

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

ANTIPASTI

OLIVES (V)
marinated

MOZZARELLA STICKS (V)
breaded sticks of creamy mozzarella with a light herb seasoned coating

PANE POMODORO (V)
Baked flatbread topped with tomato, garlic and oregano

POLPETTE SUGO
home made pork meat ball in tomato sauce topped with mozzarella
additional option: toasted ciabatta

ARANCINI (V)
deep fried smoked mozzarella rice balls coated with bread crumbs in tomato sauce topped with mozzarella

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

SAUTE COZZE
mussels cooked in extra virgin olive oil, garlic, cherry tomato and parsley in white marinara sauce
additional option: toasted ciabatta

PARMIGIANA di MELANZANE (V)
baked layers of aubergine, tomato sauce, basil mozzarella and parmesan

MOMENTI di MORTADELLA
slices of mortadella salami, burrata cheese, Persian pistachio drizzle with extra virgin olive oil
additional option: toasted ciabatta

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

PANE MOZZARELLA (V)
Baked flatbread topped with garlic and mozzarella

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

GAMBERONI alla MUGNAIA (no shell)
pan fried prawns in rich butter, garlic and lemon sauce with a touch of birds eye chilli
additional option: toasted ciabatta

ZUPETTA di MARE (no shell)
calamari, clams, mussels and prawns in tomato marinara soup
additional option: toasted ciabatta

PIZZE

12 inches, thin & crispy

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

VERACE (no mozzarella) (V)
tomato sauce + buffalo mozzarella, extra virgin olive oil and rocket leaves added after

MAIALE TRANCIATO
pulled pork in barbecue sauce, roquito sliced chilli peppers (hot & sweet), mozzarella and tomato sauce

ZUCCHINE e MELANZANE (V)
tomato, mozzarella, baked aubergine and courgette
* or with vegan mozzarella instead

FIORENTINA (V)
tomato, baby leaf spinach, egg & mozzarella

PIZZA N'DUJA (no mozzarella)
N'duja (soft-spicy-spreadable salami from Calabria), tomato sauce, pepperoni,
optional additions:
* (added after) burrata Pugliese
* (added after) buffalo mozzarella

FUNGHI (V)
tomato, a combination of white, portobello, chestnut, oyster mushrooms & mozzarella
* or with vegan mozzarella instead

NAPOLI
tomato, anchovies, black olives, capers & mozzarella

HOT AMERICANA
pepperoni, birds eye red chillies (spicy), tomato & mozzarella

MORTADELLA & PISTACHIOS
(no mozzarella or tomato)
slices of mortadella salami from Bologna
added after: burrata cheese from Puligia topped with crushed Persian pistachio, drizzled with extra virgin olive oil

COTTO
imported Italian ham, a combination of white, portobello, chestnut, oyster mushrooms, olives, garlic, mozzarella & tomato

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

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

CARNOSA

pepperoni, pork meat balls, bolognese, mozzarella and tomato

BOSCAIOLA

a combination of white, portobello, chestnut, oyster mushrooms, mozzarella, Italian sausages & tomato

SOFIA

chicken, pepperoni, Italian sausages, mozzarella, tomato, chilli & rosemary

QUATTRO STAGIONI

a combination of white, portobello, chestnut, oyster mushrooms, pepperoni, imported Italian ham, artichokes, mozzarella & tomato

PASTA

RAVIOLI POMODORO (V)

pasta parcel filled with spinach and ricotta cheese in tomato sauce

RAVIOLI FIORENTINA (V)

pasta parcel filled with spinach and ricotta cheese in baby leaf spinach, parmesan and cream sauce

GNOCCHI QUATTRO FORMAGGI (V)

potato dumpling in creamy four cheeses (gorgonzola, goat cheese, mozzarella & Parmesan) sauce

GNOCCHI SALSICCA

Potato dumplings, Tuscan sausages, a combination of (oyster, portobello, white chestnut mushrooms), butter, garlic and parmesan

