

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 £5.90

with extra virgin olive oil & balsamic vinegar for dipping

FOCACCIA AL ROSMARINO v £5.90

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

GARLIC PIZZA BREAD v £6.90

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

PIZZA

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

CONTORNI 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

STUZZICHINI

ANTIPASTI

EXTRA TOPPINGS

PASTA

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

£6.50

£30.90

£32.90

175ml

BTL

£6.80

£25.90

£6.20

£24.90

£8.60

£33.90

£5.90

£21.90

£6.50

£25.90

£7.00

£27.90

£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

JUICES

orange, apple and cranberry

SAN PELLEGRINO

ARANCIATA / LIMONATA
330ml can

CRODINO

italian non alcoholic aperitivo

£5.90

£21.90

£6.40

£25.90

£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

ACQUA PANNA

500ml still mineral water

£3.50

SAN PELLEGRINO

500ml sparkling mineral water

£3.50

SODA & LIME

£3.25

MIXERS

200ml bottle (soda, lemonade, ginger ale, tonic water, slimline tonic, elderflower tonic, coke, diet coke)

£3.90

£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

50ml

CAMPARI

£4.50

TEQUILA

£4.00

BAILEYS

£5.00

PERNOD

£4.00

MARTINI EXTRA DRY

£5.00

KAHLUA

£4.00

MARTINI BIANCO

£5.00

AVERNA

£4.50

MARTINI ROSSO

£5.00

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



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