



Set Price Menu

Starter and Main or Main and Dessert Two course £30.00 Three course £36.00

Please note: a pre-order is required at least 4 days prior to your booking time.

To ensure the smooth running of your party, please arrive 15 minutes before your booking time and inform a member of staff

Should you have any allergies and or dietary restrictions, please state on your pre order, and inform your server

As all our dishes are prepared from fresh, it can take up to 40 minutes for main courses to arrive

Starters

Pate Toscana ^{Go}

chicken liver pate, topped with red onion marmalade, with sourdough soldiers

Bruschetta ^{Vegan Go}

vegan cream cheese, guacamole, tomato jam, rocket, toasted sourdough

Arancini

Tomato, garlic and mozzarella arancini, with spicy arabiatta sauce

Mushroom crostini ^{VGo}

with a mushroom, brandy and mustard sauce, with toasted sourdough, pangratatta

Tomato and red pepper soup ^{Vegan Go}

freshly made tomato and red pepper soup, with crusty bread

Chicken lollipops ^{Go}

crispy chicken lollipops, sweet chilli sauce

Mains

Prawn linguine ^{Go}

pan fried prawns, garlic, tomatoes, chilli, fennel, rocket, tossed through linguine

Falafel linguine ^{VGo}

fried chickpea balls, red onion, chilli, broccolini and pomodorino sauce

Chicken ^{Go}

pan roasted chicken supreme, sauteed new potatoes, seasonal greens, in a rich, creamy wild mushroom sauce

Spezzatino di manzo ^{Go}

braised beef in a red wine sauce, with mashed potatoes, chantenay carrots, mushrooms, silverskin onions and pancetta crisp

Meatball pappardelle

braised lamb and beef meatballs, fresh egg pappardelle, pomodorino sauce, grand padano

Cod ^{Go}

spicy chorizo wrapped cod, n'duja potatoes, spinach, sun dried tomatoes

Vegan burger ^{VGo}

lettuce, tomato, maple glazed vegan rashers, Applewood smoked cheese, Brioche style bun

Pizza & Fries

Aglia ^{Go}

roasted garlic cloves, mozzarella, caramelised onion, Parma ham, sun blushed tomatoes, pancetta

Margherita ^{V Go}

buffalo mozzarella, tomato, oregano

Diavola ^{(SPICY) Go}

Fresh chilli, spicy Calabrian sausage, salsa di fuoco

Broken meatballs

homemade braised lamb, pork and beef meatballs, rich tomato ragu, buffalo mozzarella

Carne ^{Go}

chicken, pepperoni, Parma ham, pancetta

Meat free ^{Vegan Go}

chargrilled vegetables, rocket, vegan mozzarella, sun blushed tomatoes, with a sweet chilli sauce

Quattro formaggio

a blend of four Italian cheeses, Mozzarella, Parmesan, Provolone, Dolcelatte

Pepperoni ^{Go}

pepperoni, tomato, mozzarella

Desserts

Cheesecake

baked vanilla cheesecake, with fruit compôte

Cornetti ^{Vegan}

Italian chocolate cornetti, filled with vanilla ice cream and mixed berries

Chocolate brownie

with chocolate ice cream and chocolate sauce

Pizookie

baked chocolate chip cookie dough with vanilla ice cream

Ice cream

three scoops of your choice, choose from: strawberries & cream, pistachio & almond, double cream vanilla, chunky chocolate, lemon sorbet, dairy-free vanilla, dairy-free chocolate

Don't forget to validate your parking

Failure to do so may result in a parking charge. Vehicles left overnight and NOT removed by 10am will generate a penalty notice



A discretionary Service Charge of 10% will be added to your bill

All our food is prepared, cooked and served by humans, mistakes can happen. Please inform us if you are not happy with any aspect of your visit. (We do care!)

V These dishes are suitable for vegetarians. ^{VGo} These dishes are suitable for vegans. ^G These dishes are suitable for a gluten-free diet. ^{Go} These dishes can be made suitable for a gluten free diet.

