

### PRE- STARTER – STUZZICHINI

<b>Volantina</b> - Pizza Base with Garlic Oil and Herbs (Vg)	<b>£8.00</b>
<b>Volantina Mozzarella</b> – Pizza Base with Mozzarella and Herbs (V)	<b>£9.50</b>
<b>Schiacciata</b> – Pizza Base with Tomato Oregano and Garlic Oil (Vg)	<b>£8.50</b>
<b>Marinated Green and Black Olives</b> (Vg) (gf)	<b>£3.95</b>
<b>Homemade Pickles</b> (Vg) (gf)	<b>£3.95</b>

### STARTERS – ANTIPASTI

<b>Antipasto Misto</b> (gf)	<b>£10.90</b>		
A Selection of Italian Cured Meats served with Home Made Pickles and Olives			
<b>Prosciutto e Mozzarella di Bufala</b> (gf)	<b>£9.90</b>		
Italian Cured Ham with Buffalo Mozzarella and Rocket Salad			
<b>Prosciutto e Melone</b> (gf)	<b>£8.90</b>		
Italian Cured Ham with Chilled Seasonal Melon			
<b>Bresaola Rucola e Scaglie di Grana Padano</b> (gf)	<b>£9.50</b>		
Air – Cured Beef Fillet with Rocket Parmesan Shavings and Truffle Oil			
<b>Carpaccio di Salmone con Gamberetti</b> (gf)	<b>£9.90</b>		
Salmon marinated in White Wine and Lemon served with Prawns and Green Leaf Salad			
<b>Alici Marinate e Carpaccio di Salmone</b> (gf)	<b>£9.90</b>		
Anchovies marinated in White Wine Vinegar and Olive Oil Salmon marinated in White Wine and Lemon			
<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> (gf)	<b>£8.00</b>		
Deep Fried Lightly Seasoned Squid Rings with Mixed Leaf Salad and Lemon Wedges			
<b>Calamari Ripieno</b> (gf)	<b>£9.90</b>		
Whole Squid Tube stuffed with Arborio Rice Anchovies Tuna Black Olives and Sun Dried Tomatoes			
<b>Insalata Caprese con Burrata Pugliese</b> (V) (gfa)	<b>£8.50</b>		
Cream Filled Mozzarella with Beef Tomato Rocket Balsamic Glaze and Basil Olive Oil			
<b>Scamorza In Carrozza</b> (V)	<b>£6.50</b>		
Deep Fried Breaded Smoked Mozzarella Cheese drizzled with Balsamic Glaze			
<b>Duo di Bruschette</b> (Vg)	<b>£6.50</b>		
Cherry Vine Tomatoes marinated in Olive Oil and Garlic Field Mushrooms cooked in Tomato and Oregano			
<b>Home Made Bread Baked to an old Italian recipe by ‘Nonna Maria’</b> (vg)			
<b>Basket for 2</b>	<b>£3.95</b>	<b>Basket for 4</b>	<b>£6.95</b>
<b>Gluten Free Bread Roll</b>	<b>£1.50</b>		

### SIDE ORDERS

<b>Hand Cut Chips</b>	<b>£3.95</b>	<b>Vegetables of the Day</b>	<b>£3.95</b>
<b>Mixed Salad</b>	<b>£3.95</b>	<b>Green Leaf Salad</b>	<b>£3.95</b>
<b>Rocket Tomato and Parmesan Salad</b>			<b>£4.50</b>

## PIZZA MENU

*Our Pizza Dough is Made Daily On The Premises with Caputo Flour  
We use only 100% Italian Fior Di Latte Mozzarella*

