



MENU & DRINKS

All menus & offers subject to change & availability

A discretionary 10% Service charge will be added to the bill for parties of 8 or more

Allergens Notice

Some of our menu items contain nuts, peanuts, seeds, gluten, egg, crustaceans & other allergens.

Despite our best efforts, due to our cooking environment, and as many of our ingredients have been prepared in other factories/premises, we cannot guarantee that these allergens are not present in any other dish or food that we serve

As flour is used throughout service and we do not have a separate Gluten Free fryer
we cannot guarantee our dishes are gluten free

We understand the dangers to those with severe allergies,
so please speak to a member of staff who may be able to help you make an alternative choice.

Whilst every effort has been made to remove them, fish/seafood may contain bone/shell

GREAT FOR SHARING

Garlic Bread (V) £8.50

Homemade pizza base, with lots of garlic

Garlic Bread with Tomato (V) £9.50

With chefs tomato ragu & lots of garlic

Garlic Bread with Cheese (V) £9.50

With lots of garlic & mozzarella cheese

Marinated Olives (V) £5.50

Mexi Garlic Bread (V) £9.50

Tomato, Onion, Jalapeño peppers & Chilli

Pane Rustica (V) £7.95

Toasted garlic ciabatta topped with fresh basil, chopped cherry tomatoes, finished with balsamic syrup, extra virgin olive oil & pecorino cheese

Pane Olio (V) £5.50

Fresh Bread, Olives, Balsamic & Olive Oil

APPETISERS

Feta Cheese & Watermelon Salad (V) £8.95

Served with cucumber, fresh mint & a strawberry balsamic

Homemade Soup of The Day £7.95

Served with fresh bread & butter

Black Pudding £8.95

With bacon & tomato, finished with a light cheese & mustard sauce

Pate Della Casa £9.95

Homemade chicken liver pate served with toasted bloomer & salad garnish

Belly Pork Bites £9.95

Tossed in a sweet BBQ Sauce, served with chefs savoury rice, finished with toasted sesame seeds and spring onion

Homemade Meatballs £10.50

Baked in chef's tomato ragu with mozzarella cheese, served with chilli garlic toast

Sticky Chicken £10.95

Cooked in a sweet, sticky, chilli coating, served with chef's rice salad

Ham Hock Fritta £10.95

Pressed Ham hock cooked in a crisp seasoned flour coating, served with cheddar cheese sauce, served with a sweet pickled onion relish

BBQ Ribs £11.95

Succulent pork ribs cooked in chefs own sweet & tangy BBQ sauce

Fresh Mussels £13.95

Cooked with shallots, garlic, white wine & cream

Spicy Beef Arancini £10.95

Homemade spicy beef & mozzarella rice balls cooked in a crisp golden breadcrumb, served with chefs delicious San Marzano tomato sauce

Salt & Pepper Duck £10.95

Duck sautéed in salt & pepper seasoning with peppers & onions, served with oriental pancakes & sweet soy

Crispy Lamb Curry £11.95

Crisp fried shredded lamb, peppers & onions, with chef's spiced Moroccan style curried sauce, finished with crumbled Goats cheese & sweet pomegranate dressing

Calamari £10.95

Lightly battered rings of squid, served with tartare sauce & lemon wedge

Tempura Sea Bass £11.95

Sea Bass goujons cooked in a light tempura batter, served with a pea & pancetta puree & tartar cream

Gambas Pil Pil £12.50

King prawns, olive oil, coriander, tomato, chillies, garlic & lime, served with toasted ciabatta

Goats Cheese & Pine Nut Bruschetta (V) £10.95

Garlic ciabatta, spinach, tomatoes, whipped goats cheese, toasted pine nuts, balsamic & red pesto dressing

Funghi Ripieni (V) £9.95

Fresh mushrooms stuffed with garlic, butter & breadcrumbs, drizzled with a pesto & peppercorn creme fraiche

King Prawn Cocktail £12.50

Crisp salad, marie rose sauce & fresh bread

Salt & Pepper Calamari £10.95

Lightly battered rings of squid, tossed with peppers, onions, chilli, garlic, salt & pepper seasoning

Salt & Pepper Halloumi (V) £10.95

Tossed with peppers, onions, chilli, garlic, salt & pepper seasoning, served in gem lettuce cups with sweet chilli jam

