

Write you decide...

MARINATED OLIVES kcal 102 **V VG**

STARTERS

- GIANT MEATBALLS** kcal 453
With pomodoro sauce
- TOMATO BRUSCHETTA **V**** kcal 415
- CALAMARI** kcal 702
With a basil pesto mayonnaise dip
- STUFFED BAKED MUSHROOMS **V**** kcal 395
Topped with mozzarella, onion and garlic
- KING PRAWNS** kcal 406
With a chilli pomodoro sauce. Served with garlic bread
- GARLIC BREAD **V**** kcal 271

- ITALIAN HUMMUS **V VG**** kcal 667
With grilled flatbread
- BREADED MOZZARELLA **V**** kcal 561
With pomodoro sauce
- CAPRESE SALAD **V**** kcal 241
Tomato and burrata cheese with basil pesto and balsamic glaze

SHARERS

- ANTIPASTI BOARD OF CURED ITALIAN MEATS** kcal 979
With fresh mozzarella and vegetables
- LARGE GARLIC PIZZA BREAD **V**** kcal 892
With balsamic onions and fresh mozzarella
- FLATBREADS TO SHARE** kcal 849
Spicy sausage and mozzarella; prosciutto, mozzarella and tomatoes; garlic bread; mini tomato bruschetta

PIZZA

Stone-baked pizzas

- VESUVIO** kcal 872
Double pepperoni with roquito chillies and mozzarella
- TRE GUSTI** kcal 929
Pepperoni, seasoned chicken and pancetta
- FIorentina **V**** kcal 699
Spinach, olives, mozzarella and an egg
- MARGHERITA **V VG***** kcal 705
Tomato, mozzarella and fresh basil
- GOAT'S CHEESE & RED PEPPER **V**** kcal 910
With sun-blushed tomatoes, olives and red pepper tapenade
- TROPICANA **PROFIT**** kcal 783
Prosciutto, pineapple and mushrooms
A discretionary 25 pence is donated on your behalf to support the children's charity fight for life

Large premium topping pizzas

- POSH PEPPERONI PRESTIGIO** kcal 1242
Cured Italian meats and sweet roquito chillies
- MARGHERITA ROYALE PRESTIGIO **V**** kcal 979
Tomatoes, burrata cheese, olives and basil pesto

Classic folded pizzas

- TRE CARNI CALZONE** kcal 930
Pepperoni, chicken, pancetta and peppers
- SPICY CARNE CALZONE** kcal 898
Chicken, meatballs and mushrooms with a beef ragù and red wine sauce

Smaller & lighter pizzas - served with a side salad

- CHICKEN PRIMAVERA** kcal 524
With tender stem broccoli, peppers, tomato and mozzarella
- GOAT'S CHEESE & AUBERGINE **V**** kcal 554
With sun-blushed tomatoes, chilli and vegetables

MEAT & FISH

- SEA BASS** kcal 506
With vegetables and basil pesto sauce. Choose any side
- CALABRIA BURGER** kcal 1228
Served with house fries
- GRILLED CHICKEN BREAST WITH MUSHROOMS** kcal 384
With Marsala wine sauce and spinach. Choose any side
- ROASTED SALMON FILLET** kcal 483
With vegetables and saffron sauce. Choose any side

RISOTTO

- KING PRAWN & SALMON** kcal 471
With white wine, leeks and saffron
- MUSHROOM **V**** kcal 725
With white wine and truffle-infused oil
- CHICKEN & ASPARAGUS** kcal 787
With white wine and vegetables

SALADS

Served with garlic bread

- CHICKEN, BACON & AVOCADO** kcal 512
In a honey and mustard dressing
- PUY LENTIL, ROASTED BEETROOT & BUTTERNUT SQUASH **V VG**** kcal 321
With olive oil and balsamic dressing
- CHICKEN CAESAR** kcal 737
In a Caesar dressing
- OAK-SMOKED SALMON** kcal 323
With an Italian dressing

SIDES

- HOUSE FRIES **V**** kcal 516
- ROCKET SALAD **V**** kcal 93
- TENDER STEM BROCCOLI & CAULIFLOWER **V**** kcal 88
- MIXED SALAD **V VG**** kcal 103