### **LE PIZZE ROSSE (Tomato Base)**

<b>Margherita</b> Tomato Basil and Mozzarella (V)	<b>£11.50</b>
<b>Bufala</b> Tomato Basil and Buffalo Mozzarella (V)	<b>£12.90</b>
<b>Napolitana</b> Anchovies Capers Parmesan Garlic Oil (No Mozzarella)	<b>£12.90</b>
<b>Hawaii</b> Ham Pineapple Mozzarella	<b>£12.90</b>
<b>Fiorentina</b> Spinach Egg Mozzarella Parmesan (V)	<b>£12.90</b>
<b>Al Pollo</b> Spicy Chicken and Mozzarella	<b>£12.90</b>
<b>Piccante</b> Spicy Home Made Sausage and Mozzarella	<b>£12.90</b>
<b>Pescatora</b> Prawns Anchovies Mussels Garlic Oil (No Mozzarella)	<b>£12.90</b>
<b>Al Tonno</b> Tuna Onion Black Olives and Mozzarella	<b>£13.90</b>
<b>Contadina</b> Parma Ham Mushrooms Mozzarella	<b>£13.90</b>
<b>Capricciosa</b> Ham Mushrooms Egg Mozzarella	<b>£13.90</b>
<b>Regina</b> Scamorza (Smoked Cheese) Ham Mushrooms Mozzarella	<b>£13.90</b>
<b>Gorgonzola</b> Spicy Salami Gorgonzola Mozzarella	<b>£14.50</b>
<b>La Pergola</b> Parma Ham Provolone Cheese Rocket Mozzarella	<b>£14.50</b>
<b>Quattro Stagioni</b> Mushrooms Olives Ham Artichokes Mozzarella	<b>£14.50</b>
<b>Alle Verdure</b> Mushrooms Peppers Olives Aubergine Spinach and Artichokes Mozzarella (V)	<b>£14.50</b>
<b>Vegana</b> Mushrooms Peppers Olives Aubergine Spinach and Artichokes Vegan Mozzarella (Vg)	<b>£14.50</b>
<b>Siciliana</b> Aubergine Ham Scamorza and Mozzarella	<b>£14.90</b>
<b>Nduja e Peperoni</b> Calabrian Spicy Salami Peppers and Mozzarella	<b>£14.90</b>
<b>Frutti di Mare</b> Squid Mussels Clams King Prawn Tomato Garlic Oil (No Mozzarella)	<b>£15.90</b>
<b>Americana (Hot)</b> Spicy Homemade Sausage Chicken Salami Ham	<b>£15.90</b>

### **LE PIZZE BIANCHE (Mozzarella Base Pizza)**

<b>Noce e Gorgonzola</b> Walnuts Gorgonzola Parmesan (V)	<b>£13.90</b>
<b>Quattro Formaggi</b> Gorgonzola Provolone Parmesan Scamorza Cream (V)	<b>£14.50</b>
<b>Biancaneve</b> Ham Homemade Spicy Sausage Mushrooms Cream	<b>£14.50</b>
<b>Valtellina</b> Air Cured Beef Parmesan Shavings Rocket Truffle Oil	<b>£14.90</b>
<b>Parma</b> Parma Ham Cherry Tomatoes Parmesan Shavings Rocket	<b>£14.90</b>

### **CALZONE (Filled Folded Pizza)**

<b>Calzone Prosciutto</b> Ham Tomato Mozzarella	<b>£13.50</b>
<b>Calzone Napoli</b> Ham Ricotta Salame Tomato and Mozzarella	<b>£14.90</b>
<b>Calzone Classico</b> Ham Mushrooms Artichokes Olives Tomato Mozzarella	<b>£14.90</b>
<b>Calzone Carne</b> Spicy Sausage Ham Chicken Salami Tomato and Mozzarella	<b>£15.90</b>

### **SPECIALE (Special Selection)**

<b>Tartufo e Salsiccia</b> Truffle Cream Mushrooms and Homemade Sausage	<b>£15.90</b>
<b>Pancetta e Patate</b> Crushed Potatoes Mushrooms Rolled Pancetta Parmesan	<b>£15.90</b>
<b>Nduja e Burrata</b> Spicy Calabrian Salami and Cream Filled Mozzarella	<b>£15.90</b>
<b>Mortadella e Pistachio</b> Mortadella Burrata and Crushed Pistachios	<b>£15.90</b>

### **Extra Pizza Toppings**

Mushrooms/ Peppers/ Olives/ Spinach/Rocket/Pineapple	£1.50
Artichokes / Scamorza /Anchovies/ Aubergine	£2.00
Ham/ Prawns/ Gorgonzola / Tuna / Salami/Mozzarella	£2.50
Parma Ham/Chicken/ Sausage/Nduja/ Buffalo Mozzarella / Mortadella	£3.00
Bresaola / Burrata	£4.00

## PASTA – I PRIMI

<b>Linguini alla Bella Napoli (gfa)</b>	<b>£15.50</b>
Flat long Pasta with King Prawn Calamari Mussels and Clams sautéed in Olive Oil with Cherry Tomatoes Garlic and Chilli	
<b>Pappardelle Mare e Monti (gfa) <i>Our Signature Pasta Dish</i></b>	<b>£15.50</b>
Wide Strands of Pasta with Smoked Pancetta Prawns and Mixed Mushrooms in a Cream and White Wine Sauce	
<b>Fettucelle Al Ragu Di Manzo (gfa)</b>	<b>£15.00</b>
Ribbons of Pasta in a Rich Beef Brisket Ragu	
<b>Scialiatelli Melanzane e Provola (V) (Vga)</b>	<b>£14.50</b>
Strands of Pasta in a Rich Tomato Sauce with Aubergine Basil and Smoked Mozzarella	
<b>Spaghetti alla Carbonara (gfa)</b>	<b>£15.00</b>
Pasta with Smoked Pancetta and Cream finished with Free Range Egg Yolk Cracked Black Pepper and Grana Padano	
<b>Tagliatelle ai Funghi e Tartufo (V) (gfa)</b>	<b>£15.50</b>
Pasta with Porcini and Mixed Mushrooms in a Cream and Truffle Shavings	
<b>Lasagne Al Forno</b>	<b>£14.00</b>
Layers of Egg Pasta in a Rich Pork Ragu' with Bechamel Sauce and Mozzarella	
<b>Ravioli of the Day – Please Ask for Detail</b>	
<b>Pasta of the Day (Friday and Saturday Only) – Please Ask for Detail</b>	

