

You should always inform a senior member of staff of any dietary requirements including allergies & intolerances.

ANTIPASTI

OLIVE MISTE (V)
mixed olives

ZUPPA
minestrone (my way)
additional option: toasted ciabatta

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

POLPETTE
home made pork meatballs in tomato sauce topped
with parmesan and fresh basil
additional option: toasted ciabatta

POMODORO BREAD (V)
thin crust pizza base bread topped
with tomato sauce & garlic

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

MORTADELLA
mortadella salami, burrata, kalamata olives and pistacchio
additional option: toasted ciabatta

MELANZANE PARMIGIANA
layers of fried aubergine, mozzarella, tomato sauce
oregano, basil and parmesan baked in our pizza oven

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

MOZZARELLA BREAD (V)
thin crust pizza base bread topped mozzarella and garlic

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

PASTA

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

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

GNOCCHI GORGONZOLA
potato dumplings, gorgonzola, mushrooms in cream sauce
optional addition: chicken pieces

TAGLIATTELE MORTADELLA
mortadella salami, tenderstem broccoli, kalamata
olives in cream sauce

TAGLIATELLE POLPETTE
home made pork meatballs, mushrooms and Nduja
in tomato sauce

TAGLIATELLE VERDURE (V)
courgette, spinach, cherry tomatoes and garlic in tomato
sauce with dash of cream + buffalo mozzarella added after

RAVIOLI FIORENTINA (V)
pasta filled with ricotta and spinach, in spinach
and cream sauce

RISOTTO ZAFERRANO (V)
arborio rice, artichoke hearts, asparagus and saffron in
butter and parmesan

RISOTTO FUNGHI (V)
mushrooms, garlic and parsley in butter and parmesan sauce
optional addition: chicken pieces

PENNE al PISTACHIO PESTO (V)
homemade pesto made with pistachio, fresh basil,
garlic, EVOO, parmesan, sea salt, and ground pepper
with a touch of cream
optional addition: chicken pieces

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

RISOTTO VEGETERIANO (V)
asparagus, courgette, tender stem broccoli, garlic,
butter and parmesan
optional addition: chicken pieces

TAGLIATELLE SALSICCE e BROCCOLI
Italian sausages, tenderstem broccoli, cherry
tomatoes, garlic & chili in buttery parmesan sauce

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

PENNE CHICCHIRICCHI

chicken pieces, mushrooms and garlic in cream sauce

GNOCCHI RUSTICA

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

SPAGHETTI alla BOLOGNESE

spaghetti classic with bolognese sauce

LASAGNE

layers of flat pasta, bolognese, mozzarella, parmesan and bechamel

SPAGHETTI SPIGOLA

may contain bones

homemade pesto made with (pistachio, fresh basil, garlic, EVOO, parmesan, sea salt, and ground pepper with a touch of cream), kalamata olives, cherry tomatoes and sea bass fillet

TAGLIATELLE SALMONE

may contain bones

salmon fillet chunks, baby spinach leaves, capers, garlic, butter, parsley and cream sauce with a dash of lemon juice

SPAGHETTI FUNGHI e GAMBERI

(without shell)

chestnut mushrooms, prawns, red chilli, garlic, butter and parsley in white marinara sauce

TAGLIATELLE MARINARA

(without shell)

squid, mussel meat, octopus and prawns, in tomato marinara sauce

TAGLIATELLE GAMBERONI

(without shell)

prawns, cherry tomato, garlic, butter and parsley in tomato marinara sauce

PIZZE

CROCANTISSIMO 12 inches

MARGHERITA (V)

tomato, basil & mozzarella

* or with vegan mozzarella instead

FUNGHI (V)

chestnut mushrooms, mozzarella and tomato

POLPETTINE

home made pork meatballs, spinach, mozzarella tomato and hot honey

FIorentINA (V)

tomato, spinach, Kalamata olives, egg & mozzarella

PIZZA N'DUJA *(no mozzarella)*

N'duja, tomato sauce, pepperoni, optional additions:

*(added after) burrata Pugliese

*(added after) buffalo mozzarella

NAPOLI

tomato, anchovies, kalamata olives, capers & mozzarella

HOT AMERICANA

pepperoni, chilli, tomato & mozzarella

QUATTRO FORMAGGI (V)

tomato, gorgonzola, goats' cheese, mozzarella, parmesan

MIELE CALDO

hot honey, pepperoni, goat cheese, mozzarella and tomato

MORTADELLA *(no tomato)*

sliced mortadella salami added after:
creamy buratta and pistacchio

COTTO

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

CARCIOFI e FORMAGGI di CAPRA (V)

artichoke, goat cheese, Kalamata olives, mozzarella & tomato

BIANCO (V) *(no tomato)*

asparagus, gorgonzola, red onion and mozzarella

PARMA HAM & RUCOLA

mozzarella and tomato added after
(parmaham, rocket and cherry tomatoes)

