

### PRE- STARTER – STUZZICHINI

<b>Volantina</b> - Pizza Base with Garlic Oil and Herbs (Vg)	<b>£7.00</b>
<b>Volantina with Mozzarella</b> – Pizza Base with Mozzarella (V)	<b>£8.50</b>
<b>Schiacciata</b> – Pizza Base with Tomato Oregano and Garlic Oil (Vg)	<b>£7.50</b>
<b>Marinated Green and Black Olives</b> (Vg) (gf)	<b>£2.95</b>
<b>Homemade Pickles</b> (Vg) (gf)	<b>£3.50</b>

### STARTERS – ANTIPASTI

<b>Antipasto Misto</b> (gf)	<b>£9.90</b>
A Selection of Italian Cured Meats and Home Made Pickles	
<b>Prosciutto e Mozzarella di Bufala</b> (gf)	<b>£9.00</b>
Italian Cured Ham with Buffalo Mozzarella and Rocket Salad	
<b>Prosciutto e Melone</b> (gf)	<b>£8.50</b>
Italian Cured Ham with Chilled Seasonal Melon	
<b>Bresaola Rucola e Scaglie di Grana Padano</b> (gf)	<b>£8.50</b>
Air – Cured Beef Fillet with Rocket Parmesan Shavings and Truffle Oil	
<b>Carpaccio di Salmone con Gamberetti</b> (gf)	<b>£8.90</b>
Salmon marinated in White Wine and Lemon served with Prawns and Green Leaf Salad	
<b>Insalata di Polpo e Patate</b>	<b>£9.90</b>
Octopus and Potato Salad with Cherry Tomatoes and Citrus Dressing	
<b>Melanzane alla Parmigiana</b> (gf)	<b>£8.90</b>
Layers of Aubergine Basil and Mozzarella Baked in a Rich Tomato Sauce	
<b>Calamari Fritti</b>	<b>£7.50</b>
Deep Fried Lightly Seasoned Squid with Mixed Leaf Salad and Lemon Wedges	
<b>Calamari Ripieno</b> (gf)	<b>£8.90</b>
Whole Squid Tube stuffed with Arborio Rice Anchovies Tuna Black Olives and Sun Dried Tomatoes	
<b>Insalata Caprese con Burrata Pugliese</b> (V) (gf)	<b>£7.90</b>
Cream Filled Mozzarella with Beef Tomato Rocket and Basil Olive Oil	
<b>Scamorza In Carrozza</b> (V)	<b>£5.90</b>
Deep Fried Breaded Smoked Mozzarella Cheese drizzled with Balsamic Glaze	
<b>Duo di Bruschette</b> (Vg)	<b>£5.90</b>
Cherry Vine Tomatoes marinated in Olive Oil with Garlic and Basil Field Mushrooms cooked in Tomato and Oregano	
<b>Home Made Bread Baked to an old Italian recipe by ‘Nonna Maria’</b>	
Basket for 2 <b>£3.95</b>	Basket for 4 <b>£6.95</b>
<b>Gluten Free Bread Roll</b>	<b>£1.50</b>

### SIDE ORDERS

<b>Hand Cut Chips</b>	<b>£3.50</b>	<b>Vegetables of the Day</b>	<b>£3.50</b>
<b>Mixed Salad</b>	<b>£3.50</b>	<b>Green Leaf Salad</b>	<b>£3.50</b>
<b>Rocket Tomato and Parmesan Salad</b>			<b>£4.50</b>

**SUNDAY FIXED PRICE 2 COURSE MENU**  
**ANY MAIN OR PIZZA OR PASTA DISH AND DESSERT £21.95**

**MAIN COURSES**

**Roast Sirloin of Beef and Yorkshire Pudding**  
With a Rich Meat Gravy

**Involtino di Manzo (gf)**  
Thinly Sliced Beef rolled with Parma Ham and Pecorino  
cooked in Tomato Sauce

**Scallopina di Vitello alla Marsala (gf) (£3 Supplement)**  
Pan Fried Veal Escalop in a Mushroom Cream and Marsala Sauce

**Pollo del Giorno**  
Chicken Dish of the Day – Please Ask for Details

***The Above Served with Roast Potatoes and Seasonal Vegetables***

**Fritto Misto – Fried Seafood (£3 Supplement)**  
Deep Fried Lightly Seasoned Squid Rings Whitebait and King Prawns  
With Hand Cut Chips Green Leaf Salad and Homemade Tartar Sauce

