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) **£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 Melon and Olives

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 marinaded in White Wine Vinegar and Olive Oil
Salmon marinated in White Wine and Lemon

Calamari Fritti (gf) **£8.50**
Deep Fried Lightly Seasoned Squid Rings with Mixed Leaf Salad and Lemon Wedges

Insalata di Polpo con Finocchi (gf) **£10.50**
Finely Sliced Octopus and Calamari with Shredded Fennel and Carrot
marinaded in Olive Oil Lemon and Parsley

Insalata Caprese con Burrata Pugliese (V) (gf) **£8.50**
Cream Filled Mozzarella with Beef Tomato Rocket Balsamic Glaze and Basil Olive Oil

Scamorza In Carrozza (V) **£6.90**
Deep Fried Breaded Smoked Mozzarella Cheese drizzled with Balsamic Glaze

Duo di Bruschette (Vg) **£6.90**
Cherry Vine Tomatoes marinaded in Olive Oil and Garlic
Field Mushrooms cooked in Tomato and Oregano

Melanzane e Burrata (v) (gf) **£9.90**
Warm Aubergine Compote with Cream Filled Mozzarella

Antipasto di Mare (gf) (Suitable for sharing) **£19.50**
A Selection of Our Seafood Starters including Marinaded Salmon and Anchovies
Octopus Salad and Prawns in Marie Rose Sauce

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**

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)

Margherita Tomato Basil and Mozzarella (V)	**£12.50**
Bufala Tomato Basil and Buffalo Mozzarella (V)	**£13.90**
Napolitana Anchovies Capers Parmesan Garlic Oil (No Mozzarella)	**£13.90**
Hawaii Ham Pineapple Mozzarella	**£14.50**
Fiorentina Spinach Egg Mozzarella Parmesan (V)	**£14.50**
Al Pollo Spicy Chicken and Mozzarella	**£14.50**
Piccante Spicy Home Made Sausage and Mozzarella	**£14.50**
Pescatora Prawns Anchovies Mussels Garlic Oil (No Mozzarella)	**£14.50**
Al Tonno Tuna Onion Black Olives and Mozzarella	**£14.50**
Diavola Spicy Peperoni Salami and Mozzarella	**£14.50**
Contadina Parma Ham Mushrooms Mozzarella	**£14.90**
Capricciosa Ham Mushrooms Egg Mozzarella	**£14.90**
Regina Scamorza (Smoked Cheese) Ham Mushrooms Mozzarella	**£14.90**
Gorgonzola Spicy Salami Gorgonzola Mozzarella	**£14.90**
La Pergola Parma Ham Provolone Cheese Rocket Mozzarella	**£15.50**
Quattro Stagioni Mushrooms Olives Ham Artichokes Mozzarella	**£15.50**
Alle Verdure Mushrooms Peppers Olives Aubergine Spinach Artichokes Mozzarella (V)	**£15.50**
Vegana Mushrooms Peppers Olives Aubergine Spinach Artichokes Vegan Mozzarella (Vg)	**£15.50**
Siciliana Aubergine Ham Scamorza and Mozzarella	**£15.50**
Nduja e Peperoni Calabrian Spicy Salami Peppers and Mozzarella	**£15.50**
Americana (Hot) Spicy Homemade Sausage Chicken Salami Ham	**£15.90**

LE PIZZE BIANCE (Mozzarella Base Pizza)

Noce e Gorgonzola Walnuts Gorgonzola Parmesan (V)	**£14.50**
Quattro Formaggi Gorgonzola Provolone Parmesan Scamorza Cream (V)	**£14.90**
Biancaneve Ham Homemade Spicy Sausage Mushrooms Cream	**£14.90**
Valtellina Air Cured Beef Parmesan Shavings Rocket Truffle Oil	**£14.90**
Parma Parma Ham Cherry Tomatoes Parmesan Shavings Rocket	**£15.90**

CALZONE (Filled Folded Pizza)

Calzone Prosciutto Ham Tomato Mozzarella	**£13.50**
Calzone Napoli Ham Ricotta Salami Tomato and Mozzarella	**£15.50**
Calzone Classico Ham Mushrooms Artichokes Olives Tomato Mozzarella	**£15.50**
Calzone Carne Spicy Sausage Ham Chicken Salami Tomato and Mozzarella	**£15.90**

SPECIALE (Special Selection)

