



Stuzzichini

- Sicilian olives G** 4.50
garlic and thyme marinated La Rosca Sicilian olives
- Bread, balsamic and oil Go** (to share) **V** 5.95
a selection of breads, aged balsamic and extra virgin olive oil, confit garlic bulb
- Garlic pizetta V Go** 4.50
hand rolled pizetta with garlic butter with cheese 6.00

Starters Antipasti

- Pate toscana Go** 9.50
chicken liver pate, with red onion marmalade, with sourdough soldiers
- Chicken lollipops Go** 8.50
crispy chicken lollipops, sweet chilli sauce
- Vegan bruschetta Go** 8.95
vegan cream cheese, guacamole, tomato jam, rocket, garlic bruschetta
- Tomato and red pepper soup Go** 6.95
freshly made tomato & red pepper soup served with a bowl of croutons

- Mushroom bruschetta V Go** 7.95
with a mushroom, white wine, truffle sauce, with bruschetta and pangratatta

- Calabrian ribs** 9.50
sticky harissa spiced pork spare ribs (Caution!! served in a hot skillet)

- Prawn and chorizo bruschetta Go** 9.50
pan fried spicy prawns and chorizo, chilli and garlic oil, on a bruschetta

- Arancini V** 9.00
Tomato, garlic and mozzarella arancini, with spicy arabiatta sauce

- Mussels Go** 9.95
fresh native mussels, white wine, parsley, garlic, cream, bread

Risotto

- Mushroom risotto Go** as main 16.95
chestnut and button mushrooms, as starter 9.50
butter, Parmesan, olive oil
- Leek and parmesan risotto Go** as main 17.50
leek and Parmesan risotto as starter 9.50
- Smoked haddock risotto Go** as main 21.95
leek and Parmesan risotto, with smoked haddock and a poached egg

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Pasta

- Prawn linguine Go** as main 21.95
pan fried prawns, garlic, tomatoes, as starter 10.95
chilli, fennel, rocket, tossed through linguine
- Meatball pappardelle** as main 17.95
braised lamb and beef meatballs, as starter 9.95
egg pappardelle, pomodorino sauce, Grana Padano
- Falafel linguine** as main 17.50
fried chickpea balls, shallots, as starter 9.50
broccolini, chilli, and pomodorino sauce

- N'Duja orecchiette Go** as main 18.50
spicy N'duja, as starter 9.50
tenderstem, cream sauce
sun dried tomatoes, orecchiette

- Beef shin rigatoni** as main 19.95
braised beef shin in red wine ragu,
with Mozzarella and Parmesan, topped with
parsley (Caution!! served in a hot skillet)

- Cacio de pepe V Go** as starter 9.50
as main 17.50
cheese and pepper pasta with butter, Pecorino,
black pepper, tossed through linguine

Fish Pesce

- Smoked haddock G** 21.95
with prawns, mussels, crushed potatoes,
tenderstem broccoli, white wine and garlic
cream sauce

- Cod G** 21.95
spicy chorizo wrapped cod, n'duja potatoes,
spinach, sun dried tomatoes,

- Cioppino (chow-pino) Go** 21.95
Italian fish stew. Mixed white fish, prawns,
mussels in a tomato sauce with bruschetta
(Caution!! served in a hot skillet)

- Moules frites Go** 17.50
fresh native mussels, white wine, parsley, garlic,

Grill Griglia

- Fillet Rosso G** 37.00
8oz fillet steak, topped with chicken liver parfait,
Dauphinoise potatoes, seasonal greens, Marsala sauce
Recommended best served medium/medium rare

- Rump steak 10oz G** 26.00
5oz G 17.95
sliced with rocket and Parmesan salad, roasted
tomato and twice cooked chips.
Recommended best served medium/medium rare

- Fillet steak 8oz G** 35.00
with rocket and Parmesan salad, roasted tomato
and twice cooked chips.

