



## STARTERS & TASTY SIDES

**Garlic Pizza Bread 10"** +Tomato Sauce 4.00  
+Mozzarella 4.50 +Moz & Caramelised Onions 5.00

**Polpette Piccanti** 6.00  
Oven baked beef meatball in a spicy napoli sauce, topped with grated melted cheese, served with bread

**Calamari Fritti** (6 rings/12 rings) 7.50/13.00  
Golden fried squid rings in seasoned flour & breadcrumbs

**Gambas al Ajilo** (4 pieces/8 pieces) 8.50/15.00  
Giant prawns pan fried in butter, lemon, garlic & chilli, s/w bread

**Chicken Wings** (5 pieces/10 pieces) 6.00/11.00  
Golden-baked wings in a light barbecue sauce

**Spicy Potato wedges or French Fries** 3.00  
served with garlic mayo **with extra melted cheese 4.00**

**Insalata Caprese** 5.50  
Sliced 100% buffalo mozzarella, tomato & basil

**Cozze alla Marinara** 8.50  
Mussels with spicy tomato sauce, s/w bread

**Hallumi Side Dish** 5.00  
Panfried Hallumi cheese on a bed of rocket leaves



## MAINS

**Pollo alla Milanese** 14.00  
Pan-fried chicken breast in seasoned breadcrumbs, served with spaghetti in a napoli sauce

**Pollo alla Crema di Funghi** 14.00  
Chicken breast fillet with roasted mushrooms in a creamy white wine sauce, served with mixed vegetables

**Salmone** 14.50  
Baked salmon fillet on a bed of rocket leaves, served with crushed potatoes



## SALADS

**Halloumi Salad** 11.00 Yummy ½ portion 7.50  
Pan-fried halloumi cheese with mixed leaves, carrots, plum tomatoes and marinated olives

**Chicken Caesar** 11.00 Yummy ½ portion 8.25  
Chargrilled chicken breast on a bed of cos lettuce with croutons, anchovy fillets, grated parmesan; finished with caesar dressing

**Gamberoni Caesar** 12.50 Yummy ½ portion 8.50  
A twist on the classic; with pan fried tiger king prawns

## PASTA

**Rigatoni ai Broccoli** 11.00 Yummy ½ portion 7.50  
Broccoli florets, pan-fried mushrooms, peppadew peppers, garlic & chilli with olive oil

**Rigatoni Vegetariana** 11.00 Yummy ½ portion 7.50  
Courgettes, leeks, aubergine, caramelised onion, roasted bell peppers, basil leaves in a tomato & garlic sauce

**Rigatoni Arrabbiata** 10.50 Yummy ½ portion 7.25  
Chillies, garlic, cherry tomatoes, olive oil, black olives & basil leaves in tomato sauce

**Spaghetti Gamberetti** 13.00 Yummy ½ portion 9.00  
Butterflied prawns, finely chopped onion, mixed peppers, cherry tomatoes, garlic & parsley in a spicy tomato sauce

**Spaghetti Pescatora** 13.50 Yummy ½ portion 9.50  
Mussels, squid rings, butterflied prawns and baby clams tossed with olive oil, cherry tomatoes, chilli & garlic

**Rigatoni alla Carne** 11.50 Yummy ½ portion 8.00  
Thinly sliced beef steak with caramelised onions, roasted bell peppers, garlic & chilli tossed in olive oil

**Spaghetti Carbonara** 11.50 Yummy ½ portion 8.00  
Classic with cream, egg, pancetta, black pepper & parmesan

**Spaghetti Bolognese** 11.50 Yummy ½ portion 8.00  
Our special recipe, a traditional seasoned mince beef ragu

**Rigatoni Delizia** 11.00 Yummy ½ portion 7.50  
Chunks of chicken breast, sautéed mushrooms & roasted bell peppers in cream sauce with a touch of tomato

**Spaghetti Polpette** 11.50 Yummy ½ portion 8.00  
Beef meatballs with roasted mushrooms and caramelised onion in a napoli sauce

**Rigatoni Salmone** 12.50 Yummy ½ portion 8.50  
Smoked salmon with leeks in a cream & touch of tomato sauce

**AL FORNO**  
BAKED IN THE OVEN



**Lasagna** 11.50 Yummy ½ portion 8.00  
Baked lasagne consisting of; layers of pasta with béchamel & rich mince beef bolognese sauce

