

Takeaway Menu

15% Discount Available for Collection Only

Great for Sharing

Plain Garlic Bread (V) £6.95

Garlic Bread with Tomato (V) £7.95

Garlic Bread with Cheese (V) £7.95

Chilli Garlic Bread £7.95

Garlic, tomato, onion & chilli

Tuscan Garlic Bread (V) £7.95

Garlic, pecorino cheese, pesto, herbs & basil

Pane Rustica (V) £6.95

Toasted bread, chopped balsamic cherry tomatoes & garlic mayonnaise

Pane Olio (V) £5.45

Fresh Bread, Olives, Balsamic & Olive Oil

Marinated Olives (V) £3.95

All menus & offers subject to change & availability

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

We cannot guarantee that our products do not contain traces of

nuts, seeds, dairy, gluten or any other allergens.

Appetisers

Soup of The Day £6.75

Served with fresh bread & butter

Meatballs £8.95

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

Black Pudding Stack £8.95

Black pudding & bacon fritters set on potato rosti, finished with a cheddar cheese sauce

Caribbean Chicken £8.95

Chicken marinated in lemon, garlic, chilli & cracked black pepper, finished in a Caribbean sauce. Accompanied with a fresh mango & pineapple salsa

Salt & Pepper Halloumi (V) £8.95

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

Pate Della Casa £8.95

Homemade chicken liver pate served with fresh toast & salad garnish

Chorizo Bruschetta £8.95

Chorizo sausage pan fried with roasted red pepper, served on garlic toasted ciabatta. Finished with a honey and chorizo oil

Calamari £8.95

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

Sticky Chicken £8.95

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

Funghi Ripieni (V) £8.50

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

Crema Mussels £9.95

Cooked with shallots, garlic, white wine & cream

Steak & Caprese Salad £9.95

Strips of Fillet steak stacked with fresh mozzarella & sliced tomato. Finished with an aged balsamic glaze & basil

Gambas Pil Pil £9.95

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

Crab & Prawn Cocktail £9.50

North Atlantic prawns & white crab meat set on smashed avocado & a crisp salad. Dressed with Marie Rose sauce

Tomato & Parma Ham Bruschetta £8.95

Ciabatta rubbed with garlic & olive oil, topped with chopped tomatoes, basil & Parma ham

Salt & Pepper Duck £8.95

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

Beef Arancini £8.95

Tender beef and arborio rice rolled in seasoned golden breadcrumbs with a mustard & cheese sauce, topped with crispy onions

Sardine Poco £8.95

Lightly coated sardine fillets tossed in garlic and chilli butter, served on toasted bread

King Prawn & Asparagus £9.95

King prawns cooked in a crispy tempura batter accompanied with Parma ham wrapped asparagus. Finished with a fresca salsa

Goats Cheese & Nduja Arancini £8.95

Arborio rice mixed with goats' cheese & nduja, rolled in seasoned golden breadcrumbs. Set on a lightly spiced tomato ragu

Main Course

Slow Roasted Lamb £21.95

Slow Roasted Lamb shoulder, served with a rich minted lamb jus, fine green beans & mashed potato

Mediterranean Seabass £21.95

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

Pork Grande £22.95

Honey glazed Pork tomahawk steak set on blue cheese & pancetta crushed new potatoes, served with sauteed asparagus & tender stem broccoli. Finished with a roasted shallot jus

Pollo Aglio £18.95

Chicken supreme cooked in a light crispy coating, drizzled with garlic butter, set on sauteed asparagus & green beans. Finished with a creamy white wine blue cheese sauce

Duck & Honey Salad £15.95

Crispy pieces of duck set on a mixed rocket, cherry tomato & spring onion salad. Finished with a honey & soy dressing

Pollo Diane £18.95

Chicken supreme cooked in a classic Diane sauce of cream, brandy, mushrooms, onions & French mustard

Fish & Chips £16.95

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

Duck Arancia £23.95

Roast duck breast, set on a pea puree and summer greens, accompanied with candied oranges. Finished with a rich port jus

Chicken Caesar Salad £13.95

Breaded chicken breast escallops, drizzled with garlic butter, served with romaine lettuce, Caesar dressing, Parmesan cheese, cherry tomatoes & croutons

Seabass & Co £25.95

Pan roasted fillet of seabass topped with sauteed king prawns set on garlic & herb potatoes, served with lemon pepper calamari & crab bon bons, finished with a chorizo crumb & lemon dressing

Beef Stroganoff £17.95

Escalope's of Fillet steak smothered in a rich Stroganoff sauce, made with cream, mushrooms, onions, brandy, paprika & a touch of mustard. Served with chef's savoury rice

Chicken & Chorizo Fajitas £17.95

Strips of Cajun spiced chicken & chorizo with peppers & onions served on a sizzling hot skillet with flour tortillas, cheese, guacamole, sour cream & salsa

