

PRE- STARTER – STUZZICHINI

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| 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

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| Antipasto Misto (gf) | £12.50 |
| A Selection of Italian Cured Meats served with Buffalo Mozzarella Home Made Pickles and Olives | |
| Prosciutto e Mozzarella di Bufala (gf) | £10.50 |
| 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) | £8.50 |
| Deep Fried Lightly Seasoned Squid Rings with Mixed Leaf Salad and Lemon Wedges | |
| Calamari Ripieno (gf) | £10.50 |
| Whole Squid Tube stuffed with Rice Anchovies Tuna Black Olives in Tomato Sauce | |
| 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 | £1.95 |

SIDE ORDERS

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| 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 |

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)

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| Margherita Tomato Basil and Mozzarella (V) | £12.50 |
| Bufala Tomato Basil and Buffalo Mozzarella (V) | £13.50 |
| Napolitana Anchovies Capers Parmesan Garlic Oil (No Mozzarella) | £13.50 |
| Hawaii Ham Pineapple Mozzarella | £13.90 |
| Fiorentina Spinach Egg Mozzarella Parmesan (V) | £13.90 |
| Al Pollo Spicy Chicken and Mozzarella | £13.90 |
| Piccante Spicy Home Made Sausage and Mozzarella | £13.90 |
| Pescatora Prawns Anchovies Mussels Garlic Oil (No Mozzarella) | £13.90 |
| Al Tonno Tuna Onion Black Olives and Mozzarella | £13.90 |
| Diavola Spicy Peperoni Salami and Mozzarella | £13.90 |
| Contadina Parma Ham Mushrooms Mozzarella | £14.50 |
| Capricciosa Ham Mushrooms Egg Mozzarella | £14.50 |
| Regina Scamorza (Smoked Cheese) Ham Mushrooms Mozzarella | £14.50 |
| Gorgonzola Spicy Salami Gorgonzola Mozzarella | £14.90 |
| La Pergola Parma Ham Provolone Cheese Rocket Mozzarella | £14.90 |
| Quattro Stagioni Mushrooms Olives Ham Artichokes Mozzarella | £14.90 |
| Alle Verdure Mushrooms Peppers Olives Aubergine Spinach Artichokes Mozzarella (V) | £14.90 |
| Vegana Mushrooms Peppers Olives Aubergine Spinach Artichokes Vegan Mozzarella (Vg) | £14.90 |
| Siciliana Aubergine Ham Scamorza and Mozzarella | £14.90 |
| Nduja e Peperoni Calabrian Spicy Salami Peppers and Mozzarella | £14.90 |
| Americana (Hot) Spicy Homemade Sausage Chicken Salami Ham | £15.90 |

LE PIZZE BIANCHE (Mozzarella Base Pizza)

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

CALZONE (Filled Folded Pizza)

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

SPECIALE (Special Selection)

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

Extra Pizza Toppings

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| 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

Pappardelle Mare e Monti (gfa) *Our Signature Pasta Dish* **£16.00**
Wide Strands of Pasta with Smoked Pancetta Prawns
and Mixed Mushrooms in a Cream and White Wine Sauce

Linguini alla Bella Napoli (gfa) **£16.50**
King Prawn Calamari Mussels and Clams sauteed in White Wine with
Garlic Oil Cherry Tomatoes and a Hint of Chilli

Scialiatelli Melanzane e Provola (V) (Vga) (gfa) **£15.00**
Strands of Pasta in a Rich Tomato Sauce with Aubergine Basil and Smoked Mozzarella

Fettucelle al Ragu di Manzo (gfa) **£16.00**
Ribbons of Pasta with a Rich Beef Brisket Ragu

Spaghetti alla Carbonara (gfa) **£15.00**
Pasta with Smoked Pancetta and Cream finished with Free Range
Egg Yolk Cracked Black Pepper and Grana Padano

Ravioloni ai Funghi (V) **£16.00**
Parcels of Fresh Pasta filled with Mixed Mushrooms and Ricotta in a Truffle Cream Sauce

Gnocchi Salsiccia Sbricciolata e Gorgonzola **£15.50**
Potato Dumplings and Pork and Fennel Sausage in a Blue Cheese Cream Sauce

Lasagne Al Forno **£15.00**
Layers of Egg Pasta in a Rich Pork Ragu' with Bechamel Sauce and Mozzarella

MAIN COURSES – I SECONDI

Tagliata di Manzo – Rib Eye Steak (gfa) **£22.00**
Served Medium Rare on a bed of Rocket Cherry Tomatoes and
Parmesan Shavings drizzled with Balsamic Glaze

Scallopina di Vitello alla Marsala (gfa) **£21.00**
Pan Fried Veal Escalop with Marsala and Mushroom Cream Sauce
Fried Potatoes and Fresh Vegetables

Fritto Misto – Fried Seafood (gfa) **£21.50**
Deep Fried Lightly Seasoned Squid Rings Whitebait and Tiger Prawns
With Hand Cut Chips Green Leaf Salad and Homemade Tartar Sauce

Braciola Al Sugo (gfa) **£19.00**
Thin Sliced beef filled with Parsley Garlic and Pecorino Cheese cooked in Tomato Sauce
Fried Potatoes and Fresh Vegetables

Saute di Gamberroni (gfa) **£22.00**
Crevettes Sauteed in White Wine Garlic Tomato and a Hint of Chilli
Served with Toasted Homemade Bread and Green Leaf Salad

Melanzane alla Parmigiana (gfa) (V) **£15.50**
Layers of Aubergine and Mozzarella Baked in Tomato Sauce with Basil
Hand Cut Chips and Mixed Salad

Meat Dish of the Day / Fish Dish of the Day – Please Ask for Details

DESSERTS – I DOLCI

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

ICE CREAMS & SORBETS – GELATI E SORBETTI

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

COFFEE – CAFFÈ'

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

