ANY PIZZA FOR £12

WEEKDAYS TILL 7PM

MEZE DIPS SERVED WITH FLAT BREADS

SUN DRIED TOMATO HUMMOUS (VE)	4		
'NDUJA - SPICY ITALIAN PORK PATE	4	GARLIC BREAD WITH CHEESE (V)	6
TAPENADE - GREEN OLIVE & ARTICHOKE (VE)	4	GARLIC BREAD WITH TOMATO (V)	6
TRIO OF DIPS - ALL 3 DIPS	10	GARLIC BREAD WITH TRUFFLE & CHEESE (V)	7
		GARLIC BREAD WITH CHEESE & 'NDUJA	7
MARINATED OLIVES (VE)	4		
		RREAD WITH RAI CAMIC AND XV OI IVE OIL	5

CICCHETTI ITALIAN TAPAS

CHICKEN AND CHORIZO ARANCINI

DEEP FRIED RICE BALLS WITH CHORIZO, CHICKEN AND MOZZARELLA, SERVED WITH PAPRIKA MAYONNAISE

CALAMARI

DEEP FRIED SQUID RINGS COATED IN PAPRIKA FLOUR SERVED WITH GARLIC MAYONNAISE

BRUSCHETTA ROSSO (VE)

TOASTED ITALIAN BREAD SMOTHERED WITH TOMATO, GARLIC, RED ONION AND BASIL SALSA

CHICKEN WINGS (GF)

CHILLI. SMOKED PAPRIKA AND HONEY MARINATED WINGS WITH SMOKED PAPRIKA MAYONNAISE

HALLOUMI (V)

DEEP FRIED HALLOUMI COATED IN PAPRIKA FLOUR SERVED WITH ROAST PEPPER AND TOMATO CHUTNEY

SALADS

IMPASTO SALAD (GF)

BREAD'S

MIXED LEAVES, ROCKET, TOMATOES, ONIONS, OLIVES PARMA HAM AND A WHOLE CREAMY BURRATA CHEESE DRESSED WITH OLIVE OIL AND BALSAMIC REDUCTION

GREEK SALAD (V.GF)

MIXED LEAVES, ROCKET, TOMATOES, CUCUMBER, ONIONS, OLIVES AND FETA CHEESE

LEAF SALAD (VE.GF)

MIXED LEAVES AND ROCKET

SIDE SALAD (VE.GF)

MIXED LEAVES. ROCKET. TOMATOES. CUCUMBER. ONIONS

SHARING BOARDS IDEAL FOR 2 AS A STARTER OR FOR 1 AS A MAIN COURSE

FRITO MISTO

CALAMARI RINGS, TIGER PRAWNS, KING PRAWNS, FISH GOUJONS AND MUSSELS ALL LIGHTLY FLOURED AND DEEP FRIED SERVED WITH LEMONS AND GARLIC MAYONNAISE

ANTIPASTI

SLICES OF PARMA HAM, SALSICCIA AND CHORIZO, OLIVES, BURRATA AND PROVOLONE CHEESE, SUN DRIED TOMATOES, BREAD, ROAST PEPPER AND TOMATO CHUTNEY

