

Starters

Tomato Bruschetta V

With basil pesto
Add mozzarella V

Stuffed Baked Mushrooms V

Topped with mozzarella, onion and garlic

Garlic Bread V GF*

Add mozzarella V

Italian Hummus V VG

With grilled flatbread

Breaded Mozzarella V

With pomodoro sauce

Pizza *Hand-stretched and stone-baked*

Classic

NEW Garlic Mushroom V VG GF*

Crispy vegan pizza bread brushed generously with garlic oil, topped with spinach, black olives, avocado, rocket and mushrooms

This pizza has no cheese

Margherita V VG GF*

Tomato, basil and mozzarella

Goat's Cheese & Red Pepper V GF*

With sun-blushed tomatoes, spinach, olives, peppers and red pepper tapenade

Fiorentina V GF*

Spinach, olives, mozzarella and an egg

Premium *LARGE PREMIUM TOPPING PIZZAS*

Margherita Royale V

Tomatoes, spinach, rocket, burrata mozzarella, olives and basil pesto

Smaller & Lighter *SERVED WITH A SIDE SALAD*

Goat's Cheese & Aubergine V GF* Kcal 554

With sun-blushed tomatoes, spinach, chilli and mozzarella

Desserts

Salted Caramel Chocolate Tart V

Honeycomb Smash Cheesecake V GF

Sticky Toffee Pudding V

Chocolate Brownie Dome V

Panna Cotta V GF

Tiramisù V

Selection of Ice Cream V

Mini Vanilla Cheesecake V GF

Mini Panna Cotta V GF

Mini Honeycomb Smash Cheesecake V GF

Our menu descriptors do not include all ingredients. V Vegetarian VG Vegan VG* Vegan option available upon request - these dishes are made with vegetarian and vegan ingredients however we do not have a dedicated cooking area for these items. GF Gluten free GF* Gluten free option available upon request. Please inform us of any specific dietary requirements, including allergies and intolerances, before ordering. The allergen symbols are used to denote that a dish contains the allergen as an intentional ingredient. Our suppliers and kitchens handle numerous food and drinks containing allergens. Whilst we make every effort to ensure that your food is suitable for you, unfortunately it is not possible for us to guarantee that our dishes will be 100% free from the allergen, other than gluten, and this includes whilst in transit from our restaurants. Our processes for making Gluten Free dishes have been accredited by Coeliac UK.

While you decide... Marinated Olives V VG GF

NEW Pizza Bites V

Baked dough, filled with our signature pizza sauce and Italian cheese, served with garlic dip

Caprese Salad V GF

Tomato and burrata mozzarella with basil pesto and balsamic glaze

NEW Sharing Pizza Bites V

A sharing portion of our pizza bites

Large Garlic Pizza Bread V

Topped with balsamic onions and mozzarella

Add gorgonzola V

Add goat's cheese V

Pasta & Risotto

Classic

Penne Arrabbiata V VG GF* Kcal 501

In a chilli garlic pomodoro sauce

Add mozzarella V

NEW Pesto & Pea Penne V GF*

With basil pesto, peas, mint and lemon topped with burrata mozzarella

Aubergine Penne V VG GF*

Marinated aubergine in a pomodoro sauce

Oven Baked *TOPPED WITH OUR BLEND OF CHEESE*

Goat's Cheese Penne Al Forno V GF*

With mushrooms, peppers, spinach and basil pesto in a pomodoro sauce

Risotto

Mushroom V GF

With white wine, spinach and truffle-infused oil

Salads

Beetroot Puy Lentil Salad V VG*

With tenderstem® broccoli, butternut squash, red chicory, rocket, tomatoes, olive oil and balsamic dressing

Add goat's cheese V

Sides

House Fries V

Add truffle-infused oil and shavings of Italian cheese V

Garlic Bread V GF*

Add mozzarella V

Rocket Salad V GF

Tenderstem® Broccoli & Cauliflower V GF

Mixed Salad V VG GF