

APPETISER

BASKET OF BREAD VE 4.5
Fresh Italian bread

GREEN OLIVES VE 4
Sicilian green olives

PIZZA BALLS VE 4.9
Pizza dough balls served with spicy sauce

HUMMUS VE 4.9
Hummus with homemade breadsticks

PRATAIOLI FRITTI V 6.5
Deep fried mushroom served with tartare sauce

SMALL PLATES

NDUJA FOCACCIA 11
Focaccia served with 'nduja, goat cheese mousse and pickled red onion

VEAL MEATBALLS 11.9
Braised in tomato sauce, taggiasca olives, capers, red onions, basil and grated Parmesan

MELANZANE V 11.5
Baked aubergine, mozzarella, tomatoes, Parmesan

TOMATO GARLIC BREAD VE 8
Pizza bread with tomato sauce and garlic

BAKED PRAWNS 12.9
In a lightly spiced tomato sauce with pizza dough crust

BRUSCHETTA 8.9
Toasted bread with burrata cheese, chopped tomato and olive crumble

PISTACHIO VEGETABLES VE 8.5
Roasted aubergine, courgette, peppers with crushed pistachio, basil oil and balsamic glaze

COZZE MARINARA 10.9
Mussels in garlic and white wine sauce, sourdough bread

FRIED COURGETTE V 10.9
Fried courgette with truffle mayo

BURRATA V 12.5
With tomato, avocado and olive crumble

BAKED ARTICHOKE VE 10.5
Roasted artichokes, hummus, toasted breadcrumbs, basil oil

CAPRESE V 9.5
Heritage tomatoes, buffalo mozzarella, basil oil, basil leaves

ZESTY CHICKEN WINGS 10.9
Served with your choice of dip

CALAMARI 10.5
Fresh deep fried squid, aioli and lemon

CHEESY GARLIC BREAD V 9.9
Pizza bread with cheese, garlic butter and parsley

PASTA

PENNE PESTO 15.9
Penne pasta with chicken and fresh sun-dried tomato pesto, olive crumble

PAPPARDELLE SALSICCIA 16.9
Pappardelle with Italian sausage, mushrooms parsley, white wine in a creamy sauce

SPAGHETTI AL POMODORO V 15
Spaghetti pasta with cherry tomatoes, fresh basil and extra virgin olive oil

LASAGNA 15.9
Fresh lasagna with rich bolognese sauce

TAGLIATELLE BOLOGNESE 15.9
Tagliatelle in a rich Bolognese sauce

TAGLIATELLE VERDURE V 14.9
Tagliatelle in a tomato sauce with courgette, aubergine, peppers and parsley

GNOCCHI BUFFALINA V 15.5
Potato gnocchi with tomato, buffalo mozzarella and fresh pesto

SPAGHETTI CARBONARA 16.5
Spaghetti with cured pork, black pepper, egg yolk, cheese

SPAGHETTI ALLE COZZE 16.9
Spaghetti pasta with fresh mussel, cherry tomatoes, chili and white wine sauce

SPAGHETTI CON POLPETTE 18.9
Spaghetti with veal meatballs, basil and tomato sauce

RAVIOLI V 18.9
Beetroot & goat cheese ravioli with lemon butter sauce and walnuts

SPAGHETTI DI MARE 18.9
Mixed seafood pasta with prawns, mussels, calamari, garlic and tomato sauce

TAGLIATELLE GAMBERI 17.5
Tagliatelle with king prawns in a creamy white wine sauce with a touch of tomato

PAPPARDELLE BURRATA V 18.9
Pappardelle with tomato sauce and burrata cheese

PENNE ARRABBIATA V 14.9
Tube pasta with tomato sauce, chilli, garlic

MAINS

ROASTED CHICKEN THIGHS 16.9
Chicken thighs, artichokes purée, roasted potatoes and baked vine tomatoes

POLLO ALLA MILANESE 19.9
Breaded chicken breast served, with spaghetti in a tomato sauce

POLLO PIZZAIOLA 18.9
Pan fried chicken breast with a rich tomato sauce olives, capers and green beans

PIZZA

BUFALINA V 13.5
Tomato sauce, buffalo mozzarella, cherry tomatoes, fresh basil, extra virgin olive oil

QUATTRO FORMAGGI V 14.9
Tomato sauce, mozzarella, parmesan, gorgonzola and goat cheese

CALZONE 17.5
Folded pizza with tomato sauce, mozzarella, ham, pepperoni, mushroom and spinach

