

STARTERS

ZUPPA - roasted cauliflower, thyme and garlic soup, drizzled with gremolata and sprinkled with pinenuts, served with warm Italian bread VG GFA	£7.95
BRUSCHETTA - garlic toasted focaccia topped with basil pesto, fresh mozzarella, cherry tomatoes, prosciutto and fresh rocket	£8.95
CAPELANTE - pan-seared scallops on butternut squash purée, topped with crispy pancetta strips and fresh rocket GF	£10.95
INSALATA DI GAMBERI - crayfish tails, cherry tomatoes and fresh rocket tossed with a lime and ginger dressing, topped with parmesan shavings GF	£8.25
TORTINO DI CIPOLLA ROSSA - warm balsamic roasted red onion, beetroot relish, sun-blush tomato and feta tartlet, with dressed leaves VGA	£8.95
ANTIPASTI - cured meats, olives, sun-blush tomatoes, parmesan, chargrilled marinated artichokes, dipping bread and oil & balsamic vinegar GFA	£8.95 For one £13.95 For two

MAINS Please order side dishes separately

ANATRA ALL' ALBICOCCA - pan-roasted duck breast with a spiced apricot sauce and caramelised apricots GF	£16.95
FILETTO DI SPIGOLA - pan-fried fillet of sea bass with gremolata, fresh rocket and toasted hazelnuts GF	£15.25
BISTECCA CON FUNGHI - pan-seared 8oz rib-eye steak with a wild mushroom, marsala and sage cream GF	£21.95
FEGATO DEI VITELLI - pan-seared calves' liver with a rich red onion, orange and mint sauce GF	£15.95
POLLO CON CHORIZO - pan-roasted chicken suprême with a chorizo, sun-blush tomato and white wine cream sauce GF	£15.95
RISOTTO DI FINOCCHIO - fennel, leek, spring vegetable and lemon risotto, topped with spring onions and extra virgin olive oil VG GF	£9.25 Starter £14.25 Main
Add prawns for £1.50/£3.00	

SIDES

Selezione di verdure selection of vegetables £4.50 per portion £3.00 V GF
Olive miste marinated mixed olives £3.95 VG GF
Ciabatta all'aglio garlic ciabatta bread £4.25 with mozzarella £5.25 V
Insalata mista mixed salad £4.50 VG GF
Pomodoro e cipolla tomato & onion salad £4.50 GF add fresh mozzarella £2.50
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 GAMBERONI E CAPESANTE - king prawns and scallops in a garlic and white wine cream tossed with pasta strands GFA	£9.25	£15.95
CAVATAPPI CON POLLO AFFUMICATO - smoked chicken in a wild mushroom and gorgonzola cream tossed with pasta spirals GFA	£8.75	£14.95
CAVATAPPI DI ZUCCA E SALVIA - ginger roasted butternut squash, red onion and spinach sautéed in sage oil, tossed with pasta spirals and topped with herb pangritata VG GFA	£8.25	£14.50
POLPETTE AL FORNO - mozzarella stuffed pork and parmesan meatballs baked in a spicy arrabbiata sauce with pasta, topped with fresh mozzarella	N/A	£14.75
RIGATONI CON TROTA AFFUMICATA - smoked trout, courgettes and red onion tossed in a lemon and ginger butter with pasta tubes, topped with fresh rocket and toasted almonds GFA	£8.50	£14.75
LINGUINE CON POMODORI E FUNGHI - slow cooked wild mushroom, tomato, fresh herb and walnut ragù on a bed of pasta strands, topped with fresh basil VG GFA	£8.25	£14.50

PIZZAS

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	£7.65	£4.80
Pollo e Pesto chicken, basil pesto, sun-blush tomatoes and fresh rocket	£11.75	£6.90
Quattro Stagioni ham, pineapple, mushroom, peppers, onion, pepperoni, anchovies and prawns	£12.50	£7.50
Vesuvio spiced ground beef, chilli peppers and pepperoni	£11.75	£6.90
Positano spinach, mushrooms, cherry tomatoes, prosciutto, garlic oil and fresh mozzarella	£12.75	£7.65
Mediterranea roasted mediterranean vegetables, goats cheese and fresh torn basil V	£11.75	£6.90
Maiale Puzzolente pulled pork, caramelised onions and blue cheese	£11.75	£6.90
Speciale di Simone onion, peppers, ham, mushrooms, olives, pepperoni and extra cheese	£13.00	£7.75
Marinara tuna, prawns, anchovies and olives	£11.75	£6.90
Calzone a sealed pizza parcel filled with red onion, salami, mushrooms and garlic oil, topped with with fresh rocket	£11.75	£6.90

