

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	TRICOLORE (V) 11.95 tomato, imported buffalo mozzarella, avocado, basil and sea salt
POMODORO BREAD (V) 8.95 thin crisp crust bread topped with tomato & garlic	CALAMARI FRITTI 14.95 pineapple-cut squid pieces in a crispy salt and pepper coating
CAPRESE BURRATA (V) 9.95 tomato, imported burrata, basil and sea salt	MOZZARELLA BREAD (V) 15.95 thin crisp crust bread topped mozzarella and garlic
BASTONCINI di MOZZARELLA (V) 9.95 breaded sticks of creamy mozzarella with a light herb seasoned coating	GAMBERONI alla MUGNAIA (no shell) 17.95 pan fried prawns in rich butter, garlic, chilli cherry tomato and lemon sauce additional option: toasted ciabatta + 1.95
STRISCE di POLLO 11.95 mini chicken strips in a crispy salt and pepper coating	

## PIZZE CROCANTISSIMO

MARGHERITA (V) 17.75 tomato, basil & mozzarella * or with vegan mozzarella instead	COTTO 18.95 ham, mushrooms, Kalamata olives, garlic, mozzarella & tomato
FIorentina (V) 18.65 tomato, spinach, Kalamata olives, egg & mozzarella	CARCIOFI e FORMAGGI di CAPRA (V) 18.95 artichoke, goat cheese, Kalamata olives, mozzarella & tomato
PIZZA N'DUJA (no mozzarella) 18.65 N'duja, tomato sauce, pepperoni, optional additions: *(added after) burrata Pugliese + 3.95 *(added after) buffalo mozzarella + 3.95	BIANCO (V) (no tomato) 19.45 asparagus, gorgonzola, red onion and mozzarella
NAPOLI 18.75 tomato, anchovies, kalamata olives, capers & mozzarella	BOSCAIOLA 19.45 mushrooms, mozzarella, Italian sausages & tomato
HOT AMERICANA 18.85 pepperoni, chilli, tomato & mozzarella	VEGETERIANA (V) 19.95 tender stem broccoli, artichokes, asparagus, spinach, mozzarella and tomato * or with vegan mozzarella instead
QUATTRO FORMAGGI (V) 18.95 tomato, gorgonzola, goats' cheese, mozzarella, parmesan	SOFIA 21.45 chicken, pepperoni, Italian sausages, mozzarella, tomato and chilli
MIELE CALDO 18.95 hot honey, pepperoni, goat cheese, mozzarella and tomato	QUATTRO STAGIONI 21.45 mushrooms, pepperoni, imported Italian ham, artichokes, mozzarella & tomato

## PASTA

PENNE all'ARRABBIATA (V) 17.45 cherry tomato, garlic & chilli in tomato sauce	TAGLIATELLE SALSICCE e BROCCOLI 18.75 Italian sausages, tenderstem broccoli, cherry tomatoes, garlic & chili in buttery parmesan sauce
RAVIOLI POMODORO (V) 17.95 pasta filled with ricotta and spinach, cherry tomato and garlic in tomato sauce with a dash of cream	TAGLIATELLE PRIMIVERA (V) 18.75 mushrooms, artichoke heart, asparagus and kalamata olives in cream sauce
RISOTTO FUNGHI (V) 18.45 mushrooms, garlic and parsley in butter and parmesan sauce	RISOTTO ROSSO 18.95 arborio rice, chicken pieces, N'duja and spinach touch of tomato sauce
GNOCCHI RUSTICA 18.75 potato dumplings, Italian sausages, N'duja, cherry tomatoes & garlic in tomato sauce and a dash of cream	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
PENNE CHICCHIRICCHI 18.75 chicken pieces, mushrooms and garlic in cream sauce	SPAGHETTI alla BOLOGNESE 19.65 spaghetti classic with bolognese sauce
RISOTTO VEGETERIANO (V) 18.75 asparagus, courgette, tender stem broccoli, garlic, butter and parmesan	TAGLIATELLE MARINARA 21.45 (without shell) squid, mussel meat, octopus and prawns, in tomato marinara sauce
SPAGHETTI PESANTISSIMO (V) 18.75 tender stem broccoli, courgette, asparagus and chilli, optional additions: *(added after) burrata Pugliese + 3.95 *(added after) buffalo mozzarella + 3.95	TAGLIATELLE GAMBERONI 21.45 (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 rockets leaves, cherry  
tomato and shaved parmesan drizzled with EVOO  
and balsamic glaze

AGNELLO COTTO LENTAMENTE IN  
SALSA 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 28.95  
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 FREDDA

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.

