

**12" SOURDOUGH PIZZA** (*hand stretched to order*)

<u>MARGHERITA</u> (v) San Marzano tomatoes, fior di latte, fresh basil	9
<u>FORMAGGIO</u> San Marzano tomatoes, fior di latte, parmesan, gorgonzola, provolone	12
<u>CARNIVORE</u> (available as a calzone) San Marzano tomatoes, fior di latte, pepperoni, mortadella, chorizo, salsiccia	13
<u>ESPANOLA</u> San Marzano tomatoes, fior di latte, chorizo, clay roasted chicken, chilli, roast peppers	13
<u>QUATTRO STAGIONI</u> (available as a calzone) San Marzano tomatoes, fior di latte, kalamata olives, mushrooms, prosciutto cotto, artichokes hearts	13
<u>SALSICCIA</u> San Marzano tomatoes, fior di latte, salsiccia, nduja, honey	12
<u>PROSCIUTTO FUNGHI</u> San Marzano tomatoes, fior di latte, prosciutto cotto, chestnut mushrooms and mascarpone	12
<u>VERDURA</u> (v) San Marzano tomatoes, fior di latte, roast peppers, cime di rapa (wild spinach), chestnut mushrooms, artichoke hearts	13
<u>CAPRESSE</u> San Marzano tomatoes, fior di latte, parma ham, wild rocket, parmesan shavings	13
<u>NAPOLI</u> San Marzano tomatoes, fior di latte, anchovies, kalamata olives, capers, extra virgin olive oil	12
<u>YAMAS</u> San Marzano tomatoes, fior di latte, lamb kofta, feta cheese, roast peppers	13
<u>PESTO</u> San Marzano tomatoes, fior di latte, basil pesto, sundried tomatoes, clay roasted chicken	13
 <b><u>PIZZAS BIANCO</u></b> ( <i>No tomato base</i> )	
<u>AGLIO E FORMAGGIO</u> Cream sauce, fior di latte, chestnut mushrooms, clay roasted chicken, gorgonzola cheese, truffle oil	13
<u>FINOCCHI</u> Cream sauce, fior di latte, fennel sausage, cime di rapa (wild spinach), parmesan cheese	12
<u>MANZO CON BLEU</u> Cream sauce, fior di latte, strips of sirloin steak, red onions, gorgonzola cheese	14
Extra toppings ..... 1.5 each Vegan cheese available	

**FRESH PASTA** *(all our pastas are made fresh in house)*

<b><u>AGNOLOTTI ARAGOSTA</u></b>	14
Fresh handmade pasta shells filled with lobster and ricotta in a cream and white wine sauce finished with tiger prawns and lemon	
<b><u>RIGATONI CON BLEU</u></b>	12
Pasta tubes with smoked pancetta, gorgonzola, spinach and chestnut mushrooms in a cream sauce	
<b><u>LINGUINE POLPETTE</u></b> (ve) option with artichokes	12
Thin flat strips of pasta with beef meatballs in a rich tomato sauce	
<b><u>CASERECCE PUTANESCA</u></b> (gf ) (ve) options available	12
Short twisted pasta with olives, anchovies and capers in a rich tomato sauce	
<b><u>MAFALDE AL LA PESTO</u></b> (gf) (v) options available	12
Long flat ribbon pasta with clay roasted chicken, sun dried tomatoes, basil pesto and pine nuts	

**SIDES**

Marinated mixed olives (v, gf)	4
Garlic pizza bread and cheese (v)	5
Skin on chips (v)	3
Carbonara fries with cream sauce, pancetta, parmesan and crispy onions	7
Rocket, tomato, parmesan and balsamic salad	4

**CICCHETTI (Italian tapas)**

<b><u>HALLOUMI</u></b> (v)	7
Deep fried halloumi cheese coated in paprika flour with spicy arabiata ketchup	
<b><u>ADOBO BIANCO</u></b>	7
Deep fried fish goujons marinated in white wine vinegar, fennel seeds and oregano served with roast garlic and charcoal mayonnaise	
<b><u>CHICKEN WINGS</u></b> (gf)	7
Chilli, lime and honey spicy 'chicken wings with smoked paprika mayonnaise	
<b><u>POLPETTE</u></b> (gf)	7
Italian beef meatballs in a rich tomato sauce	
<b><u>COD AND PANCETTA FISHCAKES</u></b>	7
Flaked cod and smoked pancetta bound together with mashed potatoes, fried till golden served with roast garlic and charcoal mayonnaise	

## **DIPS**

Roast garlic and charcoal mayonnaise	1.5
Smoked paprika mayonnaise	1.5
House spicy pizza sauce	1.5
Chilly and fresh herb oil	1.5

## **DESSERTS**

<b><u>TIRAMISU</u></b>	5
Layers of coffee soak savoiardi biscuits, amaretto infused mascarpone and cream	
<b><u>TARTUFRO NERO</u></b>	5
A traditional cream and ice cream truffle, coated with cocoa and ground hazelnuts	
<b><u>TARTUFO BIANCO</u></b>	5
Vanilla ice cream with amaretto centre covered with meringue pieces	
<b><u>NUTELLA CALZONE</u></b>	
Chocolate, hazelnut and mascarpone calzone (recommended to share)	12

## **DRINKS**

San Pellegrino blood orange	2.5
San Pellegrino lemonata	2.5
San Pellegrino pomegranate	2.5
San Pellegrino grapefruit	2.5
J20 orange and passion fruit	2.5
J20 apple and raspberry	2.5
Glass bottled coke cola	2.5
Glass bottled diet coke	2.5
Appletiser	2.5
Sparkling elderflower	2.5
Pago Pineapple juice	2.5
Pago peach juice	2.5
Pago strawberry juice	2.5
750ml Merlot	15
750ml Shiraz	15
750ml Sauv blanc	15
750ml Pinot grigio	15
750ml Zifandel	15
750ml Pinot blush	15

(gf) gluten free

(v) vegetarian

(ve) Vegan