You can also choose your own toppings and add to an above pizza from £1.40 per topping for 10" pizzas and 85p 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



Please let us know if you have any allergies before ordering

WINES

House

	ABV	125ml	175ml	250ml	Bottle
1. Jean des Vignes Dry White, France	11%	3.20	4.60	6.15	18.00
Crisp and refreshing with real character, a blend of Colombard and Ugni-blanc grapes.					
2. Jean des Vignes Red, France	13.5%	3.20	4.60	6.15	18.00
Both red and black fruits, with a smooth finish.					

White

	ABV	125ml	175ml	250ml	Bottle
3. Chenin Blanc, Franschhoek Cellars, SA	12.5%	3.75	5.25	7.20	21.00
Succulent, a touch off-dry, with gently honeyed orchard fruits. Good with fish.					
4. Ornato Pinot Grigio, Terre Siciliane, Italy	11%	3.85	5.45	7.50	21.50
Classic Italian Pinot Grigio, dry with refreshing and balanced acidity. Perfect with any fish dish.					
5. Adnams Marlborough Sauvignon Blanc, NZ	12%	4.40	6.45	8.85	26.00
A fruit driven, well-rounded wine – full of vibrant citrus and dried herbs with a mineral finish.					
6. Willowglen Chardonnay, Australia	13%	3.75	5.25	7.20	21.00
Fresh fruit and good depth of flavour, characterful yet easy drinking.					

Rosé

	ABV	125ml	175ml	250ml	Bottle
7. Adnams Provence Rosé, France	12.5%	3.95	5.70	7.85	23.00
Very pale with flavours of red fruits, perfect with salad or fish.					
8. Papparuda Estate Selection Rosé, Romania	11%	3.75	4.90	6.75	20.00
Juicy, red summer-fruit flavours with a touch of citrus					

Red

	ABV	125ml	175ml	250ml	Bottle
9. Adnams Shiraz, Australia	12.5%				20.00
Dark fruit flavours with typically savoury aromas					
10. Adnams Merlot, Central Valley, Chile	13%	3.85	5.45	7.50	21.50
Un-oaked, fruity Merlot with ripe berries and a subtle hint of mint.					
11. Malbec, Bodegas Gougenheim, Argentina	13.5%	4.05	5.95	8.15	24.00
Cherry and plum flavours with classic Malbec bite to finish.					
12. Primitivo Salento, Amanti del Vino, Italy	13%	3.75	5.25	7.20	21.00
Lively with mouth-filling brambly fruit.					
13. Papparuda Pinot Noir, Romania	12.5%				20.00
Light bodied with red fruit and oak notes					
14. El Castillo Cenicero Rioja Crianza, Spain	13.5%				27.00
Complex aromas of dried fruit and hints of vanilla. Soft, ripe and round with a silky texture.					
15. Adnams Chianti, Italy	12.5%				21.00
Light-coloured, well-structured tannin, refreshing acidity and a medium to full body rich in cherry fruits with herbaceous undertones .					

Sparkling

	ABV	200ml		1/2Bt	Bottle
16. Adnams Prosecco Veneto, Italy	10.5%	7.50			26.50
Fresh, crisp and ripe pear flavours.					
17. Adnams Champagne, Brut, France	12.5%			27.50	47.50
Effusive with appealing citrusy fruit.					

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%	£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 Blends		£3.25
Frobishers Juices		£3.10
Appletiser		£3.10
Fever Tree Tonic		£3.00
Fever Tree Ginger Beer		£3.25
Schweppes Juices 200ml Bottled		£2.45
Still or Sparkling Water		
	330ml	£1.95
	750ml	£3.90
Elderflower Pressé		£3.25
Fruit Shoot		£1.80

COFFEES

	Regular	Large
Americano	£2.65	£3.40
Latte	£3.10	£3.90
Cappuccino	£3.10	£3.90
Mocha	£4.35	£4.45
Hot Chocolate	£3.25	£4.05
Add cream and marshmallows	95p	£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