

VEGETARIAN & VEGAN

ANTIPASTI

OLIVES **VC** **GF**
House mix of green and black Nocellara olives 65 kcal

GARLIC BREAD **V** **GF***
Hand stretched pizza dough baked with plenty of garlic and parsley 355 kcal
— **add mozzarella** +130 kcal

GARLIC BREAD WITH BALSAMIC ONIONS & MOZZARELLA **V** **GF***
— **sharing portion** +640kcal 530 kcal

CRISPY FRIED MOZZARELLA **V**
Hot melting cheese in golden breadcrumbs with a choice of a rich tomato sauce or our spicy Calabrese ketchup 615 kcal

TOMATO BRUSCHETTA **V** **GF***
Hand-stretched pizza dough, brushed with garlic and parsley, topped with specialty tomatoes, sweet, white balsamic vinaigrette and a drizzle of house pesto 450 kcal

NEW MUSHROOM AND MASCARPONE ARANCINI **V**
Earthy wild mushrooms, leeks and mascarpone gently stirred through risotto, coated in breadcrumbs and fried until golden. Served with mayonnaise and crisp sage leaves 425 kcal

NEW PIZZA TWIST **V**
A pizza crust, baked until golden and filled with mozzarella, béchamel and black pepper. Served with any dip of your choice 410 kcal

NEW ARTICHOKE, OLIVE AND TOMATO SALAD **VC**
Chargrilled artichokes and specialty tomatoes in sweet, white balsamic vinaigrette with black olive tapenade, cucumber ribbons and drizzles of chive oil. Served with toasted focaccia 415 kcal

TOMATO & BURRATA SALAD **V** **GF**
Soft, creamy Burrata, served with vibrant, specialty tomatoes and our house pesto 490 kcal

LA PASTA

RIGATONI ARRABBIATA **VC**
Rigatoni pasta in our sweet and spicy house pomodoro sauce with a generous helping of garlic and red chilli 575 kcal
— **add Burrata** +150 kcal

VEGAN SPAGHETTI BOLOGNESE **VC**
Meat-free Bolognese with a rich tomato and red wine sauce 610 kcal

VEGETARIAN ALFREDO RIGATONI **V**
Rigatoni coated in a rich white sauce with vegan 'chicken', red peppers, sun-dried tomatoes and garlic 750 kcal

NEW CRESTE DI GALLO **V**
Spinach Creste di Gallo with our house pesto, peas, Italian hard cheese and a generous pinch of black pepper. Topped with soft and creamy Burrata 775 kcal

NEW PEA & GOATS CHEESE RAVIOLI **V**
Spinach ravioli, filled with sweet peas and creamy goat's cheese in a cacio e pepe sauce, finished with a drizzle of chive oil and pea shoots 665 kcal

SPINACH & RICOTTA CANNELLONI **V**
Fresh pasta tubes, filled with creamed spinach and ricotta and served classically with a rich tomato and béchamel sauce. Finished with melted cheese al forno style 695 kcal

LA PIZZA

NEW MARINARA **V**
Mutti tomato sauce with juicy sun-dried tomatoes, fragrant basil and a drizzle of chive oil 775 kcal

MARGHERITA **V**
Mutti tomato sauce, topped with creamy mozzarella and fresh, fragrant basil 1015 kcal

VEGAN MARGHERITA **VC**
Mutti tomato sauce, topped with vegan mozzarella and fresh basil leaves 940 kcal

VEGAN PEPPERONI **VC**
Mutti tomato sauce, vegan mozzarella and a generous covering of vegan pepperoni 1095 kcal

NEW COURGETTE & BLACK OLIVE **V**
Chargrilled courgettes from southern Italy, mozzarella, Italian hard cheese, punchy black olive tapenade, basil and Mutti tomato sauce 1295 kcal

GOAT'S CHEESE & ROASTED PEPPERS **V**
Creamy goat's cheese, roasted peppers, sun-dried tomatoes and Mutti tomato sauce, finished with a drizzle of honey 1180 kcal

VEGAN TRE GUSTI **VC**
Vegan 'pepperoni', vegan 'chicken', vegan cheese and Mutti tomato sauce 1030 kcal

NEW MUSHROOM, BURRATA & TRUFFLE PINSA **V**
Butter-roasted mushrooms on a white base of béchamel and mozzarella, topped with chives, black pepper, creamy Burrata and a generous drizzle of truffle oil 1280 kcal

TRE VEGGIE CALZONE **V**
Earthy, butter roasted mushrooms, spinach and sun-dried tomatoes with mascarpone 1065 kcal

VEGETARIAN TRE CARNI CALZONE **V**
Generously filled with vegan 'pepperoni', vegan 'chicken', roasted peppers, mozzarella and Mutti tomato sauce 1175 kcal

LA GRIGLIA E L'INSALATA

ORZO, TOMATO & RICOTTA SALAD **V**
Three delicious layers of our favourite Italian ingredients, creamy ricotta, orzo, house pesto and tomato salad, topped with peppery rocket and a white balsamic vinaigrette 395 kcal

NEW VEGETARIAN CALABRESE BURGER **V**
Hearty Quorn burger with spicy Calabrese ketchup, cheddar, radicchio, sweet baby gem and mayonnaise. Served with house fries 1130 kcal