NAPOLI V 14.9
Tomato sauce, mozzarella, olives, capers and anchovies

CASERTA 16.5
Tomato sauce, mozzarella, ham, pepperoni, chorizo and salami

AMERICANA 14.9
Tomato base, mozzarella, pepperoni, fresh chilli

TONNO E CIPOLLA 14.9
White base, mozzarella, tuna filets, red onions, taggiasca olives, olive oil

MARGHERITA V 11
Tomato sauce, mozzarella, fresh basil

NORMA V 17.5
Tomato sauce, buffalo mozzarella, aubergine, confit tomatoes and ricotta mousse

NERANO 16.5
Courgettes cream, spicy Calabrian sausage, mozzarella, provolone cheese, basil and olive oil

EAT MY PIZZA V N 17.9
Courgettes cream, buffalo mozzarella, pine nuts, sundried tomatoes, fresh rocket, goats cheese mousse

CAPRICCIOSA 15.5
Tomato sauce, mozzarella, capers, artichokes, olives, mushrooms and cured ham

VEGANA VE N 16
Artichoke cream, artichoke, grilled courgette, semi-dried tomatoes, baby spinach, rocket, walnuts

BURRATA 18.5
Parma ham, mozzarella, tomato, burrata and basil

CARBONARA 16.9
White base, Italian dry cured pork, egg yolk cream, black pepper and parmesan shavings

'NDUJA 16.9
Tomato base, mozzarella, red onion, spicy Calabrian sausage and drizzle of spicy honey

FIorentina N 13.9
Tomato sauce, mozzarella, spinach, egg

SALSICCIA 17.5
White base, mozzarella, Italian sausage, mushrooms, truffle oil, shaved parmesan

POLLO 16
Tomato, mozzarella, chicken, roasted peppers, caramelised onions and fresh pepper sauce

FRESCA 17.9
Tomato, buffalo mozzarella, fresh cherry tomatoes, Italian beef bresaola, fresh rocket

BOSCAIOLA 14.9
Tomato base, mozzarella, cured ham and mushrooms

SALADS & SIDES

MIXED SALAD V 8.5
Mixed leaves, onion, tomatoes raddish, olives and sweetcorn with balsamic dressing

PANZANELLA VE 11
Heritage tomatoes, roasted peppers, red onions, croutons, taggiasca olives, fennel, capers and salsa verde dressing

CHICKEN CAESAR SALAD 13.5
Baby gem leaves, roasted chicken, croutons, anchovies, parmesan grated and caesar dressing

ROCKET & PARMESAN SALAD V 8.9
Rocket, cherry tomatoes and parmesan shavings

ROASTED POTATOES VE 5.9
Garlic and rosemary roasted potatoes

CHIPS V 5.5

GREEN BEANS V 5.5

DIPS

ROASTED GARLIC MAYO 2
HOT HONEY RANCH SAUCE 2.5
SPICY MAYO 2
BARBECUE 2
TRUFFLE MAYO 2.5

COCKTAILS

SPARKLING

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| APEROL SPRITZ 9.5 Aperol, Prosecco, Soda | RIVIERA 9.5 Vodka, Orange Juice, Aperol, Soda |
| PINA COLADA SPRITZ 9.9 Rum, Pineapple Juice, Coconut Syrup, Prosecco | ROSSINI 9.5 Strawberry Puree, Prosecco |
| PINK SPRITZ 9.9 Pink Gin, Lemonade, Prosecco | HUGO 9.9 Elderflower Liqueur, Prosecco, Soda |

CLASSICS

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| PORN STAR MARTINI 9.9 Vanilla Vodka, Passion Fruit Liqueur and Puree, Prosecco | SPICY MARGARITA 9.9 Tequila Silver, Honey, Triple Sec, Lime Juice, Tajin |
| ESPRESSO MARTINI 9.9 Vodka, Coffee Liqueur, Espresso | MAI THAI 9.5 Rum, Curaçao, Orgeat Syrup, Lime Juice |
| UNUSUAL NEGRONI 9.5 Gin, Aperol, Martini Rubino | LYCHEE MARTINI 9.5 Vodka, Lychee Liqueur, White Vermouth |

NON ALCOHOLIC

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| STRAWBERRY & MINT LEMONADE 7.5 Strawberry Puree, Fresh Mint, Lemon Juice, Soda | ALMOST APEROL SPRITZ 8 0% Italina Spritz, San Pellegrino Aranciata |
| TROPICAL PUNCH 7.5 Pineapple Juice, Passion Fruit Puree, Lemon Juice, Soda | FRAGOLA 8 Italian Spritz, Aperitif Rosso, Fresh Strawberries |

