# EVENING MENU

SERVED DAILY FROM 4PM

Olives & Bread (v, ve) 5.95

Olives (v, ve, qf) 4.95

served with tomato sauce

mixed marinated olives, homemade bread

**Stuffed Doughballs** (v, n) **6.95** fresh pizza dough stuffed and rolled with pesto,



#### Garlic Bread (v) 6.95

fresh pizza dough, garlic & herb butter (add mozzarella £1.50) (add caramelised onion £1.50)

### Tempura Prawns 9.15

tempura battered king prawns, served with a spicy tomato & nduja dip

Burrata Salad (v, gf) 12 burrata, rocket, basil, cherry tomato

Tomato Bruschetta (v, ve) 6.95 toasted bread, tomato, garlic, red onion, basil, oregano

# Garlic Mushroom Bruschetta (v) 7.95

pan fried portobello and cup mushrooms in garlic butter, served on homemade bread

Salt & Pepper Calamari 8.95

served with fresh lemon and caesar dressing

#### Allergies

Please inform your server of any allergies before ordering, as not all ingredients are listed on the menu. We cannot guarantee the total absence of any allergens in dishes. V - Vegetarian / VE - Vegan

N - Contains Nuts / GF - No Gluten Containing Ingredients



Some pizzas can be made with gluten free bases and vegan cheese. Ask for more details.

# Margherita (v) 10.95

classic tomato sauce, fior di latte, fresh basil

#### **Burrata Piccante 18**

spicy nduja sausage, tomato sauce, fior di latte, topped with a whole creamy burrata

# Meat Calzone 14.95

spinata, salami, nduja sausage, caramelised red onion, tomato sauce, fior di latte, finished with garlic butter

# Rockety Grana 13.25

fior di latte, mushrooms, cotto, tomato sauce, rocket, parmesan

# Piccante 15

spinata, spicy nduja sausage, red chilli, fior di latte, tomato sauce

# Veganella (v, ve) 11.95

tomato sauce, vegan mozzarella, roasted aubergines, finished with basil

# Pepperoni 13.95

pepperoni, fior di latte, tomato sauce

# Four Seasons 13.25

mushrooms, artichokes, cotto, capers, anchovies, tomato sauce, fior di latte

#### Buffalo 13.5

fior di latte, prosciutto, tomato sauce, rocket, buffalo mozzarella

#### Della Nonna 14.5

roasted chicken, fior di latte, tomato sauce, fresh red onion, rosemary, extra virgin olive oil

#### **Giardino** (v) **13.25**

mushrooms, artichokes, olives, tomato sauce, fior di latte

#### Service Charge

A discretionary optional service charge of 10% will be added to your bill.

# SALADS

### Superfood Salad (v, ve) 12.95

beetroot, avocado, sweet potato, artichokes, mixed leaf, balsamic, finished with basil



Some dishes can be made with gluten free pasta. Ask for more details.

# Arrabiatta (v) 11.5

garlic & fresh red chilli, basil, with tomato sauce tossed through spaghetti

# Bolognese 14.95

rich beef ragu, slow cooked with tomato, tossed through tagliatelle

# King Prawn Tagliatelle 14.5

pan fried king prawns, served with roasted garlic, tomato & peppers, tomato sauce

# Lasagne 13.95

homemade beef lasagne, served with garlic bread

# Ravioli (v, n) 16

spinach and ricotta filled ravioli, cooked in a creamy walnut and parsley sauce

#### Gnocchi (v, ve) 12.95

pan fried artichoke & peas, with potato gnocchi, finished with garlic, mint and parsley

### Spaghetti Carbonara 14.95

a rich creamy pasta dish with pancetta and freshly grated parmesan

# Baked Meatball Rigatoni 15.95

homemade beef meatballs cooked with red pepper, onion, fresh red chilli, tomato sauce, topped with fior di latte.

Mixed Dressed House Salad (v, ve, gf) 4.95 Rocket & Parmesan Salad (gf) 4.95

# MAINS

#### Pollo Milanese 19.95

breaded chicken breast, topped with garlic butter and parmesan served on a tomato spaghetti

# Truffled Chicken 19.95

breast of chicken cooked in a creamy mushroom and truffle sauce, served with herb roasted potatoes and market vegetables.

# Sea Bass 19.95

pan roasted seabass cooked with san marzano tomato, basil and black olives served with garlic roasted potatoes and market vegetables.

# Spicy Chicken 19.95

breast of chicken panfried in a rich and fiery tomato and nduja sauce with potatoes and market vegetables

### Citrus Sea Bass 19.95

pan fried seabass cooked with lemon, capers, and fresh oregano. finished with charlotte potatoes and market vegetables.

# DESSERTS

Tiramisu (v) 7.95 classic tiramisu

Banoffee Pie (v) 7.95 classic banoffee pie

Sticky Toffee Pudding (v) 8.95
with double cream

# Banana & Nutella Sharing Calzone (v) 11

baked calzone stuffed with bananas and nutella.

vanilla ice cream made for 2

# Affogato (v, gf) 5.95

vanilla ice cream scoop topped with a shot of espresso. decaf available

# Ice Cream & Sorbet (v, gf)

1 scoop £2.50 / 2 scoops £5.00 / 3 scoops £7.50 vanilla / chocolate / strawberry mango sorbet (ve) / lemon sorbet (ve)