**Marinara** 13.00 Yummy ½ portion 9.50  
Baked rigatoni pasta with smoked salmon, prawns, caramelised onion, mushrooms with tomato & béchamel sauce, topped with parmesan

**HAND**  
**12" THIN CRUST**



**STRETCHED**  
**STONE BAKED**

**Margherita** 8.00

Simple & traditional; tomato, mozzarella & fresh basil leaves

**Regina** 12.00

Tomato sauce, buffalo mozzarella, cherry tomato, pesto & basil leaves

**Vegetariana** 11.50

Roasted bell peppers, red onions, mushrooms & black olives

**Seafood** 13.50

Tomato sauce, mixed seafood & mozzarella

**Carne Mista** 13.50

Parma ham, roasted chicken, pepperoni & sliced meatballs

**Diavola** 12.00

Pepperoni, mince beef, red onions & fresh chillies

**Capricciosa** 12.00

Sliced ham, free range egg, ricotta cheese & black olives

**Calzone** 11.50

Filled with ham, mushrooms & cheese, topped with napoli sauce

**Rucola e Parma** 13.50

Parma ham, rocket leaves, cherry tomatoes & parmesan

**Dolce** 12.00

Spinach, goat's cheese, caramelised onions & pineapple

**Quattro Formaggi** 11.50

Mozzarella, gorgonzola, smoked cheese & goat's cheese (no tomato sauce)

**Firenze** 11.50

Spinach, free range egg, black olives & shaved parmesan

**Neptune** 12.50

Tuna, anchovy, capers, olives & mozzarella

**Fantasia** 12.00

Egg, parma ham, peppadew peppers & sliced courgette

**Hawaii** 12.00

Pineapple, sliced ham & roasted mushrooms

**Quattro Stagioni** 12.50

Pepperoni, roasted mushrooms, sliced ham & artichoke hearts

**Americano Hot** 12.00

Heaps of pepperoni with roasted bell peppers & jalapeños

**Campana** 12.00

Chicken, peppadew peppers, smoked cheese & mushrooms

**CREATE YOUR OWN;** Add your choice of toppings on a 8.00 Margherita base

**Standard toppings** 1.50

**Cheese:** Mozzarella, gorgonzola, ricotta, smoked cheese & goat cheese

**Veg:** mushrooms, spinach, artichoke, red onion, leeks, courgette, caramelised onions, black olives, mixed peppers, fresh chillies, pineapple, sweetcorn, capers, aubergine, peppadew peppers

**Meat:** Pepperoni, ham, chicken, meatballs

**Other:** Anchovies, free range egg

**Premium additional topping** 2.00

Parma ham, buffalo mozzarella, rocket leaves, prawns, tuna

**EXTRA 1.50 TO  
MAKE YOUR PIZZA  
GLUTEN FREE**



**NO EXTRA  
CHARGE- VEGAN  
CHEESE OPTION**



**YUMMY PIZZA 10" £6.50**

served between 12-5pm



includes any two standard toppings on a margherita base (excludes premium toppings £1.20 each)

Gluten Free Base instead 1.00 extra Additional standard topping on yummy pizza 0.70

All our poultry & beef dishes are Halal Certified



# DOLCE

## CREPE CLASSIC 4.50



Two pancakes; topped with lemon & sugar,  
s/w scoop of Vanilla Ice Cream

## TIRAMISU 5.50



Soft savoiardi biscuit soaked in amaretto and  
coffee; topped with cream & mascarpone

## STICKY TOFFEE PUDDING 5.50



Sticky toffee pudding coated with lashings of  
toffee; Topped with chocolate & caramel syrup,  
s/w scoop of Vanilla Ice Cream

## SOUFFLE' AL CIOCCOLATO 5.50



Rich chocolate dessert with a soft liquid centre;  
topped with chocolate & caramel syrup, s/w  
scoop of Vanilla Ice Cream

## CALZONE CIOCCOLATO 6.00



Oven baked folded pizza filled with delicious  
chocolate; Topped with chocolate syrup and  
finished with sugar dusting

