

TAKE AWAY FOOD MENU

Available on Friday's and Saturday's from 5pm throughout Lockdown

- Simply call us with your order 0191 4275400
- Pay with debit or credit card
- Collect your order at your desired time slot
- We deliver your order to your car, either to the car park, or curb side opposite our entrance

Starters to Take Away

Gamberoni al Aglio 8.50

King Prawns pan fried in olive oil, garlic, white wine and parsley

Insalata di Pollo Miele 5.00

Strips of chicken breast sauteed in honey, garlic and chilli, served with mixed salad

Arancini Siciliana 4.50

Sicilian tomato risotto balls with a mozzarella centre, coated in breadcrumbs and deep fried

Funghi Diavola 4.50

Mushrooms sauteed in tomato sauce with basil, garlic and chilli

Insalata Pomodorini e bocconcini 4.50

A salad of baby plum cherry tomatoes, baby mozzarella pearls, fresh basil pesto dressing

Pasta to Take Away

Tagliatelle Bolognese 7.50

Pasta ribbons tossed with our slow cooked beef and San Marzano tomato ragu

Spaghetti Carbonara 8.00

With smoked pancetta, cream, egg, Parmesan and black pepper

Penne Pasticciate 8.00

With tomatoes, cream, ham, mushrooms, chill and garlic

Tagliatelle Boscaiola 8.00

With Bolognese sauce, cream and mushrooms

Penne Arrabiatta 7.50 add chicken breast 8.50

With tomatoes, garlic, chilli and fresh parsley

Linguine Pontenuovo 8.50

With smoked pancetta, peas, mushrooms, cream, Parmesan cheese, garlic and chilli

Penne Verde 8.50

With basil pesto cream, peas, spinach, broccoli and Parmesan cheese

Spaghetti Catalana 9.50

With baby prawns, chorizo, mushrooms, peas, garlic and olive oil

Ravioli al Aragosta 10.90

Lobster filled Ravioli served in a light tomato, cream and prawn sauce

Pasta continued

Raviolacci con Porcini 9.00

Porcini mushroom and cheese filled ravioli served in a fresh tomato and basil sauce

Raviolacci con Nduja e Pecorino 9.00

Ravioli filled with Pecorino cheese and spicy Calabrian salami, served in a fresh tomato sauce with a hint of chilli

Pizza to Take Away

All 12 inch & Stone Baked

Margherita 8.50

Tomato base, Fiordilatte Mozzarella, fresh basil

Pugliese 9.00

Tomato base, Fiordilatte Mozzarella, onions, oregano

Napolitana 9.50

Tomato base, Fiordilatte Mozzarella, garlic, anchovies, capers, olives

Prosciutto e Funghi 9.50

Tomato base, Fiordilatte Mozzarella, ham, mushrooms, onions

Piccante 9.50

Tomato base, Fiordilatte Mozzarella, spicy Italian pepperoni sausage, garlic, chilli

Valdostana 10.20

Tomato base, Fiordilatte Mozzarella, chicken breast, fresh spinach, garlic, chilli

Vegetarian 9.00

Tomato base, Fiordilatte Mozzarella, peppers, onions, mushrooms, capers, fresh rocket

Sarda 9.90

Tomato base, Goats cheese, olives, cherry tomatoes, spinach, oregano

Bolognese 9.50

Bolognese sauce, Fiordilatte Mozzarella, mushrooms



EXTRA TOPPINGS FOR PIZZA : MEAT AND CHICKEN 1.00 / VEGETABLES 50P

Main Courses to Take Away

Pollo Pepe Verde 12.00

Escallops of chicken breast cooked in a brandy, green peppercorn and cream sauce

Pollo Rosemarino 12.00

Escallops of chicken breast sautéed with onions, garlic, sun-dried tomatoes, white wine, fresh rosemary, lemon and cracked black pepper

Pollo Calabrese 12.00

Escallops of chicken breast, cooked in a sauce of tomatoes, mixed peppers, garlic and chilli

Pollo Tyrolese 12.90

Flattened chicken breast coated in Parmesan breadcrumbs, topped with tomato sauce, fresh asparagus and mozzarella cheese

Gamberoni Al Aglio 17.50

King prawns pan fried in olive oil, garlic butter, white wine and parsley

Gamberoni Diavola 17.50

King Prawns sautéed in tomato sauce, white wine, garlic and chilli

*All chicken and King Prawn dishes include a side dish of your choice:
Skinny fries, chips, house salad or vegetables of the day*

Brassato di Manzo 12.50

Slow cooked Beef in a rich red wine sauce with mushrooms and onions,
Served with creamy potato mash

Spigola Mare e Monte 14.50

Sea Bass fillets, pan fried and served with garlic, spring onion, prawn and chorizo butter sauce,
Served with sauteed potatoes

Pesce Espada Amalfitana 14.90

Grilled Swordfish steak, served with a sauce of tomatoes, capers and black olives and sauteed potatoes

