

You should always inform a senior member of staff of any dietary requirements including allergies & intolerances.
Please note that special requests will incur an extra charge.

ANTIPASTI

- OLIVE MISTE(V) 2.95
mixed olives
- CAPRESE BURRATA (V) 5.95
tomato, imported burrata, basil
and sea salt
- POMODORO BREAD (V) 5.95
thin crisp crust bread topped with
tomato & garlic
- BASTONCINI di MOZZARELLA (V) 5.95
breaded sticks of creamy mozzarella
with a light herb seasoned coating
- STRISCE di POLLO 6.95
mini chicken strips in a crispy salt
and pepper coating

- TRICOLORE (V) 7.95
tomato, imported buffalo mozzarella,
avocado, basil and sea salt
- CALAMARI FRITTI 7.95
pineapple-cut squid pieces in a crispy salt
and pepper coating
- MOZZARELLA BREAD (V) 9.95
thin crisp crust bread topped mozzarella and garlic
- GAMBERONI alla MUGNAIA (no shell) 12.95
pan fried prawns in rich butter, garlic, chilli
cherry tomato and lemon sauce
additional option: toasted ciabatta + 1.95

PIZZE CROCANTISSIMO

- MARGHERITA (V) 9.95
tomato, basil & mozzarella
* or with vegan mozzarella instead
- FIorentINA (V) 9.95
tomato, spinach, Kalamata olives,
egg & mozzarella
- PIZZA N'DUJA (no mozzarella) 9.95
N'duja, tomato sauce, pepperoni,
optional additions:
*(added after) burrata Pugliese + 3.95
*(added after) buffalo mozzarella + 3.95
- NAPOLI 9.95
tomato, anchovies, kalamata olives,
capers & mozzarella
- HOT AMERICANA 9.95
pepperoni, chilli, tomato & mozzarella
- QUATTRO FORMAGGI (V) 9.95
tomato, gorgonzola, goats' cheese,
mozzarella, parmesan
- MIELE CALDO 9.95
hot honey, pepperoni, goat cheese,
mozzarella and tomato

- COTTO 9.95
ham, mushrooms, Kalamata olives, garlic,
mozzarella & tomato
- CARCIOFI e FORMAGGI di CAPRA (V) 9.95
artichoke, goat cheese, Kalamata olives,
mozzarella & tomato
- BIANCO (V) (no tomato) 9.95
asparagus, gorgonzola, red onion and mozzarella
- BOSCAIOLA 9.95
mushrooms, mozzarella, Italian sausages
& tomato
- VEGETERIANA (V) 9.95
tender stem broccoli, artichokes, asparagus,
spinach, mozzarella and tomato
* or with vegan mozzarella instead
- SOFIA 9.95
chicken, pepperoni, Italian sausages,
mozzarella, tomato and chilli
- QUATTRO STAGIONI 9.95
mushrooms, pepperoni, imported Italian
ham, artichokes, mozzarella & tomato

PASTA

- PENNE all'ARRABBIATA (V) 9.95
cherry tomato, garlic & chilli
in tomato sauce
- RAVIOLI POMODORO (V) 9.95
pasta filled with ricotta and spinach, cherry tomato
and garlic in tomato sauce with
a dash of cream
- RISOTTO FUNGHI (V) 9.95
mushrooms, garlic and parsley in butter
and parmesan sauce
- GNOCCHI RUSTICA 9.95
potato dumplings, Italian sausages, N'duja, cherry
tomatoes & garlic in tomato sauce and
a dash of cream
- PENNE CHICCHI RICCHI 9.95
chicken pieces, mushrooms and garlic in
cream sauce
- RISOTTO VEGETERIANO (V) 9.95
asparagus, courgette, tender stem broccoli,
garlic, butter and parmesan
- SPAGHETTI PESANTISSIMO (V) 9.95
tender stem broccoli, courgette, asparagus
and chilli, optional additions:
*(added after) burrata Pugliese + 3.95
*(added after) buffalo mozzarella + 3.95

- TAGLIATELLE SALSICCE e BROCCOLI 9.95
Italian sausages, tenderstem broccoli, cherry
tomatoes, garlic & chili in buttery parmesan sauce
- TAGLIATELLE PRIMIVERA (V) 9.95
mushrooms, artichoke heart, asparagus and
kalamata olives in cream sauce
- PENNE al PISTACHIO PESTO (V) 9.95
homemade pesto made with pistachio, fresh basil,
garlic, EVOO, parmesan, sea salt, and ground
pepper with a touch of cream
optional addition: chicken pieces + 3.95
- RISOTTO ROSSO 10.95
arborio rice, chicken pieces, N'duja and spinach
touch of tomato sauce
- SPAGHETTI alla BOLOGNESE 10.95
spaghetti classic with bolognese sauce
- TAGLIATELLE MARINARA 13.95
(without shell)
squid, mussel meat, octopus and
prawns, in tomato marinara sauce
- TAGLIATELLE GAMBERONI 13.95
(without shell)
prawns, cherry tomato, garlic, butter and
parsley in tomato marinara sauce