- Lollipops and ribs** 28.00
crispy chicken lollipops in a sweet chilli sauce and
sticky harissa spiced pork spare ribs, rocket salad,
twice cooked chips

- Steak sauces:**
Peppercorn G 2.50 Parmesan cream G 2.50
Mushroom, brandy and mustard G 2.50

Mains Secondi

- Chicken G** 21.95
pan roasted chicken supreme, sauteed new
potatoes, seasonal greens, in a creamy mushroom
sauce

- Spezzatino di manzo Go** 22.95
braised beef in a red wine sauce, with mashed
potatoes, chantenay carrots, mushrooms, silverskin
onions and pancetta crisp

- Lamb G** 22.95
braised lamb, Dauphinoise potatoes gratin,
minted peas and pods, sundried tomatoes, jus

- Tuscan stew** 17.95
with a spiced tomato, onion, and sweet pepper stew,
with butterbeans and chopped vegan sausage.

- Chicken milanese** 21.95
cornflake coated chicken breast, pan fried until
golden, pepperonata, fried hens egg with chips

Burgers

- Brie burger** Quarter pound 16.95
lettuce, tomato, caramelised Half pound 18.95
onions, bacon jam, Somerset Brie,
brioche style bun, served with fries

- Chicken Ceasar burger** 16.95
lettuce, tomato, pancetta, Ceasar dressing,
brioche style bun, served with fries

- Vegan burger** 16.95
lettuce, tomato, smoked Applewood cheese,
caramelised onions in a brioche style bun
served with fries

Sides

- Potates frites (with aioli) V G** 4.00

- Seasonal greens G** 4.00

- Dauphinoise potatoes V G** 4.50

- Mashed potatoes V G** 4.00

- Dressed house salad V G** 4.95

- Rocket & parmesan salad G** 4.00

- Garlic mushrooms V G** 4.50

- N'Duja tenderstem broccoli** 4.95

- Garlic pizetta 7" V Go** 4.50

- Garlic pizetta 7" Go** 6.00
with cheese

- Garlic pizetta 12" Go** 7.00
with cheese 9.95

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

Every penny of the service charge and tips are shared amongst our
staff on top of the fair pay they get from us.

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!)

Staples

- Steak & ale pie** 18.50
creamy mashed potatoes or twice cooked chips,
warm pea salad, home made gravy

Scampi

- Scampi** 18.95
crispy wholetail breaded scampi, twice cooked
chips, homemade tartare sauce, warm pea salad

- Curry of the day Go** 19.95
please ask your server for details served with rice, naan
bread

**Our pizza crusts are crispy and may have
burnt spots**

Pizza

- Margherita V Go** 13.95
mozzarella, tomato, oregano

- Pepperoni Go** 14.50
pepperoni, tomato, mozzarella, hot honey

- Diavola (spicy) Go** 14.50
fresh chilli, spicy Calabrian sausage, salsa di fucco

- Carne Go** 14.95
chicken, pepperoni, Parma ham, pancetta

- Broken meatballs** 14.50
homemade braised lamb and beef meatballs,
rich tomato ragu, buffalo mozzarella

- Aglio Go** 14.50
roasted garlic cloves, mozzarella, caramelised onion,
Parma ham, sun blushed tomatoes, pancetta

- Chicken calzone** 15.95
chicken, mushrooms and mozzarella in a garlic and
white wine sauce

- Meat free Go** 14.50
chargrilled vegetables, rocket, vegan mozzarella, sun
blushed tomatoes, with a sweet chilli sauce

Salads Ensalada

- Rosso salads** 17.95
dressed mixed leaves, tomatoes, cucumber, sweet
peppers, red onion, coleslaw, sundried tomato and
raisin cous cous, garlic flatbread with a caper and
raisin dip. Choose from:

- Breaded chicken milanese
- tuna
- smoked salmon
- falafel
- goats cheese and honey
- chickpea and olives

V These dishes are suitable for vegetarians
 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
Please ensure you **clearly advise your server** that you require
the gluten-free option.

