

Homestyle Italian cooking using fresh seasonal produce

STARTERS

ZUPPA - courgette, potato and nutmeg soup, with warm Italian bread VG GFA	£7.95
BRUSCHETTA - garlic toasted focaccia, topped with basil pesto, parmesan shavings, cherry tomatoes, salami and fresh rocket	£8.95
FRITTELLE - aubergine, courgette and red onion fritters, served with a roasted red pepper dip and dressed rocket leaves VG GF	£7.95
INSALATA DI PANZANELLA - cherry tomatoes, roasted red peppers, cucumber, capers, olives, red onion and soaked croutons, tossed with a tomato, garlic and red wine vinegar dressing and topped with torn basil VG	£8.25
PATE D'ANATRA - duck liver pâté, served with balsamic onion and beetroot chutney and warm toasts GFA	£8.25
ANTIPASTI - cured meats, olives, sun-blushed tomatoes, parmesan, stuffed peppers, dipping bread and oil & vinegar GFA	£8.95 For one £13.95 For two

MAINS Please order side dishes separately

ANATRA AL CILEGIA - pan-roasted duck breastwith a cherry and port sauce GF	£16.25
RANA PESCATRICE - pan-fried monkfish served on a bed of slow-roasted tomato, fennel and fresh herb ragù, garnished with rocket GF	£15.75
BISTECCA CON FUNGHI - pan-seared 8oz rib-eye steak with a wild mushroom, marsala and sage cream GF	£20.95
PORCHETTA CON MELE - slow roasted pork belly with an apple and rosemary compôte, pan-gravy and crackling GF	£16.50
POLLO CON CREMA AL PESTO - pan-roasted chicken suprème with a basil pesto, olive and white wine cream GF	£15.25
RISOTTO DI SPINACI E CIPOLLE - caramelised onion and fresh spinach risotto, topped with wild mushrooms, pinenut pangritata and fresh herb oil VG GF	£9.25 Starter £14.25 Main

SIDES

Selezione di verdure selection of vegetables £4.00 per portion £2.50 V GF

Olive miste marinated mixed olives £3.95 VG GF

Ciabatta all'aglio garlic ciabatta bread £4.00 with mozzarella £4.95 V

Insalata mista mixed salad £4.25 VG GF

Pomodoro e cipolla tomato & onion salad £4.50 GF add fresh mozzarella £2.00

Parmigiano alla rucola rocket and parmesan salad £4.25 GF

Pane caldo warm bread with oil and balsamic vinegar £3.95 VG

PASTAS

	Starter	Main
LINGUINE CON RAGU DI ANATRA - Slow roasted duck with a red wine and fresh herb ragù tossed with linguine GFA	£8.25	£14.25
CASARECCE DELL 'ORTO - Garlic sautéed tenderstem broccoli, fine beans and sunblush tomatoes, tossed with a walnut and basil pesto and pasta twists VG GFA	£7.95	£13.95
LINGUINE CON GAMBERONI E CAPESANTE - King prawns and scallops in a garlic and white wine cream tossed with pasta strands GFA	£8.95	£14.95
LASAGNE CON VERDURE MEDITERRANEE ARROSTO - Roasted vegetables and tomatoes layered with tomato sauce, pasta sheets and mozzarella cheese, grilled with cheesy bèchamel sauce V	£7.50	£13.50
RIGATONI AL POLLO AFFUMICATO - Smoked chicken in a wild mushroom and gorgonzola cream tossed with pasta tubes GFA	£8.25	£14.25
CASARECCE CON SALMONE AFFUMICATO - Kiln smoked salmon, strips of courgette and roasted red peppers in a lemon and chilli butter, tossed with pasta twists and topped with flaked almonds GFA	£8.25	£14.25

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Our pizzas are made to order in a traditional style of a medium to thin crust, spread with tomato sauce and grated mozzarella cheese

	10"	7″
Margherita topped with torn fresh basil V	£7.25	£4.65
Pollo e Pesto chicken, basil pesto, sun-blush tomatoes and fresh rocket	£11.25	£6.65
Quattro Stagioni ham, pineapple, mushroom, peppers, onion, pepperoni, anchovies and prawns	£12.25	£7.40
Vesuvio spiced ground beef, chilli peppers and pepperoni	£11.25	£6.65
Positano spinach, mushrooms, cherry tomatoes, prosciutto, garlic oil and fresh mozzarella	£12.25	£7.40
Mediterranea roasted mediterranean vegetables, goats cheese and fresh torn basil ${\bf V}$	£11.25	£6.65
Maiale Puzzolente pulled pork, caramelised onions and blue cheese	£11.25	£6.65
Speciale di Simone onion, peppers, ham, mushrooms, olives, pepperoni and extra cheese	£12.25	£7.40
Marinara tuna, prawns, anchovies and olives	£11.25	£6.65
Calzone a sealed pizza parcel filled with red onion, salami, mushrooms and garlic oil, topped with with fresh rocket	£11.25	£6.65

You can also choose your own toppings and add to an above pizza from £1.35 per topping for 10" pizzas and 80p per topping for 7" pizzas.