## MAIN COURSES – I SECONDI

<b>Tagliata di Manzo – Rib Eye Steak (gfa)</b>	<b>£19.95</b>
Served Medium Rare on a bed of Rocket Cherry Tomatoes and Parmesan Shavings	
<b>Scallopina di Vitello Alla Marsala (gfa)</b>	<b>£19.50</b>
Pan Fried Veal Escalop with Marsala and Mushroom Cream Sauce Fresh Vegetables and Fried Potatoes	
<b>Fritto Misto – Fried Seafood (gfa)</b>	<b>£19.90</b>
Deep Fried Lightly Seasoned Squid Rings Whitebait and King Prawns With Hand Cut Chips Green Leaf Salad and Homemade Tartar Sauce	
<b>Bracirole Al Sugo (gfa)</b>	<b>£18.95</b>
Thin Sliced beef filled with Parsley Garlic and Pecorino Cheese cooked in Tomato Sauce Fresh Vegetables and Fried Potatoes	
<b>Saute di Cozze (gfa)</b>	<b>£17.95</b>
Fresh Mussels cooked in White Wine Black Pepper Tomato and a Dash of Cream Served with Toasted homemade Bread	
<b>Melanzane alla Parmigiana (gfa) (V)</b>	<b>£14.50</b>
Layers of Aubergine and Mozzarella Baked in Tomato Sauce with Basil Hand Cut Chips and Mixed Salad	
<b>Meat Dish of the Day / Fish of the Day – Please Ask for Details</b>	

## DESSERTS – I DOLCI

<b>Tiramisu Al Amaretto</b>	<b>£6.95</b>
Classic Italian dessert of Savoiardi Biscuits Coffee Mascarpone Cheese and Italian Almond Liqueur	
<b>Bigne' al Cioccolato - Profiteroles</b>	<b>£6.95</b>
Choux Pastry Buns filled with Chantilly Cream and Chocolate Sauce	
<b>Panettone Bread and Butter Pudding (gfa)</b>	<b>£6.95</b>
Made using Italian Fruit Cake and Served with Whipped Cream and Caramel Sauce	
<b>Panna Cotta (gf)</b>	<b>£6.95</b>
Classic Italian Cream Dessert <i>Please Ask your Server For Details of the Flavour</i>	
<b>Amaretti Based Cheesecake</b>	<b>£6.95</b>
<i>Please Ask your Server For Details of the Flavour</i>	
<b>Dessert of The Day</b>	
<i>Please Ask Your Server For Details</i>	

## ICE CREAMS & SORBETS – GELATI E SORBETTI

<b>Tartufo - Bombe shaped Italian Ice Cream</b>	<b>£6.50</b>
<b>Scuro</b> – Chocolate and Nut Ice Cream <b>Bianco</b> – Zabaglione Coffee and Crushed Meringue	
<b>Semifreddo – Frozen Italian Dessert made with Cream</b>	
<b>Semifreddo al Pistacchio</b> (Pistachio Mousse with a Sponge Base)	<b>£6.50</b>
<b>Semifreddo Croccantino</b> (Crushed Nuts, Vanilla and Cherry)	<b>£6.50</b>
<b>Sorbetti (gf) (vg)</b>	<b>£6.50</b>
Lemon Raspberry and Mango Fruit Ices	
<b>Coppa di Gelato</b>	<b>£6.50</b>
<i>Please Ask Your Server For Details of Flavours</i>	
<b>Affogato al Caffè'</b>	<b>£6.50</b>
Vanilla Ice Cream with a Shot of Espresso and Crushed Amaretti Biscuits	
<b>Sorbetto Limoncello (gf)</b>	<b>£7.50</b>
Two Scoops of Lemon Sorbet with a Shot of Limoncello Liqueur	

## COFFEE – CAFFÈ'

<b>Cappuccino</b>			<b>£3.50</b>
<b>Espresso</b>	<b>Single</b>	<b>£2.50</b>	<b>Double</b>
<b>Latte</b>			<b>£3.95</b>
<b>Americano</b> with or without Milk			<b>£2.95</b>
<b>Tea (English Breakfast, Peppermint or Earl Grey)</b>			<b>£2.95</b>