SECONDI

TAGLIATA di MANZO (cooked medium) 14.95
sliced ribeye steak topped with rockets leaves, cherry
tomato and shaved parmesan drizzled with EVOO
and balsamic glaze

AGNELLO COTTO LENTAMENTE IN
SALSA DI MENTA 14.95
slowly cooked lamb shank in mint sauce served
+ buttery mashed potato

SPIGOLA 14.95
pan fried sea bass fillet in buttery
cherry tomato lemon sauce served
+ french fries

MILANESE di POLLO 14.95
pan fried breaded chicken breast with
spaghetti pomodoro

SALMONE AVOCADO 14.95
pan fried salmon topped with avocado in
buttery cherry tomato and lemon sauce
+ mashed potato

MILANESE di POLLO 15.95
pan fried breaded chicken breast with
penne arrabiata

BRANZINO 16.95
pan-fried sea bass fillet topped with prawns,
cherry tomato lemon sauce served
+ tender stem broccoli

MILANESE di POLLO 16.95
pan fried breaded chicken breast with
spaghetti bolognese

CONTORNI

Ciabatta 1.95

French Fries 5.45

Mashed Potato 5.95

Tender Stem Broccoli 6.95

Tomato & Red Onion Salad 7.95
tomatoes, red onion and basil
+ pomegranate dressing

Rocket Salad 7.95
rocket leaves, shaved parmesan
+ pomegranate dressing

VINI BIANCHI

alcohol percentage may vary due to availability of the products. We recommend that you check with your server before ordering the wine

HOUSE WHITE (12.5%)

glass 125ml £6.50
glass 175ml £8.50
glass 250ml £10.50
bottle 75cl £25.00

PINOT GRIGIO (12%)

glass 125ml £8
glass 175ml £10
glass 250ml £12
bottle 75cl £30

GAVI DI GAVI (12.5%)

glass 125ml £10
glass 175ml £12
glass 250ml £14
bottle 75cl £39

ROSE
PINOT GRIGIO BLUSH, (12%)

glass 125ml £8
glass 175ml £10
glass 250ml £12
bottle 75cl £30

SPARKLING WINE
VINO SPUMANTE PROSECCO, (10.5%)

bottle 20cl £11
bottle 75cl £32

BEVANDE FREDDE

Crodino (175 ml) 6.95
Fever-Tree Lemonade (200 ml) 3.95
Fever-Tree Ginger Ale (200 ml) 3.95
Apple Juice (200 ml) 3.95
Limonata (330 ml) 3.95
Aranciata (330 ml) 3.95
Still Water (500 ml) 4.45
Sparkling Water (500 ml) 4.45
Coke Zero (330 ml) 4.45
Diet Coke (330 ml) 4.45
Coke (330ml) 4.45
Peroni 0% (330 ml, alcohol free) 6.45
Moretti (330 ml) 6.45
Aperol Spritz 12.95
prosecco, aperol, splash of sparkling water

VINI ROSSI

HOUSE RED (13%)

glass 125ml £6.50
glass 175ml £8.50
glass 250ml £10.50
bottle 75cl £25.00

MONTEPULCIANO D'ABRUZZO, (13.5%)

glass 125ml £9
glass 175ml £12
glass 250ml £14
bottle 75cl £36

CHIANTI (13%)

glass 125ml £9
glass 175ml £12
glass 250ml £14
bottle 75cl £36

CANNONAU RISERVA (14%)

bottle 37.5cl £25
bottle 75cl £40

AMARONE VALPOLICELLA (13%)

bottle 37.5cl £40
bottle 75cl £60

BAROLO (14%)
bottle 75cl £60

BEVANDE

ESpresso 3.75
Double Espresso 4.45
Cappuccino 4.95
Macchiato 4.95
Latte 4.95
Americano 4.45
Earl Grey 3.45
Pepper Mint 3.45

Always inform a senior staff member of any dietary requirements, including allergies & intolerances. We will advise you of the ingredients used; however, although we will describe as thoroughly as we can the ingredients we use in our dishes, we cannot guarantee that traces of allergenic food never occur. This is due to the nature of our kitchen setup and food equipment during preparation. We use celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites, and nuts, to name a few. We do not accept responsibility should any traces of allergenic foods be present in our dishes. Please exercise your discretion. Olives may contain stones. Fish, meat and seafood dishes may contain bones or shell particles. All dishes may contain items not mentioned in the menu description. The sale of alcohol is for when accompanied by food, using a credit card. We cannot serve alcoholic beverages to persons under 18 years of age; proof of age may be required.

