

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

OLIVES (V) 4.95
mixed & marinated

CAPRESE BURRATA (V) 8.45
tomato, imported burrata, basil
and sea salt

SALSA VERDE BREAD (V) 8.95
thin crisp crust bread topped with salsa verde
(parsley, garlic, red onion, garlic, red wine vinegar
& extra virgin olive oil)

POMODORO BREAD (V) 8.95
thin crisp crust bread topped with tomato & garlic

MOZZARELLA STICKS (V) 8.95
breaded sticks of creamy mozzarella with a
light herb seasoned coating served with
our tomato sauce on the side

MESQUITE ali di POLLO 8.95
flame grilled chicken wings with
hot honey mesquite glaze

PARMIGIANA di MELANZANE (V) 10.95
baked layers of aubergine, tomato sauce, basil
mozzarella and parmesan
additional option: toasted ciabatta + 1.95

TRICOLORE (V) 10.95
tomato, imported buffalo mozzarella,
avocado, basil and sea salt

CALAMARI FRITTI 13.95
pineapple-cut squid pieces in a crispy salt
and pepper coating

GAMBERONI alla MUGNAIA (no shell) 15.95
pan fried prawns in rich butter, garlic, chilli
cherry tomato and lemon sauce
additional option: toasted ciabatta + 1.95

MOZZARELLA BREAD (V) 15.95
thin crisp crust bread topped mozzarella and garlic

PIZZE

12 inches, thin & crispy

MARGHERITA (V) 17.75
tomato, basil & mozzarella
* or with vegan mozzarella instead

FIORENTINA (V) 18.45
tomato, spinach, egg & mozzarella

FUNGHI (V) 18.45
mushrooms & mozzarella
* or with vegan mozzarella instead

PIZZA N'DUJA (no mozzarella) 18.45
N'duja (soft-spicy-spreadable salami from Calabria),
tomato sauce, pepperoni,
optional additions:
*(added after) burrata Pugliese + 3.45
*(added after) buffalo mozzarella + 3.45

NAPOLI 18.65
tomato, anchovies, black olives, capers & mozzarella

HOT AMERICANA 18.65
pepperoni, chilli, tomato & mozzarella

COTTO 18.65
ham, mushrooms, olives, garlic,
mozzarella & tomato

QUATTRO FORMAGGI (V) 18.65
tomato, gorgonzola, goats' cheese,
mozzarella, parmesan

VEGETERIANA (V) 18.95
tomato, mozzarella, tender stem broccoli,
black olives, mushrooms and spinach
* or with vegan mozzarella instead

CARCIOFI e FORMAGGI di CAPRA (V) 18.95
artichoke, goat cheese, black olives,
mozzarella & tomato



TONNO 18.95

tuna, red onion, black olives, tomato and mozzarella

BIANCO (V) (no tomato) 18.95

asparagus, gorgonzola, red onion and mozzarella

CARNOSA 18.95

pepperoni, pork meat balls, bolognese, mozzarella and tomato

BOSCAIOLA 18.95

mushrooms, mozzarella, Italian sausages & tomato

SOFIA 19.45

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

QUATTRO STAGIONI 19.45

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

PASTA

SPAGHETTI POMODORO (V) 16.95

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

optional additions:

*(added after) burrata Pugliese + 3.45

*(added after) buffalo mozzarella + 3.45

PENNE all'ARRABBIATA (V) 17.45

cherry tomato, garlic & chilli in tomato sauce

RAVIOLI POMODORO (V) 17.45

pasta parcel filled with spinach and ricotta, cherry tomato & garlic in tomato sauce

GNOCCHI SORRENTINA (V) 17.65

potato dumplings in tomato sauce topped with mozzarella baked in oven

SPAGHETTI N'DUJA 17.95

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

TAGLIATELLE CARCIOFI e SPINACI (V) 17.95

artichoke, baby leaf spinach and cherry tomatoes in creamy tomato sauce

TAGLIATELLE SALSICCE e BROCCOLI 17.95

Italian sausages, tenderstem broccoli, cherry tomatoes, garlic & chili in buttery parmesan sauce