## CREPE NUTELLA 6.00



Pancakes filled with nutella & whipped cream;  
topped with chocolate syrup, s/w scoop of  
Vanilla Ice Cream

## KIDS ICE CREAM 3.50

**Percy Panda- Vanilla**  
**Harry Hippo- Strawberry**  
**Ollie Owl- Chocolate**

Scoop of ice cream contained in a novelty toy  
souvenir toy

## DAIRY ICE CREAM 5.50



3 scoops of your favourite ice cream  
\*Vanilla \*Chocolate \*Strawberry

# BEVERAGES

## SOFT DRINKS

<b>Coca Cola / Diet Coke / Coke Zero/ Sprite / Fanta Orange</b> 330ml glass 2.75	
<b>Orange / Apple / Pineapple / Cranberry Juice / Cloudy Lemonade- Juice</b> 2.75	
<b>SMOOTHIE Pineapple Surprise/ Cranberry Squeeze-</b> 5.50	
<b>Still / Sparkling Water</b> 500ml glass bottle 3.00	<b>Red Bull</b> 2.75

## PROSECCO & SPARKLING

150ml glass/750ml bottle

<b>Prosecco</b> , Bepin de Eto, (11.5% abv) 6.50/ 30.00 Richly fruity with flowery, delicate fragrance	<b>Rosato Spumante</b> , Bep. de Eto, (12.5% abv) 30.00 Fragrant & fruity with floral notes abound
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## WHITE WINE

175ml glass/750ml bottle

<b>Villa Rossi</b> Trebbiano Rubicone, (11.5% abv) 5.50/ 20.00 Crispy & fruity with a delicate nutty aroma	<b>Picpoul</b> de Pinet Beauvignac, (12.5% abv) 27.00 Elegant aromas of citrus & white flowers, mineral palate ideally suited to seafood
<b>Sauvignon/Chenin</b> Vista Flores, (12.5% abv) 6.00/22.00 An enticing blend of Sauvignon & Chenin; fresh and savoury!	<b>One to One</b> Sauvignon Blanc, (12.5% abv) 25.00 Complex layered aromas of grapefruit, lime & gooseberry, with excellent weight and texture

## ROSE WINE

175ml glass/750ml bottle

<b>Pieno Sud</b> Rosato – Negroamaro, (13% abv) 5.50/20.00 A refreshing rosé with notes of red fruits & orange blossom	<b>Rioja Rosado</b> Bodega Valdemar, (13.5% abv) 24.00 Aromas of red fruits - subtle floral notes of violet petals
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## RED WINE

175ml glass/750ml bottle

<b>Angelo</b> Nero d'Avola, Sicilia IGT, (13.5% abv) 5.50/ 20.00 Fresh, juicy red from the Sicily's greatest red grape; spicy, succulent and berry-fruited	<b>Morellino</b> di Scansano, (13.5% abv) 31.00 A wine of intense colour & generous flavours with hints of blackberry and blackcurrant
<b>Morandé</b> Pionero, Merlot Res. (13.5% abv) 6.00/ 22.00 A round, voluptuous Merlot with plum & wild blackberry aromas, juicy and smooth	<b>Candidato</b> Barrica 3 Tempranillo, (13% abv) 23.00 Impressively concentrated Rioja-style wine, with vanilla oak & the lush strawberry fruit

## BEER & CIDER

<b>Birra Moretti</b> , (4.6 % abv) Pint 568ml 5.50	<b>Birra Moretti</b> , (4.6 % abv) ½ Pint 284ml 3.50
<b>Peroni</b> , (5.1% abv) 330ml 4.25	<b>Corona</b> Extra, (4.5% abv) 330ml 4.50
<b>Bundaberg Ginger Beer</b> , (0.0% abv) 375ml 3.50	<b>San Miguel</b> Zero Alcohol, 330ml 3.50
<b>Magners</b> , (4.5% abv) 568ml <b>Apple</b> or <b>Pear</b> 5.50	<b>Kopparberg</b> , (4.5% abv) 500ml Strawberry & Lime 5.50

TEA & COFFEE AVAILABLE

A discretionary 12.5% service charge will be added to all bills on parties of 6 people or on all guests served in the Alfresco dining area.  
VAT is inclusive in all prices.