



Food Menu

Great for Sharing

Plain Garlic Bread (V) £8.50

Garlic Bread with Tomato (V) £9.50

Garlic Bread with Cheese (V) £9.50

Chilli Garlic Bread £9.50 (V)
Garlic, tomato, onion & chilli

Tuscan Garlic Bread (V) £9.50
Garlic, pecorino cheese, pesto, herbs & basil

Pane Rustica (V) £7.95
Toasted bread, chopped balsamic cherry tomatoes & garlic mayonnaise

Pane Olio (V) £6.95
Fresh Bread, Olives, Balsamic & Olive Oil

Marinated Olives (V) £5.50

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.**

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

Appetisers

Soup of The Day £8.50

Served with fresh bread & butter

Homemade Meatballs £10.50

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

Black Pudding Stack £10.50

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

Crispy Chilli Beef £12.50

Tender strips of fillet steak cooked in our seasoned flour. Tossed through a spiced sticky sauce, resting on julienne vegetables

Salt & Pepper Halloumi (V) £10.95

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

Pate Della Casa £9.95

Homemade chicken liver pate served with fresh toast & salad garnish

Chorizo Bruschetta £11.50

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

Calamari £10.95

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

Sticky Chicken £10.95

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

Funghi Ripieni (V) £9.95

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

Crema Mussels £13.95

Cooked with shallots, garlic, white wine & cream

Burrata & Caprese Salad (V) £11.95

Burrata cheese set on a fresh tomato compote and sliced cherry tomatoes. Finished with aged balsamic glaze & basil pesto

Gambas Pil Pil £12.50

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

Crab & Prawn Cocktail £12.50

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

Tomato & Parma Ham Bruschetta £11.50

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

Scallop Scottato £14.50

Pan seared king scallops served on cauliflower puree and crispy prosciutto ham. Finished with julienne leek

Salt & Pepper Duck £10.95

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

Seafood Arancini £10.50

Selection of fresh fish cooked in crispy rice balls. Set on lemon crème fraîche

Sardine Poco £10.50

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

BBQ Belly Pork Bites £10.50

Crispy belly pork tossed in a sticky BBQ coating set on a pickled julienne vegetable slaw

Main Course

Slow Roasted Lamb £25.95

Slow Roasted Lamb, served with a rich minted lamb jus, fine green beans, braised savoy cabbage, carrot puree & a buttered mashed potato

Seabass & King Prawns £23.95

Fillets of seabass set on buttered courgette, green beans, peas and wilted spinach. Topped with sautéed garlic king prawns, accompanied with a white wine & lemon sauce

Florentine Pork Belly £21.95

Slow roasted belly pork set on garlic & thyme parmentier potatoes, and charred greens. Finished with an apple cider vinegar

Pollo Rosemary £21.95

Chicken supreme roasted in rosemary butter, set on dauphinoise potatoes and tender stem broccoli. Finished with a red wine jus

Duck & Honey Salad £17.95

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

Haddock Risotto £20.95

Chunks of fresh haddock tossed in a creamy vegetable risotto, topped with tempura king prawns & parmesan shavings

Pollo Diane £21.95

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

Fish & Chips £17.95

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

Duck Inverno £26.95

Roast duck breast, set on a bed of sauteed greens & butternut squash puree. Served with Hasselback potato and a honey & red wine jus

Salmone £25.95

Pan roasted salmon fillet set on basil pesto crushed potatoes & sautéed asparagus spears. Finished with a creamy white wine & dill sauce

Ceasar Salad £17.95

Grilled chicken breast sliced on Romaine lettuce, parmesan cheese, garlic croutons and Ceaser sauce. Sprinkled with pancetta crumb and more parmesan cheese!

Seafood Platter £29.95

Pan roasted seabass, sauteed king prawns, crispy coasted calamari, tempura haddock goujons and fresh mussels steamed in white wine. Served with a garlic & chilli oil Pil Pil style

Beef Stroganoff £19.95

Slices 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 £19.95

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

8oz Sirloin £23.95

28 day matured prime Sirloin steak served with fries, vine cherry tomatoes, sauteed mushrooms & onions

Fillet Pepe £34.50

28 day matured 8oz prime Fillet steak served with fries, vine cherry tomatoes, sauteed mushrooms, onions & creamy peppercorn sauce

