

Appetizers

Olives VE - £4.50

Italian Style Croquets V - £5.50 | Deep fried breaded Potato Dumplings served with Tomato sauce

Fresh Mini Calzone V £6.00 | Deep fried bite sized Calzone filled with mixed Vegetables and Mozzarella

Focaccia Pizza Bread VE £6.00

Cold Starters

Bruschetta VE - £12.00 | A bruschetta trio served with 3 different toppings: Cherry Tomatoes, Fresh Basil, Garlic, Olive Oil & Oregano / Olive Pate / Roasted Courgettes, Peppers and Aubergines.

Burrata V - £13.50 | Fresh Tuscan Burrata served on a bed of Rocket leaves, Cherry Tomatoes and served with a toasted slice

Antipasto Misto - (for 1) £11.00 - (for 2) £23.00 | A colourful selection of cured thin sliced meats, with buffalo mozzarella, artichokes, olives, sundried tomatoes and toasted sourdough

Caprese Salad V - £10.00 | Fresh Buffalo Mozzarella with Cherry Tomatoes, Fresh Basil and Olive Oil

Hot Starters

Soup of the Day (Ask Staff for today's options) - From £8.50

Calamari Fritti - £12.50 | Deep fried squid served with our homemade Tartar Sauce and a Lemon Wedge

Gamberoni Salsa Piccante £13.50 - Tiger King Prawns cooked with White Wine, Fresh Garlic and Chilli

Tomino £14.00 - Pan fried Tomino Cheese wrapped in Prosciutto di Parma served with Rocket leaves, Caramelised Apple and a little Honey drizzle

Homemade Pasta &

Risotto

Spaghetti Pomodoro V - £12.50 | Tomato Sauce, Fresh Basil and Olive Oil (*Add Burrata for £8*)

Tagliatelle Alla Norma V - £14.50 | Tomato Sauce cooked with Aubergines topped with creamy Ricotta and Fresh Basil

Tagliatelle Al Ragù - £16.90 | Rich, slow cooked (4+ hours) minced spicy sausage ragu

Tagliatelle Carbonara - £17.90 | Egg Yolk and a touch of Cream cooked with Speck and Grana Padano Cheese

Spaghetti Estate al Mare - £20.00 | King Prawns cooked in Olive Oil with Garlic, Cherry Tomatoes, Calamari, Fresh Chilli and topped with Rocket leaves

Ravioli Al Tartufo E Porcini V - £21.50 | Homemade Ravioli filled with rich Porcini Mushroom Purée and Black Truffle cooked in a Butter sauce

Risotto Primavera VE - £17.50 | Arborio Rice cooked with mixed vegetables and a touch of Tomato sauce

Risotto Gorgonzola E Spinaci V - £18.90 | Arborio Rice cooked with Rich Gorgonzola and fresh Baby Spinach with Butter and Grana Padana Cheese

Risotto Gamberoni E Asparagi - £21.50 | Arborio Rice cooked with King Prawns, Asparagus and Shallots in Olive Oil and White Wine. Garnished with Pomegranate

Salad Mains

Caesar Salad - £17.00 | Grilled Corn-fed Chicken breast with Cos Lettuce, Toasted Sourdough Bread, Classic Caesar dressing and Parmesan

Insalata Nizzarda - £18.00 | Lettuce, Black Olives, Red Onions, French Beans, Cherry Tomatoes, Cucumbers, Capers, Tuna with an Organic boiled Egg topped with herbs, Olive Oil and a Lemon wedge

Insalata Tri-colore V - £14.00 | Cherry Tomatoes, Buffalo Mozzarella, Avocado with Fresh Basil, Toasted Sourdough with a Balsamic vinegar and Olive Oil dip

Homemade Pizza

Marinara VE - £10.00 | Tomato Base, Garlic and Olive Oil

Margherita V - £13.00 | Tomato Base, Mozzarella and Fresh Basil

Prosciutto E Rucola - £19.00 | Tomato Base, Mozzarella, 20 Month Aged Prosciutto Di Parma topped with Rocket leaves and Grana Padana Cheese. (*Add Burrata for £8*)