12" SOURDOUGH PIZZA HAND STRETCHED AND COOKED IN OUR CLAY OVEN

BURATTA (N) MARINARA (VE) 12 16 SAN MARZANO TOMATOES. GARLIC. XV OLIVE OIL. BASIL SAN MARZANO TOMATOES, FIOR DI LATTE, ' NDUJA, BURRATA CHEESE, HONEY AND ALMONDS MARGHERITA (V) 12 **CARNIVORE** 16 SAN MARZANO TOMATOES, FIOR DI LATTE, PARMESAN, FRESH BASIL (AVAILABLE AS A CALZONE) SAN MARZANO TOMATOES, FIOR DI LATTE, PEPPERONI, MORTADELLA, CHORIZO, SALSICCIA CAPRESSE 15 SAN MARZANO TOMATOES, FIOR DI LATTE, PARMA HAM, **ESPANOLA** 16 ROCKET, PARMESAN SHAVINGS, XV OLIVE OIL (AVAILABLE AS A CALZONE) SAN MARZANO TOMATOES, FIOR DI LATTE, CHORIZO, CLAY ROASTED CHICKEN, CHILLI FLAKES, ROAST PEPPERS DIAVOLO 16 SAN MARZANO TOMATOES, FIOR DI LATTE, PEPPERONI, CHORIZO, 'NDUJA, CHILLI FLAKES QUATTRO STAGIONI 15 (AVAILABLE AS A CALZONE) SAN MARZANO TOMATOES, FIOR DI LATTE, OLIVES, NAPOLI 15 SAN MARZANO TOMATOES, FIOR DI LATTE. ANCHOVIES, MUSHROOMS, PROSCIUTTO COTTO, ARTICHOKES KALAMATA OLIVES, CAPERS, XV OLIVE OIL PROSCIUTTO FUNGHI 15 SAN MARZANO TOMATOES, FIOR DI LATTE, PROSCIUTTO PESTO (N) 16 COTTO, CHESTNUT MUSHROOMS, MASCARPONE SAN MARZANO TOMATOES. FIOR DI LATTE. BASIL PESTO. SUN DRIED TOMATOES, CLAY ROASTED CHICKEN VERDURA (V) 15 (AVAILABLE AS A CALZONE) MANZO 17 SAN MARZANO TOMATOES, FIOR DI LATTE, ROAST PEPPERS, (AVAILABLE AS A CALZONE) CIME DI RAPA (wild spinach), MUSHROOMS, ARTICHOKES SAN MARZANO TOMATOES, FIOR DI LATTE, BEEF BRISKET, PROVOLONE CHEESE, RED ONION FORMAGGIO PESCATORE 17 SAN MARZANO TOMATOES, FIOR DI LATTE, PARMESAN, GORGONZOLA, PROVOLONE SAN MARZANO TOMATOES, FIOR DI LATTE, TIGER PRAWNS, MUSSELS, SQUID, CHILLI FLAKES

PIZZA BIANCO (NO TOMATO BASE)

FUNGI TARTUFO CREAM SAUCE, BLACK TRUFFLE PESTO, FIOR DI LATTE, MUSHROOMS, GORGONZOLA CHEESE, TRUFFLE OIL

POLLO BIANCO (N) 17 CREAM SAUCE, BLACK TRUFFLE PESTO, FIOR DI LATTE, ROASTED CHICKEN, ROCKET, PINE NUTS, TRUFFLE OIL

CARNE BIANCO 17

CREAM SAUCE. FIOR DI LATTE. BEEF BRISKET. RED ONION. GORGONZOLA CHEESE, CRISPY ONIONS

PAVLO BIANCO 17 CREAM SAUCE, FIOR DI LATTE, GOATS CHEESE, PROSCCIUTTO COTTO, RED ONION AND ROCKET

EXTRA TOPPINGS 2

A WHOLE CREAMY BURATTA 4.5

FRESH PASTA ALL OF OUR PASTAS ARE HOMEMADE

FETTUCCINE CON BURRATA (V) 17

LONG FLAT CHARCOAL PASTA IN A SPICY TOMATO SAUCE TOPPED WITH A WHOLE CREAM BURRATA

TORTELLONI 18

FRESH HANDMADE PASTA STUFFED WITH SPINACH AND RICOTTA , SAUTEED MUSHROOMS, SMOKED PANCETTA, IN A CREAMY WHITE WINE SAUCE FINISHED WITH ROCKET

VEGETARIAN OPTION AVAILABLE WITHOUT PANCETTA

CASERECCE VALENCIANA 17

SHORT TWISTED PASTA WITH CHORIZO, CLAY ROASTED CHICKEN, ROAST PEPPERS IN A CREAMY PAPRIKA SAUCE

CAMPANELLE CON TARTUFO 17

CONE SHAPED PASTA WITH CHICKEN, SAUTEED MUSHROOMS IN A CREAMY BLACK TRUFFLE SAUCE

VEGETARIAN OPTION AVAILABLE WITHOUT CHICKEN

BUCATINI AL LA PESTO (N) 17

LONG TUBULAR PASTA WITH SUN DRIED TOMATOES, CLAY ROASTED CHICKEN AND BASIL PESTO

VEGETARIAN OR GLUTEN FREE PENNE PASTA OPTION AVAILABLE

GNOCCHI AL FORNO 18

GNOCCHI WITH TOMATO, BEEF BRISKET, CHORIZO AND PANCETTA, OVEN BAKED AND TOPPED WITH MOZZARELLA

AGNOLOTTI ARRAGOSTA 18

FRESH HANDMADE PASTA SHELLS FILLED WITH LOBSTER AND RICOTTA, IN A CREAMY WHITE WINE SAUCE, FINISHED WITH TIGER PRAWNS AND LEMON

