

*While you decide...*MARINATED OLIVES **V** **VG**

STARTERS

TOMATO BRUSCHETTA **V**

With basil pesto

Add fresh mozzarella **V****STUFFED BAKED MUSHROOMS** **V**

Topped with mozzarella, onion and garlic

GARLIC BREAD **V**Add mozzarella **V****ITALIAN HUMMUS** **V** **VG**

With grilled flatbread

BREADED MOZZARELLA **V**

With pomodoro sauce

CAPRESE SALAD **V**

Tomato and burrata cheese with basil pesto and balsamic glaze

SHARERS

LARGE GARLIC PIZZA BREAD **V**

With balsamic onions and mozzarella

Add goat's cheese **V**

PIZZA

*Stone-baked pizzas***FIorentINA** **V**

Spinach, olives, mozzarella and an egg

MARGHERITA **V** **VG***

Tomato, mozzarella and fresh basil

GOAT'S CHEESE & RED PEPPER **V**

With sun-blushed tomatoes, olives and red pepper tapenade

*Large premium topping pizzas***MARGHERITA ROYALE PRESTIGIO** **V**

Tomatoes, burrata cheese, olives and basil pesto

*Smaller & lighter pizzas - served with a side salad***GOAT'S CHEESE & AUBERGINE** **V** kcal 554

With sun-blushed tomatoes, chilli and vegetables

SALADS

*Served with garlic bread***PUY LENTIL, ROASTED BEETROOT & BUTTERNUT SQUASH** **V** **VG***

With olive oil and balsamic dressing

Add goat's cheese **V**

SIDES

HOUSE FRIES **V** Add Truffle oil **V****ROCKET SALAD** **V****TENDER STEM BROCCOLI & CAULIFLOWER** **V****MIXED SALAD** **V** **VG**

PASTA

*Classic pastas - can be swapped for lower calorie pea fusilli***PENNE ARRABBIATA** **V** **VG** kcal 501

In a chilli pomodoro sauce

Add fresh mozzarella **V****MARINATED AUBERGINE PACCHERI** **V** **VG**

Marinated aubergine in a pomodoro sauce over large pasta tubes

*Oven baked pastas - topped with our blend of cheese***GOAT'S CHEESE PENNE AL FORNO** **V**

With mushrooms, peppers and basil pesto in a pomodoro sauce

*Lighter pastas - served with a side salad***MEDITERRANEAN VEGETABLE****PEA FUSILLI** **V** **VG** kcal 328

Fusilli pasta made with peas, served with peppers, aubergine and tender stem broccoli

*Filled pastas***BEETROOT & GOAT'S CHEESE****GNOCCHI** **V** kcal 381

Beetroot gnocchi filled with goat's cheese, served with basil pesto

RISOTTO

MUSHROOM **V**

With white wine and truffle-infused oil

DESSERTS

SALTED CARAMEL CHOCOLATE TART **V**

Topped with golden chocolate pieces.

Served with cream and fresh raspberries

HONEYCOMB SMASH CHEESECAKE **V**

Topped with crunchy honeycomb pieces coated in chocolate

PANNA COTTAS **V**

Three mini panna cottas with a fruit compote

CHOCOLATE BROWNIE DOME **V**

Filled with caramel. Served with warm white chocolate sauce and fresh raspberries

STICKY TOFFEE PUDDING **V**

Served with hot butterscotch and vanilla ice cream

TIRAMISÙ **V**

With coffee liqueur, Marsala wine, cocoa and mascarpone

SELECTION OF ICE CREAM **V**

Choose two scoops of vanilla, strawberry or chocolate

ANY ALLERGIES? ASK A MEMBER OF
THE TEAM FOR OUR FULL ALLERGEN MENU

Our menu descriptors do not include all ingredients.

V Vegetarian **VG** Vegan **VG*** Vegan option available*These dishes are made with vegetarian and vegan ingredients however we do not have a dedicated cooking area for these items. Olives may contain stones.*