MAIN COURSE

Slow Cooked Belly Pork £18.95

Served with mashed Potato, rich pork jus & a roasted apple & vegetable slaw

Trio of Fish £19.95

Pan roasted Fillet of seabass set on a smoked haddock & leek fishcake, served with a light cheese & prawn sauce & today's vegetables

Beef Stroganoff £19.95

Escalope's of Fillet Steak, smothered in a rich Stroganoff Sauce, made with cream, mushrooms, onion, brandy, paprika & touch of mustard, served with chef's savoury rice

Slow Roasted Lamb Shank £25.95

Served with a rich minted lamb jus, confit carrots, fine green beans & mashed potato

Cod Parmigiano £22.95

Fresh cod pan roasted in garlic butter, set on tenderstem broccoli, served with a creamy white wine & pancetta sauce, finished with fresh parmesan

Chicken Caesar Salad £16.95

Seasoned Chicken Breast, served with romaine lettuce, Caesar dressing, Parmesan cheese, pancetta, cherry tomatoes & croutons

Garlic Chicken £21.95

Chicken breast, cooked in a crisp seasoned coating, set on fresh asparagus spears, drizzled with garlic butter, served with creamy white wine, mushroom & peppercorn sauce

Duck Breast Dolce Vita £26.95

Pan seared duck breast, served pink with a wild berry & port sauce, dauphinoise potato, crispy shallots & wilted spinach

Seabass & King Prawn Thermidor £22.95

Grilled fillet of seabass and king prawns flambeed in Grand Marnier, finished with a light cheese sauce, set on sautéed potatoes & onions, broccoli & peas

Pollo Diane £21.95

Chicken breast served with a classic Diane sauce of cream, brandy, mushrooms, onions & French mustard

Homemade Fish & Chips £17.95

Fresh Haddock cooked in chef's crispy beer batter, served with homemade chips & mushy peas

Prime Roast Ribeye £22.95

Slow roasted beef Ribeye, cheddar & mustard dauphinoise potato, finished with a rich peppered beef jus & crisp fried onions

Salmon & Asparagus £24.95

Fresh Salmon fillet roasted with a herb crust, set on fresh asparagus spears, served with a creamy rocket, garlic & roasted shallot sauce

Chicken & Chorizo Fajitas £19.95

Cajun spiced chicken, chorizo, peppers & onions served sizzling with flour tortillas, cheese, guacamole, sour cream & salsa

Seafood Platter £26.95

Tempura Seabass, Calamari, King Prawns Pil Pil style, chilli garlic spaghetti & balsamic vine tomatoes

From The Grill

28 DAY MATURED PRIME BEEF STEAK CUTS

All of our prime steak cuts are served with Fries, grilled tomato, mushrooms & homemade onion rings

8oz Sirloin Steak £23.95

The Sirloin has the perfect marbling to deliver a tender succulent steak with superb flavour

8oz Ribeye Steak £25.95

This favourite cut is both flavoursome & tender with a high degree of marbling

8oz Fillet Steak £30.95

The king of steaks. Beef fillet is a beautifully butter-soft tender and lean steak

Add Sauce £3.50

Creamy Peppercorn, Classic Diane, Creamy Stilton Cheese, Creamy Garlic Mushroom & Thyme

*weights are approximate

SIDES

Fries £3.95 Sweet Potato Fries £3.95 Mixed Salad £3.95 Dauphinoise Potato £4.50 Sautéed Potatoes £4.50
Fried Mushrooms £3.95 Fresh Bread £1.75 Homemade Onion Rings £4.25 Rocket & Parmesan Salad £4.50

PASTA

Lasagne £15.95

Homemade meat lasagne

Traditional Carbonara £15.95

Traditional spaghetti dish with pancetta, egg, black pepper & parmesan

Blue Cheese & Ham Pasta £15.95

Slow roasted ham hock, mushrooms, garlic & red onion, tossed with ribbon pasta, stilton cheese & crème fraiche

Chicken & Chorizo Pasta £17.95

Chicken breast pieces & chorizo sausage cooked in our own tomato ragu with chillies, garlic & onion, finished with fresh wild rocket & balsamic syrup

Tuscan Sausage Pasta £15.95

Traditional cacio e pepe spaghetti with black pepper & pecorino cheese, topped with a mix of spicy Nduja & Italian sausage meat & fried fresh Basil. Bellissimo!

Piccante Burrata £19.95

Spaghetti tossed with pepperoni, spicy beef, olive oil, fresh basil, garlic, sweet & spicy roquito pepper pearls, cherry tomatoes, onion, hot chilli sauce & chopped jalapeños, topped with a whole ball of fresh Italian Burrata Mozzarella cheese & homemade pesto. Burrata Cheese is Mozzarella on the outside with a soft & creamy Stracciatella centre & is served at room temperature.