THISHED WITH TIGER FRANTIS AND LETTOR

ORZO CALABRESE 18

ORZO PASTA WITH TIGER PRAWNS, SAUTEED SPINACH AND 'NDUJA IN A CREAMY TOMATO SAUCE

GLUTEN FREE PENNE PASTA OPTION AVAILABLE

BUCATINI ALL'AMATRICIANA 16

LONG TUBULAR PASTA WITH CRISPY GUANCIALE AND PECORINO CHEESE IN A RICH TOMATO SAUCE

DIRTY FRIES

CARBONARA 9.5

SKIN ON FRIES TOPPED WITH SMOKED PANCETTA, CREAM SAUCE, PARMESAN CHEESE AND CRISPY ONIONS

RAGU 9.5

 SKIN on fries topped with slow cooked beef brisket ,

PARMESAN CHEESE AND CRISPY ONIONS

TRUFFLE (V) 9.5

SKIN ON CHIPS TOPPED WITH BLACK TRUFFLE CREAM SAUCE

WITH PARMESAN CHEESE AND CRISPY ONIONS

VALENCIANA 9.5

SKIN ON CHIPS TOPPED WITH CHORIZO, CHICKEN AND CREAMY PAPRIKA SAUCE, PARMESAN CHEESE AND CRISPY ONIONS

SIDE ORDERS

GARLIC BREAD WITH CHEESE (V)	6
GARLIC BREAD WITH TOMATO (V)	6
GARLIC BREAD WITH TRUFFLE & CHEESE (V)	7
GARLIC BREAD WITH CHEESE & 'NDUJA	7
SKIN ON CHIPS (V)	4
SIDE SALAD (VE,G.F)	5
HOUSE GARLIC MAYONNAISE	1.5
HOUSE SMOKED PAPRIKA MAYONNAISE	1.5

DESSERT'S

ITALIAN GELATO

1 SCOOP 2.95 / 3 SCOOPS 8.5

TIRAMISU (V,N)

25

LAYERS OF COFFEE SOAKED SAVOIARDI BISCUITS, VANILLA MASCARPONE, AMERETTO INFUSED CREAM, FINISHED WITH DUSTING OF COCOA POWDER

TRIPLE CHOCOLATE MOUSSE 8.5

A SPONGE BASE WITH DARK AND MILK CHOCOLATE MOUSSE, TOPPED WITH A WHITE CHOCOLATE GANCHE

PANNA COTTA (GF) 8.5

A SMOOTH VELVETY VANILLA PANNA COTTA WITH MERINGUE BITS AND LIMONCELLO CURD

AFFOGATO (V,N)

ITALIAN VANILLA GELATO TOPPED WITH CRUMBLED ALMOND BISCOTTI AND ESPRESSO COFFEE

8.5

NUTELLA CALZONE (N) 8.5

A FOLDED PIZZA WITH NUTELLA SAUCE AND HAZELNUTS TOPPED WITH COCONUT AND WHITE CHOCOLATE SAUCE SERVED WITH COCONUT GELATO

VANILLA
CHOCOLATE
STRAWBERRY
HAZELNUT
PISTACHIO

COCONUT VEGAN VANILLA

ASK YOUR SERVER FOR GUEST FLAVOURS

FRUIT SORBET (VE)

1 SCOOP 2.95 / 3 SCOOPS 8.5

LIME
SICILIAN LEMON
FRUITS OF THE FOREST
PASSION FRUIT

VEGAN DESSERT AVAILABLE ON REQUEST

COFFEE AND CANNOLI 4.25

DON'T FANCY A FULL DESSERT? WHY NOT END YOUR MEAL WITH A ITALIAN FILLED CANNOLI AND A COFFEE

CHOCOLATE & HAZELNUT, PISTACHIO, LEMON, VANILLA OR SALTED CARAMEL

SINGLE CANNOLI 1.75
3 CANNOLI 4.95

ALSO AVAILABLE IN A GIFT BOX TO TAKE AWAY