

## Starters/Small Plates

<b>Antipasti Board To Share Go</b>	20.00
Selection of Italian meats, bread & oils, pickles & confit garlic	
<b>Pate toscana Go</b>	9.75
chicken liver pate, with red onion marmalade, with sourdough soldiers	
<b>Chicken lollipops Go</b>	8.95
crispy chicken lollipops, remesco sauce	
<b>Vegan bruschetta Go</b>	8.95
vegan cream cheese, guacamole, tomato jam, rocket, garlic bruschetta	
<b>Tomato and red pepper soup Go</b>	6.95
freshly made tomato & red pepper soup served with a bowl of croutons	
<b>Mushroom bruschetta V Go</b>	7.95
with a mushroom, white wine, truffle sauce, with bruschetta and pangratatta	
<b>Meatballs</b>	9.75
braised lamb and beef meatballs, pomodorino sauce, Grana Padano	
<b>Parma ham bruschetta Go</b>	9.50
Parma ham, Gorgonzola cream, honey, rocket & pomegranate	
<b>Arancini V</b>	9.50
Tomato, garlic and mozzarella arancini, with spicy arabiatta sauce	
<b>Mussels Go</b>	9.95
fresh native mussels, white wine, parsley, garlic, cream, bread	
<b>Cacio de pepe Go V</b>	9.95
cheese and pepper pasta with butter, Pecorino, black pepper, tossed through linguine	
<b>N'duja Orecchiette Go</b>	9.95
spicy N'duja, sun dried tomatoes, orecchiette	
<b>Mushroom risotto Go</b>	9.50
chestnut and button mushrooms, butter, Parmesan, olive oil	

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night and NOT removed by roam, will  
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## Mains/Large Plates

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

## Pizza/Salads

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

<b>Potates frites (with aiolli) V G</b>	4.00
<b>Seasonal greens G</b>	4.00
<b>Dauphinoise potatoes V G</b>	4.50
<b>Mashed potatoes V G</b>	4.00
<b>Dressed house salad V G</b>	4.95
<b>Rocket &amp; parmesan salad G</b>	4.00
<b>Garlic mushrooms V G</b>	4.50
<b>N'Duja tenderstem broccoli</b>	4.95
<b>Garlic pizetta 7" V Go</b>	4.50
<b>Garlic pizetta 7" Go</b>	6.00
with cheese	
<b>Garlic pizetta 12" Go</b>	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



<b>Steak &amp; ale pie</b>	18.95
creamy mashed potatoes or twice cooked chips, warm pea salad, home made gravy	
<b>Scampi</b>	19.50
crispy wholetail breaded scampi, twice cooked chips, homemade tartare sauce, warm pea salad	
<b>Curry of the day Go</b>	19.95
please ask your server for details served with rice, naan bread	
<b>Rosso burger</b>	Quarter pound 16.95 Half pound 18.95
lettuce, burger sauce, red onions, sliced gherkin, dirty cheese brioche style bun, served with fries	
<b>Chicken Ceasar burger</b>	16.95
lettuce, tomato, pancetta, Ceasar dressing, brioche style bun, served with fries	
<b>Vegan burger</b>	16.95
lettuce, tomato, smoked Applewood cheese, caramelised onions in a brioche style bun served with fries	

V These dishes are suitable for vegetarians

G 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

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

<b>Bottega Millesimato Brut</b> Veneto, Italy (11%abv)	6.00/29.00
<b>Bottega Dei Poeti Rosé</b> Veneto, Italy (11%abv)	29.00
<b>Prosecco Bottega Gold</b>	
<b>Prosecco Bottega Gold Rosé</b> Veneto, Italy (11%abv)	
Mini bottle 200ml	10.00
Bottle 750ml	45.00
Magnum 1500ml	90.00
Jereboam (The Ultimate Showstopper) 3000ml	150.00
<b>Bottega ZERO Gold</b> Veneto, Italy (0%abv)	23.00
<b>Bottega ZERO Rosé</b> Veneto, Italy (0%abv)	23.00
<b>Veuve Cliquot</b>	85.00
<b>Moet et Chandon</b>	75.00
<b>Bollinger</b>	85.00
<b>Laurent Perrier Rosé</b>	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