WINE

RED

125ml 175ml Bottle

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| SOLINO ROSSO Italian red packed full of flavours of red fruit and spice. It can be served lightly chilled. Alc 11% * | 6 | 7.5 | 29 |
| EL DUETO PINOT NOIR Juicy and light, displaying soft strawberry notes with subtle herbaceous aromas. Alc 13% * | 7 | 8.5 | 32 |
| CAPAS MALBEC Bright red colour with fresh aromas of plums and blackberries and a hint of spice. Alc 13% | 8 | 9.5 | 36 |
| DEGA DEGA MONTEPULCIANO D'ABRUZZO Ruby red wine with purple hues, known for its fruity and floral aromas. Alc 13% * | | | 40 |
| CHIANTI CLASSICO SANT'ILARIO Violet, small red fruit and subtle spices. Full and well-structured. Alc 13% * | | | 48 |
| DEMUERTE ONE MONASTRELL CABERNET SAUVIGNON Cherry red, sweet aromas of fruit and spicy nuances. Alc 14.5% * | | | 55 |

WHITE

125ml 175ml Bottle

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| SOLINO BIANCO A blend of Chardonnay and Trebbiano grapes, with citrus and peach flavours and grassy notes. Alc 11% * | 6.5 | 8 | 29 |
| AQUILINE SAUVIGNON BLANC Fresh lime, stone fruit and tropical notes. Green apple and ripe citrus characters. Alc 11% * | 7 | 8.5 | 32 |
| PINOT GRIGIO VILLA MOLINO Golden colour, fruity bouquet and a subtle fresh flavour. Alc 12% | 8 | 9.5 | 34 |
| CORAL REEF SEMILLION CHARDONNAY Aromas of citrus fruits on the nose with a touch of vanilla. Alc 12% | | | 38 |
| SOUTHERN LIGHTS SAUVIGNON BLANC Fresh and vibrant passionfruit, gooseberry and melon character. Alc 12.5% * | | | 45 |
| GAVI DI GAVI IL PORTINO White blossoms, stone fruit and fresh herbs. Medium bodied with citrus freshness Alc 13% * | | | 55 |

ROSE

125ml 175ml Bottle

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| CORTE VISTA PINOT GRIGIO ROSE A crisp, elegant pale blush rosé with notes of wildflowers and honey. Alc 11% | 7 | 8.50 | 31 |
| LA BAUME LANGUEDOC ROSE Provence style, pale pink, delicate and bright with expressive fruity notes. Alc 13% | | | 49 |

ORANGE

125ml 175ml Bottle

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| CRAMELE RECAS NATURAL WINE Organic grapes, fermented on skins, partly in amphorae, then lightly oak aged. Alc 13% * | | | 42 |
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SPARKLING

125ml / Bottle

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| ACQUERELLO PROSECCO DOC Complex bouquet with fruity notes of peach and green apple. Scents of acacia & lilac. Alc 10.5% * | 8.5 | 35 |
| ACQUERELLO PROSECCO ROSE DOC Delicate and complex bouquet with fruity and floral notes. Alc 11% * | | 37 |

All of our wines are gluten-free! Wines marked with * are also vegan!

BEER & CIDER

DRAUGHT

MAHOU ½ PINT 3.6 / PINT 6.9

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| CAMDEN HELLS LAGER 330ml 5.9 | CORONA 330ml 5.5 | CAMDEN EAZY IPA 330ml 6 |
| CORONA 0% 330ml 4.9 | REKORDERLIG STRAWBERRY & LIME 500ml 7 | CAMDEN PALE ALE 330ml 6 |

SOFT DRINKS

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| SPARKLING WATER LG 4.5 | STILL WATER LG 4.5 | FRUIT JUICE 3.5 (APPLE, ORANGE, PINEAPPLE) | FANTA, SPRITE 330ml 3.5 |
| HARTRIDGES 4.5 (ELDERFLOWER PRESSE, ROSE LEMONADE, GINGER BEER) | CAWSTON PRESS JUICE BOX 1.9 (APPLE & PEAR, ORANGE, SUMMER BERRIES) | COKE, DIET COKE, 3.5 COKE ZERO 330ml | SAN PELLEGRINO 330ml 3.9 (LIMONATA, ARANCIATA) |