

BREAD & OLIVES

Marinated Olives – Mixed olives with garlic & herbs	4.5
Rustic Breads – Seeded tuscan bread, cross cut sour dough & grissini	5.9
Garlic Flatbread – With rosemary & rock salt	4.9
Garlic Flatbread with Tomato & Pesto – Made with a pomodoro sauce & pesto infused rocket leaves	5.9
Garlic Flatbread with Mozzarella – Made with imported Italian mozzarella	5.9

STARTERS

Bruschetta – Vine tomatoes, garlic, basil & rocket on toasted crostini	8.9
Funghi Fritti – Deep fried mushrooms in seasoned breadcrumbs with garlic mayonnaise	8.9
Calamari Fritti – Crispy calamari fritti served with a wedge of lime & tartar sauce	9.9
Mezzaluna Croccante – Fried pastry parcels filled with melted mozzarella & aged parmesan, served with a chilli sauce & garlic mayonnaise dip	8.9
Goat’s Cheese Tart – Warm goat’s cheese, caramelised onion & beetroot tart, baby salad leaves, walnuts & balsamic reduction	9.9
Wild Mushroom & Chicken Liver Paté – Wild mushroom & chicken liver paté with rustic bread & red onion marmalade	8.9
Meatballs on Char-grilled Polenta – Two of our signature recipe pork & beef Italian meatballs in a rich tomato sauce with a touch of chilli on char-grilled crispy polenta.	8.9
Smoked Salmon Crostini – Smoked salmon on toasted sourdough with lemon & dill mascarpone, crispy capers & micro herbs	9.9
Sautéed King Prawns - With cherry tomatoes, white wine, garlic & chilli, served with rustic bread	12.9
- With garlic butter, white wine, lemon & parsley, served with rustic bread	12.9

SALAD

Char-Grilled Chicken Salad – Crispy prosciutto, avocado, vine tomatoes & mixed leaves, dressed with a creamy italian vinaigrette & parmesan shavings	15.9
Grilled Goat’s Cheese Salad – Sardinian fregola pasta, mixed leaves, green beans, tomatoes, olives, roasted peppers, zucchini, fresh mint & toasted walnuts	14.9
Char-Grilled Sashimi Tuna Nicoise – Chargrilled tuna steak on baby new potatoes & green beans with mixed leaves, tomatoes, cucumber, olives & red onion, with a mustard vinaigrette, topped with anchovies & a soft boiled egg	20.9

MEAT & FISH

Pollo Diavola – Char-grilled marinated half chicken with spiced 'Nduja sausage, roasted red peppers, onions & chilli in a rosemary, red wine & tomato sauce, with French fries	18.9
Veal Milanese – Pan-fried veal in polenta and parmesan breadcrumbs, with spaghetti pomodoro & salad garnish	20.9
Slow Roasted Lamb Shank – Slowly roasted tender lamb shank in a rosemary & mint gravy on herb mash	21.9
Pan Fried Calves Liver – Pan-fried calves liver with onion gravy, crispy pancetta & herb mash	18.9
Salmone con Fregola – Pan roasted fillet of salmon on Sardinian fregola pasta, with sun-dried tomatoes, cucumber, radish, chopped green beans & tender-stem, finished with a lemon & herb dressing	20.9
Branzino – Fillet of sea bass with crispy polenta skin on herb mash with tender-stem broccoli in a cream, white wine, spring onion & parsley sauce	20.9
Sicilian Char-Grilled Tuna – Fresh sashimi tuna steak with new potatoes, spinach, capers, black olives, cherry tomatoes, borlotti beans & pickled shallots	20.9
Sautéed King Prawns - With cherry tomatoes, white wine, garlic & chilli, served with french fries	24.9
- With garlic butter, white wine, lemon & parsley, served with french fries	24.9

STEAK

'We use award winning british butchers who supply our steaks from ethically reared grass-fed cattle. We simply season them with sea salt and cracked black pepper before cooking to your liking.

Rib Eye Steak & Fries 260g Known as the butchers favourite, this cut has beautiful marbling that melts during cooking to give amazing flavour.	26.9
Fillet Steak & Fries 200g The most tender cut of beef, full of flavour and exceptionally lean. Its very fine marbling gives it a richer flavour.	28.9

WITH YOUR STEAK

Steak Sauces Peppercorn Red wine & mushroom	Herb Butter Garlic & parsley
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SIDES

French fries	3.5	Green beans, spinach & garlic	4.5
Sweet potato fries	4.5	Creamed spinach	4.9
Sautéed garlic mushrooms	3.9	House salad	4.5
Crispy zucchini	4.5	Tender-stem Broccoli & Parmesan	4.9

PASTA

Sauces made from scratch with fresh ingredients from the point of order...

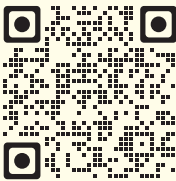
Penne Arrabbiata – Pomodoro sauce, basil, garlic, chilli & cherry tomatoes	12.9
Salmon & Prawn Fettuccini – Fettuccini with fresh salmon & tiger prawns in a cream, tomato, dill & white wine sauce	16.9
Trofie Amatriciana – Short twists of pasta in a tomato, basil & garlic sauce with crispy pancetta	13.9
Spaghetti Carbonara – A classic Italian dish made with smoked pancetta, egg, parmesan & cream	14.9
Spaghetti & Meatballs – Our hand-made slow cooked signature pork & beef meatballs in a red wine & tomato sauce with a touch of chilli	16.9
Trofie con Pesto – Short twists of pasta with pesto genovese, sun-blushed tomatoes, olives, cherry tomatoes & vegetarian 'parmigiano'	14.9
Spaghetti Bolognese – Meat ragu made with minced beef, red wine & tomato	14.9
Linguine Pescatore – Fresh mussels, clams, prawns & calamari in a light tomato, white wine, garlic & parsley sauce	18.9
Fettuccini Giardino – Fettuccini with goat's cheese, courgettes, peas & wilted spinach in a cream & white wine sauce, with vegetarian 'parmigiano'	15.9
Lamb Ragu Fettuccini – Fettuccini pasta tossed with slowly roasted lamb ragu, finished with fresh parmesan	15.9
Penne Toscana – Stone oven baked pasta with chicken, mushrooms & garlic in a cream & tomato sauce with melted mozzarella cheese	15.9
Linguine al Granchio – linguini with Cornish crab in a white wine & lemon sauce, with virgin olive oil, herb pangrattato & a touch of fresh chilli	16.9

FILLED PASTA

Conchiglia con Pollo – Giant pasta shells filled with chicken, pesto & toasted pine nuts, with a parmesan, cream & white wine sauce	15.9
Spinach & ricotta ravioli - Hand-made spinach & ricotta ravioli in a white wine & cherry tomato sauce with, baby basil & vegetarian 'parmigiano'	14.9

RISOTTO

Risotto Pollo e Funghi – Wild mushroom, chicken, white wine & tarragon	15.9
Risotto Vegetariana – Roasted Mediterranean vegetable risotto in a light tomato sauce with a touch of chilli	14.9



Scan this QR code with your phone to view our Gluten Free & Allergen Menu

Food Allergies & Intolerances

Food prepared in our kitchen may contain traces of nuts.

If you have a food allergy, please notify your server.