



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) 4.95
mixed olives

CAPRESE BURRATA (V) 8.75
tomato, imported burrata, basil
and sea salt

POMODORO BREAD (V) 8.95
thin crisp crust bread topped with
tomato & garlic

BASTONCINI di MOZZARELLA (V) 8.95
breaded sticks of creamy mozzarella
with a light herb seasoned coating

STRISCE di POLLO 9.95
mini chicken strips in a crispy salt
and pepper coating

MESQUITE ali di POLLO 10.95
flame grilled chicken wings marinated
with hot honey

TRICOLORE (V) 11.95
tomato, imported buffalo mozzarella,
avocado, basil and sea salt

CALAMARI FRITTI 13.95
pineapple-cut squid pieces in a crispy salt
and pepper coating

MOZZARELLA BREAD (V) 15.95
thin crisp crust bread topped mozzarella
and garlic

GAMBERONI alla MUGNAIA (no shell) 16.95
pan fried prawns in rich butter, garlic, chilli
cherry tomato and lemon sauce
additional option: toasted ciabatta + 1.95

PIZZE

MARGHERITA (V) 17.75
tomato, basil & mozzarella
* or with vegan mozzarella instead

FIorentINA (V) 18.45
tomato, spinach, Kalamata olives,
egg & mozzarella

VERDURE (V) 18.45
tender stem broccoli, baby spinach,
mozzarella and tomato
* or with vegan mozzarella instead

PIZZA N'DUJA (no mozzarella) 18.45
N'duja, tomato sauce, pepperoni,
optional additions:
*(added after) burrata Pugliese + 3.45
*(added after) buffalo mozzarella + 3.45

NAPOLI 18.65
tomato, anchovies, kalamata olives,
capers & mozzarella

HOT AMERICANA 18.65
pepperoni, chilli, tomato & mozzarella

QUATTRO FORMAGGI (V) 18.95
tomato, gorgonzola, goats' cheese,
mozzarella, parmesan

MIELE CALDO 18.95
hot honey, pepperoni, goat cheese,
mozzarella and tomato

COTTO 18.95
ham, mushrooms, Kalamata olives, garlic,
mozzarella & tomato

CARCIOFI e FORMAGGI di CAPRA (V) 18.95
artichoke, goat cheese, Kalamata olives,
mozzarella & tomato

BIANCO (V) (no tomato) 18.95
asparagus, gorgonzola, red onion and mozzarella

BOSCAIOLA 18.95
mushrooms, mozzarella, Italian sausages
& tomato

SOFIA 19.95
chicken, pepperoni, Italian sausages,
mozzarella, tomato and chilli

QUATTRO STAGIONI 19.95
mushrooms, pepperoni, imported Italian
ham, artichokes, mozzarella & tomato

PASTA

PENNE all'ARRABBIATA (V) 17.45
cherry tomato, garlic & chilli
in tomato sauce

RAVIOLI POMODORO (V) 17.95
pasta filled with ricotta and spinach, cherry
tomato and garlic in tomato sauce with
a dash of cream

RISOTTO FUNGHI (V) 17.95
mushrooms, garlic and parsley in butter
and parmesan sauce

GNOCCHI ZOLA (V) 18.45
potato dumplings, gorgonzola cheese, garlic
and cranberries in cream sauce

GNOCCHI RUSTICA 18.45
potato dumplings, Italian sausages, N'duja,
cherry tomatoes & garlic in tomato sauce and
a dash of cream

PENNE CHICCHI RICCHI 18.45
chicken pieces, mushrooms and garlic in
cream sauce

RISOTTO VEGETERIANO (V) 18.75
asparagus, courgette, tender stem broccoli,
garlic, butter and parmesan

SPAGHETTI PESANTISSIMO (V) 18.75
tender stem broccoli, courgette, asparagus
and chilli, optional additions:
*(added after) burrata Pugliese + 3.45
*(added after) buffalo mozzarella + 3.45



TAGLIATELLE SALSICCE e BROCCOLI
18.75

Italian sausages, tenderstem broccoli, cherry tomatoes, garlic & chili in buttery parmesan sauce



TAGLIATELLE PRIMIVERA (V) 18.75
artichoke heart, asparagus and kalamata olives in cream sauce

RISOTTO ROSSO 18.75
arborio rice, chicken pieces, N'duja and spinach touch of tomato sauce

PENNE al PISTACHIO PESTO (V) 18.95
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 ZAFFERANO (V) 18.95
arborio rice, artichoke, spinach, parmesan and saffron

SPAGHETTI alla BOLOGNESE 19.45
spaghetti classic with bolognese sauce

TAGLIATELLE MARINARA 19.95
(without shell)
squid, mussel meat, octopus, clams and prawns, in tomato marinara sauce

TAGLIATELLE GAMBERONI 19.95
(without shell)
prawns, cherry tomato, garlic, butter and parsley in tomato marinara sauce

SECONDI

TAGLIATA di MANZO (cooked medium) 24.95
sliced ribeye steak topped with rocket leaves, cherry tomato and shaved parmesan drizzled with EVOO and balsamic glaze

AGNELLO COTTO LENTAMENTE IN SALSADIA DI MENTA 24.95
slowly cooked lamb shank in mint sauce served + buttery mashed potato

SPIGOLA 24.95
pan fried sea bass fillet in buttery cherry tomato lemon sauce served + french fries

MILANESE di POLLO 24.95
pan fried breaded chicken breast with spaghetti pomodoro

SALMONE AVOCADO 25.95
pan fried salmon topped with avocado in buttery cherry tomato and lemon sauce + mashed potato

MILANESE di POLLO 26.95
pan fried breaded chicken breast with penne arrabiata

BRANZINO 27.95
pan-fried sea bass fillet topped with prawns, cherry tomato lemon sauce served + tender stem broccoli

MILANESE di POLLO 29.95
pan fried breaded chicken breast with spaghetti bolognese



CONTORNI

Ciabatta 1.95

French Fries 5.45

Mashed Potato 5.45

Tender Stem Broccoli 6.95

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

Rocket Salad 7.95
rocket leaves, shaved parmesan + pomegranate dressing

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

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.