Gluten free (large pizzas only) and vegan cheese are available for a small supplement

V Vegetarian **VG** Vegan **VGA** Vegan option available **GF** Gluten Free **GFA** Gluten Free option available



WINES

House	ABV	125ml	175ml	250ml	Bottle
1. Jean des Vignes Dry White, France Crisp and refreshing with real character, a blend of Colombard and Ugni-blanc grapes.	11%	3.20	4.60	6.15	18.00
2. Jean des Vignes Red, France Both red and black fruits, with a smooth finish.	13.5%	3.20	4.60	6.15	18.00
White	ABV	125ml	175ml	250ml	Bottle
3. Chenin Blanc, Franschhoek Cellars, SA Succulent, a touch off-dry, with gently honeyed orchard fruits. Good with fish.	12.5%	3.75	5.25	7.20	21.00
4. Ornato Pinot Grigio, Terre Siciliane, Italy Classic Italian Pinot Grigio, dry with refreshing and balanced acidity. Perfect with any fish dish.	11%	3.85	5.45	7.50	21.50
5. Adnams Marlborough Sauvignon Blanc, NZ A fruit driven, well-rounded wine – full of vibrant citrus and dried herbs with a mineral finish.	12%	4.40	6.45	8.85	26.00
6. Willowglen Chardonnay, Australia Fresh fruit and good depth of flavour, characterful yet easy drinking.	13%	3.75	5.25	7.20	21.00
Rosé	ABV	125ml	175ml	250ml	Bottle
7. Adnams Provence Rosé, France Very pale with flavours of red fruits, perfect with salad or fish.	12.5%	3.95	5.70	7.85	23.00
8. Paparuda Estate Selection Rosé, Romania Juicy, red summer-fruit flavours with a touch of citrus	11%	3.75	4.90	6.75	20.00
Red	ABV	125ml	175ml	250ml	Bottle
9. Adnams Shiraz, Australia Dark fruit flavours with typically savoury aromas	12.5%				20.00
10. Adnams Merlot, Central Valley, Chile Un-oaked, fruity Merlot with ripe berries and a subtle hint of mint.	13%	3.85	5.45	7.50	21.50
11. Malbec, Bodegas Gougenheim, Argentina Cherry and plum flavours with classic Malbec bite to finish.	13.5%	4.05	5.95	8.15	24.00
12. Primitivo Salento, Amanti del Vino, Italy Lively with mouth-filling brambly fruit.	13%	3.75	5.25	7.20	21.00
13. Paparuda Pinot Noir, Romania Light bodied with red fruit and oak notes	12.5%				20.00
14. El Castillo Cenicero Rioja Crianza, Spain Complex aromas of dried fruit and hints of vanilla. Soft, ripe and round with a silky texture.	13.5%				27.00
15. Adnams Chianti, Italy Light-coloured, well-structured tannin, refreshing acidity and a medium to full body rich in cherry fruits with herbaceous undertones .	12.5%				21.00
Sparkling	ABV	200ml		1/2Bt	Bottle
16. Adnams Prosecco Veneto, Italy Fresh, crisp and ripe pear flavours.	10.5%	7.50			26.50
17. Adnams Champagne, Brut, France Effusive with appealing citrussy fruit.	12.5%			27.50	47.50

DRAUGHTS & BOTTLES

	Pint
Amstel	£5.30
Carlsberg	£5.20
Bitburger	£5.20
Birra Moretti	£5.95
Guinness	£5.50
Adnams Dry Hopped	£5.00
Adnams Mosaic Pale Ale	£5.30
Adnams Southwold Bitter	£4.40
Adnams Ghostship	£4.85
Aspall Cyder	£5.20
	Bottle
Corona Extra	£4.00
Peroni Nastro Azzuro	£4.00
Adnams Broadside	£4.60
Adnams Ghostship 0.5%	£3.95
Ease Up IPA GF	£4.60
Old Mout Berries & Cherries	£5.60
Old Mout Kiwi & Lime	£5.60
Old Mout Strawberry & Apple	£5.60
Bitburger Drive	£3.25
Wild Wave Cider 0.5%	£3.25
Guinness 0%	
Guilliess 0%	£3.75

COCKTAILS all £8.95

Espresso Martini Vodka, Kahlua, Espresso, Sugar

Pornstar Martini Vodka, Passoa, Passionfruit Puree, Lime Juice, Vanilla Syrup

Bramble Gin, Lemon Juice, Sugar, Blackberry Liqueur

Margarita Tequila, Triple Sec, Lime Juice

Daiquiri White rum, Lime Juice and Sugar

Negroni Gin, Sweet Vermouth, Campari

Cosmopolitan Vodka, Triple Sec, Cranberry Juice, Lime Juice

Amaretto sour Amaretto, Lemon Juice, Sugar

SOFT DRINKS

Coke	£2.15	£4.30
Diet Coke	£1.90	£3.80
Lemonade	£1.90	£3.80
Range of Hartridges Fruit 8	Blends	£3.25
Frobishers Juices		£3.10
Appletiser		£3.10
Fever Tree Tonic		£3.00
Fever Tree Ginger Beer		£3.25
Schweppes Juices 200ml B	ottled	£2.45
Still or Sparkling Water		
		330ml £1.95
		750ml £3.90
Elderflower Pressé		£3.25
Fruit Shoot		£1.80

COFFEES

Americano Latte Cappuccino Mocha Hot Chocolate Add cream and marshmallows	Regular £2.65 £3.10 £3.10 £4.35 £3.25 95p	£3.40 £3.90 £3.90 £4.45 £4.05 £1.10
Espresso	£2.40	
Double Espresso	£3.10	
Flat White	£3.45	
Liqueur Coffee	£7.00	
Pot of Tea for 1	£2.55	
Add a syrup	£1.00	

SPIRITS

Range of spirits from £2.85 or with mixer from £3.95