RISOTTO FUNGHI (V) 17.95

mushrooms, garlic and parsley in butter and parmesan sauce and drizzles of truffle oil

PENNE CHICCHI RICCHI 18.45

chicken pieces, mushrooms and garlic in cream sauce

GNOCCHI RUSTICA 18.45

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

SPAGHETTI PESANTISSIMO (V) 18.45

tender stem broccoli, courgette, asparagus and chili

optional additions:

*(added after) burrata Pugliese + 3.45

*(added after) buffalo mozzarella + 3.45

RAVIOLI FIORENTINA (V) 18.45

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

RISOTTO VEGETERIANO (V) 18.45

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

PENNE al PISTACHIO PESTO (V) 18.65

homemade pesto made with imported Persian pistachio, fresh basil, garlic, extra virgin olive oil, parmesan, sea salt, and ground pepper with a touch of cream

optional addition: chicken pieces + 3.95

SPAGHETTI alla BOLOGNESE 18.95

spaghetti classic with bolognese sauce

TAGLIATELLE GAMBERONI 18.95

(without shell)

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

TAGLIATELLE MARINARA 18.95

(without shell)

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



SECONDI

BISTECCA 23.95
(cooked medium)
sliced ribeye steak with salsa verde
+ french fries

SPIGOLA 23.95
pan fried sea bass fillet in buttery
cherry tomato lemon sauce served
+ french fries

AGNELLO COTTO LENTAMENTE IN
SALSA DI MENTA 23.95
slowly cooked lamb shank in mint sauce served
+ buttery mashed potato

TAGLIATA di MANZO 24.95
(cooked medium)
sliced ribeye steak topped with rockets leaves, cherry
tomato and shaved parmesan drizzed with extra virgin
olive oil and reduced balsamic

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 cher-
ry tomato and lemon sauce + mashed potato

MILANESE di POLLO 26.95
pan fried breaded chicken breast with
penne arrabiata

BRANZINO 26.95
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 5.45

TENDER STEM BROCCOLI 6.95

TOMATO & RED ONION SALAD 7.95
tomatoes, red onion and basil
+ pomogranate dressing

ROCKET SALAD 7.95
rocket leaves, shaved parmesan
+ pomegranate dressing

BEVANDE FREDE

CRODINO (175ml) 6.95

FEVER-TREE LEMONADE (200ml) 3.95

FEVER-TREE GINGER ALE (200ml) 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

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



VINI BIANCHI

HOUSE WHITE
bottle 75cl £23
glass 175ml £8.50
glass 250ml £10.5

PINOT GRIGIO, PREVIATA
DELLE VENEZIE, DOC (12%)
bottle 75cl £27
glass 175 ml £10
glass 250 ml £12

GAVI DI GAVI MINAIA (13%)
Region: PIEDMONT
bottle 75cl £36
glass 175 ml £12
glass 250 ml £14

ROSE
PINOT GRIGIO BLUSH,
PREVIATA, DELLE VENEZIE (12%)
bottle 75cl £27
glass 175 ml £10
glass 250 ml £12

SPARKLING WINE
VINO SPUMANTE PROSECCO, (10.5%)
Region: Northy East
bottle 75cl £32
single serve bottle 20cl £11

VINI ROSSI

HOUSE RED
bottle 75cl £23
glass 175ml £8.50
glass 250ml £10.5

MONTEPULCIANO D'ABRUZZO, DOC
GALADINO (12.5%)
Region: ABRUZZO
bottle 75cl £27
glass 175 ml £10
glass 250ml £12

VALPOLICELLA RIPASSO CANTINE DI ORA (14.5%)
Region: VENETO
bottle 75cl £30

CHIANTI CLASSICO PONTICELLO, DOCG (13%)
Region: TUSCANY
bottle 75cl £36
glass 175 ml £12
glass 250ml £14

BAROLO CASA SANT'ORSOLA (14%)
Region: PIEDMONT
bottle 75cl £50

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

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.