<b>Italian ham</b>	11.00
Parma ham, rocket, Gorgonzola cream and honey	
<b>Chicken</b>	11.00
breaded chicken Milanese, baby gem, parmesan and ceasar dressing	
<b>Goats cheese</b>	11.00
grilled Mediterranean veg, balsamic glaze, rocket,	

## Desserts Dolce Mini Pizza

7" pizza, served with either fries or a side salad	11.00
<b>Aglione</b>	<b>Margherita</b>
<b>Pepperoni</b>	<b>Diavola (spicy)</b>
<b>Broken meatballs</b>	<b>Carne</b>
<b>Meat free</b> 	
<b>Cheesecake</b>	8.50
Vanilla cheesecake, lemon confit, fruit compôte	
<b>Cornetti</b> 	8.50
Italian chocolate cornetti, filled with vanilla ice cream and mixed fruits	
<b>Sticky date pudding</b>	8.95
steamed sponge pudding, made with finely chopped dates, toffee sauce, vanilla ice cream	
<b>Chocolate brownie</b>	8.95
double chocolate brownie, vanilla ice cream, chocolate sauce	
<b>Affogato Go</b>	7.50
vanilla ice cream, served with an espresso and a biscotti	
<b>Pizookie (Caution!! served in a hot skillet)</b>	8.50
baked chocolate chip cookie dough with vanilla ice cream	
<b>Ice cream Go</b>	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	
<b>Churchill's Reserve Port</b> 200ml 	15.00
Matured in seasoned oak vats for three years, rich, complex and unusually fruity	



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175ml / 250ml / bottle

## Rosé wine

<b>Lupo Nero Rosato</b> 	6.75/9.65/27.00
Puglia, Italy (12%abv) Fresh and fruity with hints of sweetness that give a delightful lift to the palate of summer fruits	
<b>White Zinfandel, Jack Rabbit</b>	6.75/9.60/27.00
California (9%abv) Delicate floral aromas, and a fresh, light sweetness	
<b>Château Miraval Rosé</b>	40.00
France (13%abv) Light-medium bodied, aromatic, crisp, delicate, dry. Elegance	
<b>Whispering Angel Château d'Esclans</b>	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	
<b>Château d'Esclans Rock Angel</b>	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

<b>Lupo Nero, Rosso</b> 	6.75/9.65/27.00
Puglia, Italy (12.5%abv) Dark berry fruit with a ripeness that only the Mediterranean sun can bring	
<b>Cabernet Sauvignon, Armonia</b> 	6.75/9.65/27.00
Maule Valley, Chile (13%abv) fruity, medium bodied with black fruit flavours and vanilla notes on the finish	
<b>Merlot, Rocca Estate</b> 	6.75/9.65/27.00
Veneto, Italy (12%abv) Youthful, fruity style from the soft, fleshy character of the Merlot grape	
<b>Sangiovese Primitivo, Amoruccio</b>	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	
<b>Rioja Crianza, Carlos Serres</b> 	32.00
Rioja, Spain (13%abv) Mature red fruit, spices and licorice hints, well structured, fresh & fruity	
<b>Shiraz, The Black</b> 	32.00
South Australia, Australia (14.5%abv) Blackberry and plum, toasty vanilla and spicy oak	
<b>Malbec, Don David Reserva</b> 	37.00
Valles Calchaquies Argentina (14%abv) Rich, filled with berries, plum jam, and the elegant scent of violets	
<b>Valpolicella, Lenotti</b> 	37.00
Bardolino, Italy (13%abv) Intense, fine, fragrant, delicately ethereal with a hint of bitter almonds	
<b>Primitivo, Papale</b>	50.00
Manduria, Italy (14.5%abv) Rich, full bodied, velvety red wine, The Pope's Favourite!	