

~ ANTIPASTI ~

SOUP OF THE DAY (V)	£4.20
MINISTRONE DI VERDURE (V) Traditional Vegetable tomato soup with pasta	£4.50
BURRATA	£7.50
Fresh and creamy burrata cheese from Puglia served with parma ham and slow roast cherry tomatoes and home made flat bread	
TAGLIERE	£8.50 for two £16.95
A selection of, Italian cured meats, buffalo mozzarella, Italian cheeses, olives and grilled vegetables	
INVOLTINI DI MELENZANE (N)	£6.95
Breaded and deep fried aubergine filled with smoked scamorza cheese and Parma ham served with roast peppers dressing	
CARPACCIO DI MANZO (GF)	£9.80
Wafer thin cut of raw marinated beef with lemon dressing and truffle oil sprinkled with wild rocket and Grana Padano shaving	
CAPRESE (V) (GF)	£6.50
Buffalo mozzarella from Campania with fresh tomato basil and extra virgin olive oil	
SAUTÉ DI COZZE (GF WITH OUT BREAD).	£7.50/Main £13.95
Pan fried fresh mussels, garlic, fresh chilli and flat leaves parsley served with crusty bread	
GAMBERI CON PANCETTA	£9.95
Grilled skewer of tiger prawns crusty bread wrapped in smoky pancetta dressed with balsamic vinegar glaze and roast pepper dip	
CALAMARI FRITTI	£6.95
Deep fried calamari served with a lemon dip	

~ FOCACCE & BRUSCHETTA ~

All our Focaccia is sour dough, proofed for 24 hours, stone baked made in a traditional Neapolitan way, using only Caputo "00" flour from Naples

FOCACCIA CLASSICA (V)	£6.95
Topped with fresh rosemary, rock sea salt extra virgin olive oil, marinated cherry tomatoes and parmesan cheese	
FOCACCIA AGLIO E MOZZARELLA (V)	£5.60
Topped with garlic and mozzarella	
FOCACCIA GUSTOSA	£7.60
Topped with potatoes, onions, smoked scamorza cheese, truffle oil and parmesan shaving	
BRUSCHETTA NAPOLETANA (V)	£4.95
Home made crusty bread topped with marinated cherry tomatoes and buffalo mozzarella dressed with basil oil	

GLUTEN FREE PASTA ALSO AVAILABLE. ASK A MEMBER OF STAFF IF YOU HAVE ANY DIETRY REQUIREMENTS OR ALLERGIES

N-Contains Nuts
V - Suitable for Vegetarians
GF - Gluten Free

~ PIZZA ~

All our Pizza are stone baked made in a traditional Neapolitan style, where the pizza was invented all the ingredients are selected in a way to maintain the Neapolitan tradition, we use Caputo "00" flour from Naples and San Marzano tomatoes

MARGHERITA (V)	£9.95
The traditional queen of pizza. Topped with tomato passata, fresh mozzarella, basil, Grana Padano and extra virgin olive oil	
PROSCIUTTO	£11.95
Topped with tomato, mozzarella, parma ham, wild rocket and parmesan shaving	
SALSICCE E FRIARIELLI	£11.95
Topped with smoked scamorza cheese, Neapolitan pork sausages and friarielli (Neapolitan wild broccoli)	

~ PASTA ~

GNOCCHI SORRENTINA (V)	£10.95
Home made fresh gnocchi (From Amalfi coast). Made of ricotta and lemon zest served in a fresh tomato and smoked scamorza cheese sauce	
PAPPARDELLE AL RAGÚ DI BOLOGNESE	£11.50
Large ribbons of egg pasta in a rich tomato beef and pork ragú in a classic Bolognese style sauce tossed with Parmesan cheese	
TORTELLONI FUNGHI E PISELLI (V)	£11.50
Tortelloni filled with ricotta and spinach, in a woodland mushrooms sauce with mascarpone and peas and Grana Padano cheese	
MEZZE MANICHE PARMIGIANO E PANCETTA	£11.50
Large pasta tube in a Parmigiano Reggiano cheese fondue and Smoky pancetta in a carbonara style sauce	
PAPPARDELLE PORCINI E POLLO	£11.95
Large ribbons of egg pasta in a creamy mascarpone, parmesan cheese, wild mushrooms and chicken, infused with truffle oil	
PANCIOTTI CAPESANTE E GAMBERI	£13.95
Pasta filled with king scallops and prawns in a slow roast cherry tomatoes, thyme, rosemary passata sauce with Grana Padano cheese	
LINGUINE AI FRUTTI DI MARE	£14.50
Linguini pasta with fresh mussels, clams, tiger prawns and monkfish in a light cherry tomatoes garlic with a hint of chilli	
MEZZE MANICHE CON SALSICCIA	£11.50
Large pasta tubes in a traditional Neapolitan soffritto with pork sausages and tomato passata tossed with pecorino cheese	
CANNELLONI RICOTTA E SPINACI (V)	£10.95
Home made cannelloni filled with ricotta, spinach and parmesan cheese oven baked with tomato and béchamel sauce	
LASAGNA	£10.95
Traditional lasagne with a meaty tomato ragú, mozzarella and parmesan cheese	