Tartufo e Salsiccia Truffle Cream Mushrooms and Homemade Sausage	**£15.90**
Pancetta e Patate BabyPotatoes Mushrooms Pancetta Parmesan	**£15.90**
Nduja e Burrata Spicy Calabrian Salami and Cream Filled Mozzarella	**£16.50**
Mortadella e Pistachio Mortadella Burrata and Crushed Pistachios	**£16.50**
Peperoni e Burrata Spicy Peperoni Salami Burrata and Hot Honey	**£16.50**

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
Chicken/ Sausage/Nduja/Buffalo Mozzarella / Mortadella £3.00
Bresaola / Burrata / Parma Ham £4.00

PASTA – I PRIMI

Pappardelle Mare e Monti (gfa) *Our Signature Pasta Dish* **£16.90**
Wide Strands of Pasta with Smoked Pancetta Prawns
and Mixed Mushrooms in a Cream and White Wine Sauce

Linguini alla Bella Napoli (gfa) **£16.90**
King Prawn Calamari Mussels and Clams sauteed in White Wine with
Garlic Olive Oil Cherry Tomatoes and a Hint of Chilli

Scialiatelli alle Vongole (gfa) **£17.90**
Strands of Fresh Pasta with Clams sautéed in White Wine Olive Oil and Garlic

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

Spaghetti alla Carbonara (gfa) **£16.00**
Pasta with Smoked Pancetta and Cracked Black Pepper finished with
Egg Yolk Grana Padano and a Dash of Cream

Tagliatelle Funghi Misti e Tartufo (gfa) (v) **£16.00**
Pasta in a Mixed Mushroom and Truffle Cream Sauce

Lasagne Al Forno **£15.50**
Layers of Egg Pasta in a Rich Pork Ragu' with Bechamel Sauce and Mozzarella

Gnocchi Salsiccia Nduja e Burrata (gfa) **£16.50**
Potato Dumplings in a Spicy Sausage and Nduja Tomato Sauce finished with
Cream Filled Mozzarella

Ravioloni Spinaci e Ricotta **£16.50**
Parcels of Fresh Pasta filled with Buffalo Ricotta and Spinach
in a Rich Tomato and Basil Sauce

Pasta of the Day (Friday and Saturday only)
Please Ask for Details

MAIN COURSES – I SECONDI

Tagliata di Manzo – Rib Eye Steak (gfa) **£23.00**
Served Medium Rare on a bed of Rocket Cherry Tomatoes and
Parmesan Shavings drizzled with Balsamic Glaze

Costolette Di Agnello (gf) **£22.50**
Lamb Chops Marinated in Balsamic Vinegar and Rosemary
With Hand Cut Chips and Roasted Cherry Tomatoes

Scallopina di Vitello alla Marsala (gfa) **£22.50**
Pan Fried Veal Escalop with Marsala and Mushroom Cream Sauce
Fried Potatoes and Fresh Vegetables

Fritto Misto – Fried Seafood (gfa) **£22.50**
Deep Fried Lightly Seasoned Squid Rings Whitebait and Prawns
With Hand Cut Chips Green Leaf Salad and Homw made Tartar Sauce

Braciole Al Sugo (gfa) **£20.50**
Thin Sliced beef filled with Parsley Garlic and Pecorino Cheese
cooked in Tomato Sauce
Fried Potatoes and Fresh Vegetables

Saute di Mare (gfa) **£25.00**
Prawns Calamari Mussels and Clams
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) **£16.00**
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

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**

DESSERTS – I DOLCI

Tiramisu Al Amaretto **£7.50**
Classic Italian dessert of Savioardi Biscuits Coffee
Mascarpone Cheese and Italian Almond Liqueur

Bigne' - Profiteroles **£7.50**
Choux Pastry Buns filled with Chantilly Cream – Ask for Flavour

Panettone Bread and Butter Pudding (gfa) **£7.50**
Made using Italian Fruit Cake and Served with
Whipped Cream and Caramel Sauce

Panna Cotta (gf) **£6.95**
Classic Italian Cream Dessert
Please Ask your Server For Details of the Flavour

Amaretti Based Cheesecake **£7.50**
Please Ask your Server For Details of the Flavour

Dessert of The Day
Please Ask Your Server For Details

ICE CREAMS & SORBETS – GELATI E SORBETTI

Tartufo - Bombe shaped Italian Ice Cream
Scuro– Chocolate 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**
Please Ask Your Server For Details of Flavours

Affogato al Caffe' (gfa) **£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 Liquer

COFFEE – CAFFE'

Cappuccino **£3.75**
Espresso **Single** **£2.50** **Double** **£3.95**