Fillet Diane £34.50

28 day matured 8oz prime Fillet steak served with fries, vine cherry tomatoes, sauteed mushrooms & onions. With a classic Diane sauce of cream, brandy, mushrooms, onions & French mustard

Fillet Burro £34.50

8oz Fillet steak marinated in chef's homemade butter, cooked to your liking. Set on crushed potatoes, topped with charred asparagus and served with a pancetta & mushroom port jus

Lobster Thermidor £65 (Only available with 48 hour pre order)

Fresh 750g lobster poached in Grand Marnier & cream sauce, topped with a herb crust. Accompanied by vegetables sauteed in butter and with a choice of parmesan fries or sauteed herb potatoes

Pasta

Lasagne £15.95
Homemade meat lasagne

Spicy Beef Alforno £16.95
Linguini pasta in a light cheese & mustard sauce, spicy beef, peppers & onions. Baked with mozzarella cheese

Peperoncino Tagliatelle (V) £14.95
Sweet roasted red peppers sauteed with courgettes, red onion, mushrooms, spinach, garlic & chilli, tossed with tagliatelle pasta

Tuscan Sausage Pasta £16.95
Tagliatelle pasta tossed with Italian sausage meat, spinach, onion, garlic, chilli, mushrooms & crème fraiche

Chicken & Chorizo Penne £17.95
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) £14.95
Spaghetti, aubergines, tomatoes, garlic, olive oil, chilli & Pecorino cheese

Seabass Tagliatelle £16.95
Seabass fillet set on tagliatelle pasta with a creamy garlic & spinach sauce, finished with diced crisp pancetta

Traditional Carbonara £15.95
Traditional spaghetti dish with pancetta, egg, black pepper & parmesan

Chicken Arrabiata £16.95
Penne pasta tossed in our own tomato sauce, garlic, fresh chilli, peppers & onions

Spaghetti & Meatballs £15.95
Like Mamma Used to Make!

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 (V) £15.95
Mediterranean vegetables tossed with tagliatelle in Napoli sauce. Finished with black pepper, crispy basil & pecorino cheese

Salmon & King Prawn Tagliatelle £22.95
Sauteed king prawns and salmon pieces tossed through tagliatelle pasta with wilted spinach, cherry tomatoes and a white wine & garlic cream sauce

Seafood Spaghetti £22.95
Olive oil, coriander, chillies, garlic & lime juice, king prawns, fresh mussels, blue swimming crab meat & fried calamari

Lobster Ravioli £19.95
Parcels of pasta filled with lobster meat, cooked in a white wine, cherry tomato & asparagus cream sauce

King Prawn & Chorizo Pasta £19.95
Linguini pasta, cherry tomatoes, red onion, lemon, fresh basil, chilli, olive oil, garlic & balsamic syrup

Add Chicken or Chorizo to Your Pasta for £4.50 extra or King Prawns (5) £5.95

Sides

Sautéed Potatoes £4.95	King Prawns (5) £5.95	Homemade Onion Rings £4.95	Fried Mushrooms £4.50
Sweet Potato Fries £4.95	Dauphinoise Potato £4.95	Rocket & Parmesan Salad £4.95	
Fries £4.50	Mixed Salad £4.50	Fresh Bread £2.50	

Pizza 10 inch

(Extra toppings £1.75 each)

Margherita (V) £14.50

Pizza sauce & mozzarella cheese

Capricciosa £16.50

Pizza sauce, mozzarella, ham & mushrooms

Chicken Speziato £16.50

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

Quattro Formaggio (V) £16.50

Pizza sauce, cheddar, mozzarella, stilton & parmesan cheese

Italiano £17.95

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

Chorizo & Nduja £16.50

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

Inferno! £16.50

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

Vegetarian (V) £15.50

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

Pepperoni £16.50

Pizza sauce, mozzarella & pepperoni spicy sausage

Hawaiian £15.50

Pizza sauce, mozzarella, ham & pineapple

Caprese (V) £15.50

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

Chefs Special £17.95

Pizza sauce, mozzarella & a touch of everything

Meat Feast £17.95

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

Vegetarian Mains

Goats Cheese Fritter (V) £16.95

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) £17.95

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

Arrosto Peppers (V) £15.95

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) £15.95

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

Halloumi Mediterranean Salad (V) £17.95

Grilled halloumi set on a warm roasted red pepper, aubergine, red onion, cherry tomato and rocket salad. Tossed in a lemon & herb dressing