THE GRILL

28 DAY MATURED PRIME BEEF STEAK CUTS

All our prime steak cuts are served with fries, vine cherry tomatoes, sauteed mushrooms & onions

8oz Sirloin Steak £18.95 10oz Ribeye Steak £24.95 8oz Fillet Steak £29.95

Add Sauce £2.95

Red Wine Jus, Peppercorn, Diane, Creamy Garlic Mushroom or Blue Cheese

Sides

Sautéed Potatoes £4.50 King Prawns (5) £4.95 Homemade Onion Rings £4.25 Fried Mushrooms £3.95

Sweet Potato Fries £3.95 Fries £3.75 Rocket & Parmesan Salad £4.50

Mixed Salad £3.95 Fresh Bread £1.95

Pasta

Lasagne £13.95

Homemade meat lasagne

Spicy Beef Alforno £14.95

Linguini pasta in a light cheese & mustard sauce, spicy beef, peppers & onions. Baked with mozzarella cheese

Peperoncino Tagliatelle (V) £12.95

Sweet roasted red peppers sauteed with courgettes, red onion, mushrooms, spinach, garlic & chilli, tossed with tagliatelle pasta

Tuscan Sausage Pasta £14.95

Tagliatelle pasta tossed with Italian sausage meat, spinach, onion, garlic, chilli, mushrooms & crème fraiche

Chicken & Chorizo Penne £14.95

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

Pasta alla Norma (V) £12.95

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

Seabass Tagliatelle £14.95

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

Traditional Carbonara £13.95

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

Chicken Arrabiata £14.95

Penne pasta tossed in our own tomato sauce, garlic, fresh chilli, peppers & onions

Spaghetti & Meatballs £13.95

Like Mamma Used to Make!

Goats Cheese Pasta (V) £14.95

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

Spaghetti Bolognese £12.95

Chefs special meat sauce with spaghetti

Cajun Chicken Fiesta £14.95

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

Ham & Mushroom Alfredo £14.95

Tagliatelle pasta tossed with Italian roasted ham & mushrooms in a cream garlic sauce with a hint of tomato

Seafood Spaghetti £19.95

Olive oil, coriander, chillies, garlic & lime juice, king prawns, fresh mussels, blue swimming crab meat & fried calamari

King Prawn & Chorizo Pasta £17.95

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

. **1ZZA** 10 inch

(Extra toppings £1.75 each)

Margherita (V) £11.95

Pizza sauce & mozzarella cheese

Capricciosa £13.95

Pizza sauce, mozzarella, ham & mushrooms

Chicken Speziato $\mathfrak{L}_{13.95}$

Pizza sauce, mozzarella, spiced chicken, roasted red peppers & sliced red onion

Quattro Formaggio (V) £13.95 Pizza sauce, cheddar, mozzarella, stilton & parmesan cheese

Italiano £14.95

Pizza sauce, fresh mozzarella, cherry tomatoes, finished with Parma ham, basil, pecorino cheese, pesto & balsamic syrup

Chorizo & Nduja £13.95

Pizza sauce, mozzarella, chorizo sausage & nduja. Topped with rocket & chorizo oil

Inferno! £13.95

Pizza sauce, mozzarella, pepperoni, spicy beef, jalapeño chillies & hot chilli sauce

Vegetarian (V) £12.95

Pizza sauce, mozzarella, mushrooms, onions, olives, peppers, sweetcorn & pineapple

Pepperoni £13.95

Pizza sauce, mozzarella & pepperoni spicy sausage

Hawaiian £12.95

Pizza sauce, mozzarella, ham & pineapple

Caprese (V) £12.95

Melted buffalo mozzarella, fresh tomato & crispy basil leaves. Finished with black pepper, aged balsamic & extra virgin olive oil

Chefs Special £14.95

Pizza sauce, mozzarella & a touch of everything

Meat Feast £14.95

Pizza sauce & mozzarella with meat, meat & more meat!

Vegetarian Mains

Goats Cheese Fritter (V) £15.95

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) £15.95

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

Arrosto Peppers (V) £14.95

Roasted red peppers filled with courgettes, onion, garlic, green beans, broccoli & mixed beans tossed in a basil infused tomato sauce and baked with melted cheese. Served with a spiced savoury rice

Vegetable Cannelloni (V) £14.95

Oven baked flour pancake filled with mixed fresh vegetables, topped with chef's tomato ragu, bechamel sauce & mozzarella cheese

Non Gluten Containing Ingredients Menu

Please State NON-GLUTEN When Ordering from this Menu

Starters

Non-Gluten Fresh Asparagus (V) £8.95

Sautéed with extra virgin olive oil, lemon, garlic & chilli, finished with fresh parmesan

