

Antipasti

MIXED MARINATED OLIVES	£4.50
with artichokes, semi-dried tomatoes & roasted peppers	
PANE MISTO	£3.95
warm ciabatta & homemade garlic & rosemary foccacia bread served with extra virgin olive oil & balsamic vinegar	
GARLIC CIABATTA BREAD / with mozzarella	£4.50 / £5.50
GARLIC PIZZA BREADS (v)	
garlic butter, mozzarella.....	£5.50
garlic butter, tomato, chilli & red onion.....	£5.50
garlic butter, caramelised red onions, mozzarella,	£5.95
goat's cheese, rocket & pesto (n)	
ZUPPA DEL GIORNO (v)	£4.95
chefs homemade soup, toasted ciabatta	
BRUSCHETTA MISTE (n) (v)	£6.25
mixed bruschetta: pesto, semi-dried tomatoes, basil & baby mozzarella / roasted peppers & goat's cheese / caramelised red onion & gorgonzola	
CALAMARI FRITTI	£6.75
crispy fried squid with roasted garlic mayonnaise	
PIZZETTE CAPRESE (v) (n)	£6.75
italian flatbread with ripe plum tomatoes, basil, baby mozzarella balls, rocket, pesto and balsamic glaze dressing	
FUNGHI RIPIENI (n) (v)	£6.75
garlic roasted field mushrooms with buttered spinach & glazed goat's cheese served on toasted ciabatta bread with pesto dressing	
ARANCINI CON PANCETTA E MOZZARELLA	£6.50
smoked pancetta & mozzarella risotto balls served with sweet & sour roasted peppers with capers	
COSTINE DI MAIALE CON BALSAMICO	£6.50
sticky balsamic glazed pork ribs, red onions & peppers	
MELONE CON PROSCIUTTO CRUDO	£7.95
seasonal melon served with thinly sliced cured Italian ham	
GAMBERONI CON AGLIO E PEPERONCINO	£7.95
pan roasted garlic & chilli marinated king prawns in a white wine & butter sauce served on toasted ciabatta	
PIATTO DI SALUMI E BOCCONCINI	£7.95
prosciutto crudo, salami finocchiona, salami napoli served with rocket, baby mozzarella balls, semi dried tomatoes, mixed olives, toasted ciabatta and extra virgin olive oil	
ANTIPASTO MISTO - TO SHARE	£17.95
balsamic glazed pork ribs / prosciutto & melon / salami finocchiona / salami napoli / artichokes / tuna stuffed baby peppers / mixed olives / balsamic onions / garlic pizza bread / calamari fritti / caramelised red onion & gorgonzola bruschetta / smoked pancetta & mozzarella arancini with sweet & sour roasted peppers with capers / roasted garlic mayonnaise	

Stone Baked Pizzas

PIZZA MARGHERITA (v)	£8.50
tomato, basil, mozzarella	
CON AMICI SPECIAL PIZZA	£11.95
tomato, basil, mozzarella, chargrilled chicken, pepperoni sausage, ham, crispy pancetta & egg	
PIZZA PESCATORE	£11.95
tomato , basil, mozzarella, prawns, mussels, calamari, anchovies, red onions & chilli	
PIZZA TONNO	£9.95
tomato, basil, mozzarella, tuna, sweetcorn, red onions & roasted peppers	
PIZZA QUATTRO FORMAGGIO (v)	£10.95
tomato, basil, mozzarella, provolone, gorgonzola & goat's cheese with caramelised red onions	
served with thinly sliced prosciutto crudo	£12.50
PIZZA PROSCIUTTO COTTO E FUNGHI	£9.95
tomato, basil, mozzarella, ham & mushrooms	
PIZZA CAPRINO (n) (v)	£11.50
tomato, basil, mozzarella, goat's cheese, caramelised red onions, roasted peppers, cherry tomatoes, rocket, pesto & gran moravia cheese shavings	
PIZZA BIANCA FIORENTINA (v)	£11.95
garlic butter, mozzarella, spinach & egg	
served with thinly sliced prosciutto crudo	£13.50
PIZZA QUATTRO STAGIONI	£10.95
tomato, basil, mozzarella, pepperoni sausage, ham, roasted peppers & mushrooms	
PIZZA AMERICANA PICCANTE	£11.95
tomato, basil, mozzarella, pepperoni sausage, red onions, chilli flakes & jalapeno peppers	
PIZZA POLLO	£11.50
barbecue sauce, mozzarella, chargrilled chicken, crispy pancetta, jalapeno peppers, red onions & sweetcorn	
PIZZA SALAME	£11.50
tomato, basil, mozzarella, pepperoni sausage, salami napoli, salami finocchiona & roasted peppers	
PIZZA CALZONE	£12.95
a folded pizza with garlic butter, mozzarella, chargrilled chicken, ham, pepperoni sausage & red onions served with a tomato & basil sauce	
(Please allow 20 minutes to cook)	

