

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) £11

Zuppa della Casa (v) (gfo) £7

Homemade chef's soup served with toasted ciabatta
(please ask your server for today's choice)

Arancini di Zucca e Gorgonzola (v) £8.50

Deep fried breaded squash & gorgonzola risotto balls, roasted squash, squash puree, rocket, Gran Moravia cheese shavings

Funghi Ripieni (n) (v) (gfo) £8.50

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

Calamari Fritti £10

Crispy fried squid, roasted garlic mayonnaise

Prosciutto e Melone (gf) £10

Cantaloupe & Galia melon, cured Italian Ham

Formaggio Gorgonzola (n) (v) (gfo) £8

Gorgonzola cheese, caramelised red onions, candied walnuts, marsala soaked raisins, honey, extra virgin olive oil, sea salt crostini's

Gamberoni con Aglio e Peperoncino (gfo) £12

Garlic & chilli king prawns, roasted peppers, white wine, garlic butter, 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 £16

Tomato, basil, mozzarella, chicken, ham, pepperoni, pancetta, free range egg

Siciliana £15

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 £16

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

Quattro Formaggio (v) £14

Tomato, basil, mozzarella, gorgonzola, goats cheese, Gran Moravia, caramelised red onions with prosciutto & rocket £16

Romano £16

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, peppers, cherry tomatoes, rocket, pesto, Gran Moravia cheese shavings

Quattro Stagioni £15

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

Americana Piccante £15

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

Pollo £15

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

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(v) suitable for vegetarians

Pasta e Risotto

Spaghetti alla Bolognese (gfo) £15

Spaghetti, slow cooked beef ragu

Rigatoni al Funghi (v) (gfo) £14.50

Rigatoni pasta, mixed wild mushrooms, garlic, Gran Moravia cheese, cream with chargrilled chicken strips £16

Fusilli con Pomodoro e Mascarpone (v) (n) (gfo) £14.50

Fusilli pasta, tomato & mascarpone sauce, roasted peppers, roasted garlic, black olives, spinach

With chargrilled chicken strips & spicy Nduja sausage £16

Rigatoni con Polpette Piccanti (gfo) £16

Rigatoni, homemade spicy beef, pork, pancetta, pepperoni & ricotta cheese meatballs, tomato & basil sauce

Spaghetti alla Carbonara con Pollo (gfo) £15.50

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

Lasagne al Forno £16

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

Risotto ai Funghi Salvatici e Porri (v) (gf) £18

Wild mushroom risotto, leeks, Gran Moravia cheese, glazed goats cheese

Risotto con Gamberoni alla Milanese (gf) £22

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

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Secondi

Bistecche alla Griglia

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

Filetto (gfo) £35

Chargrilled 8oz Welsh Fillet Steak

Bistecca di Costata (gfo) £29

Chargrilled 10oz Welsh Ribeye Steak

Bistecca di Manzo (gfo) £27

Chargrilled 8oz Welsh Sirloin Steak

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

Filetto di Manzo ai Funghi Porcini (gf) £36

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

Petto di Pollo Arrosto (gfo) £18

Roasted chicken breast, potato gnocchi, smoked pancetta, leeks, spinach, cream, Gran Moravia cheese, seasonal vegetables

Risotto al Salmone con Salsa Verde (gf) £24

Pan roasted salmon supreme, salsa verde risotto, peas, broad, beans, baby onions

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

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Dolci

All of our desserts are homemade and cooked by our chefs

Budino di Cioccolato (gfo) £7.50

Warm chocolate fudge pudding, vanilla ice cream, chocolate sauce

Caramello Appiccioso £7.50

Warm sticky toffee pudding, vanilla ice cream, toffee sauce

Torta di Formaggio £7.50

Salted caramel fudge cheesecake, oat biscuit base, caramelised bananas, vanilla ice cream, butterscotch sauce

Crema Brulee £7.50

Classic vanilla crema brulee, raspberries, shortbread biscuit

Tiramisu (n) £7.50

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

Formaggio Gorgonzola (n) (v) (gfo) £8

Gorgonzola cheese, caramelised red onions, candied walnuts, marsala soaked raisins, honey, extra virgin olive oil, sea salt crostini's

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) / Mango & Passion Fruit gf

Sorbets -

Lemon gf / Strawberry & Prosecco gf / Cherry gf

Affogato (gf) £4.50

A double espresso served over vanilla ice cream

Caffé

Espresso £2.75

Double Espresso £3.75

Americano £3.50

Cappuccino £3.75

Latte £3.75

Latte Machiato £3.75

Flat White £3.75

Cortado £3

Mocha £3.75

Hot Chocolate £3.75

Deluxe Hot Chocolate £4.50

Add Flavoured Syrup £0.75

Caramel / Vanilla / Gingerbread / Hazelnut(n)

Add Whipped Cream £0.50

Té

Breakfast Tea £2.70

Earl Grey Tea £2.80

Green Tea £2.80

Peppermint Tea £2.80

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

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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