Non-Gluten Sticky Chicken £8.95

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

Non-Gluten Gambas Pil Pil £9.95

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

Non-Gluten Fresh Mussels £9.95

Cooked with shallots, garlic, white wine & cream

Non-Gluten Garlic Mushrooms (V) £8.50

Fresh mushrooms sautéed in garlic butter, finished with rocket & fresh parmesan

Non-Gluten Salt & Pepper Halloumi (V) £8.95

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

Main Meals

Non-Gluten Goat's Cheese Pasta (V) £14.95

Gluten free pasta, Fine green beans, cherry tomatoes & peppers sautéed with rosemary & chillies, green pesto, olive oil, pine nuts & goats cheese

Non-Gluten Carbonara £13.95

Gluten free pasta, Traditional pasta dish with pancetta, egg, black pepper & parmesan

Non-Gluten Chicken & Chorizo Pasta £14.95

Gluten free pasta, Chicken Breast Pieces & Chorizo Sausage Cooked in our own tomato sauce with beans, chillies, garlic & onion, Finished with fresh wild rocket

Non-Gluten Pasta alla Norma (V) £12.95

Gluten free pasta, Aubergines, tomatoes, garlic, olive oil, chilli, fresh basil & Pecorino cheese

Non-Gluten Pollo Roma £18.95

Chicken supreme set on Mediterranean vegetables finished with our Franco's tomato sauce

Non-Gluten King Prawn & Chorizo Pasta £17.95

Gluten free pasta, cherry tomatoes, red onion, lemon, fresh basil, chilli, olive oil, garlic & balsamic syrup

Non-Gluten Mediterranean Seabass £21.95

Grilled fillets of seabass, sautéed cherry tomatoes, chorizo, red onion & spinach, red pesto dressing & balsamic reduction (also available plain grilled with salad)

Non-Gluten Steak Selection

All served with sauteed potatoes, vine cherry tomatoes, mushrooms & onions

80z Sirloin Steak £18.95

10oz Ribeye Steak £24.95

8oz Fillet Steak £29.95

(Add sauce £2.95 Peppercorn, Creamy Garlic Mushroom or Creamy Blue Cheese)

We cannot guarantee our dishes do not contain traces of Gluten as they may be stored, prepared or cooked in an area with other Gluten containing products.

Other dishes on our main menu may be able to be tweaked to suit your requirements, please ask your server for assistance.

Gluten Free Pasta is always available. We cannot guarantee that our products do not contain traces of nuts and/or seeds, dairy or gluten or any other allergens.

Vegan Menu

Please State VEGAN When Ordering from this Menu

Starters

Plain Garlic Bread £6.95

Garlic Bread with Tomato £7.95 Garlic Bread with Vegan Cheese £7.95

Tomato & Basil Bruschetta £7.95

Ciabatta rubbed with garlic & olive oil, topped with chopped tomatoes & fresh Basil

Sticky Vegetables £7.95

Fresh vegetables cooked in a sweet, sticky, chilli coating, served with chef's rice salad

Fresh Asparagus £8.50

Sautéed with extra virgin olive oil, lemon, garlic & chilli

Mushroom Pil Pil £7.95

Fresh Mushrooms, olive oil, coriander, tomato, chillies, garlic & lime, served with toasted ciabatta

Salt & Pepper Green Beans £7.95

Fine green beans sautéed in salt & pepper seasoning with peppers & onions, served with oriental pancakes & sweet soy

Main Meals

Basil & Pine Nut Pasta £13.95

Fine green beans, cherry tomatoes & peppers sautéed with rosemary & chillies, tossed with penne pasta, chopped fresh basil, garlic, olive oil & pine nuts

Rustic Pasta £12.95

Spaghetti pasta, aubergines, tomatoes, olives, garlic, olive oil & chilli

3 Bean Pasta Bake £13.95

Penne pasta baked in our own tomato sauce with beans, courgettes, peppers & onion, topped with Vegan cheese

Penne Arrabiata £13.95

Penne pasta tossed in our own tomato sauce with garlic, fresh chilli, peppers & onions

Roma Pizza £13.95

Pizza Sauce, Garlic, Vegan cheese, Artichokes & Olives

Vegan Spicy Pepper Pizza £13.95

Pizza Sauce, Vegan cheese, fresh mixed peppers, jalapeño peppers, onions, hot chilli sauce & fresh wild rocket

Vegan Fajitas £15.95

Cajun spiced vegetables on a sizzle platter with peppers & onions, served with flour tortillas, vegan cheese, salsa & guacamole

Arrosto Peppers £14.95

Roasted red peppers filled with courgettes, onion, garlic, green beans, broccoli & mixed beans tossed in a basil infused tomato sauce and baked with melted vegan cheese. Served with a spiced savoury rice

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