

PRE- STARTER – STUZZICHINI

Volantina - Pizza Base with Garlic Oil and Herbs (Vg)	£6.50
Volantina with Mozzarella – Pizza Base with Mozzarella (V)	£8.00
Schiacciata – Pizza Base with Tomato Oregano and Garlic Oil (Vg)	£7.50
Marinated Olives (Vg) (gf)	£2.95
Homemade Pickles (Vg) (gf)	£2.95

STARTERS - ANTIPASTI

Antipasto Misto (gf)	£9.50		
A Selection of Italian Cured Meats and Home Made Pickles			
Prosciutto e Mozzarella (gf)	£8.90		
Italian Cured Ham with Buffalo Mozzarella and Rocket Salad			
Prosciutto e Melone (gf)	£7.90		
Italian Cured Ham with Chilled Seasonal Melon			
Bresaola Rucola e Scaglie di Grana Padano (gf)	£7.90		
Air – Cured Beef Fillet with Rocket Parmesan Shavings and Truffle Oil			
Carpaccio di Salmone con Gamberetti (gf)	£7.90		
Salmon marinated in White Wine Vinegar Olive Oil and Lemon served with Prawns and Green Leaf Salad			
Calamari Fritti	£6.90		
Deep Fried Lightly Seasoned Squid with Mixed Leaf Salad and Lemon Wedges			
Calamari Ripieno (gf)	£7.90		
Whole Squid Tube stuffed with Arborio Rice Anchovies Tuna Black Olives and Sun Dried Tomatoes			
Cozza Alla Marinara (gf)	£7.90		
Fresh Mussels cooked in White Wine and Cracked Black Pepper in a Tomato and Cream Sauce			
Insalata Caprese (V) (gf)	£6.90		
Buffalo Mozzarella with Beef Tomato Rocket and Basil Olive Oil			
Scamorza In Carrozza (V)	£5.50		
Deep Fried Breaded Smoked Mozzarella Cheese drizzled with Balsamic Glaze			
Duo di Bruschette (Vg)	£5.90		
Cherry Vine Tomatoes marinated in Olive Oil with Garlic and Basil Field Mushrooms cooked in Tomato and Oregano			
Home Made Bread Baked to an old Italian recipe by ‘Nonna Maria’			
Basket for 2	£3.20	Basket for 4	£5.90

SIDE ORDERS

Hand Cut Chips	£2.95	Mixed Salad	£2.95
Vegetables of the Day	£2.95	Green Leaf Salad	£2.95
Rocket Tomato and Parmesan Salad	£4.50		

PIZZA MENU

LE PIZZE ROSSE (Tomato Base)

Margherita Tomato Basil and Mozzarella (V)	£10.50
Bufala Tomato Basil and Buffalo Mozzarella (V)	£12.50
Napolitana Anchovies Capers Parmesan Garlic Oil (No Mozzarella)	£12.50
Hawaii Ham Pineapple Mozzarella	£12.90
Fiorentina Spinach Free Range Egg Mozzarella Parmesan (V)	£12.90
Al Pollo Spicy Chicken and Mozzarella	£12.90
Piccante Spicy Home Made Sausage and Mozzarella	£12.90
Pescatora Prawns Anchovies Mussels Garlic Oil (No Mozzarella)	£12.90
Al Tonno Tuna Red Onion Black Olives and Mozzarella	£13.50
Contadina Parma Ham Mushrooms Mozzarella	£13.50
Capricciosa Ham Mushrooms Egg Mozzarella	£13.50
Regina Scamorza (Smoked Cheese) Ham Mushrooms Mozzarella	£13.50
Gorgonzola Spicy Salami Gorgonzola Mozzarella	£13.90
La Pergola Parma Ham Provolone Cheese Rocket Mozzarella	£13.90
Quattro Stagioni Mushrooms Olives Ham Artichokes Mozzarella	£13.90
Alle Verdure Mushrooms Peppers Olives Aubergine Spinach and Artichokes Mozzarella (V)	£13.90
Vegana Mushrooms Peppers Olives Aubergine Spinach and Artichokes Vegan Mozzarella (Vg)	£13.90
Siciliana Aubergine Ham Scamorza and Mozzarella	£13.90
Nduja e Peperoni Calabrian Spicy Salami Peppers and Mozzarella	£13.90
Frutti di Mare Squid Mussels Clams King Prawn Tomato Garlic Oil (No Mozzarella)	£14.90
Americana (Hot) Spicy Homemade Sausage Chicken Salami Ham	£14.90

LE PIZZE BIANCHE (Mozzarella Base Pizza)

Noce e Gorgonzola Walnuts Gorgonzola Parmesan	£13.00
Quattro Formaggi Gorgonzola Provolone Parmesan Scamorza Cream	£13.50
Biancaneve Ham Homemade Spicy Sausage Mushrooms Cream	£13.90
Broccoli e Salsiccia Homemade Spicy Sausage and Broccoli	£14.50
Valtellina Air Cured Beef Parmesan Shavings Rocket Truffle Oil	£14.50
Parma Parma Ham Cherry Tomatoes Parmesan Shavings Rocket	£14.50