Pasta e Risotto

SPAGHETTI AL POMODORO (v)	£9.25
spaghetti with our homemade tomato & basil sauce	
SPAGHETTI ALLA BOLOGNESE	£9.95
spaghetti with our own slow cooked beef & tomato ragu	
SPAGHETTI AI FRUTTI DI MARE	£12.95
spaghetti with mussels, prawns, king prawns, calamari, red onion, chilli & garlic in a creamy tomato sauce	
SPAGHETTI CON POLPETTE PICCANTE	£11.50
spaghetti with spicy beef, pork, pancetta & pepperoni meatballs in our homemade tomato & basil sauce	
TROFIETTE ALLA CARBONARA CON POLLO	£11.50
trofiette with crispy pancetta, chargrilled chicken strips, egg yolk, gran moravia cheese & cream	
TROFIETTE CON PESTO ROSSO E SALSICCIA TOSCANA (n)	£13.50
trofiette with a homemade red pepper & sundried tomato pesto with pan roasted Tuscan pork sausage, black olives, toasted pine nuts, rocket & Gran Moravia cheese shavings	
RIGATONI AL FUNGHI (v)	£10.50
rigatoni with mixed wild mushrooms, garlic, gran moravia cheese & cream	
with chargrilled chicken strips	£11.95
RIGATONI CON GORGONZOLA (n) (v)	£10.50
rigatoni with spinach, broccoli & walnuts in a creamy gorgonzola sauce	
with chargrilled chicken strips	£11.95
LASAGNE AL FORNO	£10.95
baked sheets of pasta with bolognese sauce, béchamel, gran moravia cheese & mozzarella	
RICOTTA E ZUCCA CANNELLONI (n) (v)	£11.95
cannelloni filled with ricotta cheese, goat's cheese, spinach, roasted squash & pine nuts with tomato & basil sauce, gran moravia cheese & basil crumb	
RISOTTO CON ZUCCA E SPINACI (n) (v)	£12.50
roasted butternut squash risotto with spinach, gran moravia cheese, crumbled goat's cheese, toasted pine nuts & pesto	
RISOTTO MILANESE ALLA PESCATORE	£13.95
saffron risotto with mussels, prawns, king prawns & calamari served with chilli oil	

Secondi

all served with seasonal vegetables & hand cut chips, fries or garlic & rosemary roasted new potatoes

ALLA GRIGLIA

8oz SIRLOIN STEAK£17.95

10oz RIB EYE STEAK.....£18.95

8oz FILLET STEAK£23.95

all steaks are served with garlic roasted field mushroom, slow roasted plum tomato and beer battered onion rings

SAUCES.....£2.25 each

Creamy peppercorn, blue cheese, red wine

FILETTO DI MANZO AI FUNGHI PORCINI.....£23.95

8oz fillet steak with wild mushrooms in a marsala wine & cream sauce

BISTECCA DI MANZO CON GORGONZOLA.....£18.95

pan roasted 8oz sirloin steak served with caramelised red onions, melted gorgonzola cheese and red wine sauce

PETTO DI POLLO ARROSTO.....£14.95

roasted chicken breast served with gnocchi, leeks & pancetta in a cream sauce

POLLO ALLA VALDOSTANA£14.95

lemon & gran moravia cheese crumbed chicken breast cooked in garlic butter served with mozzarella cheese, prosciutto and tomato & basil sauce

MERLUZZO ARROSTO (n).....£14.95

pan roasted cod supreme served with roasted peppers, cherry tomatoes, black olives & our homemade roasted red pepper & sundried tomato pesto

FILETTO DI MAGRO CON ZUCCHINE.....£17.95

pan roasted stonebass fillet served with courgette puree, chargrilled courgettes, deep fried crispy courgettes and basil oil

Our chefs specials are available on our black board, please ask a server for a copy if required

