

Starters/Small Plates		
Antipasti Board To Share Go	20.00	
Selection of Italian meats, bread & oils, pickles & confit garlic		
Pate toscana Go	9.75	
chicken liver pate, with red onion marmalade, with sourdough soldiers		
Chicken lollipops Go	8.95	
crispy chicken lollipops,remesco sauce		
Arborio Stuffed Pepper Go 	9.50	
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		
Meatballs	9.75	
braised lamb and beef meatballs, pomodorino sauce, Grana Padano		
Parma ham bruschetta Go	9.50	
Parma ham, Gorgonzola cream, honey, rocket & pomegranate		
Arancini V	9.50	
Tomato, garlic and mozarella arancini, with spicy arabiatta sauce		
Mussels Go	9.95	
fresh native mussels, white wine, parsley, garlic, cream, bread		
Cacio de pepe Go V	9.95	
cheese and pepper pasta with butter, Pecorino, black pepper, tossed through linguine		
N'duja Orecchiette Go	9.95	
spicy N'duja, sun dried tomatoes, orecchiette		
Mushroom risotto Go	9.50	
chestnut and button mushrooms, butter, Parmesan, olive oil		

Mains/Large Plates		
Prawn & Chorizo linguine Go	21.95	
pan fried prawns, garlic, tomatoes, chorizo, chilli, fennel, rocket, tossed through linguine		
Meatball pappardelle	18.95	
braised lamb and beef meatballs, egg pappardelle, pomodorino sauce, Grana Padano		
Falafel linguine 	18.95	
fried chickpea balls, shallots, broccolini, chilli, and pomodorino sauce		
Beef shin rigatoni	21.00	
braised beef shin in red wine ragu, with Mozzarella and Parmesan, topped with parsley (Caution!! served in a hot skillet)		
N'duja Cod G	22.95	
spicy chorizo wrapped cod, n'duja potatoes, spinach, sun dried tomatoes,		
Cioppino (chow-pino) Go	22.95	
Italian fish stew. Mixed white fish, prawns, mussels, butter beans in a tomato sauce with bruschetta		
(Caution!! served in a hot skillet)		
Smoked haddock risotto Go	22.95	
leek and Parmesan risotto, with smoked haddock and a poached egg		
Fillet Rosso G	39.00	
8oz fillet centre cut mignon steak, topped with chicken liver parfait,Dauphinoise potatoes, seasonal greens, Marsala sauce		
Recommended best served medium/medium rare		
Fillet steak Tagliata	29.00	
sliced fillet with rocket and Parmesan salad, roasted tomato and twice cooked chips.		
Recommended best served medium/medium rare		
Chicken G	22.95	
pan roasted chicken supreme, sauteed new potatoes, seasonal greens, in a creamy mushroom sauce		
Spezzatino di manzo Go	23.95	
braised beef in a red wine sauce, with mashed potatoes, chantenay carrots, mushrooms, silverskin onions and pancetta crisp		
Lamb G	23.95	
braised lamb, Dauphinoise potatoes gratin, minted peas and pods, sundried tomatoes, jus		
Tuscan stew 	18.95	
with a spiced tomato, onion, and sweet pepper stew, with butterbeans and chopped vegan sausage.		

Pizza/Salads		
Margherita V Go	13.95	
mozzarella, tomato, oregano		
Pepperoni Go	14.75	
pepperoni, tomato, mozzarella, hot honey		
Diavola (spicy) Go	14.75	
fresh chilli, spicy Calabrian sausage, salsa di fucco		
Carne Go	15.50	
chicken, pepperoni, Parma ham, pancetta		
Broken meatballs	14.75	
homemade braised lamb and beef meatballs, rich tomato ragu, buffalo mozzarella		
Aglio Go	14.75	
roasted garlic cloves, mozzarella, caramelised onion, Parma ham, sun blushed tomatoes, pancetta		
Meat free Go 	14.75	
chargrilled vegetables, rocket, vegan mozzarella, sun blushed tomatoes, with a sweet chilli sauce		
Chicken calzone	15.95	
chicken, mushrooms and mozzarella in a garlic and white wine sauce		
Rosso salads	18.50	
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 		
Sides		
Potates frites (with aiolli) 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		

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!)



