



APPETISERS- SHARE WITH FRIENDS & GET YOUR TASTE BUDS TINGLING

ITALIAN OLIVES (V, GFO*)	5.95
Garlic, herbs, toasted garlic focaccia, balsamic & olive oil dip	
CHEESY DOUGH STICKS (V, VGNO)	5.95
Soft, buttered garlic bread sticks with mozzarella & tomato dip	
GARLIC PIZZA (V, VGNO)	5.50
Hand stretched & baked to order	Add Cheese 1.55
ORIGINAL (garlic butter & tomato) PLAIN, or PESTO (nut-free & vgn 5.95)	
GARLIC FOCACCIA (V, VGN, GFO*)	4.50
Toasted slices of buttered homemade sea salt & rosemary focaccia;	Add Cheese 1.55
PLAIN, TOMATO (garlic butter & tomato sauce) PESTO (nut-free & vgn 4.95)	

STARTERS- INDIVIDUAL & SHARING PLATES (FOR 2-4 PEOPLE)

POLLO PICCANTE (GFO*)	7.50
Our famous spiced chicken & tomato ragu baked under cheese with garlic bread to dip in	(12.95 Sharer)
ZUPPA E PANE(V, VGN, GFO*)	6.75
Tuscan tomato, basil and bean soup with our homemade focaccia bread and butter	
ANTIPASTO (GFO*)	8.95
Traditional starter with prosciutto, Dolcelatté, salami, olives, chorizo, garlic bread & dip	(16.95 Sharer)
ARANCINI (V, VGN, GF)	7.25
Deep-fried, breaded, cheesy Sicilian risotto balls, rocket & tomato sauce	
BUDINO NERO	6.95
Breaded black pudding, red onion marmalade & honey mustard sauce	
GAMBERONI (GFO*)	8.95
Peeled King Prawns with chilli & paprika spiced N'Duja paste on toasted garlic focaccia	
BRUSCHETTA CLASSICO (VGN, GFO*)	6.75
Toasted focaccia topped with tomato & red onion 'salsa', rocket and a drizzle of basil oil	
BRUSCHETTA FORZA (VGN, GFO*)	6.75
Toasted with our full flavoured garlic, olive & sun-dried tomato spread	
SEAFOOD MEDLEY (GFO*)	8.95
King Prawns, mussels, calamari, garlic, tomato & white wine with garlic bread	(16.50 Sharer)
FAGOTTINI (GF)	7.95
Tasty, tender parcels of seasoned lamb wrapped & baked in prosciutto with garlic dip	

*Please note; V= vegetarian VGN= Vegan/dairy free VGNO= Vegan/dairy free Optional
 GF= non gluten friendly GFO= Gluten Free Optional* (*swap to our GF focaccia for 50p extra)
 Allergies? We're allergy aware & can adapt most dishes. If you have any food allergies, please inform the chef
 Please ask if you would like to see our specialist Gluten Free, Vegan/Dairy Free or Lighter menus*

CHEF'S RECOMMENDATIONS

ASK FOR OUR SPECIALS MENU TO SEE THE 'STEAK OF THE DAY' & OTHER OPTIONS

TAGLIATELLE DELLA CASA; Our 'Best Pasta' finalist in the PAPA awards; tasty minced Lamb ragu with aubergine, tomatoes, a little chilli, olives, garlic & parmesan	15.50
PORK MEDALLION	14.95
Slow roasted in prosciutto with breaded black pudding, honey mustard sauce, garlic mashed potatoes	
CHICKEN VAL D'OSTANO (GF)	15.95
Chicken fillet in creamy mushroom sauce under prosciutto & Fontina cheese, with spinach & potatoes	
KING PRAWN THERMIDOR (GFO)	16.95
King Prawns flambéed in mushroom, brandy, mustard & cream sauce with spaghetti (GF if with rice)	
PENNE PEPE NERO	17.95
Penne pasta in a cream and black pepper sauce with sautéed slices of fillet steak, onions & mushrooms	
POLLO N'DUJA (GF)	15.75
Chicken, chilli spiced N'Duja sausage paste & pancetta with rice. Not GF? Try it with pasta	
RISOTTO SPAGNOLA (GF)	16.95
Chicken, King Prawns, chorizo, red onions, peppers, paprika, garlic & olives	
SALMON FILLET (GF)	16.95
Creamy prawn, tomato & Sambuca sauce, buttered spinach & garlic potatoes	

SIDES & EXTRAS (*most are available Gluten-Free or Vegan optional, just check when ordering*)

