

PIZZA MENU

*Our Pizza Dough is Made Daily On The Premises
and we use 100% Italian Fior Di Latte Mozzarella*

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	£13.90
Contadina Parma Ham Mushrooms Mozzarella	£13.90
Capricciosa Ham Mushrooms Egg Mozzarella	£13.90
Regina Scamorza (Smoked Cheese) Ham Mushrooms Mozzarella	£13.90
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	£13.50
Quattro Formaggi Gorgonzola Provolone Parmesan Scamorza Cream	£13.90
Biancaneve Ham Homemade Spicy Sausage Mushrooms Cream	£13.90
Valtellina Air Cured Beef Parmesan Shavings Rocket Truffle Oil	£14.90
Parma Parma Ham Cherry Tomatoes Parmesan Shavings Rocket	£14.90

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	£1.50
Artichokes / Mozzarella / Scamorza	£2.00
Ham/ Prawns/ Gorgonzola / Tuna	£2.50
Parma Ham/ Home Made Spicy Sausage/ Salami/ Buffalo Mozzarella	£3.00

PASTA – I PRIMI

Linguini alla Bella Napoli* Flat long Pasta with King Prawn Calamari Mussels and Clams sautéed in Olive Oil with Cherry Tomatoes Garlic and Chilli	£15.50
Pappardelle Mare e Monti * <i>Our Signature Pasta Dish</i> Wide Strands of Pasta with Smoked Pancetta Prawns and Wild Mushrooms in a Cream and White Wine Sauce	£14.90
Tagliatelle Al Ragu Di Cinghiale * Ribbons of Pasta in a Rich Wild Boar Ragu	£14.50
Scialiatelli Melanzane e Provola (V) * (Vga) Strands of Thick Pasta in a Rich Tomato Sauce with Aubergine Basil and Smoked Mozzarella	£14.50
Spaghetti alla Carbonara * Pasta with Smoked Pancetta and Cream finished with Free Range Egg Yolk Cracked Black Pepper and Grana Padano	£14.50
Casarecce Zucchine e Vongole * Twisted Pasta with Fried Courgettes, Clams and Cherry Tomatoes	£14.50
Lasagne Al Forno Layers of Egg Pasta in a Rich Pork Ragu' with Bechamel Sauce and Mozzarella	£13.50
Ravioli of the Day – Please Ask for Details <ul style="list-style-type: none">• These Pasta Dishes can be made using Gluten Free Pasta	

MAIN COURSES – I SECONDI

Tagliata di Manzo – Rib Eye Steak (gfa) Served Medium Rare on a bed of Rocket Cherry Tomatoes and Parmesan Shavings	£19.95
Scallopina di Vitello Alla Milanese Fried Veal Escalop in Breadcrumbs Hand Cut Chips and Rocket and Tomato Salad	£18.50
Fritto Misto – Fried Seafood Deep Fried Lightly Seasoned Squid Rings Whitebait and King Prawns With Hand Cut Chips Green Leaf Salad and Homemade Tartar Sauce	£18.50
Sauté di Gamberroni (gfa) King Prawns sautéed in White Wine with Olive Oil Chilli and Parsley Served with Toasted Homemade Bread	£18.50
Melanzane alla Parmigiana (gfa) (V) Layers of Aubergine and Mozzarella Baked in Tomato Sauce with Basil Hand Cut Chips and Mixed Salad	£14.50
Meat Dish of the Day / Fish of the Day – Please Ask for Details	

DESSERTS – I DOLCI

Tiramisu Al Amaretto	£6.50
Classic Italian dessert of Savoiardi Biscuits Coffee Mascarpone Cheese and Italian Almond Liqueur	
Bigne' al Cioccolato - Profiteroles	£6.50
Choux Pastry Buns filled with Chantilly Cream and Chocolate Sauce	
Panettone Bread and Butter Pudding	£6.50
Made using Italian Fruit Cake and Served with Whipped Cream and Caramel Sauce	
Panna Cotta (gf)	£6.50
Classic Italian Cream Dessert <i>Please Ask your Server For Details of the Flavour</i>	
Amaretti Based Cheesecake	£6.50
<i>Please Ask your Server For Details of the Flavour</i>	
Dessert of The Day	
<i>Please Ask Your Server For Details</i>	

ICE CREAMS & SORBETS – GELATI E SORBETTI

Tartufo - Bombe shaped Italian Ice Cream	£6.50
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)	£6.50
Nougat Flavoured Ice Cream Dessert	
Sorbetti (gf)	£6.50
Lemon Raspberry and Mango Fruit Ices	
Coppa di Gelato	£6.50
<i>Please Ask Your Server For Details of Flavours</i>	
Affogato al Caffè'	£6.50
Vanilla Ice Cream with a Shot of Espresso and Crushed Amaretti Biscuits	

COFFEE – CAFFÈ'

Cappuccino				£3.50
Espresso	Single	£1.95	Double	£3.50
Latte				£3.50
Filter Coffee (Fairtrade)				£2.95
Tea (English Breakfast, Peppermint or Earl Grey)				£2.95