Contorni

.....£2.75 each

PATATE FRITTE - hand cut chips or fries

PATATE ARROSTO - rosemary & garlic roasted new potatoes

VERDURA MISTA - seasonal vegetables

INSALATA MISTA - mixed salad

INSALATA DI RUCOLA - rocket & gran moravia shavings

INSALATA DI POMODORO - tomato & red onion salad

Chefs Vegan Selection

Antipasti

MIXED MARINATED OLIVES	£4.50
GARLIC PIZZA BREADS	
extra virgin olive oil, garlic, rosemary & sea salt.....	£5.50
tomato, garlic, chilli & red onion.....	£5.50
ZUPPA DI POMODORO E BASILICO	£4.95
chefs homemade tomato & basil soup served with chargrilled pizza bread	
PIZZETTE CAPRESE	£6.75
italian flatbread with ripe plum tomatoes, basil, black olives, rocket, extra virgin olive oil and balsamic glaze dressing	
STUFATO DI FAGIOLI PICANTE	£6.50
spicy cannellini bean stew with tomatoes, red onion, smoked paprika & roasted peppers served with chargrilled pizza bread	
BRUSCHETTA MISTE (n)	£6.25
mixed bruschetta: semi-dried tomatoes, black olives & basil / roasted peppers with roasted red pepper & sundried tomato pesto / caramelised red onions served on chargrilled pizza bread	

Secondi

PIZZA CON FUNGHI, SPINACI E PATATE FRITTI	£11.95
tomato & basil sauce, vegan cheese, mushrooms & spinach with garlic & rosemary served with crispy fried potatoes	
PIZZA MEDITERRANEA	£11.50
Tomato & basil sauce, vegan cheese, chargrilled courgettes, roasted peppers, cherry tomatoes, black olives & rocket	
SPAGHETTI AL POMODORO	£9.25
spaghetti with our homemade tomato & basil sauce	
TROFIETTE CON PESTO ROSSO (n)	£11.95
trofiette pasta served with a roasted red pepper & sundried tomato pesto with black olives, semi dried tomatoes, toasted pine nuts & rocket	
RIGATONI CON FUNGHI SELVATICI	£11.95
rigatoni with wild mushrooms, cannellini beans & leeks served with a white truffle oil	
RISOTTO NAPOLITANA (n)	£10.95
tomato risotto served with artichokes, capers, slow roasted vine tomatoes, toasted pine nuts and basil infused olive oil	

Dolci

TORTA AL CIOCCOLATO E NOCCIOLE (n)	£5.75
warm chocolate & hazelnut brownie served with coconut & chocolate ice cream	
PERE COTTE IN CAMICIA (n)	£5.75
vanilla poached pears served with raspberry sorbet and maple syrup	
TRIO DI SORBETTI	£4.95
Strawberry, Raspberry & Lemon Sorbets	

Dolci e Formaggi

TORTA AL CIOCCOLATO (n)	£5.75
a warm pressed chocolate cake served with vanilla ice cream, chocolate sauce & hazelnut praline	
CROSTATA AL CARAMELLO SALATA	£5.75
salted caramel tart served with vanilla ice cream & rhubarb jam	
PANNA COTTA CON PERE COTTE IN CAMICIA (n)	£5.75
vanilla panna cotta served with poached pears and a hazelnut crumble topping	
TIRAMISU (n)	£5.75
light sponge fingers soaked in coffee liqueur with vanilla mascarpone & served with homemade biscotti	
CREME BRULEE CON SORBETTO AL LAMPONE	£5.75
classic vanilla crème brûlée served with raspberry sorbet & lemon shortbread	
TORTA DI FORMAGGIO AL FORNO	£5.75
baked vanilla cheesecake, caramelised bananas, toffee sauce and vanilla ice cream in crushed honeycomb	
HOMEMADE CHOCOLATE & HAZELNUT TRUFFLES (n)	£3.95
FORMAGGIO MISTI (n)	£7.50
Italian cheeses - provolone & gorgonzola / Welsh Cheeses - Perl Wen & Harlech, red onion marmalade, walnuts, biscuits, ciabatta, sweet Sicilian marsala wine	

Gelati e Sorbetti

served with a wafer cur (n)

choose any 3 flavours.....£4.95

ICE CREAMS

vanilla
strawberry
chocolate
toffee & butterscotch
maple & walnut (n)

SORBETS

mango
lemon
raspberry
strawberry

AFFOGATO.....£2.95
a shot of espresso served over vanilla ice cream

WHY NOT ADD A LIQUEUR.....£3.25 each
disaronno, baileys, tia maria, martel vs brandy, jameson's whiskey, frangelico or Cointreau

