



SNACKS

Baked Nuts Spicy or Lemon Flavour	£4.00
Bread & Olive Oil	£5.00
Bread & Garlic Butter	£6.00
Black & Green Olives	£7.00
Giant Olives	£8.00
Snack Mix Combo (Chefs Recommendation)	£9.00

SOUP

Tomato Soup	£6.00
Soup of the Day	£7.00
Burrata Tomato Soup (Chefs Recommendation)	£9.00

STARTERS

Courgette, Sweetcorn, Garlic	£6.00
Garlic Bread	£7.00
Garlic Bread with Cheese	£8.00
Bruschetta	£9.00
Avocado & Shrimp Cocktail Dressing	£9.00
Mushroom, Ricotta & Goat Cheese	£9.00
Butter Baked Tiger Prawns 4pcs (Chefs Recommendation)	£10.00
Double up for an additional £6.00	

SALAD

Includes Bread

House Salad	£7.00
Rocket, Parmesan, Cherry Tomato, Red Onions, and Nuts	
Mozzarella, Basil, Tricolore Pepper & Tomato	£9.00
Add Burrata for an additional £5	
Romana, Tomato, Parmesan & Croutons	£9.00
Add Chicken for £6 or Tiger Prawns for £7	

PLATTERS TO SHARE

2+ People, Includes Bread

Anti Pasti	£17.00
Artichokes, Courgette, Sun-Tomatoes, Avocado, Olives	
Cheese	£19.00
Gorgonzola, Goat Cheese, Mozzarella, Cheddar	
Special Caprese Burrata Platter (Chefs Recommendation)	£20.00
Parma	£23.00
Parma Ham, Melon, Salami, Olives, Plum, Capers	

PIZZA

Margherita	£10.00
Funghi Mushroom	£11.00
Pepperoni	£11.00
Tonno Tuna Red Onion	£12.00
Artichoke & Salami	£14.00
Anchovy, Capers, Olive, Parmesan	£15.00
No Cheese, Gorgonzola, Ham, Egg	£16.00
Four Cheese or Four Seasons	£17.00
Parma Ham & Rocket	£16.00
Margarita with Burrata (Chefs Recommendation)	£15.00
Create Your Own - extra Topping (see below)	£10.00

TOPPINGS

Vegetable £1.00 each Onions, Garlic, Artichoke, Capers, Broccoli, Chillies, Pineapple, Mushroom, Sweetcorn, Jalapenos, Olives, Mixed Peppers, Red Onion, Cherry Tomatoes, Courgette

Meat £2.00 each Pepperoni, Meatballs, Anchovies, Prawns, Salami, Tuna

Cheese £2.50 each Parmesan, Goat Cheese, Ricotta, Gorgonzola, mozzarella

Premium £3.00 each Rocket, Artichoke, Baby Spinach, Organic Egg, Sundried Tomato, Parma Ham, Avocado, Burrata

SIGNATURE DIPS

Homemade Garlic Sauce (Chefs Recommendation)	£2.00
Mayo Chilli	£2.00
Olive Oil, Pepper, Garlic & Chilli Dip	£1.00
Guacamole	£4.00

SIGNATURE PASTA

Aglio e Olio (Chefs Recommendation)	£13.00
Arrabiata	£14.00
Funghi Cream	£15.00
Chicken Cream	£16.00
Lasagne	£17.00

PREMIUM PASTA

Ask for availability

Pistachio Pesto Prawn	£22.00
Ravioli, Burrata, Walnut & Egg (Chefs Recommendation)	£23.00
Aglio e Olio & Truffle	£26.00
Coriander Cheese Crab Pasta	£26.00
Lobster Cream Pasta	£28.00

KIDS MENU

7" Pizza

Choose any pizza from the pizza menu half price

For allergy inquiries and dietary information please inform a member of our staff.

WHITE WINES

Arcano Pinot Grigio

ITALY SICILY

Light and fresh with zesty crispy acidity and attractive notes of lemon and lime.