GNOCCHI RUSTICA

potato dumplings, Italian sausages, N'duja (soft-spicy-spreadable salami), cherry tomatoes & garlic in tomato sauce and a dash of cream

RISOTTO FUNGHI (V)

a combination of white, portobello, chestnut, oyster mushrooms, garlic and parsley in butter and parmesan sauce and drizzles of truffle oil

RISOTTO ZAFFERANO (V)

asparagus, spinach, garlic, saffron, butter and parmesan

RISOTTO VEGETERIANO (V)

asparagus, courgette, baked aubergine, tender stem broccoli, garlic, butter and parmesan

RISOTTO ROSSO

risotto with chicken, N'duja (soft-spicy-spreadable salami), butter, parmesan and baby leaf spinach in tomato sauce

PENNE all'ARRABBIATA (V)

garlic & birds eye red chilli (spicy) in tomato sauce

PENNE al PISTACHIO PESTO (V)

homemade pesto made with imported Persian pistachio, fresh basil, garlic, extra virgin olive oil, pecorino, sea salt, and ground pepper with a touch of cream
optional addition: * chicken pieces

PENNE alla NORMA (V)

baked aubergine, garlic, capers, chilli flakes (spicy) & cherry tomatoes in tomato sauce

optional additions:

*(added after) burrata Pugliese

*(added after) buffalo mozzarella

PENNE AMATRICIANA

guanciale (guanciale is an Italian cured meat product prepared from pork jowl or cheeks), white onion, and cherry tomato in tomato sauce

PENNE CHICCHI RICCHI

a combination of button, shiitake, chestnut, oyster mushrooms, chicken pieces and garlic in cream sauce

SPAGHETTI AGLIO OLIO e PEPERONCINO (V)

garlic, extra virgin olive oil, birds eye red chilli (spicy) and parsley

SPAGHETTI CACIO e PEPE (V)

cacio e pepe is a pasta dish from the cuisine of the city of rome. cacio e pepe means "cheese and pepper" in several central italian dialects. in keeping with its name, the dish contains grated pecorino romano cheese and black pepper, together with spaghetti

SPAGHETTI POMODORO (V)

cherry tomato, garlic, basil and extra virgin olive oil in tomato sauce

optional additions:

*(added after) burrata Pugliese

*(added after) buffalo mozzarella

SPAGHETTI N'DUJA

pork meat balls, N'duja (soft-spicy-spreadable salami) in tomato & herb sauce

SPAGHETTI PESANTISSIMO (V)

tender stem broccoli, courgette, asparagus, birds eye red chillies (spicy)

*(added after) burrata Pugliese

*(added after) buffalo mozzarella

SPAGHETTI alla BOLOGNESE

spaghetti classic with bolognese sauce

TAGLIATELLE PICCHIO PACCHIO

tender pork collar ragu in tomato sauce, garlic, roquito sliced chilli peppers (hot & sweet) and dash of cream

TAGLIATELLE GAMBERONI

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

TAGLIATELLE CARBONARA

guanciale (guanciale is an Italian cured meat product prepared from pork jowl or cheeks), white onion, dash of cream, egg yolk & parmesan

TAGLIATELLE MARINARA (no shell)

calamari, clams, mussels, prawns, garlic, cherry tomato and parsley in tomato marinara sauce

SECONDI

COLLETTO DI MAIALE alla NORMA

tender pork collar cooked in Norma sauce (baked aubergine, garlic, capers, chilli flakes(spicy) & cherry tomatoes in tomato sauce) served with french fries

POLPETTE di MAIALE

Pork meatballs in guanciale and mushroom tomato sauce served with mashed potato

STINCO DI AGNELLO SENZA OSSO

lamb shank off the bone in mint sauce served with buttery mashed potato

MILANESE di POLLO

pan fried breaded chicken breast with:
spaghetti pomodoro
penne arrabiata
spaghetti bolognese

