

STARTERS				PIZZA				PASTA				SIDE ORDERS				
Antipasti				Classica				Primi				Contorni				
TAGLIERE MISTO <i>(Ideal to share)</i> (1, 2, 4, 11, 12)	19.00			MARGHERITA (1, 4)	10"	12"		Signature Dish	SPAGHETTI AL POMODORINO (1, 8)	18.00		PATATE AL ROSMARINO	5.90			
				San Marzano tomato sauce, fior di latte mozzarella & basil. Traditional recipe!	14.00	16.00			Signature dish served with delicate cherry tomato (Datterino tomato) sauce and basil leaves. With a hint of garlic & chilli	22.90		Oven baked potatoes with rosemary pines & olive oil				
CAPRESE (4) 				13.50					MARINARA (1)	12.00		14.00	PAPPARDELLE AL PROFUMO DI ZAFFERANO E GAMBERI (1, 4, 5, 6, 7, 12, 14)			22.90
Original Italian bufala mozzarella (D.O.P) from Campania region served with vine tomatoes, extra virgin olive oil & basil leaves				San Marzano tomato sauce, fresh garlic, drizzled with extra virgin olive oil & Sicilian oregano				Egg based pasta with prawns served in a delicate saffron cream sauce				JACKET POTATO FRIES				
BRUSCHETTA AL POMODORINO (1)  	9.00			MEAT LOVER (1, 4)	17.95	18.95	RAVIOLI TOSCANO (1, 4, 5, 8, 10, 11, 12, 14)	19.95		VERDURE GRIGLIATE	5.90	Grilled courgettes, grilled aubergines & roasted peppers. Garnished in olive oil garlic & parsley				
Rustic Italian toasted sourdough bread*, topped with datterino cherry tomatoes, fresh basil leaves & drizzled with extra virgin olive oil				San Marzano tomato sauce, fior di latte mozzarella, pepperoni, ham, Italian sausage (I.G.P) & chicken				Homemade pasta filled with braised beef served in a reduced Montepulciano red wine sauce				MIXED ITALIAN SALAD WITH (12) BALSAMIC DRESSING				
BRUSCHETTA PARMA (1, 4)	12.00			CAPRICCIOSA (1, 4, 10, 14)	17.00	18.50	RAVIOLI VALTELLINA (1, 2, 4, 5, 6, 7, 14)	19.95		BALSAMIC DRESSING						
Rustic Italian toasted sourdough bread*, with melted fior di latte mozzarella, thinly sliced parma ham (D.O.P). Garnished with balsamic glaze				San Marzano tomato sauce, fior di latte mozzarella, ham, mushrooms, artichokes & olives				Homemade pasta filled with ricotta & spinach served with a delicate four cheese sauce				Mixed leaves with cherry tomatoes & red onions with a light balsamic olive oil dressing				
BRUSCHETTA AI PROFUMI DI BOSCO (1)	9.90			DIAVOLA (1, 4, 10, 14)	15.00	17.50	TAGLIATELLE BOLOGNESE (1, 2, 3, 4, 5, 7, 12, 14)	18.50		OLIVES						
Rustic Italian sourdough bread served with a mix of wild mushrooms sautéed in white wine. Garnished with garlic & olive oil				San Marzano tomato sauce, fior di latte mozzarella, goats cheese, caramelised onions & spinach leaves				Fresh egg based pasta like Nonna (Grandma) used to make, served with traditional bolognese sauce				Marinated with olive oil & herbs				
SUPPLÍ (1, 2, 4, 5, 8, 14) 	10.90			CAPRINO (1, 4, 12)	16.50	18.50	LASAGNA AL FORNO (1, 2, 4, 5, 6, 7, 12, 14)	18.50		DESSERTS						
Rice dumplings filled with melted mozzarella cheese in a light tomato sauce				Fior di latte mozzarella, *roasted peppers, baby spinach, cherry tomatoes, *courgettes, *aubergines & olives				Penne pasta served with Irish smoked salmon pieces in a light rose sauce								