LOADED FRIES 5.95; CHEESY CARBONARA or AMATRICIANA (spicy bacon & tomato sauce with cheese)

Dressed Salads; Mixed/green/tomato 4.95 Cheesy gratin pots 4.95 Spinach, onion & garlic 3.95

Onion & mushrooms 3.95 Vegetables & potatoes 3.95 Seasoned chips 3.95 Creamy Garlic Mash 3.95

Garlic Mayo 1.10 Vegan Mayo/Garlic Mayo 1.20 Pesto (VGN & nut-free) 1.20

PIZZAS

Pizzas are hand stretched to 10in or Lighter; smaller with dressed salad. XL bases are £2.75 extra
We also have 10" Homemade GF/Vgn pizza bases (1.25) or Dairy Free cheese (1.55)

PIZZA BIANCA Thin XL base, garlic, carbonara sauce, chicken, prosciutto, Italian salami & cheese	13.95
PIZZA MARGHERITA tomato, mozzarella & oregano 9.85 (or 10.95 with up to 3 toppings)	
RICCARDO Our famous Spiced chicken ragu, olives, cheese, garlic, more chicken & a little mascarpone	11.95
PIZZA PER VOI (VGN) Vegan Margherita with dairy free 'cheese' & two extra toppings included	11.50
PIZZA PESCATORE Garlic butter, prawns, mussels, calamari & anchovies	12.95
PIZZA GUSTO (VGN) XL thin base, roasted peppers, garlic, red onions, aromatic spices & olives with dairy free cheese & rocket. Not Vegan? Have real cheese (also available GF but 10" at no extra cost)	12.95
PIZZA TOTO A classic combination of Prosciutto, Dolcelatté & olives with wild rocket	11.95
PIZZA DI' ACTION Spiced with Amatriciana sauce, salami, pepperoni, bacon, chilli & jalapeno	11.95
CALZONE Traditional stuffed folded pizza with mozzarella, ham, mushroom & tomato sauce with salad	13.95

EXTRA TOPPINGS:

Anchovies, Italian salami, chorizo, bacon, egg, capers, chicken, ham, mushroom, olives, onion, peppers, pepperoni, pineapple, prawns, prosciutto, mussels, spinach, jalapenos, tuna, aubergines, tomato & calamari all 1.20.
Peeled King Prawns £6 Cheddar, Goat's or Blue cheese £1.55, garlic butter 85p. Crushed garlic 40p Chilli 25p

PASTA & RISOTTO DISHES

RISOTTO PEPPERANATO (VGN, V, GF)	11.95
Aromatic roast pepper, aubergine, olive & sun-dried tomato. Not Vegan? Add goats cheese 1.55	
PENNE SALUMIERI	11.95
A rustic, chunky ragu with beef, olives, pepperoni, bacon, salami, red wine & garlic baked under cheese	
SPAGHETTI CARBONARA	10.95
Tossed in cream, smoked bacon, parmesan & white wine. Add chicken for 1.20	
TAGLIATELLE BASILICO (VGNO)	10.45
A simple but surprisingly tasty dish of tomato, parmesan, butter, lots of basil and a few olives	
RISOTTO CALABRESE (V, GF, VGNO)	11.50
Cheese & broccoli risotto with pesto, goats cheese & spinach. Vegan? We can leave out the cheese	
SPAGHETTO AGLIO, OLIO, PEPPERONCINO (VGN)	9.95
Simply tossed with garlic, olive oil and chilli & enjoyed throughout Italy. Not Vegan? Add bacon 1.20	
PENNE AL FORNO	11.50
Baked creamy chicken and sweetcorn pasta with mozzarella & mascarpone cheese	
CHICKEN RISOTTO (GF)	11.95
Diced chicken breast in a creamy risotto with onion, peppers & mushrooms	
PENNE PIZZAIOLA (VGN)	10.95
Robust sauce with tomato, olive, garlic, red wine and capers. Add chilli too for an extra kick if you like?	
SPAGHETTI SALMONE (VGNO)	13.95
Smoked salmon, prawns & broccoli florets in a creamy tomato sauce with a splash of Sambuca	
CREPELLE (V)	10.95
Spinach, sun-dried tomato & goats cheese stuffed crepe baked in tomato with mozzarella	
SEAFOOD TAGLIATELLE	16.95
King prawns, calamari, mussels, smoked salmon, tomato, garlic, cream, wine & a little chilli. (if you're Coeliac, you can try it as risotto)	
CANNELLONI (VGNO)	11.75
Crepe with mixed beef, spinach & garlic baked in creamy tomato sauce with mozzarella	
PENNE CREMOSA (V)	10.95
Creamy Dolcelatté blue cheese, white wine and asparagus sauce. Add chicken or bacon 1.20	
PENNE AMATRICIANA	10.95
Flavoursome & aromatic pancetta, chilli, tomato & red wine sauce (like it hotter? add more chilli)	
SPAGHETTI ARRABIATA (V, VGN)	10.95
Arrabiata means angry and this is a very spicy tomato sauce. Not vegan? Add chicken or bacon for 1.20	
POLPETTE CLASSICO	12.95
Large meatballs with traditional Cumberland sausage in rosemary, garlic & tomato sauce with spaghetti.	
POLPETTE FUNGHI	12.95
Our tasty Cumberland sausage meatballs in a creamy wine and mushroom sauce with spaghetti.	
RISOTTO PICCANTE (GF)	14.50
Spiced risotto with chicken, N'Duja sausage, chorizo, pancetta, chilli, tomato, peppers & red wine	
PENNE VESUVIO (V)	10.95
Baked in creamy tomato & pesto sauce topped with cheese (why not add chicken, bacon or chilli extra?)	
SPAGHETTI BOLOGNESE	10.75
Tossed in a rich beef, tomato and red wine ragu made with minced Lakeland steak	

