

# Antipasti

Mixed Marinated Olives (v) (gf) £4.75

Homemade Garlic, Rosemary & Sea Salt Bread (v) £7

Extra virgin olive oil, aged balsamic vinegar

Garlic Ciabatta Bread £6.50 / with Mozzarella £7.50

Garlic Pizza Breads (v) (gfo)

Garlic butter, mozzarella £9

Garlic butter, tomato & basil sauce £9

Garlic butter, caramelised red onions, mozzarella, goats cheese, rocket & pesto (n) £10

Zuppa della Casa (v) (gfo) £7

Homemade chefs soup, toasted ciabatta  
(please ask your server for today's choice)

Funghi Ripieni (n) (v) (gfo) £8

Roasted flat mushroom, buttered garlic spinach, glazed goats cheese, toasted ciabatta, fried garlic & rosemary breadcrumbs, pesto

Calamari Fritti £9

Crispy fried squid, roasted garlic mayonnaise

Formaggio Gorgonzola (n) (v) (gfo) £8

Gorgonzola cheese, caramelised red onions, toasted pine nuts, marsala soaked raisins, local honey, extra virgin olive oil, sea salt crostini's

Insalata di Barbabietole (n) (v) (gf) £8

Roasted beetroot, goats cheese, rocket, candied walnuts, local honey, aged balsamic vinegar

Arancini alla Bolognese £8

Deep fried breaded risotto balls, mozzarella, slow cooked beef ragu

Gamberoni con Aglio e Peperoncino (gfo) £11

Garlic & chilli king prawns, white wine, garlic butter, semi dried tomatoes, toasted ciabatta bread

---

(n) contains nuts

(gf) gluten free

(v) suitable for vegetarians

(gfo) gluten free option available

# Stone Baked Pizzas

Our pizza dough is freshly made in our kitchen by our chefs, hand stretched and cooked in our stone based oven

(gfo) a gluten free pizza base is available for a £1.50 supplement

## Margherita (v) £12

Tomato, basil, mozzarella

## Con Amici Special £15

Tomato, basil, mozzarella, chargrilled chicken, ham, pepperoni sausage, crispy pancetta, free range egg

## Siciliana £14

Tomato, basil, mozzarella, tuna, anchovies, capers, red onions, black olives

## Prosciutto Cotto e Funghi £14

Tomato, basil, mozzarella, ham, mushrooms

## Dolce e Piccante con Nduja £15

Tomato, basil, mozzarella, gorgonzola, spicy Calabrian nduja sausage, red onion, local honey, extra virgin olive oil

## Fiorentina Bianca (v) £14

Garlic butter, mozzarella, spinach, free range egg

## Romano £15

Tomato, basil, mozzarella, prosciutto crudo, rocket, extra virgin olive oil, aged balsamic vinegar, Gran Moravia cheese shavings

## Caprino (n) (v) £15

Tomato, basil, mozzarella, goats cheese, caramelised red onions, roasted peppers, cherry tomatoes, rocket, pesto, Gran Moravia cheese shavings

## Quattro Stagioni £15

Tomato, basil, mozzarella, pepperoni sausage, ham, roasted peppers, mushrooms

## Americana Piccante £15

Tomato, basil, mozzarella, pepperoni sausage, red onions, chilli flakes, jalapenos

## Pollo £15

Barbecue sauce, mozzarella, chargrilled chicken, crispy pancetta, jalapenos, red onions, sweetcorn

---

(n) contains nuts

(v) suitable for vegetarians

# Pasta e Risotto

## Spaghetti alla Bolognese (gfo) £14

Spaghetti, slow cooked beef ragu

## Penne al Funghi (v) (gfo) £14

Penne pasta, mixed wild mushrooms, garlic, Gran Moravia cheese, cream with chargrilled chicken strips £15

## Fusilli al Pesto Rosso (v) (n) (gfo) £14

Fusilli pasta, red pesto, roasted garlic, black olives, rocket, Gran Moravia cheese shavings

With chargrilled chicken strips £15

## Penne con Salsiccia Toscana Piccanti (gfo) £16

Penne pasta, Tuscan sausage, rosemary, white wine, tomato sauce, chilli, roasted peppers

## Spaghetti alla Carbonara con Pollo (gfo) £15

Spaghetti, crispy pancetta, chargrilled chicken, egg yolk, Gran Moravia cheese, cream

## Lasagne al Forno £15

Baked pasta, bolognese, béchamel, Gran Moravia cheese, mozzarella

## Risotto alla Zucca (v) (gf) (n) £17

Roasted butternut squash risotto, spinach, Gran Moravia cheese, gorgonzola cheese, candied walnuts