**Tagliata di Manzo – Chargrilled Rib Eye Steak (gfa)**  
**(£3 Supplement)**  
Marinated in Balsamic Vinegar and Olive Oil Cooked Medium – Rare  
With Rocket Salad Cherry Tomatoes and Parmesan Shavings

**Melanzane alla Parmigiana (V) (gfa)**  
Layers of Aubergine Basil and Mozzarella Baked in Tomato Sauce  
Hand Cut Chips and Mixed Salad

**PASTA DISHES**

**Fettucelle Al Ragu Di Cinghiale\***  
Ribbons of Pasta in a Rich Wild Boar Ragu

**Lasagne Al Forno**  
Layers of Egg Pasta in a Rich Pork Ragu' with Bechamel Sauce and Mozzarella

**Ravioli Of The Day**  
Please Ask for Details of Filling

**Pappardelle Mare e Monti (£3 Supplement)\***

Wide Strands of Egg Pasta with Wild Mushrooms Prawns and Pancetta  
in a Cream and White Wine Sauce

**Gnocchi alla Sorrentina (V)**

Potato Dumplings cooked in a Rich Tomato Sauce with  
Smoked Mozzarella and Basil

***Pasta Dishes are Served with Mixed Salad***

- **These pasta dishes can be made with gluten free pasta**

**PIZZA (TOMATO BASE)**

**Margherita** Tomato Basil and Mozzarella (V)

**Bufala** Tomato Basil and Buffalo Mozzarella (V)

**Napolitana** Anchovies Capers Parmesan Garlic Oil (No Mozzarella)

**Hawaii** Ham Pineapple Mozzarella

**Fiorentina** Spinach Free Range Egg Mozzarella Parmesan (V)

**Al Pollo** Spicy Chicken and Mozzarella

**Piccante** Spicy Home Made Sausage and Mozzarella

**Pescatora** Prawns Anchovies Mussels Garlic Oil (No Mozzarella)

**Contadina** Parma Ham Mushrooms Mozzarella

**Capricciosa** Ham Mushrooms Egg Mozzarella

**Regina** Scamorza (Smoked Cheese) Ham Mushrooms Mozzarella

**Gorgonzola** Spicy Salami Gorgonzola Mozzarella

**La Pergola** Parma Ham Provolone Cheese Rocket Mozzarella

**Quattro Stagioni** Mushrooms Olives Ham Artichokes Mozzarella

**Alle Verdure** Mushrooms Peppers Olives Aubergine Spinach and  
Artichokes Mozzarella (V)

**Vegana** Mushrooms Peppers Olives Aubergine Spinach and  
Artichokes Vegan Mozzarella (vg)

**Nduja e Peperoni** Calabrian Spicy Salami Peppers and Mozzarella

**PIZZA BIANCA (MOZZARELLA BASE)**

**Noce e Gorgonzola** Walnuts Gorgonzola Parmesan

**Quattro Formaggi** Gorgonzola Provolone Parmesan Scamorza Cream

**CALZONE (Filled Folded Pizza)**

**Calzone Prosciutto** Ham Tomato Mozzarella

**Calzone Carne (£ 3 Supplement)** Homemade Sausage Ham Chicken and  
Spicy Salami Tomato and Mozzarella

**Extra Pizza Toppings will be chargeable**

## **DESSERTS – I DOLCI**

### **Tiramisu Al Amaretto**

Classic Italian dessert of Savioardi Biscuits Coffee  
Mascarpone Cheese and Italian Liqueurs

### **Panettone Bread and Butter Pudding**

Made using Italian Fruit Cake and Served with  
Whipped Cream and Caramel Sauce

### **Panna Cotta (gf)**

Classic Italian Cream Dessert – Ask for details of Flavour

### **Cheesecake al Amaretto**

Crushed Amaretti Biscuit Base and Soft Cream Cheese -  
Ask for Details of Flavour

### **Coppa di Gelato (gfa)**

A Selection of Italian Flavoured Ice Creams

### **Dessert of the Day**

Please Ask for Details

Extra Vanilla Ice Cream with any Dessert £1.00

***Too Full For Pudding? We can pack it for you to enjoy later!!***

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**Some Dishes Will Incur a £3 Surcharge**