

## CIAO! WELCOME!

Inspired by our culture, our heritage and values. The finest locally sourced ingredients fused with traditional recipes that have been passed down through all of our families generations culminating in a taste of Italy that you will love.

## APPETIZERS

|                                                                   |   |
|-------------------------------------------------------------------|---|
| <b>Calamari</b>                                                   | 9 |
| Lightly floured, garlic lemon mayo                                |   |
| <b>Bianchetti</b>                                                 | 9 |
| Whitebait, served with garlic lemon mayo                          |   |
| <b>Insalata Caprese</b>                                           | 9 |
| Buffalo Mozzarella, fresh tomato, basil, olive oil, balsamic      |   |
| <b>Cocktail Di Gamberi</b>                                        | 8 |
| Classic prawn cocktail                                            |   |
| <b>Salsiccia</b>                                                  | 9 |
| Chilli and fennel Italian sausage                                 |   |
| <b>Arancini</b>                                                   | 9 |
| Risotto balls of the day                                          |   |
| <b>Polpette Della Casa</b>                                        | 9 |
| Nonno's recipe meatballs covered in parmesan                      |   |
| <b>Funghi Magici</b>                                              | 8 |
| Panfried mushrooms, smoked panceta, onion, in a creamy Port sauce |   |
| <b>Gamberoni</b>                                                  | 9 |
| King prawns, tomato and cream sauce                               |   |

### Sharing platter for two

|                                                                            |    |
|----------------------------------------------------------------------------|----|
| <b>Antipasto Misto</b>                                                     | 14 |
| Cured meats, bread and small bites                                         |    |
| <b>Fritto Misto</b>                                                        | 17 |
| King prawns, calamari and whitebait served with a lemon wedge and our dips |    |

## BRUSCHETTA

|                                             |   |
|---------------------------------------------|---|
| Tomato, onion, olives                       | 6 |
| Mushroom & Gorgonzola                       | 8 |
| Roasted Peppers and Goat's Cheese           | 7 |
| Italian Sausage, spinach, Garlic and chilli | 8 |

## Pasta

Gluten free pasta available

|                                                                                              |       |
|----------------------------------------------------------------------------------------------|-------|
| <b>Lasagne</b>                                                                               | 14.50 |
| Baked traditional layers of pasta, minced beef and rich tomato sauce                         |       |
| <b>Cannelloni</b>                                                                            | 13.50 |
| Rolled pasta sheets filled with spinach and ricotta, topped with b chamel and Napoli sauce   |       |
| <b>Pappardelle al Rag </b>                                                                   | 17    |
| Our Rag  of the day. Hearty, seasoned Italian sauce of meat and tomato cooked for hours.     |       |
| <b>Pappardelle Calabresi</b>                                                                 | 16    |
| Spicy Napoli sauce with Nduja, pepperoni and roasted peppers                                 |       |
| <b>Spaghetti Puttanesca</b>                                                                  | 13    |
| Olives, capers and anchovies cooked in Napoli sauce                                          |       |
| <b>Spaghetti Aglio Olio con Funghi</b>                                                       | 12    |
| Mushrooms cooked in olive oil, chillies and garlic                                           |       |
| <b>Spaghetti Bolognese</b>                                                                   | 13.50 |
| Our traditional northern meaty sauce                                                         |       |
| <b>Spaghetti Polpette</b>                                                                    | 14    |
| Umberto's (Nonno's) recipe meatballs cooked in a rich tomato sauce                           |       |
| <b>Spaghetti Marinara</b>                                                                    | 17    |
| Mixed seafood, white wine, garlic and tomato                                                 |       |
| <b>Tagliatelle Carbonara</b>                                                                 | 13.50 |
| Guanciale, parmesan and creamy white wine sauce with egg ask for Italian style with no cream |       |
| <b>Tagliatelle Gamberoni</b>                                                                 | 16    |
| Succulent king prawns in our traditional Napoli sauce with hint of cream                     |       |
| <b>Tagliatelle Alfredo</b>                                                                   | 13    |
| Mushrooms and onions, cooked with fresh cream and white wine                                 |       |
| <b>Tagliatelle Mare e Monte</b>                                                              | 16    |
| Mushrooms and king prawns in a creamy white wine sauce                                       |       |
| <b>Penne al Pollo</b>                                                                        | 14    |
| Chicken and mushrooms in a rich rosemary and creamy white wine sauce                         |       |
| <b>Penne Casalinga</b>                                                                       | 14    |
| Family recipe sausages cooked in our traditional tomato sauce with chilli                    |       |
| <b>Penne Bosco</b>                                                                           | 15    |
| Porcini Mushroom, Peas, Smoked Panceta, in a creamy white wine sauce                         |       |
| <b>Penne Palladino</b>                                                                       | 15    |
| Diced chicken and chorizo in napoli sauce with hint of cream                                 |       |
| <b>Orecchiette Boscaiola</b>                                                                 | 14.50 |
| Italian sausage and mushrooms cooked in a creamy white wine sauce                            |       |
| <b>Orecchiette con Broccoli</b>                                                              | 13    |
| Butter, chilli, garlic and pine nuts finished with Parmesan                                  |       |
| <b>Orecchiette Salmone &amp; Gamberetti</b>                                                  | 16    |
| Smoked Salmon, Prawns in a creamy tomato sauce                                               |       |
| <b>Spinaci Gratinati</b>                                                                     | 14    |
| Oven Baked Penne with spinach, mascarpone and tomato                                         |       |