SPIGOLA

pan fried sea bass fillet in buttery cherry tomato lemon sauce served + tenderstem broccoli

SALMONE AVOCADO

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

BRANZINO

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

CONTORNI

CIABATTA

FRENCH FRIES

MASHED POTATO

TENDER STEM BROCCOLI

ROCKET SALAD

rocket leaves, pomogranate & shaved parmesan + pomegranate dressing

MIXED SALAD

tomato, mixed leaves, beetroot, pomegranate, avocado + pomegranate dressing

SAUTE MUSHROOMS

a combination of white, portobello, chestnut, oyster mushrooms, extra virgin olive oil, garlic and parsley + drizzle of truffle oil

BEVANDE FREDDE

CRODINO (175ml)

Crodino is a lightly sparkling Italian non-alcoholic aperitif made with aromatic herbs, which takes its name from Crodo, a small town located in the Piedmont region of North West Italy, where it has been produced and bottled since 1964.

ORGANIC LEMON AND TANGERINE TEA (275 ml)

LIMONATA (330 ml)

ARANCIATA (330 ml)

STILL WATER (500 ml)

SPARKLING WATER (500 ml)

DIET COKE (330 ml)

COKE (330ml)

APPLE JUICE (200 ml)

ORANGE JUICE (200ml)

FEVER-TREE GINGER ALE (200ml)

FEVER-TREE TONIC (200ml)

FEVER-TREE SODA (200ml)

FEVER-TREE LEMONADE (200ml)

PERONI NASTRO AZZURRO (330 ml)

MORETTI (330 ml)

APEROL SPRITZ

prosecco, aperol, splash of sparkling water

BEVANDE

ESPRESSO

DOUBLE ESPRESSO

CAPPUCCINO

MACCHIATO

LATTE

AMERICANO

EARL GREY

PEPPER MINT

VINI BIANCHI

HOUSE WHITE
bottle 70cl
glass 175ml
glass 250ml

PINOT GRIGIO, PREVIATA
DELLE VENEZIE, DOC (12%)
bottle 70cl
glass 175 ml
glass 250 ml

PECORINO TERRE DI CHIETI I.G.P.
'ORSETTO ORO' (13%)
Region: ABRUZZO
bottle 70cl
glass 175 ml
glass 250 ml

FALANGHINA DEL SANNIO DOP
TERRE STREGATE 13%
Region: CAMPANIA
bottle 70cl

ROSE

PINOT GRIGIO BLUSH,
PREVIATA, DELLE VENEZIE (12%)
bottle 70cl
glass 175 ml
glass 250 ml

SPARKLING WINE

VINO SPUMANTE PROSECCO, (10.5%)
Region: Northy East
bottle 70cl
single serve bottle 20cl

VINO SPUMANTE PROSECCO ROSÉ, 11%, DOC
Country Of Origin: Italy,
Producer: C.V.B.M., Salgareda (TV),
single serve bottle 20cl



VINI ROSSI

HOUSE RED
Bottle 70cl
glass 175ml
glass 250ml

MONTEPULCIANO D'ABRUZZO, DOC
GALADINO (12.5%)
Region: ABRUZZO
bottle 70cl
glass 175 ml
glass 250ml

CHIANTI CLASSICO PONTICELLO, DOCG (13%)
Region: TUSCANY
bottle 70cl
glass 175 ml
glass 250ml

CANNONAU DI SARDEGNA DOC, (13.5%)
Region: SARDINIA
bottle 70cl

PRIMITIVO LU RAPPALIO, DOP (14%)
Region: APULIA
bottle 70cl

VALPOLICELLA RIPASSO SUPERIORE, DOC (14%)
Region: VENETO
bottle 70cl

- . Minimum credit card payment is £10
- . Prices are subject to change without notice.
- . V - Vegetarian dishes.

It would be best if you always informed 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 for payment. We cannot serve alcoholic beverages to persons under 18 years of age; proof of age may be required.