## Risotto con Gamberoni alla Milanese (gf) £21

Saffron risotto, pan roasted garlic & chilli king prawns, white wine, butter, Gran Moravia cheese shavings, chilli oil

---

(n) contains nuts

(v) suitable for vegetarians

(gf) gluten free

(gfo) gluten free option available

# Secondi

## Bistecche alla Griglia

All served with garlic roasted field mushroom, slow roasted vine tomato, beer battered onion rings & hand cut chips

### Filetto (gfo) £34

Chargrilled 8oz Welsh Fillet Steak

### Bistecca di Costata (gfo) £29

Chargrilled 10oz Welsh Ribeye Steak

### Bistecca di Manzo (gfo) £26

Chargrilled 8oz Welsh Sirloin Steak

Sauces (gf) £3.50 each - creamy peppercorn / blue cheese / red wine

---

### Filetto di Manzo ai Funghi Porcini (gf) £35

Pan roasted 8oz Welsh fillet steak, wild mushrooms, Sicilian Marsala wine, red wine, cream, seasonal vegetables, hand cut chips

### Pollo al Rosmarino (gfo) £18

Pan fried lemon & rosemary marinated chicken breast, roasted garlic, white wine, butter, semi dried tomatoes, capers, rocket, Gran Moravia cheese shavings, fries

### Filetti di Branzino (gf) £21

Pan roasted prosciutto wrapped seabass fillets, pan fried wild mushrooms, basil infused oil, aged balsamic vinegar, seasonal vegetables, garlic & rosemary roasted new potatoes

---

## Contorni

Patate Fritte - hand cut chips or fries (v) (gfo) £4

Patate Arrosto - garlic & rosemary roasted new potatoes (v) (gf) £4

Verdura Miste - seasonal vegetables (v) (gf) £4

Insalata Mista - mixed salad (v) (gf) £4

Insalata di Ruccola - rocket & Gran Moravia shavings (v) (gf) £4

Insalata di Pomodoro - tomato & red onion salad (v) (gf) £4

Cipolle Fritte - beer battered onion rings (v) (gf) £5

---

(n) contains nuts

(v) suitable for vegetarians

(gf) gluten free

(gfo) gluten free option available

## Dolci

All of our desserts are homemade and cooked by our chefs

### Budino al Caramello £7.50

Sticky toffee pudding, gingerbread ice cream, salted caramel sauce

### Cioccolato e Amaretto (n) (gfo) £7.50

Dark chocolate & Amaretto mousse, whipped cream, hazelnut praline, shortbread biscuit

### Torta di Formaggio £7.50

Baked lemon cheesecake, limoncello curd, meringues, vanilla ice cream

### Panna Cotta al Rabarbaro (gfo) £7.50

Caramel panna cotta, vanilla poached rhubarb, brown butter crumble

### Tiramisu (n) £7.50

Light sponge fingers soaked in coffee liqueur, vanilla mascarpone, crushed amaretti biscuits

### Gelati e Sorbetti £7

Choose any 3 flavours served with a wafer curl (n)

### Ice Creams -

Vanilla gf / Strawberry gf / Chocolate & Hazelnut gf (n) /

Salted Caramel gf (n) / Pistachio gf (n) / Gingerbread

### Sorbets -

Lemon gf / Strawberry & Prosecco gf / Cherry gf

### Affogato £4

A double espresso served over vanilla ice cream

---

## Caffé

Espresso £2.40

Double Espresso £3.60

Americano £3.25

Cappuccino £3.50

Latte £3.50

Latte Machiato £3.50

Flat White £3.50

Cortado £3

Mocha £3.50

Hot Chocolate £3.50

Deluxe Hot Chocolate £4.25

Add Flavoured Syrup £0.75

Caramel / Vanilla / Gingerbread / Hazelnut (n)

Add Whipped Cream £0.50

## Té

Breakfast Tea £2.40

Earl Grey Tea £2.50

Green Tea £2.50

Peppermint Tea £2.50

Caffé Liquoroso £6.75 each

Disaronno Amaretto

Sambuca

Baileys Irish Cream

Tia Maria

Martel VS Brandy

Jameson's Whiskey

Frangelico Hazelnut (n)

Cointreau

Kracken Spiced Rum

Jack Daniels

---

(n) contains nuts

(gfo) gluten free option available

## Menu & 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

All vegetarian menu dishes are marked with a **(v)**

All dishes that are suitable for a Gluten Free Diet are marked with **(gf)**

All dishes that can be adapted to suit a Gluten Free Diet are marked with **(gfo)** please ask your server for details

Please make your server aware of any allergies or dietary requirements 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