

# WEEKLY LUNCH DEAL

12:00 - 17:00 MON - FRI

## PASTA OR PIZZA

+

## DRINK

## £13.50

### CHOOSE FROM:

#### SPAGHETTI AL POMODORO

tomato sauce, basil,

#### PENNE ARRABIATA

tomato sauce, chilli peppers,

#### SPAGHETTI CARBONARA

smoked pancetta, black pepper, parmesan, egg yolk

#### SPAGHETTI BOLOGNESE

beef ragu sauce

#### LINGUINE AL PESTO

tomato sauce, double cream, cooked ham,  
mushrooms

#### MARGHERITA

tomato sauce, fior di latte mozzarella, basil

#### PEPERONI

tomato sauce, fior di latte mozzarella, peperoni, spicy  
nduja

#### PROSCIUTTO & FUNGHI

tomato sauce, fior di latte mozzarella, ham,  
mushrooms (add artichokes £2.50)

#### VEGETARIAN MEDITERRANEAN

Tomato sauce, fior di latte mozzarella,  
mixed roasted vegetables, olives

#### BUFALINA

tomato sauce, buffalo mozzarella, basil

### DRINKS:

ANY SOFT DRINK, GLASS OF HOUSE WINE, OR ½ PINT

For any allergies or intolerances please speak with one of our staff!

# Menu

## Starters

▼ **Bruschetta** £6.50

Toasted bread, tomatoes, garlic, basil, oregano, parmesan, and balsamic glaze

▼ **Burrata** £8.50

Fresh burrata cheese, with rocket and cherry tomatoes

**Antipasto Italiano** £14.50

Selection of Italian cured meats, buffalo mozzarella and toasted bread

▼ **Selezioni di Formaggi** £12.00

Selection of soft and hard Italian cheeses

**Soup of the day** £7.00

**Sautè di Cozze** £9.50

Fresh mussels cooked with garlic, cherry tomatoes, parsley, lemon juice, white wine

**Gamberoni all'Aglio** £10.00

Tiger prawns cooked in tomato sauce, garlic and cherry tomatoes

**Calamari Fritti** £9.50

Fried squid rings, garlic mayo sauce

▼ **Garlic bread** £6.00

pizza base with garlic, olive oil, parsley. (add mozzarella £2.50)

## Pasta

▼ **Spaghetti al Pomodoro** £10.50

Spaghetti cooked in tomato sauce and fresh basil

▼ **Penne all'Arrabbiata** £11.50

Penne cooked in tomato sauce, chilli and parsley

▼ **Linguine al Pesto** £12.00

Linguine cooked in fresh basil pesto

**Spaghetti Carbonara** £14.00

Spaghetti cooked with smoked pancetta, black pepper, parmesan and egg yolk

**Spaghetti Bolognese** £13.50

Fresh burrata cheese, with rocket and cherry tomatoes

**Ravioli ai Funghi** £15.00

Homemade ravioli filled with mushrooms, smoked pancetta, creamy parmesan sauce and pistachios

**Lasagna** £14.50

Homemade lasagna, with beef ragu, bechamel sauce, parmesan

**Penne alla Boscaiola** £13.50

Penne cooked in tomato sauce, double cream, mushrooms and ham

**Seafood Linguine** £18.00

Linguine cooked with tomato sauce, prawns, baby squid, mussels and cherry tomatoes

▼ **Gnocchi alla sorrentina** £14.00

Potato gnocchi with tomato sauce, buffalo mozzarella, basil

▼ **Gnocchi 4 Formaggi** £14.50

Potato gnocchi cooked in a creamy sauce with gorgonzola, scamorza, fontina and

# Menu

## Mains

● **Parmigiana di Melanzane** £15.00

Baked aubergines layered in tomato sauce, parmesan and basil

● **Bistecca di Manzo** £21.00

8oz Sirloin steak, chips, and rocket salad

● **Pollo ai Funghi** £17.00

Pan fried chicken breast, cooked in creamy mushrooms sauce, and baked baby potatoes

● **Cotoletta di Pollo** £18.00

Baked breadcrumbed chicken breast, topped with tomato sauce, mozzarella and pesto, side of chips