Spaghetti & Meatballs £15.95

Like Mamma Used to Make!

Spicy Beef Pasta £14.95

Tagliatelle pasta, light cheese sauce, topped with spicy beef, peppers & onions

Pasta alla Norma (V) £13.95

Spaghetti, aubergines, tomatoes, garlic, red onion, olive oil, chilli & Pecorino cheese

Sea Bass Tagliatelle £16.95

Sea bass fillet set on tagliatelle pasta with a creamy garlic & spinach sauce, finished with diced crisp pancetta

Goats Cheese Pasta (V) £16.95

Penne pasta, fine green beans, cherry tomatoes, peppers, rosemary, chillies, pesto, olive oil, pine nuts & goats cheese

Spaghetti Bolognese £14.95

Chefs special meat sauce with spaghetti

Cajun Chicken Fiesta £17.95

Blackened cajun chicken breast, linguini Pasta, béchamel sauce, peppers & onions in chef's tomato ragu

Mediterranean Pasta Primavera (V) £15.95

Mediterranean vegetables tossed with tagliatelle pasta in a creamy cheese sauce, finished with black pepper, crisp fried basil & pecorino cheese

King Prawn & Chorizo Pasta £19.95

King Prawns & Chorizo, Linguini pasta, cherry tomatoes, red onion, lemon, fresh basil, chilli, olive oil, garlic & balsamic syrup

Add Chicken or Chorizo to Your Pasta for £4.95 extra or King Prawns (5) £5.95

VEGGIE MAINS

Vegan Menu also available, ask staff for details

Vegetable Cannelloni (V) £14.95

Oven baked flour pancake filled with mixed fresh vegetables, topped with chef's tomato ragu, bechamel sauce & 100% Mozzarella cheese, served with garlic toast

Goats Cheese Fritta (V) £16.50

Goats cheese fried in panko breadcrumbs, set on roasted red peppers, onion, green beans, potatoes & cherry tomatoes, finished with a basil & tomato ragu & a drizzle of balsamic syrup

Vegetable & Halloumi Fajitas (V) £17.95

Cajun spiced vegetables & Halloumi cheese with peppers & onions served on a sizzling hot skillet with flour tortillas, cheese, guacamole, sour cream & salsa

Mushroom Stroganoff (V) £14.95

Served with savoury rice

PIZZA

12 INCH HAND ROLLED HOMEMADE PIZZA

Our Pizza dough is freshly made in-house daily & proved for a minimum of 48 hours, our pizza crusts are brushed with a herb olive oil prior to stone baking to give a light crisp finish. Chef's own recipe pizza sauce is made using the finest San Marzano plum tomatoes, extra virgin olive oil & Italian herbs

Pizza Margherita (V) £13.95

Topped with San Marzano tomato pizza sauce & 100% mozzarella cheese

Ham & Mushroom Pizza £15.95

San Marzano tomato pizza sauce, mozzarella, ham & mushrooms

Pepperoni Pizza £15.95

San Marzano tomato pizza sauce, mozzarella & pepperoni spicy sausage

The Italian Job Pizza (V) £15.95

San Marzano tomato pizza sauce with a hint of garlic, topped with fresh mozzarella, pecorino cheese, crispy basil & pesto

Hawaiian Pizza £15.95

San Marzano tomato pizza sauce, mozzarella, ham & pineapple

Pescatore Pizza £16.95

San Marzano tomato pizza sauce with a hint of garlic, mozzarella, prawns, anchovies & tuna

Fig & Goats Cheese Pizza (V) £16.95

Brushed with olive oil, topped with goats cheese, fresh fig, pine nuts, roquito pepper pearls, red onion, rocket, red pesto & balsamic syrup

Salt & Pepper Chicken Pizza £16.95

San Marzano tomato pizza sauce with a touch of salsa, mozzarella cheese, topped with salt & pepper chicken, peppers & onions, finished with a creamy garlic mayonnaise & spring onion

Spicy Sausage Pizza £16.95

Brushed with olive oil, fresh garlic & rosemary, topped with a mix of spicy Nduja & Italian sausage meat, mascarpone cheese, sweet roquito pepper pearls, crispy basil & a drizzle of honey

Pizza Inferno! £16.95

San Marzano tomato pizza sauce, mozzarella, pepperoni, spicy beef, roquito pepper pearls, jalapeño chillies & hot chilli sauce

Philly Cheese Steak Pizza £16.95

Garlic herb butter, Béchamel sauce, pecorino cheese, mozzarella, sweet roquito pepper pearls, marinated slices of beef steak, garlic mushrooms & green peppers, finished with crisp fried onions & a drizzle of our famous creamy peppercorn sauce

Meat Feast Pizza £16.95

San Marzano tomato pizza sauce & mozzarella with meat, meat & more meat!

