**IN THE MEANTIME…**

**Pane Pizza all'aglio** **(vg, gf\*)** 4.95 Freshly baked garlic pizza bread  
**Pane Pizza con Mozzarella** **(v, gf****\*)** 5.95 Freshly baked garlic pizza bread with mozzarella   
**Pane & Olive** **(vg)** 7.00 Italian green olives (with stones) in chef’s special marinade and homemade bread served with extra virgin olive oil and balsamic vinegar

**ANTIPASTI - STARTERS**

**Insalata Caprese** **(v)** 7.95

Fresh buffalo Mozzarella, served with cherry tomatoes, topped with oregano and olive oil

**Parmigiana di Melanzane** 7.75 Baked aubergines in a rich tomato ragu layered with Parmigiano Cheese and fresh Mozzarella. Topped with fresh basil **Calamari Fritti** 8.95Fresh Squid Rings, deep fried and served with a salad garnish and garlic mayonnaise **Chicken Liver Pate** 7.95Homemade, served with freshly baked toasted bread and homemade red onion chutney  
**Gamberoni al Vino Bianco** 8.95

Pan-fried King prawns in garlic & white wine sauce served on toasted homemade bread

**MAIN COURSES Gnocchi Sorrentina (v, gf\*)**  12.95 Homemade baked gnocchi with fior di latte mozzarella & tomato ragù **Polpette Napoli** 13.95 Traditional Neapolitan meatballs, made with 100% British minced beef, served in a tomato ragù with Spaghetti Pomodoro

**Gnocchi Salsiccia & Gorgonzola** 13.95  
Homemade Gnocchi in a creamy Gorgonzola blue cheese sauce with Italian Sausage. Topped with walnuts

**Tagliatelle Salsiccia e Melanzane** 13.95Homemade Tagliatelle with Italian Sausage and Aubergines in a rich tomato ragu **Risotto Porcini e Zafferano (v) (gf)** 14.95

Italian Arborio Rice with white wine sautéed wild Porcini mushrooms in a buttery Saffron sauce

**Tagliatelle Bolognese** 13.95  
Homemade Tagliatelle in a rich beef and tomato ragù topped with Parmigiano Cheese

**Immagine che contiene testo

Descrizione generata automaticamente**

**Linguine Gamberoni e Pomodoro** 14.95 Linguine pasta with King Prawns in a cherry tomato sauce topped with toasted lemon flavoured breadcrumbs

**Linguine Mare** 15.95

Linguine pasta with seafood mix of the day in a white wine and garlic sauce with a hint of cherry tomato

**Pollo Mamma Mia** 16.95

Chicken Breast in ham, mushroom and cream sauce, served with Italian roasted potatoes **Rib-Eye Tagliata** 19.95  
8oz Extra Mature Rib-Eye Steak cooked to your liking then sliced, served on a bed of wild rocket and cherry tomatoes, topped with Grana shavings and reduced balsamic vinegar. Served with roast potatoes or fries and garlic mayonnaise  
**Fish of the Day** *(See Specials’ Board)*

**SOURDOUGH PIZZA Pizza Margherita** **(v)** \* 10.95 Tomato sauce, mozzarella & basil **Pizza O' Sole mio (v**) \* (v *or vg* *without mozzarella)* 11.95 Tomato sauce, mozzarella, aubergines, courgettes, spinach & mushrooms  
**Pizza Vesuvio** \* 12.95  
Tomato sauce, mozzarella, spicy pepperoni salami, dried chilli & peppers  
**Pizza Napoli** \* 13.95  
Tomato sauce & mozzarella, topped after cooking with Parma ham, rocket & shavings of Parmigiano cheese  
**Pizza Calzone** 13.95  
Folded pizza with ricotta cheese, mozzarella, spicy pepperoni salami, ham, tomato sauce & basil  
**Pizza Gourmet** \* 13.95  
Italian sausage, mushroom, spinach and mozzarella with a drizzle of truffle oil

**CONTORNI - SIDE ORDERS Patatine Fritte** **(vg)** – Chips 3.25 **Italian Roasted Potatoes** **(vg, gf)** 3.50 Dressed with olive oil and rosemary **Insalata Rucola e Parmigiano** **(gf)** 3.95 Rocket salad with tomatoes & Parmigiano cheese **Spinaci all'aglio** **(vg, gf)** 3.25 Spinach cooked in garlic, olive oil & a hint of chilli **Pane** **(vg)** 3.50 Portion of freshly baked homemade bread