

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

STARTERS

GIANT MEATBALLS

With pomodoro sauce

KING PRAWNS

With a chilli pomodoro sauce. Served with garlic bread

GARLIC BREAD **V**

Add fresh mozzarella **V** 1.00

CAPRESE SALAD **V**

Tomato and burrata cheese with basil pesto and balsamic glaze

TO SHARE...

ANTIPASTI BOARD OF CURED ITALIAN MEATS

With fresh mozzarella and vegetables

PIZZA

Classic

VESUVIO

Double pepperoni with roquito chillies and mozzarella

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

TROPICANA

Prosciutto, pineapple and mushrooms

A discretionary 25 pence is donated on your behalf to support the children's charity fight for life

Light

CHICKEN PRIMAVERA

With tender stem broccoli, peppers, tomato and mozzarella

GRILLS

SEA BASS

With vegetables and basil pesto sauce. Choose any side

SALADS

CHICKEN, BACON & AVOCADO

In a honey and mustard dressing

CLASSIC CAESAR

In a Caesar dressing

SIDES

TENDER STEM BROCCOLI & CAULIFLOWER **V**

MIXED SALAD **V** **VG**

ROCKET SALAD **V**

PASTA & RISOTTO

Classic

FUSILLI BOLOGNESE

Traditional beef bolognese with tomato and red wine sauce

FUSILLI WITH KING PRAWNS

In a chilli pomodoro sauce

FUSILLI CARBONARA

With pancetta and crispy prosciutto

FUSILLI RUSTICANA

Chicken, pancetta, crispy prosciutto and peppers in a creamy pomodoro sauce

FUSILLI GORGONZOLA

Chicken, leeks and pancetta in a creamy gorgonzola sauce

FUSILLI ARRABBIATA **V** **VG**

In a chilli pomodoro sauce

Add fresh mozzarella **V** 1.50

Oven baked

GOAT'S CHEESE FUSILLI AL FORNO **V**

With mushrooms, peppers and basil pesto in a pomodoro sauce

CHICKEN FUSILLI CARBONARA AL FORNO

With pancetta in a carbonara sauce

Light

SPICY PRAWN & BASIL PESTO FUSILLI

With sun-blushed tomatoes, garlic and peppers

PANCETTA, PEA & MUSHROOM FUSILLI

In a light carbonara sauce

Risotto

KING PRAWN & SALMON

With white wine, leeks and saffron

MUSHROOM **V**

With white wine and truffle-infused oil

CHICKEN & ASPARAGUS

With white wine and vegetables

DESSERTS

PANNA COTTAS **V**

Three mini panna cottas with a fruit compote

Honeycomb Smash Cheesecake **V**

Topped with crunchy honeycomb pieces coated in chocolate

MINI DESSERT & ANY HOT DRINK*

PANNA COTTA **V**

With a fruit compote

Honeycomb Smash Cheesecake **V**

Topped with crunchy honeycomb pieces coated in chocolate

Excludes liqueur coffee*V** Vegetarian **VG** Vegan **VG*** Vegan option available*These dishes are made from ingredients that do not contain meat or fish, however we do not have a dedicated cooking area for these items.**The GF symbol denotes a gluten free dish as accredited by Coeliac UK. Processes and training are in place to ensure that meals on this menu are gluten free. 'Gluten free' describes foods that contain gluten at a level of no more than 20 parts per million (ppm).*