(Extra toppings £1.50 each)

3 Course Party Menu

£34 per person

Available All Week

Option 1 = Starter, Main Course & Sweet

Option 2 = Glass of Prosecco, Starter & Main Course

STARTERS

Thermidor King Prawns

King prawns with a touch of garlic flambeed in Grand Marnier, finished with a light cheese sauce, served with toasted ciabatta

Sticky Chicken

Cooked in a sweet, sticky, chilli coating, served with chef's rice salad

Pate Della Casa

Homemade chicken liver pate with toasted bloomer

Ham Hock Fritta

Pressed Ham hock cooked in a crisp seasoned flour coating, served with cheddar cheese sauce, served with a sweet pickled onion relish

Tempura Sea Bass

Sea Bass goujons cooked in a light tempura batter, served with a pea & pancetta puree & tartar cream

Spicy Beef Arancini

Homemade spicy beef & mozzarella rice balls cooked in a crisp golden breadcrumb, served with chefs delicious San Marzano tomato sauce

Goats Cheese & Pine Nut Bruschetta (V)

Garlic ciabatta, spinach, tomatoes, whipped goats cheese, toasted pine nuts, balsamic & red pesto dressing

Calamari

Lightly battered rings of squid, served with tartar sauce

Funghi Ripieni (V)

Fresh mushrooms stuffed with garlic, butter & breadcrumbs, drizzled with a pesto cream

Homemade Soup of The Day

Served with fresh bread & butter

MAINS

Mediterranean Sea Bass

Grilled fillets of sea bass, sautéed cherry tomatoes, chorizo, red onion & spinach, red pesto dressing & balsamic reduction

Garlic Chicken

Chicken breast, cooked in a crisp seasoned coating, set on fresh asparagus spears, drizzled with garlic butter, served with creamy white wine, mushroom & peppercorn sauce

28 Day Matured 8oz Sirloin Steak

Served with grilled tomato, mushrooms, homemade onion rings, chips & your choice of sauce (Creamy Peppercorn sauce or Diane sauce)

Slow Roasted Lamb Shank

Served with a rich minted lamb jus, confit carrots, fine green beans & mashed potato

Beef Stroganoff

Escalope's of Fillet Steak, smothered in a rich Stroganoff Sauce, made with cream, mushrooms, onion, brandy, paprika & touch of mustard, served with chefs savoury rice

Cod Parmigiano

Fresh Cod fillet pan roasted in garlic butter, set on tenderstem broccoli, served with a creamy white wine & pancetta sauce, finished with fresh parmesan

Prime Roast Ribeye

Slow roasted beef Ribeye, cheddar & mustard dauphinoise potato, finished with a rich peppered beef jus & crisp fried onions

Slow Cooked Belly Pork

Served with mashed Potato, rich pork jus & a roasted apple & vegetable slaw

Pollo Diane

Chicken breast served with a classic Diane sauce of cream, brandy, mushrooms, onions & French mustard

King Prawn & Chorizo Pasta

King Prawns & Chorizo sausage, Linguini pasta, cherry tomatoes, red onion, lemon, fresh basil, chilli, olive oil, garlic & balsamic syrup

Vegetable Cannelloni (V)

Oven baked flour pancake filled with mixed fresh vegetables, topped with chef's tomato ragu, bechamel sauce & 100% Mozzarella cheese, served with garlic toast

Vegetable & Halloumi Fajitas (V)

Cajun spiced vegetables & Halloumi cheese with peppers & onions served on a sizzling hot skillet with flour tortillas, cheese, guacamole, sour cream & salsa

Goats Cheese Fritta (V)

Goats cheese fried in panko breadcrumbs, set on roasted red peppers, onion, green beans, potatoes & cherry tomatoes, finished with a basil & tomato ragu & a drizzle of balsamic syrup

SWEET

Choice of Sweet, Coffee or a shot of Sambuca or Limoncello (excludes Liqueur Coffee & Cheese & Biscuits)