Salmone Orientale 14.90

Honey and chilli baked salmon fillet, served on a bed of stir-fried vermicelli noodles with julienne vegetables, spring onions, endamame beans, fresh coriander, soy, ginger, garlic and lime

Side Dishes

Hand-cut chips
Skinny fries
Sweet potato fries
House salad
Vegetables of the day
Sauteed potatoes
Mixed Olives
All at 2.50

Garlic Mayonnaise 1.00
Pot of Parmesan cheese 1.00

Side Pizza

Garlic Pizza 4.20
Garlic Pizza with rosemary & sea salt
Garlic and Tomato Pizza 4.20
Garlic and Mozzarella pizza 5.00

Desserts

Please ask about our daily selection
All at 4.00

Allergies and Intolerances Notice

If you, or anyone you are dining with have any food allergies or intolerances, please notify us when placing your order.
Nuts, products containing nuts and flour containing gluten are

Drinks to Take Away

Cans

Coca-Cola	1.40
Diet Pepsi	1.40
Fanta Orange	1.40
7 UP Lemonade	1.40
San Pellegrino Aranciata	1.80
San Pellegrino Limonata	1.80

0.5 litre bottles

San Pellegrino Sparkling Mineral Water	1.80
San Bernadetto Still Mineral Water	1.80

Bottled Beers & Ciders

Peroni 330ml	3.50
Corona 330ml	3.50
Bulmers Cider 500ml	3.50
Rekorderlig Flavoured Cider 500ml	4.50

Sparkling Wines

Mini bottle of Prosecco 200ml	5.50
Prosecco NV, Italy. 11% abv	17.50

Champagne

House Champagne, Forget-Brimont, 12%abv	35.00
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Joseph Perrier, Cuvee Royale, NV 12%ABV	50.00
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Joseph Perrier Rose, NV 12%abv	70.00
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White Wines...

Costa Vino Bianco, Italy, 12%abv, 12.90 Fresh & lively wine from Puglia, clean & dry on the finish
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Sauvignon Blanc, Chile, 12.5%abv 14.50 Fresh & fruity with undertones of kiwi & gooseberry
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Pinot Grigio, Italy, 12.5%abv 14.50 Crisp & fresh, ripe apple & pear notes, very pleasant wine
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Verdicchio, Lombardia, Italy 12%abv 17.50 Delicate and soft, perfect with fish and hors d oeuvres

Gavi di Gavi, Italy, 12.5%abv 27.50 Exquisite, smart dry wine, fresh, crisp and fruity
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Pecorino, Italy, 13%abv 22.50 Notes of lime peel, nectarines and ripe orchard fruits
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Sancerre, Loire, France, 13%abv 35.00 Serious, sleek, powerful and elegant. Highly recommended!

Sauvignon Blanc, Stoneburn, New Zealand, 22.00 12.5%abv...Full with assertive personality on the palate, Reminiscent of fig and elderflower

Soave Classico, Verona, Italy, 12.5%abv 18.00 Dry white with apple blossom on the nose and really Zesty green fruits on the palate
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Pinot Grigio, Concilio, Italy, 13%abv 23.00 Dry on the palate, medium in structure, pear & floral aromas, Full and fresh, delicious!
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Red Wines...

Costa Vino Rosso, Italy, 12% abv 12.90 Easy drinking style of wine, perfect for pasta and meat
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Primitivo Salento, Puglia, 12.5% abv 12.90 A rich, juicy, well balanced wine. Elegant and full bodied

Merlot Re Teodorico, Veneto, 12% abv 15.00 Light and easy drinking wine. Black cherry and plum fruits

Merlot Concillio, Trentino, 13% 20.00 Intense Ruby colour, spicy on the nose with hints of red fruits

Cabernet Sauvignon, Trentino, 13% 21.00 Deep ruby-red with wonderful aromas and flavours of ripe red fruits and delicious earthiness
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Pinot Noir, Italy, 12% abv 20.90 Light, soft and silky with fruit flavours of cherry, strawberry and raspberry
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Chianti Classico, Italy, 13% abv 28.00 A light easy drinking Chianti with masses of cherry fruit and that characteristic bite which makes it such a fantastic wine
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Barbera D'Asti, Lombardy, 13% abv 20.50 Light and supple with succulent red cherry flavours. The ideal red wine to pair with lighter dishes such as antipasti and pasta

Montepulciano D'Abruzzo, Italy, 13% abv 21.00 Medium bodied with dark fruit flavours and a hint of spice
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Valpolicella Ripasso, Veneto, 13.5% abv 24.50 Valpolicella wine is refermented on the skins of Amarone which adds a real richness and spicy quality to the wine

Amarone Della Valpolicella, Verona, 15.5%abv 55.00 Full bodied, rich and spicy. One of Italy's great wine styles revered worldwide. Like dipping a spicy raisin in black cherry compote