~ SECONDI ~

POLPETTONE	£16.95
Oven baked Neapolitan style meat loaf (pork & beef) stuffed with mozzarella and mortadella ham in a tomatoes ragú served with roast potatoes	
SPIEDINO DI POLLO E SALSICCIA (GF)	£16.95
Chargrilled skewer of marinated chicken and Neapolitan pork sausages, napped with roast pepper dressing served with aromatic potatoes	
POLLO FUNGHI E PANCETTA (GF)	£15.95
Pan fried chicken breast in a creamy mascarpone and woodland mushrooms sauce, pancetta, served with potatoes and roast vegetables	
COTOLETTA DI VITELLO	£17.95
Veal escalope, breaded in a parmesan herb crust, deep fried and served with linguini in a rich tomato and basil sauce tossed with parmesan cheese	
ZUPPA DI PESCE	£19.95
A selection of seafood, monk fish, tiger prawns, calamari, mussels and clams cooked in a cherry tomato fish broth served with crostini bread	
BRANZINO AL FORNO (GF)	£18.50
Oven baked Sea-Bass, bone off with lemon and fresh thyme, served with potatoes and slow roast vegetables	
SPIEDINO DI PESCE	£18.95
Chargrilled skewer of monkfish and king prawns napped with roast pepper dressing served with linguini tossed with garlic olive oil and chilli	
TAGLIATA DI MANZO (GF)	£24.95
Aged chargrilled 10oz rib-eye steak, sliced topped with wild rocket, parmesan shaving drizzled with balsamic vinegar glaze truffle oil served with aromatic potatoes	
FILETTO ALLA GRIGLIA (GF)	£26.95
Chargrilled 8oz Scotch fillet steak served with hand cut chips	
STEAK SAUCES	£2.00
BLACK PEPPERCORN RED WINE AND PORT	

~ CONTORNI ~

PATATE AROMATICHE (V) (GF)	£4.50
Deep fried potatoes, mix with aromatic herb blend	
PATATINA (V) (GF)	£3.20
French fries	
FRIARIELLI (V) (GF)	£5.50
Neapolitan wild broccoli with chilli and garlic	
INSALATINA (V) (GF)	£3.50
Mixed salad	
RUCOLA (V) (GF)	£4.95
Rocket, cherry tomatoes and parmesan cheese shaving drizzled with balsamic glaze	

~ DOLCI ~

TIRAMISÚ (V)(N)	£4.95
Soft sponge soaked in coffee, layered with mascarpone cream flavoured with Marsala liquor and dusted with cocoa powder	
CHEESECAKE ALLA NUTELLA (N)	£5.50
Classic Italian Nutella chocolate cheesecake	
PANNACOTTA ALLA FRAGOLA (GF)	£5.25
Pannacotta flavoured with vanilla topped with strawberry coulis	
CHOCCHOLATE PROFITEROLES	£4.95
Choux pastry filled with vanilla cream covered with chocolate	
SORBETTO AL LIMONE (V) (GF)	£4.10
Lemon sorbet	
GELATI ASSORTITI	£4.80
Selection of assorted ice creams Strawberry, Chocolate, Vanilla	
FORMAGGI	£6.95
A selection of Italian cheeses served with oatcakes and home made fruit mustard	
TARTUFO AFFOGATO	£5.00
Vanilla ice cream dome with a shot of Neapolitan Espresso Add a Liqueur	£2.80
Frangelico, Amaretto, Drambuie, Kahlúa	

~ DESSERT WINE ~

	50ML
VINTAGE PORT TAYLORS	£2.80
RECIOTO DELLA VALPOLICELLA	£5.30
VIN SANTO DELCHIANTI	£4.30

~ COFFEES ~

ESPRESSO	£2.00
ESPRESSO LUNGO	£2.10
ESPRESSO MACCHIATO	£2.20
ESPRESSO CORRETTO CON SABUCA	£3.80
DOUBLE ESPRESSO	£2.20
AMERICANO	£2.20
WHITE COFFEE	£2.50
CAPUCCINO	£2.50
CAFFE LATTE	£2.80
HOT CHOCCHOLATE	£3.20
SHOT OF SYRUPS	£0.30
Vanilla, Caramel, Hazelnuts	
SELECTION OF LIQUER COFFEES	£5.50
Tia Maria, Amaretto, Baileys, Irish, Rum, Sambuca, Scotch whisky	
SELECTION OF TEAS	£1.95
Breakfast, Earl Grey, Peppermint, Green, Camomile	



All prices inclusive of V.A.T. Service Charge not included