

## APERITIVI

### LEMON DROP MARTINI £11.90

lemon vodka, triple sec, lemon juice & sugar cane syrup

### ESPRESSO MARTINI £10.90

kahlua coffee liqueur, vodka, sugar syrup & a shot of espresso

### PORNSTAR MARTINI £10.90

vanilla vodka, passionfruit puree, lime juice, garnished with passion fruit & served with shot of prosecco

### FRESCO £8.90

elderflower liqueur, fresh mint, prosecco & soda

### APEROL SPRITZ £8.90

aperol aperitif, prosecco, soda & orange slice

### LIMONCELLO SPRITZER £8.90

limoncello, prosecco, soda & fresh raspberries

### BELLINI £8.90

choice of strawberry or peach puree topped with chilled prosecco

### PINK GIN SPRITZ £10.90

Gordon's pink Gin, Fever Tree Elderflower Tonic & fresh strawberries

**CLASSIC PIMMS & LEMONADE** £8.90  
with all the trimmings. Summery, citrusy & sweet.  
Perfect for hot weather!

### CRODINO £8.90

italian non alcoholic aperitivo

**GF** - We are now offering Gluten free bread!

So any dishes that are served with bread can now be served with gluten free option.  
When ordering, please mention that you are choosing to have your dish with gluten free bread.

### OLIVE MARINATE v GF £4.50

mixed marinated olives with italian herbs

### ASSORTED ITALIAN BREADS v £4.90

with extra virgin olive oil & balsamic vinegar for dipping

### FOCACCIA AL ROSMARINO v £4.90

homemade rosemary & rock salt focaccia bread with olive oil and balsamic vinegar for dipping

### GARLIC PIZZA BREAD v £5.90

with mozzarella v

with tomato & green pesto v

with balsamic onions & mozzarella v

### ZUPPA DEL GIORNO GF £6.90

homemade soup of the day served with warm italian bread

### BRUSCHETTA v GF £7.90

cherry vine tomatoes, pesto, red onions & basil on garlicky toasted ciabatta drizzled with extra virgin olive oil

### FUNGHI TRIFOLATI v GF £7.90

oyster & cup mushrooms sautéed in garlic, white wine, dolcelatte cheese & cream sauce with toasted sourdough

### GAMBERONI PICCANTI GF £12.90

pan fried king prawns sautéed in lemon, parsley, white wine & cherry tomato sauce with a touch of chilli served with toasted Italian breads for dipping

### CALAMARI FRITTI £9.50

squid fried until golden served with a lime wedge & homemade tartar sauce

### PATE GF £8.90

homemade chicken liver pate served with red onion marmalade & toasted crostini

### ARANCINI AI FUNGHI v £8.10

crispy risotto balls stuffed with mushrooms, mozzarella & thyme served with arrabbiata sauce

### INSALATA CAPRESE CON BURRATA v GF £10.90

ripe vine tomatoes, creamy burrata cheese & baby basil finished with extra virgin olive oil & toasted pine nuts

### INSALATA DI CAPRA v £8.90

crumbled goat's cheese salad with mixed leaves, beetroot, roasted red peppers finished with balsamic reduction & roasted pine nuts

## STUZZICHINI

## PIZZA

### EXTRA TOPPINGS

our signature Italian thin base is home made & hand stretched, topped with our own tomato sauce.

### MARGHERITA v £11.90

tomato, mozzarella cheese & fresh basil

### PROSCIUTTO FUNGHI £12.90

tomato, mozzarella, ham & mushroom

### CALZONE £15.90

folded pizza with mozzarella, ham, pepperoni, chicken & Italian sausage ragu with chillies

### DIAVOLA £13.90

tomato, mozzarella, pepperoni, marinated chicken & fresh chillies

### CAPRA v £12.90

tomato, mozzarella, crumbled goat's cheese, roasted red peppers topped with wild rocket

### FIorentina v £13.50

tomato, mozzarella, spinach, olives, garlic & free range egg

### RUCOLA £14.90

tomato, mozzarella, parma ham, rocket & parmesan shavings

### MILANO £13.90

tomato, mozzarella, salami, gorgonzola & black olives

chilli, mushrooms, anchovies, caramelised onions, olives, free range egg, cherry tomatoes, wild rocket, sun dried tomatoes £2.00

cotto ham, prosciutto, chicken, parmesan shavings, gorgonzola £3.00

### VEGAN DISHES

*all our dishes are freshly cooked to order, we can create the perfect vegan option for you. Please speak to a member of staff when placing your order.*

All our pasta sauces are hand made to order using only the freshest & natural ingredients possible.  
Gluten free options available.