Caffè e Tè

ESPRESSO.....	£1.95
DOUBLE ESPRESSO.....	£2.65
CAPPUCCINO.....	£2.50
LATTE.....	£2.65
FLAT WHITE.....	£2.50
MOCHA.....	£2.65
MACCHIATO.....	£2.65
HOT CHOCOLATE.....	£2.65
BREAKFAST TEA.....	£1.95
EARL GREY TEA.....	£2.10
GREEN TEA.....	£2.10
PEPPERMINT TEA.....	£2.10

Caffè Liquoroso.....£6.50 each

ITALIAN CLASSICO COFFEE - DISARONNO AMARETTO
CORRETTO COFFEE - SAMBUCCA
IRISH CREAM COFFEE - BAILEYS IRISH CREAM
CALYPSO COFFEE - TIA MARIA COFFEE LIQUEUR
PARISIENNE COFFEE - MARTEL VS BRANDY
IRISH - JEMESON'S WHISKEY
FRIAR'S COFFEE - FRANGELICO HAZELNUT LIQUEUR
SEVILLE COFFEE - COINTREAU LIQUEUR
SHIN SHIN COFFEE - PEAKY BLINDERS RUM
TENNESSEE COFFEE - JACK DANIELS

ALLERGY INFORMATION

Please note: If you have a nut allergy, regrettably we cannot guarantee that any of our dishes are completely free from traces of nuts as we have various nut products in our kitchen. All dishes on our food menus containing nuts are marked with a (n) to make you aware of dishes that do contain nuts.

Please make sure you make your server aware of any allergies you may have before ordering any food.

If you would like a copy of our full Allergen Information Sheets, then please ask your server for a copy.

All vegetarian menu dishes are marked with a (v)

White Wine

1. Ca'Di Ponti, Catarratto, Sicily 13% ABV (1)
175ml...£4.45 / 250ml...£5.50 / 500ml...£10.75 / Bottle...£15.95

Vegan, A ripe, versatile and approachable dry, white a hint of fennel. The rounded and gently honeyed flavours on from Western Sicily. Attractive aromatics of floral peach, tropical fruit and the palate are balanced by lemony acidity

2. Conviviale, Pinot Grigio, Italy 12% ABV (2)
175ml...£5.10 / 250ml...£6.25 / 500ml...£12.25 / Bottle...£17.95

Vegan , ripe orchard fruits on the nose with hints of honey and peach. Lightly spicy with good weight and texture - balanced by fresh citrus acidity and baked apple and pear notes

3. Cape Heights, Sauvignon Blanc, South Africa 13% ABV (2)
175ml...£4.85 / 250ml...£5.95 / 500ml...£11.50 / Bottle...£16.95

Vegan, this Sauvignon Blanc from the Western Cape displays fresh, ripe yellow fruit flavours with a hint of waxy lime and plum stone, as well as some leafy herbal notes. A touch of Colombard really lifts this wine and makes it zippy, racy and very easy to drink

4. Fauno, Viura Blanco Spain 12.5% ABV (1)
175m...£4.85 / 250ml...£5.95 / 500ml...£11.50 / Bottle...£16.95

Fresh peach and citrus aromas follow onto the palate with additional mineral characters and ripe stone fruit to add texture

5. Monte Schiavo, Verdicchio Classico Italy 12.5% ABV (2)
175ml...£4.85 / 250ml...£5.95 / 500ml...£11.50 / Bottle...£16.95

Vegan, fresh, zesty, citrus aromas with herbal notes and hints of nut and stone fruit. Palate begins with a simple citrus which extends to more white stone fruit and a rounded nutty finish

6. Campo Fiorito, Chardonnay, Italy 12.5% ABV (2).....£21.95

Vegan, A delicate nose of ripe stone fruit, the palate is well balanced and creamy. In addition to the ripe peach, minerality adds to the broad mouth-feel and clean acidity

7. Gavi Di Gavi, La Giustiniana, Italy 13% ABV(2).....£25.95

Straw-yellow with a greenish hue. The wine's aromas of white fruit, stone fruit and lime zest are immediately beguiling and followed by a subtle yet persistent bouquet of green apples. The palate is well balanced with a fresh acidity and good structure. Pleasant almond notes linger on the finish

8. The Cloud Factory, Sauvignon Blanc, New Zealand 12.5% ABV (1)..... £20.95

Perfumed with nettle ripe tropical fruits which are also evident on the palate along with limey flavours and a rich minerality - classic Marlborough Sauvignon. The wine is sappy fresh, clean and delicious White Wine