Not At All Italian



Steak & ale pie 18.95
creamy mashed potatoes or twice cooked chips,
warm pea salad, home made gravy

Scampi 19.50
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

Rosso burger Quarter pound 16.95
lettuce, burger sauce, Half pound 18.95
red onions, sliced gherkin, dirty cheese
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

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 beaware that due to 14 main ingredients reconignsed, 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

Don't forget to validate your parking
Faliure to do so *will* result in
a parking charge. Vehicles left over-
night and NOT removed by roam, will
generate a penalty notice



White wine

	175ml / 250ml / bottle
Lupo Nero, Bianco Sicily (12%abv)	6.75/9.65/27.00
Pale gold, with a subtle honeyed nose. Gorgeous quince and tropical fruit	
Pinot Grigio, Rocca Estate 	6.75/9.65/27.00
A dry, fuller, more floral style, with racy, balanced fruit	
Chardonnay, Grande Passolo 	8.00/11.45/32.00
Puglia, Italy (13.5%abv) Full of tropical fruit pineapple and melon flavours on the palate	
Sauvignon Blanc, Misson Marlborough, New Zealand (12.5%abv)	7.75/11.10/31.00
Deliciously crisp and fresh, packed full of vibrant and long lasting lemon, gooseberry and tropical fruit flavours	
Vermentino, Amoruccio 	7.50/10.75/30.00
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	

Fizz

	125ml/bottle
Bottega Millesimato Brut Veneto, Italy (11%abv)	6.00/29.00
Bottega Dei Poeti Rosé Veneto, Italy (11%abv)	29.00
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

Italian ham	12.00
Parma ham, rocket, Gorgonzola cream and honey	
Chicken	12.00
breaded chicken Milanese, baby gem, parmesan and ceasar dressing	
Goats cheese	12.00
grilled Mediterranean veg, balsamic glaze, rocket,	

Desserts Dolce Mini Pizza

7" pizza, served with either fries or a side salad	11.00
Aglío	Margherita
Pepperoni	Diavola (spicy)
Broken meatballs	Carne
Meat free 	

Cheesecake	8.50
Vanilla cheesecake, lemon confit, fruit compôte	
Cornetti 	8.50
Italian chocolate cornetti, filled with vanilla ice cream and mixed fruits	
Sticky date pudding	8.95
steamed sponge pudding, made with finely chopped dates, toffee sauce, vanilla ice cream	

Chocolate brownie	8.95
double chocolate brownie, vanilla ice cream, chocolate sauce	

Affogato Go	7.50
vanilla ice cream, served with an espresso and a biscotti	

Pizookie (Caution!! served in a hot skillet)	8.50
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
Le Grand Duc (blush) 	6.75/9.65/27.00
Puglia, Italy (11%abv) Red fruits (strawberry and redberry) combined with flowers glint.	
White Zinfandel, Jack Rabbit California (9%abv)	6.75/9.60/27.00
Delicate floral aromas, and a fresh, light sweetness	
Château Miraval Rosé France (13%abv)	40.00
Light-medium bodied, aromatic, crisp, delicate, dry. Elegance	
Whispering Angel Château d'Esclans France (13%abv)	49.00
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 France (13.5 %abv)	69.00
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 	6.75/9.65/27.00
Puglia, Italy (12.5%abv) Dark berry fruit with a ripeness that only the Mediterranean sun can bring	
Cabernet Sauvignon, Armonia 	6.75/9.65/27.00
Maule Valley, Chile (13%abv) fruity, medium bodied with black fruit flavours and vanilla notes on the finish	
Merlot, Rocca Estate 	6.75/9.65/27.00
Veneto, Italy (12%abv) Youthful, fruity style from the soft, fleshy character of the Merlot grape	
Sangiovese Primitivo, Amoruccio	7.50/10.75 /30.00
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 	32.00
Rioja, Spain (13%abv) Mature red fruit, spices and licorice hints, well structured, fresh & fruity	
Shiraz, The Black 	32.00
South Australia, Australia (14.5%abv) Blackberry and plum, toasty vanilla and spicy oak	
Malbec, Don David Reserva 	37.00
Valles Calchaquies Argentina (14%abv) Rich, filled with berries, plum jam, and the elegant scent of violets	
Valpolicella, Lenotti 	37.00
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!	