● **Guazzetto allo scoglio** £18.00

Fresh mussels, tiger prawns, baby squids cooked in tomato sauce, toasted bread

● **Filetto di Branzino** £19.00

Pan fried sea bass fillet, baked baby potatoes and marinara sauce

● **Fritto Misto** £19.50

Fried tiger prawns, squid rings, and baby octopus

## Sides

● **Chips** £4.50

Thick cut chips

● **Patate al forno** £5.50

baked rosemary baby potatoes

● **Spinaci in padella** £4.50

Spinach sauté with butter and garlic

● **Pane** £3.50

Toasted sourdough bread

● **Olive** £3.50

Italian green olives

## Salads

● **Insalata di rucola** £6.50

Rocket salad, parmesan, cherry tomatoes, balsamic glaze

● **Insalata Caprese** £6.50

Buffalo mozzarella, tomato, basil

● **Insalata di Spinaci** £7.00

baby spinach, avocado, parmesan, honey mustard dressing

● **Insalata di Tonno** £7.50

Mixed leaves, tuna flakes, cherry tomatoes, olives, sweetcorn, red onions

# Menu

## Pizza

▼ **Margherita** £9.50

Tomato sauce, fior di latte mozzarella, basil

▼ **Bufalina** £10.50

Tomato sauce, buffalo mozzarella, basil

**Italian Peperoni** £12.50

Tomato sauce, fior di latte mozzarella, peperoni

**Prosciutto & Funghi** £13.50

Tomato sauce, fior di latte mozzarella, ham, mushrooms

**Diavola** £14.00

Tomato sauce, fior di latte mozzarella, peperoni, spicy nduja

**Italiana** £16.00

Tomato sauce, fior di latte mozzarella, parma ham, rocket, cherry tomatoes, parmesan

▼ **Vegetarian Mediterranean** £15.00

Tomato sauce, fior di latte mozzarella, mixed roasted vegetables, olives

**Tonno e Cipolla** £14.00

Tomato sauce, fior di latte mozzarella, tuna flakes, red onions

▼ **Quattro Formaggi** £14.50

fior di latte mozzarella, gorgonzola, smoked scamorza, fontina, parmesan

▼ **Truffle and Funghi** £15.00

Tomato sauce, fior di latte mozzarella, truffle cream, mushrooms, rocket, parmesan

▼ **Fiorentina** £15.00

Tomato sauce, fior di latte mozzarella, spinach, egg, ricotta, garlic

**Burrata & Mortadella** £15.50

Fior di latte mozzarella, mortadella, fresh burrata, crushed pistachios

▼ **Marinara** £9.00

Tomato sauce, origano, garlic, olive oil

▼ **Vegan Margherita** £10.50

Tomato sauce, vegan mozzarella, basil

▼ **Vegan plants** £15.50

Tomato sauce, vegan mozzarella, mixed grilled vegetables, artichokes

**Gluten free bases £3.00**

## Extra toppings

- |                                  |                     |                       |
|----------------------------------|---------------------|-----------------------|
| • fior di latte mozzarella £2.50 | • parma ham £3.50   | • sliced olives £1.50 |
| • buffalo mozzarella £3.00       | • peperoni £2.50    | • artichokes £2.50    |
| • smoked scamorza £3.00          | • spicy nduja £2.50 | • mixed veggies £2.00 |
| • burrata £4.00                  | • cooked ham £2.50  | • spinach £1.50       |
| • vegan mozzarella £2.50         | • mortadella £3.00  | • truffle cream £2.50 |
| • gorgonzola £2.50               | • anchovies £3.00   | • cherry tomato £1.50 |

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# Menu

## SOFT DRINKS

<b>STILL WATER</b>	<b>£2.00</b>
<b>STILL WATER BIG</b>	<b>£5.50</b>
<b>SPARKLING WATER</b>	<b>£2.00</b>
<b>SPARKLING WATER BIG</b>	<b>£5.50</b>
<b>COKE</b>	<b>£3.00</b>
<b>COKE ZERO</b>	<b>£3.00</b>
<b>FANTA ORANGE</b>	<b>£3.00</b>
<b>SPRITE</b>	<b>£3.00</b>
<b>LEMON SODA</b>	<b>£2.50</b>
<b>ORANGE SODA</b>	<b>£2.50</b>
<b>PEACH ICE TEA</b>	<b>£3.00</b>
<b>SANTAL</b> <small>Peach/Pear/Apple</small>	<b>£3.50</b>
<b>TONIC WATER</b>	<b>£2.50</b>
<b>RED BULL</b>	<b>£3.50</b>