(1) - (9) Denotes Dry to Sweet

Red Wine

9. Ca'Di Ponti, Nero d'Avola, Sicily 13.5% ABV (B)
175ml...£4.45 / 250ml...£5.50 / 500ml...£10.75 / Bottle...£15.95

Vegan, A deeply coloured, full-flavoured, spicy red with aromas of ripe plum and black cherry. The palate combines warm, juicy red fruit flavours with savoury, lightly smoky characters, a hint of bitter chocolate and nip of tannin on the finish

10. Conviviale, Montepulciano d'Abruzzo, Italy 14% ABV (B)
175ml...£5.10 / 250ml...£6.25 / 500ml...£12.25 / Bottle...£17.95

Vegan, ripe orchard fruits on the nose with hints of honey and peach. Lightly spicy with good weight and texture - balanced by fresh citrus acidity and baked apple and pear notes

11. Cape Heights, Merlot, South Africa 15% ABV (C)
175ml...£4.85 / 250ml...£5.95 / 500ml...£11.50 / Bottle...£16.95

Vegan, A bright, juicy, varietal Merlot. Lush, ripe and deep in hue - this is plump and sensuous Merlot with flavours of hedgerow fruits and a fine, gently leafy finish

12. Fauno, Garnacha-Shiraz-Monastrell, Spain 12.5% ABV (C)
175m...£4.85 / 250ml...£5.95 / 500ml...£11.50 / Bottle...£16.95

Bright nose with plums and blackberries. The palate is characterful with more ripe black fruit, supple tannins and fresh, juicy acidity. Finishing with a hint of pepper and spice

13. Reserve Malbec Santa Ana, Argentina 13.5% ABV (D)
175m...£5.75 / 250ml...£7.05 / 500ml...£14.25 / bottle..£20.95

Dense purple in colour with bright brick red highlights. Powerfully aromatic, showing concentrated stone fruit aromas such as plums and prunes with a hint of spicy oak

14. Uggiano, Chianti Classico Riserva, Italy 13.5% ABV (B)
.....£24.95

Pronounced aromas of violet, bramble, dried fruit and a hint of toasty oak. The palate has plum, wild cherry fruit, spicy balsamic notes and supple tannins - leading on to a long finish

15. Valpolicella Superiore, Ripasso, Italy 14% ABV (D)..£27.9

Ruby red in colour, with a concentrated perfume of red and black cherries, with the ripasso adding a dried cherry intensity. Full-bodied on the palate, with a lovely balance between opulent cherry-pie character and supple structure

16. Alasia, Barolo, Italy 14% ABV (D).....£32.95

Vegan, dark plum, leather and delicate violet aromas, plus notes of woodsmoke and brown spice. A full, firm and ripe red with rich, powerful flavours. All balanced by ripe tannins, complex savoury notes and a long finish

(A) - (E) Denotes Light to Full-bodied

Rose Wine

17. Mirabello, Pinot Grigio Rosé, Italy 12% ABV (2)
175ml...£4.45 / 250ml...£5.50 / 500ml...£10.75 / Bottle...£15.95

Vegan, strawberry and bramble aromas lead on to a delicate flavour. Red berry characters on the palate - with slight creaminess, and a crisp, dry finish

18. De Gras, Zinfandel Rosé, Chile 12% ABV (3)
175ml...£4.85 / 250ml...£5.95 / 500ml...£11.50 / Bottle...£16.95

Vegan, a full palate of pink grapefruit, pomegranate and honey, with a hint of spiciness in the after taste. Nicely fresh and crispy with a lingering finish

Sparkling

19. Lunetta, Prosecco, Italy 11% ABV (2)

20cl bottle.....£6.85 70cl bottle.....£22.95

Vegan, a delicate vibrant Prosecco with a long-lasting mousse. A deliciously light and fruity Prosecco with hints of apple and peach on the nose and a fresh, softly sparkling palate with characters of soft ripe stone fruits

20. Lunetta, Spumante Rosé, Italy 11.5% ABV (2)

20cl bottle.....£6.85 70cl bottle.....£22.95

A beautifully fresh and dry sparkling rosé from the foothills of the Trentino mountains. A beautiful cherry pink colour. Red berry characters on the nose and palate make this soft and approachable in character

21. Champagne Gremillet, Selection Brut, France 12% ABV (1)
.....£39.95

Vegan, a stunning, award winning Champagne that delivers on all fronts. This champagne shows fine mousse in the glass and fresh floral aromas mixed with characteristic sweet, doughy overtones, which are balanced by richer fruit, peach skin characters and classic baked biscuit flavours with a crisp citrus finish

(1) - (9) Denotes Dry to Sweet

Wine by the glass is also available in 125ml on request