MINI DESSERT & ANY HOT DRINK

- VANILLA CHEESECAKE **V**** kcal 422
Fresh raspberries and fruit compote or salted caramel sauce kcal 397
- CANNOLI** kcal 282
Italian pastry filled with lemon cream
- HONEYCOMB SMASH CHEESECAKE **V**** kcal 408
Topped with crunchy honeycomb pieces coated in chocolate
- PANNA COTTA **V**** kcal 178
With a fruit compote

*Excludes liqueur coffee

PASTA

Classic pastas - can be swapped for lower calorie pea fusilli

- SPAGHETTI BOLOGNESE** kcal 589
Traditional beef bolognese with tomato and red wine sauce
- SPAGHETTI WITH KING PRAWNS** kcal 564
In a chilli pomodoro sauce
- SPAGHETTI CARBONARA** kcal 691
With pancetta and crispy prosciutto
- PENNE ALLA RUSTICANA** kcal 756
Chicken, pancetta, crispy prosciutto and peppers in a creamy pomodoro sauce
- PENNE GORGONZOLA** kcal 633
Chicken, leeks and pancetta in a creamy gorgonzola sauce
- PENNE ARRABBIATA **V VG**** kcal 501
In a chilli pomodoro sauce
- OAK-SMOKED SALMON PENNE** kcal 841
In a chilli pomodoro and basil pesto sauce
- RAGÙ ALLA BOLOGNA** kcal 673
Slow cooked beef shin ragù in a rich tomato and red wine sauce over large pasta tubes
- MARINATED AUBERGINE PACCHERI **V VG**** kcal 651
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**** kcal 794
With mushrooms, peppers and basil pesto in a pomodoro sauce
- CHICKEN SPAGHETTI CARBONARA AL FORNO** kcal 680
With pancetta in a carbonara sauce
- TRADITIONAL LASAGNE** kcal 687
Layers of pasta, bolognese and béchamel sauce

Lighter pastas - served with a side salad

- SPICY PRAWN & BASIL PESTO PENNE** kcal 506
With sun-blushed tomatoes, garlic and peppers
- MEDITERRANEAN VEGETABLE PEA FUSILLI **V VG**** kcal 328
Fusilli pasta made with peas, served with peppers, aubergine and tender stem broccoli
- PANCIETTA, PEA & MUSHROOM PENNE** kcal 492
In a light carbonara sauce

Filled pastas

- 'NDUJA & PECORINO RAVIOLI** kcal 628
Spicy Italian sausage, fresh basil and pomodoro sauce
- LOBSTER & CRAB RAVIOLI** kcal 510
With red chillies in a saffron sauce
- BEETROOT & GOAT'S CHEESE GNOCCHI **V**** kcal 381
Beetroot gnocchi filled with goat's cheese, served with basil pesto

DESSERTS

- SALTED CARAMEL CHOCOLATE TART **V**** kcal 599
Topped with golden chocolate pieces. Served with cream and fresh raspberries
- HONEYCOMB SMASH CHEESECAKE **V**** kcal 551
Topped with crunchy honeycomb pieces coated in chocolate
- PANNA COTTAS **V**** kcal 375
Three mini panna cottas with a fruit compote
- CHOCOLATE BROWNIE DOME **V**** kcal 467
Filled with caramel. Served with warm white chocolate sauce and fresh raspberries

- STICKY TOFFEE PUDDING **V**** kcal 631
Served with hot butterscotch and vanilla ice cream
- TIRAMISÙ **V**** kcal 323
With coffee liqueur, Marsala wine, cocoa and mascarpone
- AFFOGATO** kcal 320
Two scoops of vanilla ice cream served with a double shot of espresso and a lemon cannoli
- CHOCOLATE ICE CREAM **V**** kcal 194
Two scoops of chocolate
- STRAWBERRY & VANILLA ICE CREAM **V**** kcal 171
Choose two scoops of strawberry or vanilla

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

Our menu descriptors do not include all ingredients.



GLUTEN FREE MENU AVAILABLE.
Ask a member of our team to see the menu

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. Meat, poultry and fish may contain small bones.