### PENNE ARRABBIATA v GF £12.90

homemade tomato sauce, garlic, chilli, cherry tomatoes & parsley

### SPAGHETTI CARBONARA GF £13.90

smoked pancetta, crushed black pepper, egg & cream

### FETTUCINE LUGANICA GF £15.90

italian sausage meat in red wine, rosemary, tomato & cream sauce

### LINGUINE DI MARE GF £17.90

tender squid, mussels, tiger prawns, clams & cherry tomatoes in white wine, parsley & light tomato sauce

### SPAGHETTI BOLOGNESE GF £13.90

slow cooked traditional rich beef ragu

### FETTUCINE PESTO ROSSO v GF £13.90

peppers, mushrooms & broccoli tossed in cream & red pesto sauce

### PENNE POLLO GORGONZOLA GF £14.90

chargrilled chicken, broccoli & pine nuts in creamy gorgonzola sauce

### LINGUINE CON GAMBERI DI FIUME GF £15.90

crayfish and zucchini in a light tomato & cream sauce with a touch of white wine

### RAVIOLI v £14.90

homemade butternut squash ravioli in white wine, sage & butter sauce with pine nuts

### LINGUINE AGLIO OLIO E PEPPERONCINO v GF £12.90

garlic shavings, chopped chilli, extra virgin olive oil finished with wild rocket

A 10% discretionary service charge is added to the bill of 6 & more people. All gratuities go directly to our staff. We take food allergies very seriously- please let us know if you have any. Despite our best efforts, due to the nature of our kitchen we are unable to guarantee that our dishes are free from any allergen. Please be aware that descriptions of our dishes don't state full list of ingredients.

v - Vegetarian dishes

GF - Indicates dishes that we can make as gluten free, please request at the time of placing the order with waiter.

## AL FORNO & RISOTTO

### LASAGNA £14.90

layers of egg pasta, oven baked with fine minced beef ragu & béchamel topped with mozzarella cheese served with side salad

### MELANZANE CANNELLONI v GF £13.90

baked aubergine stuffed with ricotta cheese & spinach in a rich tomato sauce topped with cream & parmesan cheese served with side salad

### RISOTTO FUNGHI v GF £14.90

wild mushroom & mascarpone risotto finished with parmesan shavings & drizzled with truffle oil

### RISOTTO GAMBERETTI GF £15.90

tiger prawns & baby spinach risotto with a touch of chilli

We use the finest of locally sourced produce, all expertly cooked to your liking.

### POLLO ALLA MILANESE £17.90

pan fried chicken breast coated in breadcrumbs served with spaghetti pomodoro & salad garnish

### POLLO SALTIMBOCCA GF £18.90

pan fried chicken supreme wrapped in parma ham with lemon & butter sauce served with sautéed green beans, spinach & garlic

### FILETTO £28.90 GF (220g)

the most lean and tender of all, with peppercorn sauce or garlic butter served with french fries

### RIB EYE £26.90 GF (280g)

an old classic! wonderful rich flavour & very tender with peppercorn sauce or garlic butter served with french fries

### SURF & TURF GF £30.90

sirloin steak with king prawns in lemon, garlic & butter sauce served with french fries

### FEGATO ALLA VENEZIANA £17.90

chargrilled calf's liver with coarse grain mustard mash with caramelised red onions & crispy pancetta

### GAMBERONI PICCANTI GF £22.90

pan fried king prawns sautéed in lemon, parsley, white wine & cherry tomato sauce with a touch of chilli served with toasted Italian breads for dipping