CALZONE (Filled Folded Pizza)

Calzone Prosciutto Ham Tomato Mozzarella	£12.50
Calzone Napoli Ham Ricotta Salame Tomato and Mozzarella	£14.50
Calzone Classico Ham Mushrooms Artichokes Olives Tomato Mozzarella	£14.50
Calzone Carne Homemade Spicy Sausage Ham Chicken Spicy Salami Tomato Mozzarella	£14.90

Extra Pizza Toppings

Mushrooms/ Peppers/ Olives/ Aubergines/ Anchovies/Rocket/Pineapple	£1.00
Artichokes / Mozzarella / Scamorza	£1.50
Ham/ Prawns/ Gorgonzola / Tuna	£2.00
Parma Ham/ Home Made Spicy Sausage/ Salami/ Buffalo Mozzarella	£2.50

PASTA – I PRIMI

Linguini alla Bella Napoli*	£14.50
Flat long Pasta with Prawns Calamari Mussels and Clams sautéed in Olive Oil with Cherry Tomatoes Garlic and Chilli	
Pappardelle Mare e Monti *	£13.95
Wide Strands of Egg Pasta with Smoked Pancetta Peeled Prawns and Wild Mushrooms in a Cream and White Wine Sauce	
Tagliatelle Al Ragu D'Agnello *	£13.95
Ribbons of Pasta with a Rich Lamb Ragu	
Scialiatelli Melanzane e Provola(V) *	£12.95
Strands of Thick Pasta in a Rich Tomato Sauce with Aubergine Basil and Smoked Mozzarella	
Spaghetti alla Carbonara *	£12.95
Pasta with Smoked Pancetta and Cream finished with Free Range Egg Yolk Cracked Black Pepper and Grana Padano	
Cassarecce con Salsiccia *	£13.95
Short Twisted Pasta with Spicy Homemade Sausage in a Rich Tomato Sauce	
Lasagne Al Forno	£12.95
Layers of Egg Pasta in a Rich Pork Ragu' with Bechamel Sauce and Mozzarella	
Ravioli Of The Week – Please Ask For Details	
Pasta of the Day – Please Ask for Details	
* These Pasta Dishes can be made using Gluten Free Pasta	

MAIN COURSES – I SECONDI

Tagliata di Manzo – Rib Eye Steak (gf)	17.95
Marinated in Balsamic Vinegar Olive Oil and Cracked Black Pepper Served Medium Rare on a bed of Rocket Cherry Tomatoes and Parmesan Shavings	
Scallopina di Vitello Ai Funghi e Marsala (gfa)	£15.95
Veal Escalope Pan Fried with Wild Mushrooms Cream and Marsala Served with Seasonal Vegetables	
Salsiccia alla Griglia – Grilled Homemade Sausage (gfa)	£14.95
Homemade Pork Chilli and Fennel Sausage With Hand Cut Chips and Broccoli	
Fritto Misto – Fried Seafood	£15.95
Deep Fried Lightly Seasoned Squid Rings Whitebait and King Prawns With Hand Cut Chips Green Leaf Salad and Homemade Tartar Sauce	
Melanzane alla Parmigiana	£13.50
Layers of Aubergine and Mozzarella Baked in Tomato Sauce with Basil Hand Cut Chips and Mixed Salad	
Fish and Meat Dishes of The Day – Please Ask Your Server For Details	

DESSERTS – I DOLCI

Tiramisu Al Amaretto £5.95
Classic Italian dessert of Savioardi Biscuits Coffee
Mascarpone Cheese and Italian Almond Liqueur

Bigne' al Cioccolato - Profiteroles £5.95
Choux Pastry Buns filled with Chantilly Cream and Served with
Chocolate Sauce

Panettone Bread and Butter Pudding £5.95
Made using Italian Fruit Cake and Served with
Whipped Cream and Caramel Sauce

Panna Cotta (gf) £4.95
Classic Italian Cream Dessert – Ask for details of Flavour

Baba' Napoletano con Frutti di Bosco £5.95
Miniature Italian Baba' soaked in Liqueur served with Chantilly Cream
and Fruits of the Forest

Dessert of The Day
Please Ask Your Server For Details

ICE CREAMS & SORBETS – GELATI E SORBETTI

Tartufo - Bombe shaped Italian Ice Cream £5.50
Scuro–Dark Chocolate and Nut Ice Cream
Bianco – Zabaglione Coffee and Crushed Meringue
Pistachio – Crushed Pistachios and Pistachio Flavoured Ice Cream
Amaretto – Crushed Amaretti Biscuits and Almond Flavoured Ice Cream

Semifreddo al Torroncino (gf) £5.50
Nougat Flavoured Ice Cream Dessert

Sorbetti (gf) £5.50
Lemon Raspberry and Mango Fruit Ices

Coppa di Gelato £5.50
Please Ask Your Server For Details of Flavours

COFFEE – CAFFE'

Cappuccino £2.95
Espresso Single £1.75
Double Espresso £2.95
Latte £3.50
Filter Coffee (Fairtrade) £2.50
Tea (English Breakfast, Peppermint or Earl Grey) £2.50