## HOT DRINKS

<b>SINGLE ESPRESSO</b>	<b>£2.60</b>
<b>DOUBLE ESPRESSO</b>	<b>£3.00</b>
<b>MACCHIATO</b>	<b>£2.80</b>
<b>DOUBLE MACCHIATO</b>	<b>£3.20</b>
<b>LATTE</b>	<b>£3.80</b>
<b>CAPPUCCINO</b>	<b>£3.80</b>
<b>FLAT WHITE</b>	<b>£3.70</b>
<b>AMERICANO</b>	<b>£3.40</b>
<b>MOCHA</b>	<b>£3.90</b>
<b>HOT CHOCOLATE</b>	<b>£3.90</b>
<b>MATCHA LATTE</b>	<b>£4.50</b>
<b>CHAI LATTE</b>	<b>£3.90</b>
<b>TEAS</b>	<b>£2.70</b>

(English Breakfast/ Earl Gray/  
Camomile / Lemon & Ginger/  
Green Tea)

## Smoothies/Juice

<b>FRESH ORANGE JUICE</b>	<b>£5.00</b>
<b>BERRY BANANA</b> <small>Strawberries, Blueberries, Bananas, Apple Juice</small>	<b>£7.50</b>
<b>GREEN REVIVER</b> <small>Apple Juice, Avocado, Spinach, Banana.</small>	<b>£7.50</b>

## ICED COFFEE

<b>ICED LATTE</b>	<b>£4.20</b>
<b>ICED AMERICANO</b>	<b>£3.50</b>
<b>ICED ESPRESSO</b>	<b>£3.00</b>

<b>COFFEE SYRUPS</b> <small>£0.30</small>	<b>NON DAIRY MILKS</b> <small>£0.50</small>
CARAMEL VANILLA	OAT
CINNAMON HAZLENUT	SOYA
	ALMOND

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# Menu

## COCKTAILS

### NEGRONI £8.00

Gin, Sweet Vermouth, Campari

### MOJITO £8.00

White rum, Lime juice, soda water, fresh mint

### MARGARITA £8.50

Tequila, Lime juice, Cointreau Triple sec

### ESPRESSO MARTINI £9.50

Vodka, Coffee Liqueur, Espresso shot, Syrup

### MIMOSA £8.00

Prosecco, Fresh Orange Juice

## SPRITZ

### APEROL SPRITZ £8.50

Aperol, Prosecco, Soda water, Orange

### CAMPARI SPRITZ £8.00

campari, prosecco, sparkling water

### PINK GIN SPRITZ £8.50

pink gin prosecco, tonic water, strawberries

### HUGO SPRITZ £8.50

gin soda, water, elder flower, mint, lime

### LIMONCELLO SPRITZ £8.00

gin soda, water, elder flower, mint, lime

## MIXED

	25ml	50ml
<b>GIN &amp; TONIC</b>	<b>£5.50</b>	<b>£8.50</b>

London Gin, Tonic Water

<b>RUM &amp; COKE</b>	<b>£5.50</b>	<b>£8.50</b>
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White or Spiced Rum, Coke Zero

<b>VODKA &amp; COKE</b>	<b>£5.50</b>	<b>£8.50</b>
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Vodka, Coke Zero

## BEERS & CIDERS

	1/2 pint	1 pint
<b>MORETTI PINT</b>	<b>£3.50</b>	<b>£6.50</b>

MORETTI LAGER BEER

<b>PERONI</b> 330ml	<b>£4.50</b>
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NASTRO AZZURRO LAGER BEER

<b>PERONI 0%</b> 330ml	<b>£4.00</b>
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NASTRO AZZURRO ALCOHOL FREE BEER

<b>CORONA EXTRA</b> 330ml	<b>£4.50</b>
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LAGER BEER

<b>BUDWEISER</b> 330ml	<b>£4.50</b>
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LAGER BEER

<b>PAULANER</b> 500ml	<b>£7.50</b>
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WEISSBIER BEER / LARGER BEER

<b>KOPPARBERG</b> 500ml	<b>£4.50</b>
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PREMIUM CIDER STRAWBERRY & LIME