### SEA BASS GF £19.90

pan fried sea bass on warm potato, green bean, sun blushed tomato & baby spinach salad with salsa verde

### INSALATA DI CAPRA v £14.90

warm goat's cheese salad with mixed leaves, beetroot, roasted red peppers finished with balsamic reduction & roasted pine nuts

## PASTA

**SPINACI** spinach with garlic & cream GF £3.90

**FAGIOLI E SPINACI** sautéed green beans, spinach & garlic GF £4.50

**INSALATA DELLA CASA** house side salad GF £4.00

**INSALATA DI RUCOLA** rocket & parmesan shavings GF £4.50

**INSALATA DI POMODORO** tomato & red onion GF £3.50

**FRITTE** french fries £3.90

**PATATE ARROSTO** rosemary sautéed potatoes £3.90

## CONTORNI

## CARNE & PESCE

## SPARKLING

### MOET & CHANDON

why not treat yourself with the world's most loved champagne? offers a bright freshness, a seductive palate and an elegant maturity revealing aromas of pear, citrus and brioche

### VEUVE CLICQUOT

here is a true member of Brut family. well structured, admirably vinous, perfect combination of richness and elegance with citrus fruits and real freshness

### PROSECCO DOC TREVISO BRUT

aromatic bouquet with hints of flowers & banana, fruity & well-balanced, supported by a fine perlage, which is remarkably persistent in the glass

### SPUMANTE ROSE

brilliant cherry red colour. soft, creamy mousse with good length, a delicate cordon on the surface & a lingering cascade of thin bubbles. delicate flavour of small red fruits

## ROSE WINE

### PINOT GRIGIO BLUSH (12%)

pale salmon colour. Fruity and elegant. Delicate and persistent.

### ZINFANDEL ROSE (10.5%)

bright salmon pink colour and fresh nose of raspberry and strawberry. Aromas of watermelon and a touch of mint to complete the perfect summer wine.

### SAVINGNON BLANC ROSE 'NEW ZEALAND' (13%)

light & slightly sweet; easy to drink with notes of passion fruit, guava & fresh strawberries.

## WHITE WINE

### TREBBIANO RUBICONE D'ITALIA (12%)

a simple fragrant bouquet. A light, refreshing and easy drinking wine.

### PINOT GRIGIO (12%)

pale straw yellow with hints of gold, lightly aromatic with hints of jasmine, & a pleasant, persistent aftertaste.

### VERDICCHIO CASTELLI DI JESI (12.5%)

fine scent and taut dryness with a good fruit-acid balance, underlined with a hint of bitter almonds.

### PASSERINA BOCCANTINO (12.5%)

a delicate bouquet depicting fresh note of ripe tropical fruits. Balanced and smooth, medium bodied and a lengthy finish. ORGANIC

### FALANGHINA IRPINIA CORTE DEL GOLFO (12.5%)

intense aromas of fresh toasted hazelnuts followed by a pleasant sour note and a long satisfying fresh finish.

### SAUVIGNON 'NEW ZEALAND' (12%)

this rich & crisp wine reflects the beauty of its Marlborough origin. With a plethora of fresh tropical fruit and gooseberry aromas. Suitable for Vegetarians and Vegans.

### GAVI DI GAVI CONTE DI ALARI (13%)

Fragrance of flowers and fruit with a hint of peach. Full and rich taste, soft, which is a result of the complete ripening of the grapes, which intensify the character.

125ml

BTL

£85.00

£95.00

£5.90

£29.90

£32.90

175ml

BTL

£6.40

£24.90

£6.00

£23.90

£8.60

£33.90

£5.60

£20.90

£6.40

£24.90

£6.80

£26.90

£7.50

£29.90

£8.40

£32.90

£8.60

£33.90

£37.90

## RED WINE

### MONTEPULCIANO D'ABRUZZO (13%)

medium bodied with a distinctive bouquet of tobacco and leather with a lingering finish.

### MERLOT GROTAROSSA (12.5%)

dark, juicy & fruity, very easy to drink wine.

