V M G	6
Italian Sausage, spinach, Garlic and chilli ~ G	7

Pasta

Gluten free pasta available

Lasagne ~ C M G Baked traditional layers of pasta, minced beef and rich tomato sauce	13
Cannelloni ~ V M G Rolled pasta sheets filled with spinach and ricotta, topped with b�chamel and Napoli sauce	12
Pappardelle al Rag� ~ ask for allergens E G Our Rag� of the day. Hearty, seasoned Italian sauce of meat and tomato cooked for hours.	16
Pappardelle Calabresi ~ E M G Spicy Napoli sauce with Nduja, pepperoni and roasted peppers	15
Spaghetti Puttanesca ~ F M G Olives, capers and anchovies cooked in Napoli sauce	12
Spaghetti Aglio Olio con Funghi ~ VE G Mushrooms cooked in olive oil, chillies and garlic	11
Spaghetti Bolognese ~ C G Our traditional northern meaty sauce	12
Spaghetti Polpette ~ E G M Umberto's (Nonno's) recipe meatballs cooked in a rich tomato sauce	14
Spaghetti Marinara ~ CR F M MU G Mixed seafood, white wine, garlic and tomato	17
Tagliatelle Carbonara ~ E M G Guanciale, parmesan and creamy white wine sauce with egg ask for Italian style with no cream	12
Tagliatelle Gamberoni ~ CR M E G Succulent king prawns in our traditional Napoli sauce with hint of cream	15
Tagliatelle Alfredo ~ V M E G Mushrooms and onions, cooked with fresh cream and white wine	12
Tagliatelle Mare e Monte ~ CR M E G Mushrooms and king prawns in a creamy white wine sauce	15
Penne al Pollo ~ M G Chicken and mushrooms in a rich rosemary and creamy white wine sauce	13
Penne Casalinga ~ M G Family recipe sausages cooked in our traditional tomato sauce with chilli	13
Penne Vegetariane ~ V M G Mixed vegetable in a tomato sauce with hint of cream	13
Penne Palladino ~ M G Diced chicken and chorizo in napoli sauce with hint of cream	15
Orecchiette Boscaiola ~ M G Italian sausage and mushrooms cooked in a creamy white wine sauce	14
Orecchiette con Broccoli ~ M N G Butter, chilli, garlic and pine nuts finished with Parmesan	12
Orecchiette Salmone & Gamberetti ~ F C M G Smoked Salmon, Prawns in a creamy tomato sauce	15
Spinaci Gratinati ~ M G Oven Baked Penne with spinach, mascarpone and tomato	12