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Please note; These are an example of our dessert offerings and you may be offered a different choice at the time of your visit

HOMEMADE DESSERTS

MANGO & WHITE CHOCOLATE ETON MESS (GF, V, Vegan optional) 6.95

Crushed meringues, whipped cream, mango sorbet, mango & white chocolate sauces

APPLE CRUMBLE (V) 6.95

sweet apple, cinnamon spiced crumble, dairy ice cream and pouring cream
(Vegan/Dairy Free? Try it with our whipped 'cream' & dairy free ice cream)

ICE CREAM BOMBE (GF, V) 6.95

Crunchy meringue & honeycomb Ice cream bomb, frosted berries & white chocolate sauce

CUMBERLAND STICKY TOFFEE PUDDING (GF, V, Vegan optional) 6.95

A local legend smothered in hot toffee sauce with ice cream and whipped cream

CHEESE & WINE 9.95

Dolcelatté blue, creamy Fontina, mature local cheddar, cream crackers & a glass of port wine

DOLCETTI - LITTLE TREATS 4.95 each.

TRIPLE CHOCOLATE BROWNIE (V, GF) hot chocolate sauce & whipped cream. (ice cream 1.20)

TIRAMISU (GF, V) *THE* classic; Mascarpone cream cheese, cocoa, sponge & coffee liqueur

MASCARPONE & MANGO CHEESECAKE (V) With crumbly biscuits, luscious Mango coulis & whipped cream (Ice cream 1.20 extra)

A LITTLE MESSY (V, GF, Vegan optional) Ice cream, whipped cream, crushed meringues & lush, juicy berry compote
(Vegan/Dairy Free? Try a Berry Mess with 'cream', Vegan meringues, red berries & sorbet)

LUXURY ICE CREAMS, SORBETS & VEGAN ICES in a choice of small, medium or large 3.50/4.50/5.50

Ask your waiter about today's choice of flavours

(V) vegetarian (VO) Vegetarian optional (VGN) Vegan/Dairy free (VGO) Vegan/Dairy free optional (GF) Gluten Friendly

TEA & COFFEE;

Real Italian coffee made with fresh ground Italian beans to authentic Italian methods and not swimming in sweet syrups & cream so please don't be upset if your coffee differs from the high street chains.

Italian coffees are base on Espresso shots or variations of so please use the pictures below as a guide.

REAL ITALIAN COFFEE GUIDE



Espresso;
Traditional strong, single shot

2.25



Doppio;
Double espresso shots

2.95



Cappuccino; 1/3 each of
Espresso, warm milk & foam

3.20/3.95



Cafe Latte;
lots of milk & a little foam

3.95



Flat White;
Just espresso & warmed milk

3.95



Americano; Strong Espresso
weakened with hot water

2.80

We also have Decaff 2.65, Cadbury's hot chocolate 3.95 Tea 3.50, Herbal Tea 3.70

Caramel, Amaretto, Vanilla or Hazelnut Cafe lattes 4.50 each

LIQUEUR COFFEE; Black Italian coffee topped with floated cream and a choice of;
Whiskey, Brandy, Baileys, Sambuca, Cointreau, Vodka or Tia Maria 6.80 each