### LOS GANSOS PINOT NOIR (13.5%)

light ruby red in colour. Fresh and vibrant with a peppery taste and a complexed, long aftertaste.

### CHIANTI RISERVA PREMIUM (13%)

dry, fruity and complexed with a long aftertaste.

### NEGROAMARO SALENTO BOCCANTINO (14%)

rich, red and spicy. Well rounded and supple on the palate. ORGANIC

### SYRAH DI SICILIA 'MOMENTI' (14.5%)

bright red with an intense bouquet of wild berries. the taste is full-bodied, round & mellow.

### PRIMITIVO DEL SALENTO APPASSITO (14%)

intense aromas of red and black fruits typical of the Tempranillo grape. A persistent fruit dominant palate with suggestions of liquorice.

### NERO D'AVOLA ANDRERO (14%)

deep red with purple tones at the sight. On the nose the evident blueberry hints melt into brighter tones of wild berry fruits.

### MALBEC DON APARO (13.9%)

colourful and lightly perfumed with blackberry flavours and overtones of plum and black cherries

### AMARONE CLASSICO (15%)

blend of Corvina, Rondinella and Corvinone. Aged for 18 months in barriques. Rich and deep, elegant and potent at the same time.

## BEERS & CIDER

### PERONI NASTRO AZZURRO

on draught 5.1% ABV

### MORETTI

330ml 4.6% ABV

### MAGNERS ORIGINAL

568ml 4.5% ABV

### BIRRA MORETTI ZERO

Alcohol free 330 ml

## SOFT DRINKS

### COCA COLA

330ml bottle

### DIET COKE

330ml bottle

### SPRITE ZERO

330ml bottle

### JUCES

orange, apple and cranberry

### SAN PELLEGRINO

ARANCIATA / LIMONATA  
330ml can

### CRODINO

italian non alcoholic aperitivo

175ml

BTL

£5.60

£20.90

£6.40

£24.90

£6.80

£26.90

£7.30

£28.90

£7.50

£29.90

£8.40

£32.90

£8.60

£33.90

£8.90

£34.90

£36.90

£59.90

£6.50 pint

£3.90 half

£4.50 bottle

£4.90 bottle

£4.20 bottle

£3.50

£3.60

£3.50

£3.60

£3.50

£3.15

£3.25

£2.05

£3.60

£8.90

## SPIRITS & LIQUEURS

## WHISKEY & BOURBON 25ml

### JOHNNIE WALKER BLACK LABEL £6.00

Single malt whiskey

### JACK DANIELS BOURBON £5.50

### CHIVAS REGAL 12YR Scotch whiskey £6.50

### GLENFIDDICH Single malt whiskey £6.20

### JAMESON Irish whiskey £5.50

## BRANDY / COGNAC 25ML

### REMY MARTIN VSOP Cognac £7.50

### COURVOISIER Vs Cognac £5.50

### MARTELL Vs Cognac £5.50

### VECCHIA ROMAGNA Brandy £5.25

## GIN 25ml

### GORDONS £4.20

### BOMBAY SAPPHIRE £5.00

### HENDRICKS £6.50

### GORDON'S PINK GIN £5.00

## OTHER SPIRITS

25ml

MALIBU £4.00

TEQUILA £4.50

PERNOD £4.00

KAHLUA £4.00

AVERNA £4.50

SAMBUCA £4.20

GRAPPA £4.00

BACARDI £4.20

SOUTHERN COMFORT £4.20

CAPTAIN MORGAN WHITE £4.50

CAPTAIN MORGAN SPICED £4.50

COINTREAU £4.50

LIMONCELLO £4.50

SMIRNOFF VODKA £4.25

GREY GOOSE VODKA £5.75

FRANGELICO £4.50

AMARETTO DISARONNO £4.50

TIA MARIA £4.50

GRAND MARNIER £5.50

DRAMBUIE £5.00

50ml

CAMPARI £4.50

BAILEYS £5.00

MARTINI EXTRA DRY £5.00

MARTINI BIANCO £5.00

MARTINI ROSSO £5.00