# MENU



## Pizza

Gluten free pizza available - £2 Surcharge

|                                                                              |       |
|------------------------------------------------------------------------------|-------|
| <b>Margherita</b><br>Tomato and mozzarella                                   | 10    |
| <b>Napoletana</b><br>Capers, anchovies, olive                                | 14    |
| <b>Prosciutto</b><br>Parma ham                                               | 13.50 |
| <b>Vegetariana</b><br>Red onion, mushrooms, roasted peppers and artichoke    | 15    |
| <b>Nettuno</b><br>Tuna, onion, black olives                                  | 13    |
| <b>Americana</b><br>Pepperoni                                                | 12.50 |
| <b>Capricciosa</b><br>Ham, roasted peppers, anchovies, olives and egg        | 16    |
| <b>Frutti Di Mare</b><br>Prawns, mussels, cockles and tuna                   | 16    |
| <b>Palladino</b><br>Nduja, gorgonzola, pepperoni, onion                      | 15    |
| <b>Siciliana</b><br>Pepperoni and chilli flakes                              | 13    |
| <b>Villaggio</b><br>Mushrooms, ham, olives, onions and artichoke             | 15    |
| <b>Diavola</b><br>Pepperoni, roasted peppers and anchovies                   | 14.50 |
| <b>Crudo Rucola</b><br>Margherita topped with Parma ham, rocket and parmesan | 15    |
| <b>Four Seasons</b><br>Ham, pepperoni and mushrooms                          | 14    |
| <b>Fiorentina</b><br>Spinach, goat's cheese and egg                          | 15    |

Any pizza as a Calzone £2 supplement

### EXTRA TOPPINGS

|                                                                                                                                                            |      |
|------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| Onions, peppers, ham, mozzarella, mushrooms, capers, olives, tuna, pineapple, pepperoni, tomato, spinach, jalapenos, egg, rocket, sweet corn, fresh chilli | 2.50 |
| Anchovies, goat's cheese, nduja, salame napoli                                                                                                             | 3.50 |
| Gorgonzola, Parma ham, chicken, prawns, artichokes, spicy sausage, meatballs, chorizo, guanciale, taleggio                                                 |      |

## SIDES

|                                    |      |
|------------------------------------|------|
| Fries                              | 3.50 |
| Fries Parmesan & Truffle oil       | 5    |
| Mixed salad                        | 5    |
| Focaccia with oil                  | 3    |
| Olives                             | 4.50 |
| Garlic doughballs                  | 5    |
| Garlic bread (4 pieces)            | 4    |
| Garlic bread Mozzarella (4 pieces) | 4.50 |

## CALZONE

|                                               |    |
|-----------------------------------------------|----|
| <b>Italiano</b>                               | 15 |
| Taleggio Cheese, Salami Napoli and Pepperoni  |    |
| <b>Porcini</b>                                | 16 |
| Porcini Mushroom, Ham, Truffle Oil & Parmesan |    |
| <b>Ragu</b>                                   | 17 |
| Mozzarella and meat ragu' of the day          |    |
| <b>Spagnolo</b>                               | 15 |
| Chicken, Chorizo and Jalapeno                 |    |

## KIDS MENU

8

CHOOSE A MAIN, DRINK AND DESSERT

### Mains

Mini Margherita pizza with one topping  
Spaghetti Bolognese,  
Penne Pomodoro,  
Penne Butter & Parmesan  
Chicken goujons and fries

Drinks Fruit juice | Coke | Lemonade

Dessert Scoop of ice cream | Vanilla | Chocolate | Strawberry

**"Please let a member  
of staff know of any  
food Allergy or  
Intolerance"**