VEGETERIANA (V)

tender stem broccoli, artichokes, asparagus, spinach, mozzarella and tomato

* or with vegan mozzarella instead

CAPRICCIOSA

mozzarella, tomato, ham, anchovies, egg and kalamata olives

SOFIA

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

QUATTRO STAGIONI

mushrooms, pepperoni, imported Italian ham, artichokes, mozzarella & tomato

SECONDI

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

MILANESE di POLLO
pan fried breaded chicken breast with spaghetti pomodoro

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

SALMONE FIORENTINA
poached salmon in spinach and cream sauce
+ mashed potato

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

MILANESE di POLLO
pan fried breaded chicken breast with penne arrabiata

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

MILANESE di POLLO
pan fried breaded chicken breast with spaghetti bolognese

CONTORNI

Ciabatta

French Fries

Mashed Potato

Tender Stem Broccoli

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

Rocket Salad
rocket leaves, shaved parmesan
+ pomegranate dressing

BEVANDE FREDE

Crodino (175 ml)

Fever-Tree Lemonade (200 ml)

Fever-Tree Ginger Ale (200 ml)

Apple Juice (200 ml)

Limonata (330 ml)

Aranciata (330 ml)

Still Water (500 ml)

Sparkling Water (500 ml)

Coke Zero (330 ml)

Diet Coke (330 ml)

Coke (330ml)

Peroni 0% (330 ml, alcohol free)

Moretti (330 ml)

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.

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

VINI BIANCHI

HOUSE WHITE (12%)

glass 125ml
glass 175ml
glass 250ml
bottle 75cl

PINOT GRIGIO (11%)

glass 125ml
glass 175ml
glass 250ml
bottle 75cl

GAVI di GAVI (13.5%)

glass 125ml
glass 175ml
glass 250ml
bottle 75cl

ROSE

PINOT GRIGIO BLUSH (11%)

glass 125ml
glass 175ml
glass 250ml
bottle 75cl

SPARKLING WINE

VINO SPUMANTE PROSECCO (10.5%)

bottle 20cl
bottle 75cl

VINI ROSSI

HOUSE RED (11.5%)

glass 125ml
glass 175ml
glass 250ml
bottle 75cl

NERO d'AVOLA (12%)

glass 125ml
glass 175ml
glass 250ml
bottle 75cl

MONTEPULCIANO d'ABRUZZO (12.5%)

glass 125ml
glass 175ml
glass 250ml
bottle 75cl

CHIANTI (12.5%)

glass 125ml
glass 175ml
glass 250ml
bottle 75cl

VALPOLICELLA RIPASSO (14%)

bottle 7cl

BAROLO (14%)

bottle 75cl

COCKTAILS

HUGO SPRITZ

A light and floral Italian aperitif made with prosecco, elderflower liqueur, soda water, fresh mint, and lime. Delicately sweet with refreshing herbal and citrus notes, this elegant sparkling cocktail is crisp, aromatic, and perfect for warm afternoons or pre-dinner sipping. Typically 8-11% (depending on the proportions used)

MOSCOW MULE

A refreshing cocktail that combines smooth vodka, zesty fresh lime juice, and spicy ginger beer. Served over ice, it offers a crisp, invigorating balance of citrus and ginger with a clean, effervescent finish that's perfect for any occasion. ABV: Typically 8-12% (depending on the vodka and serving size).

DARK 'N' STORMY

A bold and refreshing cocktail made with dark rum and spicy ginger beer, finished with a squeeze of fresh lime. Rich notes of caramel and molasses from the rum are balanced by the zesty spice of ginger, creating a smooth yet invigorating drink with a crisp finish. ABV: Typically 10-15% (depending on the rum and serving size).

NEGRONI

A sophisticated Italian classic crafted with gin, bittersweet Campari, and sweet vermouth. Bold and perfectly balanced, it delivers complex notes of citrus, herbs, and spice with a smooth, lingering bittersweet finish. ABV: Typically 22-28% (depending on the proportions and brands used).

APEROL SPRITZ

A vibrant Italian aperitif made with Aperol, prosecco, and a splash of soda water. Light, sparkling, and refreshingly bitter-sweet, it features bright notes of orange and herbs, making it the perfect drink for relaxed afternoons and pre-dinner gatherings. ABV: Typically 8-11% (depending on the proportions used).

CUBA LIBRE

A refreshing Cuban classic made with rum, cola, and fresh lime. Simple yet perfectly balanced, it combines the rich sweetness of rum and cola with a bright citrus lift, creating an easy-drinking cocktail with a smooth, refreshing finish. ABV: Typically 8-12% (depending on the rum and serving size)