

All our food is freshly prepared and cooked to order, all our pizzas are home made

Garlic pizza bread 4.30V Garlic pizza bread with cheese 5.80V Home baked bread 2.25V Mixed olives 2.50V

## Antipasti-Starters

Bruschetta 4.60V  
Toasted bread topped with chopped tomato, extra virgin olive oil, garlic and herbs

Antipasto all'Italiana 6.50  
Selection of Italian cured meat and olives

Bresaola con rucola e parmigiano 6.50  
Cured beef with rocket and parmesan

Parmigiana 6.25V  
Baked aubergine with tomato, mozzarella and parmesan

## Insalate –Salads

Insalata Napoletana 6.75V  
Mixed lettuce, tomatoes, mozzarella, oregano, anchovies and capers

Insalata quattro stagioni 7.25V  
Mixed lettuce, ham, artichokes, mushrooms, mozzarella, olives and tomatoes

Chicken salad 8.50  
Mixed lettuce, chicken, tomatoes, croutons, cucumber, sweet peppers and parmesan

Insalata tricolore 7.50V  
Tomatoes, mozzarella and avocado

## Pasta

Penne all'arrabbiata 7.15V  
Penne pasta with spicy tomato sauce

Spaghetti Bolognese 8.90  
Spaghetti with beef Bolognese sauce

Spaghetti carbonara 9.20  
Spaghetti with bacon, egg and cream

Spaghetti Amatriciana 9.10  
Spaghetti with bacon, tomato sauce and hot chilli

Ravioli ricotta e spinaci 9.50V  
Ricotta and Spinach ravioli served with cherry tomato sauce

Gnocchi alla Siciliana 9.50V  
Baked potato dumplings with tomato, mozzarella and aubergine

Lasagne al forno 9.50  
Classic beef lasagne with white sauce and cheese

Risotto gamberi e zucchini 9.15  
Courgette and prawn risotto

Risotto ai funghi 8.95V  
Mushroom risotto

## Pizze

Margherita 7.20V  
Tomato sauce, oregano and mozzarella cheese

Diavola 8.60  
Tomato sauce, mozzarella and spiced salami

Funghi 8.50V  
Tomato sauce, mozzarella, mushrooms and sweet corn

Napoletana 8.50  
Tomato sauce, mozzarella, anchovies and olives

Capricciosa 8.85V  
Tomato sauce, mozzarella, pineapple, sweetcorn and hot chilli

Mediterranea 8.75V  
Mozzarella, sweet peppers, chopped tomatoes, courgettes and aubergine

Calzone 8.50  
Folded pizza filled with tomato sauce, mozzarella, ham and mushrooms

Calzone al prosciutto 9.50  
Folded pizza filled with tomato sauce, mozzarella and Parma ham

## Carne

Pollo Milanese 10.90  
Breaded chicken breast served with spaghetti in tomato sauce

Pollo alla cacciatora 10.90  
Diced chicken with olives and spicy tomato sauce. Served with rice.

Pollo alla griglia 10.90  
Grilled chicken breast served with spaghetti with olive oil and garlic

## Contorni – Side orders

Insalata mista 4.40V  
Mixed salad

Insalata di pomodori 4.25V  
Tomato salad

Insalata di rucola 4.40V  
Rocket salad

## Dessert

Tiramisu 4.20V  
Our home made Tiramisu

V = vegetarian  
Extra ingredients from £1.00  
A discretionary 12.5% service charge will be added to your bill

# wine list



## prosecco

**Prosecco Stelle d'Italia IGT NV** bottle 75cl £24.50  
**Veneto, Italy** (11.5% abv) 125ml £5.50  
 Lively and crisp with a lemony character and an aromatic, dry, refreshing finish.

## champagne

**Baron De Marck Brut** £34.50  
**Gobillard NV** 125ml £8.00  
 A clean and soft champagne with stylish character. Its fruity nature is fresh and appealing, bursting with apples and pears. (12.5% abv)

**Veuve Clicquot Ponsardin** £54.50  
**Yellow Label Brut NV**  
 Intense, floral and fruity aromas with a musky tinge and lingering apple and pear notes. (12% abv)

## rosé

**Pinot Grigio IGT Veneto Il Sospiro, 2009** bottle 75cl £18.95  
**Botter** 175ml £4.75  
**Veneto, Italy** (12% abv) carafe 500ml £13.70  
 Light, dry and crisp, with citrus and fruity red berry flavours. Very easy to drink, finishing clean and refreshing.