White wine

175ml / 250ml / bottle

- Lupo Nero, Bianco**  6.50/9.00/25.00
Sicily (12%abv)
Pale gold, with a subtle honeyed nose. Gorgeous quince and tropical fruit
- Pinot Grigio, Rocca Estate**  6.50/9.00/25.00
Veneto, Italy (12%abv)
A dry, fuller, more floral style, with racy, balanced fruit
- Chardonnay, Grande Passolo**  7.50/10.75/30.00
Puglia, Italy (13.5%abv)
Full of tropical fruit pineapple and melon flavours on the palate
- Sauvignon Blanc, Mission** 7.25/10.35/29.00
Marlborough, New Zealand (13%abv)
Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours
- Vermentino, Amoruccio**  7.25/10.35/29.00
Tropical and balanced, fragrant and fresh. Excellent with fish and shellfish
- Gavi di Gavi, Villa Casetta**  38.00
Piedmont, Italy (12%abv)
Piedmont's most celebrated white wine. Intensity and finesse of the Cortes

Rosé wine


175ml / 250ml / bottle


- Lupo Nero Rosato**  6.00/9.00/25.00
Puglia, Italy (12%abv)
Fresh and fruity with hints of sweetness that give a delightful lift to the palate of summer fruits
- White Zinfandel, Jack Rabbit** 6.75/9.60/27.00
California (9%abv)
Delicate floral aromas, and a fresh, light sweetness
- Château Miraval Rosé** 40.00
France (13%abv)
Light-medium bodied, aromatic, crisp, delicate, dry. Elegance
- Whispering Angel Château d'Esclans** 49.00
France (13%abv)
Dry, beautifully pale pink, fresh red berry fruit characteristics with a floral note. Ripe and fleshy feel on the palate
- Château d'Esclans Rock Angel** 69.00
France (13.5 %abv)
Rich & racy on the palate, delicate red berry aromas with mineral notes and a long silky finish

Red wine

175ml / 250ml / bottle

- Lupo Nero, Rosso**  6.50/9.00/25.00
Puglia, Italy (12.5%abv)
Dark berry fruit with a ripeness that only the Mediterranean sun can bring
- Cabernet Sauvignon, Armonia**  6.50/9.00/25.00
Maule Valley, Chile (13%abv)
fruity, medium bodied with black fruit flavours and vanilla notes on the finish
- Merlot, Rocca Estate**  6.25/8.95/25.00
Veneto, Italy (12%abv)
Youthful, fruity style from the soft, fleshy character of the Merlot grape
- Sangiovese Primitivo, Amoruccio** 7.25/10.35 /29.00
Puglia, Italy (13.5%abv)
This wine shows a deep red colour. Its bouquet is complex with notes of violet and ripe red fruit. A very versatile wine to be enjoyed with food
- Rioja Crianza, Carlos Serres**  30.00
Rioja, Spain (13%abv)
Mature red fruit, spices and licorice hints, well structured, fresh & fruity
- Shiraz, The Black**  30.00
South Australia, Australia (14.5%abv)
Blackberry and plum, toasty vanilla and spicy oak
- Malbec, Don David Reserva**  35.00
Valles Calchaquies Argentina (14%abv)
Rich, filled with berries, plum jam, and the elegant scent of violets

- Valpolicella, Lenotti**  35.00
Bardolino, Italy (13%abv)
Intense, fine, fragrant, delicately ethereal with a hint of bitter almonds

- Primitivo, Papale**  50.00
Manduria, Italy (14.5%abv)
Rich, full bodied, velvety red wine, The Pope's Favourite!

Fizz

125ml/bottle

- House Prosecco** 5.275/28.00
Veneto, Italy (from 11%abv)
- Bottega Millesimato Brut** 28.00
Veneto, Italy (11%abv)
- Bottega Dei Poeti Rosé** 28.00
Veneto, Italy (11%abv)
- Prosecco Bottega Gold / Gold Rosé**
Veneto, Italy (11%abv)
- Mini bottle 200ml 10.00
Bottle 750ml 45.00
Magnum 1500ml 90.00
Jereboam (The Ultimate Showstopper) 3000ml 150.00
- Bottega ZERO Gold** 23.00
Veneto, Italy (0%abv)
- Bottega ZERO Rosé** 23.00
Veneto, Italy (0%abv)
- Veuve Cliquot** 85.00
- Moët et Chandon** 75.00
- Bollinger** 85.00
- Laurent Perrier Rosé** 120.00



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