

STARTERS

MINISTRONE - spring vegetable, cannellini bean and pasta soup, drizzled with herb oil and served with warm Italian bread VG GFA	£7.95
BRUSCHETTA - garlic toasted focaccia, topped with basil pesto, parmesan shavings, sun-blush tomatoes, salami, and fresh rocket	£8.95
CAPELANTE - pan-seared scallops served on a fresh tomato, dill and garlic salsa, drizzled with balsamic glaze and sprinkled with pangritata GF	£10.95
FUNGHI AL FORNO CON OLIVE - garlic roasted field mushroom with a fresh herb, shallot, toasted pinenut and olive stuffing, on a bed of dressed rocket leaves VG	£8.95
INSALATA DI PERE - sliced pear, gorgonzola, prosciutto, fresh spinach and rocket leaves, tossed in a sherry vinaigrette and sprinkled with toasted walnuts GF	£8.50
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 breast with a cherry and port sauce GF	£16.25
FILETTO DI MERLUZZO - roasted fillet of cod with a fresh herb and almond crust, served on a roasted red pepper cream	£16.50
BISTECCA AL POMODORO - pan-seared 8oz rib-eye steak with a fresh chilli, fennel seed and tomato sauce 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 FUNGHI - pan-roasted chicken suprême with a wild mushroom, fresh oregano and truffle cream GF	£15.95
RISOTTO DI SPINACI E CIPOLLE - caramelised onion, wild mushroom and fresh spinach risotto, topped with 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 bêcheamel 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

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	£7.25	£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 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

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