**Planeta Rosé IGT Sicilia 2008** £21.95  
**Planeta**  
**Sicily, Italy**  
 Attractive nose of rose petals, pomegranate and strawberries. Silky smooth, light and fresh.

## bevande

**Beer (Peroni Nastro Azzurro)** 33cl £3.80  
**Soft drinks** £2.25  
**Fruit juices** £2.45  
**Acqua minerale** 500ml £2.60  
1Litre £3.60

## cocktails

## spirits

from £6.20  
from £4.20  
double £5.20

## white

**Trebbiano Poggio NV** bottle 75cl £13.95  
**Rubicone, Contri** 175ml £3.50  
**Emilia Romagna, Italy** (11.5% abv) carafe 500ml £10.50  
 Dry with a fruity and upfront bouquet and a fresh citrus finish.

**Garganega/Pinot Grigio del Veneto 2008** £15.95  
**Via Nova** 175ml £4.00  
**Veneto, Italy** (12% abv) carafe 500ml £11.70  
 Dry and medium bodied with apple and pear fruit flavours, citrus acidity and hints of almonds.

**Unoaked Chardonnay 2008** £17.50  
**MandraRossa** 175ml £4.50  
**Sicily, Italy** (13.5% abv) carafe 500ml £12.70  
 Rich, ripe green apple aromas with hints of macadamia nuts and honey. Soft, rich, fruity palate, leading to a long finish.

**Frascati Superiore 2008** £18.95  
**San Marco** carafe 500ml £13.50  
**Lazio, Italy**  
 Delicate lemony nose and palate. Clean and well-balanced with hints of peaches and honey.

**Soave Classico, Le Coste 2008** £19.50  
**Le Vigne** carafe 500ml £14.00  
**Veneto, Italy**  
 Fresh and zesty yet elegant, with a delicious fresh fruit character, vibrant citrus notes and balanced acidity.

**La Segreta Bianco 2008** £20.50  
**Planeta**  
**Sicily, Italy** (Grecanico/Chardonnay/Viognier/Fiano/Sauv Blanc)  
 Vibrant and aromatic with citrus fruits, lychee, pineapple and peach. Full and dry, smooth and supple with a long, minty finish.

**Gavi di Gavi, La Minaia 2008** £27.95  
**Nicola Bergaglio**  
**Piemonte, Italy**  
 Crisp and dry, with hints of ripe pears and red and green apple notes; the finish is mouthwateringly refreshing and lengthy.

bottle 75cl

## red

**Sangiovese Poggio NV** bottle 75cl £13.95  
**Rubicone, Contri** 175ml £3.50  
**Emilia Romagna, Italy** (11.5% abv) carafe 500ml £10.50  
 Aromas of forest fruits with a medium bodied palate and a food-friendly freshness.

**Merlot del Veneto 2008** £16.95  
**Via Nova** 175ml £4.30  
**Veneto, Italy** (12% abv) carafe 500ml £12.50  
 Medium bodied with red berries, fine balance and a clean finish.

**Montepulciano d'Abruzzo 2008** £17.50  
**Umani Ronchi** 175ml £4.50  
**Abruzzo, Italy** (13% abv) carafe 500ml £13.70  
 Dry with a finely textured structure and ripe, plummy fruit.

**Chianti Foriero 2008** £19.95  
**Cecchi** 500ml £14.50  
**Tuscany, Italy**  
 Aromatic with notes of violets and a well balanced palate.

**Valpolicella Classico DOC 2008** £21.95  
**Accordini**  
**Veneto, Italy**  
 Bouquet of red berries, roses and minerality. Elegant and well-balanced, fruity and fresh.

**Primitivo del Salento 2007** £23.50  
**Francesco Candido**  
**Puglia, Italy**  
 Medium bodied with jammy, baked red and black fruit flavours followed by a dry finish.

**Barbera Bricco Tondo DOC 2008** £25.50  
**Fontanafredda**  
**Piemonte, Italy**  
 Blackberry and morello cherry flavours with a medium body, finishing rounded with a hint of liquorice.

**Pinot Nero Classici DOC 2008** £26.50  
**Colterenzio**  
**Alto Adige, Italy**  
 Ripe, sweet tannins and a typical varietal character reminiscent of morello cherry and blackberry.