SIDES

GARLIC BREAD **V** **GF*** 355 kcal
— **with mozzarella** +125 kcal

HOUSE FRIES **V** 395 kcal

TRUFFLE FRIES **V** 485 kcal

MIXED SALAD **VC** **GF** 135 kcal

POTATO AL FORNO **V** 420 kcal

GLUTEN-FREE

ANTIPASTI

OLIVES ^{ve}

House mix of green and black Nocellara olives 65 kcal

GLUTEN-FREE ANTIPASTO PLATE

Italian cured meats, creamy mozzarella, sun-dried tomatoes, Nocellara olives and gluten-free garlic bread 590 kcal
— *sharing portion* +335 kcal

GLUTEN-FREE GARLIC BREAD ^v

Gluten-free base with plenty of garlic and parsley 315 kcal
— *add mozzarella* +130 kcal

GLUTEN-FREE GARLIC BREAD WITH BALSAMIC ONIONS & MOZZARELLA ^v

490 kcal
— *sharing portion* +505 kcal

GLUTEN-FREE TOMATO BRUSCHETTA ^v

Gluten-free base brushed with garlic and parsley, topped with specialty tomatoes, sweet, white balsamic vinaigrette and a drizzle of house pesto 460 kcal

TOMATO & BURRATA SALAD ^v

Soft, creamy Burrata, served with vibrant, specialty tomatoes and our house pesto 490 kcal

LA PIZZA

NEW GLUTEN-FREE MARINARA ^{ve}

Mutti tomato sauce with juicy sun-dried tomatoes, fragrant basil and a drizzle of chive oil 650 kcal

GLUTEN-FREE MARGHERITA ^v ^{ve}*

Mutti tomato sauce, topped with creamy mozzarella and fresh, fragrant basil 895 kcal

GLUTEN-FREE PEPPERONI ^{ve}*

Mutti tomato sauce, creamy mozzarella and a generous covering of pepperoni 995 kcal

NEW GLUTEN-FREE COURGETTE & BLACK OLIVE ^v

Chargrilled ribbons of courgette from southern Italy, mozzarella, Italian hard cheese, punchy black olive tapenade, basil and Mutti tomato sauce 1170 kcal

GLUTEN-FREE GOAT'S CHEESE & ROASTED PEPPERS ^v

Creamy goat's cheese, roasted peppers, sun-dried tomatoes and Mutti tomato sauce, finished with a drizzle of honey 1070 kcal

NEW GLUTEN-FREE TUNA PESTO

White béchamel based pizza with pole and line-caught tuna flakes, spinach, our house pesto and fresh, fragrant basil leaves 1190 kcal

NEW GLUTEN-FREE MORTADELLA MUSHROOM

Italian mortadella Bologna IGP, butter-roasted mushrooms, mascarpone cheese, Nocellara olives, mozzarella and Mutti tomato sauce 1220 kcal

GLUTEN-FREE DOLCE E PICCANTE

Spicy 'nduja, pepperoni, Mutti tomato sauce and creamy mozzarella, finished with red chillies and drizzled with honey 1090 kcal

GLUTEN-FREE GORGONZOLA & PROSCIUTTO

Loaded with creamy Gorgonzola Dolce D.O.P, mozzarella, prosciutto and balsamic onions on a white base. Finished with a handful of peppery rocket 1270 kcal

GLUTEN-FREE TRE GUSTI

Prezzo three meat special, spicy pepperoni, chicken, smoked pancetta, mozzarella and tomato sauce 1315 kcal

LA PASTA

GLUTEN-FREE FUSILLI ARRABBIATA ^{ve}

Fusilli pasta in our sweet and spicy house pomodoro sauce with a generous helping of garlic and red chilli 695 kcal
— *add Burrata* +150 kcal
— *chicken* +110 kcal **or both** +260 kcal
— *make it al forno* +175 kcal

GLUTEN-FREE FUSILLI BOLOGNESE

Fusilli topped with succulent braised beef in a rich red wine ragu 820 kcal

VEGAN GLUTEN-FREE FUSILL BOLOGNESE

Meat-free Bolognese with a rich tomato and red wine sauce 725 kcal

GLUTEN-FREE FUSILLI CARBONARA

Fusilli in creamy sauce with pancetta, crispy prosciutto and Italian hard cheese 1195 kcal
— *chicken* +110 kcal
— *make it al forno* +175 kcal

GLUTEN-FREE FUSILLI ALLA RUSTICANA

Fusilli pasta coated in a creamy tomato sauce with chicken, pancetta and peppers 1035 kcal

GLUTEN-FREE CHICKEN ALFREDO FUSILLI

Fusilli coated in a rich white sauce with chicken, sun-dried tomatoes and garlic 1220 kcal

GLUTEN-FREE FUSILLI WITH KING PRAWNS

Juicy king prawns in a sweet tomato sauce with a generous helping of garlic and red chilli 760 kcal

GLUTEN-FREE OAK-SMOKED SALMON FUSILLI

Generous flakes of oak-smoked salmon, cooked in a tomato and basil pesto sauce served with fusilli pasta. Finished with Nocellara olives and fresh basil 1315 kcal

GLUTEN-FREE FUSILLI WITH DEVON CRAB

A generous serving of Devon crab with fresh chilli, garlic and parsley. Finished with a handful of peppery rocket 735 kcal

LA GRIGLIA

NEW SEA BASS WITH GNOCCHI & SAFFRON

Crispy oven-baked fillet of sea bass served with gnocchi and peas in a saffron butter lobster bisque. Finished with a drizzle of chive oil 495 kcal

SIDES

GLUTEN-FREE GARLIC BREAD ^v 315 kcal

— *add mozzarella* +130 kcal

MIXED SALAD ^{ve} 135 kcal

ALLERGIES AND NUTRITION

If you have an allergy, intolerance or want to learn more about our nutritional values, please scan the QR code for all the information or ask a team member.

