

STARTERS

Homemade Bread £3

(served with olive oil and balsamic vinegar)

Mixed Olives £4.5

(marinated in garlic and mixed herbs)

Garlic Bread £7

(pizza bread with garlic oil and tomato sauce)

Focaccia £7

(pizza bread with garlic oil and rosemary)

Tomato Pesto £7.5

(pizza bread with tomato sauce and pesto)

Bruschetta Napoletana £6.5

(tomato, garlic and basil on homemade bread)

Insalata Tricolore £8.5

(tomato, avocado, mozzarella, olive oil and basil)

Insalata Caprese £7.5

(tomato, mozzarella, basil and olive oil)

Antipasto Misto £9.5

(mixed cured meats served with homemade bread)

Antipasto Vegetariano £9

(grilled vegetables served with homemade bread)

Gamberoni all'Aglia £10

(prawns in a garlic sauce served with homemade bread)

Calamari £10

(breaded calamari rings, deep fried)

Antipasto di Stagione (for two) £14.5

(parma ham, bresaola, mortadella, melon or other seasonal fruit, mozzarella and tomato)



PASTA

Penne all' Arrabbiata £10

(tomato sauce, garlic and chilli)

Spaghetti Carbonara £12.5

(pancetta, egg, parmesan and cream (or traditional without cream))

Penne al Pesto £12.5

(made with basil, pine nuts and parmesan)

Penne Putanesca £13

(tomato sauce, capers, olives, anchovies and red wine)

Linguine al Pollo e Funghi £13

(chicken and mushroom in a creamy sauce)

Linguine ai Frutti di Mare £13.5

(seafood in a garlic and white wine sauce)

Penne all'Amatriciana £12.5

(tomato sauce, pancetta, onion and red wine)

Penne al Salmone £14.5

(smoked salmon in a cream and vodka sauce)

Linguine al Granchio £14.5

(crab, chilli and cherry tomatoes in a garlic and white wine sauce)

Linguine ai Funghi Porcini £13.5

(porcini mushrooms in a creamy sauce)

Penne con Zucchini e Limone £13

(courgette, lemon, chilli and parmesan shavings)

Lasagna al Forno £13.5

(baked layers of meat ragu and wide pasta sheets, topped with parmesan)



PIZZA

Margherita £10

(tomato and mozzarella)

Funghi £11.5

(tomato, mozzarella and mushrooms)

Napoli £12.5

(tomato, mozzarella, olives, capers and anchovies)

Vegetariana £13

(tomato, mozzarella, grilled aubergine and courgette, peppers, mushrooms and onion)

Capricciosa £12.5

(tomato, mozzarella, peppers, ham, anchovies, olives and egg)

Regina £12.5

(tomato, mozzarella, ham and mushrooms)

Quattro Stagioni £13

(tomato, mozzarella, mushrooms, pepperoni, ham, artichokes and olives)

American Hot £12.5

(tomato, mozzarella, pepperoni, peppers and chilli flakes)

Boscaiola £12.5

(tomato, mozzarella, mushrooms and pepperoni)

Hawaiina £12.5

(tomato, mozzarella, ham and pineapple)

Calzone £12.5

(folded pizza with mozzarella, ham and mushrooms topped with tomato sauce)

Calzone Diavola £12.5

(folded pizza with mozzarella, pepperoni and olives topped with tomato sauce)

Marzio £14.5

(tomato, fresh mozzarella, cherry tomatoes, parma ham, parmesan shavings and rocket)

Fiorentina £12.5

(tomato, mozzarella, spinach, egg and garlic)

Mari e Monti £14

(tomato, mozzarella, mushrooms and prawns)

Tonno e Cipolla £12.5

(tomato, mozzarella, tuna onions and olives)

Panna e Salmone £14.5

(mozzarella, smoked salmon, cream and chives)

EXTRA TOPPINGS

Parma Ham / Chicken / Tuna £2.5

Roasted Vegetables £0.9

SALADS

Tomato and Red Onion £5.5

Mixed Salad £5.5

Green Salad £5.5

Rocket, Parmesan and Cherry Tomato £7.5

Fennel and Red Onion with Balsamic Glaze £6.5

KIDS MENU

Pizza £7

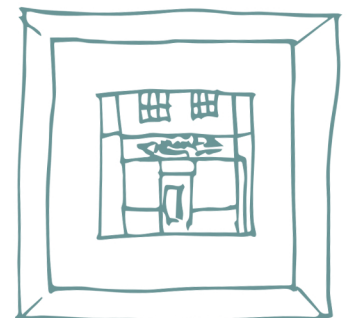
(margherita / olive / ham / pepperoni / mushroom)

Extras £0.5

Pasta £7

(pesto / tomato / carbonara)

Ice Cream £2.5



WHITE

Trebbiano d'Abruzzo (Italy) GLASS £5.5 / BOTTLE £17.5

(a clear straw-coloured medium dry white wine)

Chenin Blanc Cape 312 (South Africa) £19

(intense and fruity, with a pleasant degree of acidity)

Pinot Grigio Ai Galli (Veneto) £21

(clean, crisp and well balanced with unique character)

Sauvignon Blanc Las Pastos (Chile) £20

(vibrant, with a bracing acidity and a reviving, fresh finish)

Gavi di Gavi Magda Pedrini (Piemonte) £27

(delicious white wine with a steely minerality, refreshing and crisp)

RED

Montepulciano d'Abruzzo (Italy) GLASS £5.5 / BOTTLE £17.5

(intense red, slightly tannic with a good balance)

Nero d'Avola, Andrero (Sicilia) £22

(a ruby coloured, fruity and full bodied wine)

Merlot Andrero (Sicilia) £23

(intense, smooth and elegant)

Chiantii Colli Senesi Gavioli (Toscana) £24

(a dry, well rounded wine with a long finish)

Barbera d'Asti (Italy) £27

(light-bodied and juicy with bold, deep purple colour)

Malbec, Michel Torino (Argentina) £27

(balanced with a spicy aroma)

ROSE

Pinot Grigio Rose Ai Galli (Veneto) GLASS £6 / BOTTLE £22

(a crisp, fruity, refreshing, beautiful rose)

SPARKLING

Glass Bottle Prosecco Brut Batiso (Veneto) £26

BEER

Peroni Nastro Azzuro £5

SOFT DRINKS

Fruit Juices £2.2

Coke £2.5

Diet Coke £2.5

San Pellegrino Lemon £2.5

San Pellegrino Blood Orange £2.5

Still Water £2.5

Sparkling Water £2.5

HOT DRINKS

Espresso £2.5

Cappuccino £3

Americano £2.5

Teas £3

Herbal Teas £3

