

Cicchetti

Selection of artisan breads, extra virgin olive oil, aged balsamic vinegar (V)	£3.95
Marinated Mediterranean olives (V)	£3.95
Mixed smoked nuts (V)	£3.00
Grissini, beetroot houmous, tomato pesto (V)	£4.00
Garlic & rosemary flatbread (V)	£3.50
Garlic & mozzarella flatbread (V)	£4.00
Bruschetta (V) Roasted San Marzano tomatoes, ciabatta, garlic, extra virgin olive oil, sea salt	£4.00

Sharing Platters – 2 people sharing

Charcuterie Selection of cured meats with garnish & artisan breads	£16.00
Seafood Selection of fish & shellfish with garnish & artisan breads	£19.00

Starters

Zuppa del giorno Soup of the day, focaccia (V)	£5.00
Insalata Caprese Burrata, San Marzano tomatoes, fresh basil pesto, aged balsamic vinegar (V)	£7.00
Gamberi all'aglio King prawns, garlic, butter, pinot bianco, parsley & lemon	£8.00
Arancini Rice balls filled with taleggio & forest mushrooms served with a Napoli sauce (V)	£6.00
Breaded Whitebait Deep fried, served with homemade tartar sauce & fresh lemon	£6.00
Funghi all'aglio Forest mushrooms, paprika, garlic, mascarpone cream, pinot bianco, toasted ciabatta (V) (V*)	£6.00
Insalata Mediterranea Rosary goats cheese, figs, pomegranate, honey, rocket & walnut oil (V)	£7.00

Pizza – 12" thin base, all with Neapolitan tomato base & mozzarella

(GF) option available	
Margherita Fresh basil, parmesan (V) (V*)	£9.00
Diavola Nduja, Sicilian sausage, fresh basil	£12.00
Calzone Ham, forest mushrooms, pepper, Sicilian sausage, roasted red onion, garlic oil	£12.00
Quattro Stagioni Bacon, Portobello mushrooms, artichokes, rosemary	£12.00
Piedimonte Rosary goats cheese, spinach, caramelised red onion, aged balsamic vinegar (V)	£12.00
Vegetariana Roasted squash, Portobello mushrooms, roasted red onion, pumpkin seeds, chilli, garlic oil (V) (V*)	£12.00

Pasta (GF) option available

Spaghetti Bolognese Slow cooked beef & pork ragu	£10.00
Spaghetti Carbonara Bacon, wine, parmesan, egg, mascarpone	£10.00
Penne Arrabbiata Neapolitan tomato sauce, harissa, parmesan (V) (V*)	£8.00
Salsa di Noci Spinach & ricotta tortellini, walnut, mascarpone cream, parmesan, pinot bianco, crispy cavolo nero (V) (V*)	£12.00
Penne di Mare Smoked salmon, vodka, red onion, mascarpone, parmesan	£12.00
Risotto Forest mushrooms, taleggio, thyme, parmesan, truffle oil (V)	£12.00

Sides

Gourmet skin on, skinny fries (V) (V*)	£4.00
Salad of rocket, parmesan, pine nuts, extra virgin olive oil (V)	£4.00
Salad of San Marzano tomatoes, basil, red onion, olives, sea salt, aged balsamic dressing (V) (V*)	£4.00

Desserts

Amalfi Lemon Posset Raspberry, shortbread (V)	£5.00	Tre Formaggi Italian cheese board - Taleggio, gorgonzola, pecorino & artisan breads (V)	£8.00
Tiramisu Mascarpone cream & Savoirdi biscuit, soaked in mozzo espresso, marsala & Kahlúa (V)	£6.00	Affogato Vanilla gelato, mozzo espresso, (V) (V*) Choose from either: Grappa or Pedro Ximénez	£5.00
Terrina di Cioccolato Chocolate terrine, apricot ripple gelato (V)	£6.00	Amore de gelato Choose two scoops of our delicious flavours of gelato (V) (V*)	£5.00

If you suffer from a food allergy or intolerance, please inform your server when placing your order.

(V) denotes vegetarian (V*) vegetarian that may be prepared vegan. (GF) denotes gluten free.

We list only the main ingredients in our dishes. We cannot guarantee that any menu item is completely allergen-free.

A discretionary 12.5% service charge will be added to your bill for parties of 8 and over.

Our pizzas are available to take-away, priced at £10.00 each, except for the Margherita priced at £8.00.