ALETTE CALABRESE (1, 4, 6, 12)	9.90			QUATTRO (White base pizza) (1, 4)	10"	12"	PENNE AL SALMONE (1, 4, 6, 8, 12)	18.90								
Chicken wings lightly seasoned with Italian spices. Served with nduja (Spicy salami paste)				FORMAGGI				16.00	18.00	SPAGHETTI CARBONARA (1, 4, 5, 8)	18.90	HOMEMADE TIRAMISÚ				
Filled with mascarpone cream & sprinkled with cocoa powder				Gorgonzola cheese, Swiss cheese & mozzarella cheese & grana padano shavings (D.O.P)				With pancetta montanara in a carbon sauce (Which consists of egg, grated cheese & black pepper)				Traditional recipe using lady fingers dipped in coffee & liqueur. Filled with mascarpone cream & sprinkled with cocoa powder				
GARLIC BREAD (1, 4) 	6.00			PEPPERONI (1, 4)	14.50	16.50	PENNE AI FUNGHI MISTI (1, 12)	17.50		PANNA COTTA						
Artisan ciabatta bread garnished with seasoned garlic butter				San Marzano tomato sauce, fior di latte mozzarella & pepperoni				Penne pasta served with wild mushrooms, sautéed in white wine, garlic & chilli oil. Garnished with parsley				Delicate fresh cream mousse topped with forest fruit coulis or chocolate sauce or caramel				
GARLIC BREAD WITH CHEESE (1, 4) 	7.50			HAWAIIAN (1, 4, 10, 14)	16.50	18.50	SCALLOPINA DI POLLO AI FUNGHI MISTI (1, 4, 12)	23.00		CANNOLI SICILIANI						
Artisan ciabatta bread garnished with seasoned garlic butter & melted fior di latte mozzarella				San Marzano tomato sauce, fior di latte mozzarella, ham & pineapple				Pan-fried chicken breast in seasoned butter served with sautéed mixed mushrooms accompanied with rosemary oven baked potatoes				Typical Sicilian pastry tube filled with a rich cream cheese filling				
PAN FOCACCIA	8.00			CALZONE (1, 4, 10, 14)		18.00	POLLO MEDITERRANEO (2, 12)	23.00		CANNOLI AL PISTACCHIO						
Sourdough pizza bread garnished with olive oil crushed sea salt & oregano				San Marzano tomato sauce, fior di latte mozzarella, ham & mushrooms				Pan-fried chicken breast served with roast peppers, olives, onions in a tomato based sauce with toasted pine nuts. Served with side of garnished chargrilled courgettes & aubergines				Sicilian pastry tube filled with a rich pistachio nut cream cheese filling				
				MAKE YOUR OWN PIZZA								NUTELOTTO				
				2 TOPPINGS 10" 2.20 12" 2.50 3 TOPPINGS 10" 17 12" 18								Chocolate sponge filled with nutella in the centre covered in chocolate mousse and a tris (Dark, milk & white chocolate) flakes				
				TOPPINGS 10" 2.20 12" 2.50								AFFOGATO AL CAFE				
				Roasted peppers, *grilled aubergines, *grilled courgettes, onions, mushrooms, friarielli, olives, pineapple, rocket salad, cherry tomatoes, spinach, sweetcorn, caramelised onions, egg, pepperoni (spicy), ventricina salami, ham, pancetta, Italian sausage, chicken, parma ham, speck, tuna fish, bufala mozzarella, goats cheese, porcini mushrooms, smoked cheese, mozzarella & nduja								Vanilla ice cream served with hot shot of espresso coffee				
				*Denotes that grilled vegetables are garnished with olive oil, garlic & parsley								COPPA GELATO				
												Plain vanilla ice-cream 7.00				
												Vanilla ice-cream with fruit coulis & berries 7.50				
												Vanilla ice-cream with chocolate sauce 7.50				