2	£24.00
175ml Glass	£7.00
250ml Glass	£9.00

La Collezioni Chardonnay/Grillo (Organic)

ITALY SICILY

This wine offers a floral sensation that recall the aroma of acacia blossom, with hints of pears as well.

2	£29.00
175ml Glass	£9.00
250ml Glass	£11.00

ROSÉ WINES

Arcano Pinot Grigio Rosé

ITALY SICILY

Very pale pink, with aromas of orchard fruit and fresh strawberries.

2	£24.00
175ml Glass	£7.00
250ml Glass	£9.00

RED WINES

Cortestrada Sangiovese

ITALY EMILIA-ROMAGNA

Light bodied this is lightly herbal with notes of cherry skins, baked raspberry and pomegranate.

A	£24.00
175ml Glass	£7.00
250ml Glass	£9.00

Botter Doppio Passo Primitivo del Salento IGT

ITALY PUGLIA

Medium bodied, rounded, warm and silky with juicy red plums, red cherries and soft tannins.

C	£29.00
175ml Glass	£9.00
250ml Glass	£11.00

San Giorgio Montepulciano d'Abruzzo

ITALY ABRUZZO

Easy drinking, round and soft with lots of black cherries, bramble fruits, herbs and violets.

C	£29.00
175ml Glass	£9.00
250ml Glass	£11.00

CHAMPAGNE & SPARKLING WINES

Veuve Clicquot Yellow Label Brut

FRANCE CHAMPAGNE

white peach – anise – biscuit

2	£85.00
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Botter Prosecco DOC Spumante Extra Dry

ITALY VENETO

Off-dry with a touch of acacia honey and white pears, fresh citrus acid and a lively mousse.

3	£33.00
125ml Glass	£8.00

WINE OF THE WEEK

Vino Speciale Bottle

2	£65.00
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DRAUGHT BEER

Peroni – 5%

Pint	£6.00
Half Pint	£4.00

Madri – 4.6%

Pint	£5.60
Half Pint	£3.55

BOTTLED BEER & CIDER

Peroni – 5%

£4.55

Rekorderlig Strawberry & Lime – 4%

£4.75

Peroni Red – 4.7%

£4.75

Peroni Capri – 4.2%

£4.45

Rekorderlig Wild Berries – 4%

£4.75

Peroni 0.0 – 0%

£3.00

SOFT DRINKS

Water (Sparkling or Still)

£3.00

Diet Coke

£4.00

San Pellegrino

£3.50

Coke Zero

£4.00

Limonata / Sweet Orange

£4.00

Appletiser

£4.00

Coca-Cola

£4.00

HOT DRINKS

Espresso

£3.50

Chai Latte

£4.00

Americano

£3.00

Matcha Latte

£5.00

Cappuccino

£4.00

Chamomile Tea

£3.00

Latte

£4.00

Add shot Vanilla, Caramel, Hazelnut for £1

Sweet Saffron Chai

£4.00

Hot Chocolate

£4.00

Earl Grey

£3.00

Dark Hot Chocolate

£5.00

Fresh Mint

£4.00

Pistachio Latte

£5.00

Cinnamon

£4.00

SPIRITS

Limoncello

£3.00

Averna

£4.00

Ramazotti

£4.00

Sambuca

£4.00

Tequila

£4.00

Single with Mixer £8, Double £2 extra

Gin Selection

Ramazotti

Vodka Selection

Limoncello

Whiskey Selection

Grappa

Rum Selection

Amaretto

Aperol

Campari

Disaronno Amaretto

Sambuca Selection

Campari Aperitivo

Baileys

Fernet

Gordons 0%

Averna

Please ask staff for selection of spirits

COCKTAILS

Pina Colada

£9.00

Pornstar Martini

£9.00

Mai Tai

£9.00

Mojito

£9.00

Sex On the Beach

£9.00

Margarita

£9.00

(Looking for a specific Cocktail? Ask our staff!)

TASTING GUIDE



ORDER
AND
PAY