## LIQUORS

	25ml	50ml
<b>IRISH WHISKEY</b>	<b>£4.00</b>	<b>£6.50</b>

<b>SCOTCH WHISKEY</b>	<b>£4.00</b>	<b>£6.50</b>
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<b>BOURBON WHISKEY</b>	<b>£4.00</b>	<b>£6.50</b>
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<b>TENNESSEE WHISKEY</b>	<b>£4.50</b>	<b>£7.00</b>
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<b>LONDON DRY GIN</b>	<b>£4.00</b>	<b>£6.50</b>
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<b>SPICED RUM</b>	<b>£4.00</b>	<b>£6.50</b>
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<b>VODKA</b>	<b>£4.00</b>	<b>£6.50</b>
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<b>COGNAC</b>	<b>£4.50</b>	<b>£6.50</b>
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<b>BRANDY</b>	<b>£4.50</b>	<b>£6.50</b>
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<b>AMARO</b>	<b>£4.50</b>	<b>£6.50</b>
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<b>AMARETTO</b>	<b>£3.00</b>
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<b>LIMONCELLO SHOT</b>	<b>£3.00</b>
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If you look under 25 you will be asked to show an ID to prove you are over 18 years of age!

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# Wines

## RED WINES



### SANGIOVESE DEL RUBICONE (HOUSE RED)

£6.50 £22.00

Ruby red with purple tint, bouquet recalling the violet scent

### MERLOT GARDA

£7.50 £23.00

This wine has an intense ruby red color, is well balanced and has a rounded palate

### MONTEPULCIANO D'ABRUZZO KRIYA

£26.00

Ruby red with purple hues in color. Ripe black fruit intense sense on the nose

### GRATI 'G' CHIANTI

£28.00

A true classic from Tuscany, this is a medium bodied Chianti with red cherries and light tannins

### GALADINO VALPOLICELLA

£32.00

Light and fragrant, with soft jammy fruit and a hint of sweet spice

### PILUNA PRIMITIVO

£34.00

Dark crimson-red colour; full bouquet of ripe red fruits and cherry conserve, with notes of pepper and vanilla and hints of Mediterranean scrub

### PALAZZO NERO D AVOLLA

£26.00

Ruby red with intense aromas of black berry fruits

## WHITE WINES



### TREBBIANO DEL RUBICONE (HOUSE WHITE)

£6.50 £22.00

Bright straw yellow in color with fresh, fragrant and lingering bouquet

### PINOT GRIGIO DELLE VENEZIE DOC VAJA, LAMBERTI

£7.50 £24.00

Straw yellow hue; close-focused nose of wild flowers with hints of honey and bananas.

### PINOT GRIGIO LAMBERTI BLUSH

£7.50 £24.50

Fruity and refreshing with flavours of apricot, peach and strawberries

### CHARDONNAY KRYIA

£25.50

Crisp and elegant with enticing fruit aromas

### GAVI DOCG DEL COMUNE DI GAVI, MARCO BONFANTE

£33.00

This wine is straw yellow in colour with greenish reflections and has a delicate and fruity bouquet. The flavour is dry with a pleasant, acidulous freshness.

## PROSECCO



175ml

### CA BELLI PROSECCO

£7.50 £26.00

Bright straw yellow wine with a clean and intense bouquet

### CA BELLI PROSECCO ROSE

£7.50 £26.00

Fine and persistent perlage, on the nose intense notes of white peach, citrus and wildforest strawberries

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# Dessert Menu

## **TIRAMISU** £6.00

Classic homemade tiramisu

## **RICOTTA PISTACHIO CHEESECAKE** £5.50

Gluten free cheesecake, with ricotta and italian pistachios.

## **CHOCONUT CAKE** £5.50

Gluten free chocolate cake with hazelnuts

## **CAKE OF THE DAY** £6.00

If you are lucky, we might have a cake of the day.  
Ask a member of staff

## **CHOCOLATE SOUFFLE** £5.50

Warm spongy cake filled with dark chocolate

## **COPPA DI GELATO** £6.50

3 scoops gelato, choose between: vanilla,  
strawberry, chocolate

## **BABY GELATO** £2.50

1 scoop gelato, choose between:  
vanila, strawberry, chocolate