

PRE- STARTER – STUZZICHINI

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

STARTERS – ANTIPASTI

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

SIDE ORDERS

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

SUNDAY FIXED PRICE 2 COURSE MENU
ANY MAIN OR PIZZA OR PASTA DISH AND DESSERT £22.95

MAIN COURSES

Roast Sirloin of Beef and Yorkshire Pudding

With a Rich Red Wine Meat Gravy

Involtino di Manzo (gf)

Thinly Sliced Beef rolled with Parma Ham and Pecorino Cheese
cooked in Tomato Sauce

Scallopina di Vitello alla Marsala (gf) (£3 Supplement)

Pan Fried Veal Escalop in a Mushroom Cream and Marsala Sauce

Pancia di Maiale al Forno (gf)

Roasted Rolled Belly of Pork filled with Sage Rosemary and Garlic

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 Manzo (gfa)

Ribbons of Pasta in a Rich Beef Brisket 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

Tagliatelle ai Funghi (gfa) (V)

Flat Pasta Strands with a Mixed Mushroom Cream Sauce

Spaghetti alla Carbonara (gfa)

Pasta with Smoked Pancetta and Cream finished with Free Range Egg Yolk Cracked Black Pepper and Grana Padano

Gnocchi alla Sorrentina (V)

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

Pasta Dishes are Served with Mixed Salad

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 soaked in Coffee and Almond Liqueur layered with Mascarpone Cream

Panettone Bread and Butter Pudding

Made using Italian Fruit Cake
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

Trio di Sorbetti (gf) (vg)

Selection of Fruit Ices

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!!

FIXED PRICE 2 COURSE MENU

ANY MAIN OR PIZZA OR PASTA DISH AND DESSERT £22.95

Some Dishes Will Incur a £3 Surcharge