PRE- STARTER – STUZZICHINI Volantina - Pizza Base with Garlic Oil and Herbs (Vg) Volantina with Mozzarella – Pizza Base with Mozzarella (V) Schiacciata – Pizza Base with Tomato Oregano and Garlic Oil (Vg) Marinated Green and Black Olives (Vg) (gf) Homemade Pickles (Vg) (gf)					
Antipasto Misto (gf) A Selection of Italian Cured M		– ANTIPASTI e Made Pickles	£9.90		
Prosciutto e Mozzarella di Bufala (gf) Italian Cured Ham with Buffalo Mozzarella and Rocket Salad					
Prosciutto e Melone (gf) Italian Cured Ham with Chilled Seasonal Melon					
Bresaola Rucola e Scaglie di Grana Padano (gf) Air – Cured Beef Fillet with Rocket Parmesan Shavings and Truffle Oil					
Carpaccio di Salmone con Gamberetti (gf) Salmon marinated in White Wine Vinegar Olive Oil and Lemon served wi Prawns and Green Leaf Salad					
Melanzane alla Parmigiana (gf) Layers of Aubergine Basil and Mozzarella Baked in a Rich Tomato Sauce					
Calamari Fritti Deep Fried Lightly Seasoned Squid with Mixed Leaf Salad and Lemon We					
Calamari Ripieno (gf) Whole Squid Tube stuffed with Arborio Rice Anchovies Tuna Black Olives and Sun Dried Tomatoes					
Insalata Caprese con Burrata Pugliese (V) (gf) Cream Filled Mozzarella with Beef Tomato Rocket and Basil Olive Oil					
Scamorza In Carrozza (V) Deep Fried Breaded Smoked Mozzarella Cheese drizzled with Balsamic Gl					
Duo di Bruschette (Vg) Cherry Vine Tomatoes marinaded 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£3.95Basket for 4£6.95Gluten Free Bread Roll£1.50					
SIDE ORDERS					
Hand Cut Chips Mixed Salad	£3.50 £3.50	Vegetables of the Day Green Leaf Salad	£3.50 £3.50		

Mixed Salad£3.50Green Leaf Salad£3.50Rocket Tomato and Parmesan Salad£4.50

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)

LE FIZZE KOSSE (Tomato Buse)	
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	£13.90
Artichokes Mozzarella (V)	
Vegana Mushrooms Peppers Olives Aubergine Spinach and	£13.90
Artichokes Vegan Mozzarella (Vg)	
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	£14.90
(No Mozzarella)	
Americana (Hot) Spicy Homemade Sausage Chicken Salami Ham	£14.90
LE DIZZE DIANCE (Moragenella Dago Bigga)	
LE PIZZE BIANCE (Mozzarella Base Pizza)	640 =0
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	£14.50
Mozzarella	214.30
Calzone Carne Homemade Spicy Sausage Ham Chicken Spicy Salami	£14.90
Tomato Mozzarella	
Extra Pizza Toppings	
Mushrooms/ Peppers/ Olives/ Aubergines/ Anchovies/Rocket/Pineapple £1	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				
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				
Tagliatelle Al Ragu Di Cinghiale * Ribbons of Pasta in a Rich Wild Boar Ragu				
Scialiatelli Melanzane e Provola (V) * (Vga) Strands of Thick Pasta in a Rich Tomato Sauce with Aubergine Basil and Smoked Mozzarella				
Spaghetti alla Carbonara * Pasta with Smoked Pancetta and Cream finished with Free Range Egg Yolk Cracked Black Pepper and Grana Padano				
Casarecce Zucchine e Vongole * Twisted Pasta with Fried Courgettes, Clams and Cherry Tomatoes				
 Lasagne Al Forno Layers of Egg Pasta in a Rich Pork Ragu' with Bechamel Sauce and Mozzarella Ravioli 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 (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 Sa				
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				
Melanzane alla Parmigiana (gfa) (V) Layers of Aubergine and Mozzarella Baked in Tomato Sauce with Basil Hand Cut Chips and Mixed Salad				
Hand Cut Chips and Mixed Salad				

Meat Dish of the Day / Fish of the Day – Please Ask for Details

DESSERTS – I DOLCI

Tiramisu Al Amaretto Classic Italian dessert of Savioardi Biscuits Coffee					
Mascarpone Cheese					
Bigne' al Cioccolato - Profiteroles Choux Pastry Buns filled with Chantilly Cream and Chocolate Sauce					
Panettone Bread and Butter Pudding Made using Italian Fruit Cake and Served with Whipped Cream and Caramel Sauce					
Panna Cotta (gf) Classic Italian Cream Dessert Please Ask your Server For Details of the Flavour					
Amaretti Based Cheesecake Please Ask your Server For Details of the Flavour					
Dessert of The Da Please Ask Your Ser	•	ils			
Tartufo - Bombe s Scuro–Dark Chock Bianco – Zabaglion Pistachio – Crusho	shaped Itali ate and Nut Ic ne Coffee and ed Pistachios a	an Ice Cream ce Cream Crushed Meringu and Pistachio Flav		£6.50	
Semifreddo al To Nougat Flavoured Io		(gf) sert		£6.50	
Sorbetti (gf) Lemon Raspberry ar	nd Mango Fru	iit Ices		£6.50	
Coppa di Gelato Please Ask Your Ser	ver For Detai	ils of Flavours		£6.50	
Affogato al Caffe' Vanilla Ice Cream w		Espresso and Crus	shed Amaretti Biscuits	£6.50	
		COFFEE – CA	FFE'		
Cappuccino Espresso Latte Filter Coffee (Fai Tea (English Brea		£1.95 ermint or Earl	Double Grey)	£3.50 £3.50 £3.50 £2.95 £2.95	