Due to our kitchen set-up, we cannot guarantee
that cross contamination will not occur

***Please beware that due to 14 main ingredients recognised, as allergens, we have not been
able to put letters or symbols against all dishes to highlight ingredients. We do however have
a separate Allergen book that is detailed, showing the contents, per dish. Please ask your server
who will assist with presenting the book and also consulting with the chefs on your behalf. This
goes for ANY dietary requirement, we will help as much as possible***

Sometimes during service, some dishes may not be available, were possible
an alternative will be offered.

Pre orders taken via email, prior to the day could guarantee your order

White wine

| | |
|--|------------------------|
| | 175ml / 250ml / bottle |
| Lupo Nero, Bianco Sicily (12%abv) | 6.50/9.00/25.00 |
| Pale gold, with a subtle honeyed nose. Gorgeous quince and tropical fruit | |
| Pinot Grigio, Rocca Estate  | 6.50/9.00/25.00 |
| 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) Piemonte's most celebrated white wine. Intensity and finesse of the Cortes | |



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125ml/bottle

Fizz

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|---|------------|
| Bottega Millesimato Brut Veneto, Italy (11%abv) | 5.75/28.00 |
| Bottega Dei Poeti Rosé Veneto, Italy (11%abv) | 28.00 |
| Prosecco Bottega Gold | |
| Prosecco Bottega 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 Veneto, Italy (0%abv) | 23.00 |
| Bottega ZERO Rosé Veneto, Italy (0%abv) | 23.00 |
| Veuve Cliquot | 85.00 |
| Moet et Chandon | 75.00 |
| Bollinger | 85.00 |
| Laurent Perrier Rosé | 120.00 |

For a full list of wines, Champagnes and
cocktails, please ask a member of staff for our
Drinks Directory




A panuzzo is a little-known street food born in Gragnano, a small town south of Naples.
Served in a warm pizza bread, with
either fries or salad

Please note: These may not be available after 5.00pm, please ask your server

Italian rolls

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| Italian ham | 9.95 |
| Parma ham, rocket, Gorgonzola cream and honey | |
| Chicken | 9.95 |
| breaded chicken Milanese, baby gem, parmesan and ceasar dressing | |
| Goats cheese | 9.95 |
| grilled Mediterranean veg, balsamic glaze, rocket, | |

Mini Pizza

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|--|------------------------|
| 7" pizza, served with either fries or a side salad | 9.95 |
| Aglione | Margherita |
| Pepperoni | Diavola (spicy) |
| Broken meatballs | Carne |
| Meat free  | |

Desserts Dolce

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|--|------|
| Cheesecake | 7.95 |
| Vanilla cheesecake, lemon confit, fruit compôte | |
| Cornetti  | 7.95 |
| Italian chocolate cornetti, filled with vanilla ice cream and mixed fruits | |
| Sticky date pudding | 8.50 |
| steamed sponge pudding, made with finely chopped dates, toffee sauce, vanilla ice cream | |
| Chocolate brownie | 8.50 |
| double chocolate brownie, vanilla ice cream, chocolate sauce | |
| Affogato Go | 6.95 |
| vanilla ice cream, served with an espresso and a biscotti | |
| Pizookie (Caution!! served in a hot skillet) | 7.95 |
| baked chocolate chip cookie dough with vanilla ice cream | |
| Ice cream Go | 7.95 |
| three scoops of your choice, choose from: strawberries and cream, pistachio and almond, double cream vanilla, chunky chocolate, lemon sorbet, dairy-free vanilla, dairy-free chocolate | |

| | |
|---|-------|
| Churchill's Reserve Port 200ml  | 15.00 |
| Matured in seasoned oak vats for three years, rich, complex and unusually fruity | |



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Rosé wine

| | |
|--|------------------------|
| | 175ml / 250ml / bottle |
| Lupo Nero Rosato  | 6.50/9.00/25.00 |
| 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, frsh 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

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|--|------------------------|
| | 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  | 6.50/9.00/25.00 |
| 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! | |