Piccantina - £18.50 | Tomato Base, Mozzarella, Venticina Salami, Sun-Dried Tomatoes with Red Onions, Fresh Chilli and Basil

Calzone Vegetariana V - £17.50 | Folded base filled with Mozzarella, Fresh Baby Spinach, Aubergines and Creamy Ricotta. Served with Tomato Sauce on the side

Quattro Formaggi V - £19.00 | Ricotta Base, Mozzarella, Rich Gorgonzola and Grana Padana Cheese with Olive Oil and Fresh Basil

Napoli - £18.00 | Tomato Base, Mozzarella, Black Pitted Olives, Anchovies and Capers

Alma E Speciale V - £20.00 | Mozzarella, Rich Gorgonzola, Cherry Tomatoes, Mushrooms, Sun-Dried Tomatoes, Aubergines and Courgettes Topped with Truffle Oil and Fresh Basil

Meat & Fish

Bistecca Alla Griglia - £29.90 | Grilled Sirloin 10oz served with Sauté Potatoes and Peppercorn Sauce, topped with Herbs and Butter

Pollo Alla Milanese - £19.50 | Corn Fed Chicken Breast coated in breadcrumbs served with Spaghetti Pomodoro

Salmon Al Forno - £22.50 | Baked Fresh Salmon fillet served on homemade Polenta, Sauté Potatoes and Asparagus Purée

Pesce Spada Livornese - £24.00 | Pan Fried Fresh Swordfish Cooked with Cherry Tomatoes, Garlic, Capers in Olive Oil and White Wine. Served with Steamed Green Beans and Sauté Potatoes

Sides

Garlic Pizza Bread VE - £6.00

Garlic Mozzarella Pizza Bread V - £7.00

Mixed Salad VE - £5.00

Rocket Salad VE - £6.50

Green Beans VE - £5.00

Sauté Potatoes V - £5.00

Chips VE - £5.00

Soft Drinks & Juices

Still Water £3.00

Sparkling Water £3.00

Tonic Water £2.75

Coca Cola £3.50

Coca Cola Zero £3.00

Sprite £3.00

Fanta £3.00

Orange Juice £3.00

Apple Juice £3.00

Cranberry Juice £3.00

Pineapple Juice £3.00

Coffee

Single Espresso £2.50

Double Espresso £3.50

Macchiato £2.95

Cappuccino £4.00

Latte £3.75

Americano £2.85

Mocha £4.50

Hot Chocolate £3.85

Teas | All Pots £3.25

Breakfast Tea Pot

Earl Grey Pot

Peppermint Pot

Camomile Pot

Ginger & Lemon Pot

(Please allow at least 2 to 3 minutes for tea bags to brew before pouring)

Beer & Cocktails

Moretti 1/2 Pint £4.95

Moretti Pint £7.50

Peroni 330ml £5.95

Mimosa £8.50

Aperol Spritz £10.50

Pink Gin Spritz £11.25

Mojito Classico £12.00

Espresso Martini £12.50

Pornstar Martini £12.50

Negroni £11.50

Fresa Colada £11.50

Blue Lagoon £9.50

Wine & Bubbles

SPARKLING

Prosecco DOC Brut, Borgo Sanleo

Veneto | Glera 125ML £7.50 BTL £36.50

Very well balanced and appealing, with the extremely delicate almond notes.

Champagne Le Marquis de Marillac de Venoge

BTL £85.00

Epervay | Pinot Noir, Chardonnay, Pinot Meunier

Round and vinous attack, aroma of stone fruits with good acidity and a pleasant finish.

WHITE

Bianco, Borgo Sanleo

Veneto | Italian Blend 175ML £7.25 BTL £25.95

Pleasantly dry, balanced by a clean, crisp acidity and a dry finish.

Fiano Apulo, Masseria Altamura

Puglia | Fiano 175ML £7.95 BTL £32.50

Lively, fresh and intensely aromatic.

Pinot Grigio DOC, Ventiterra

Veneto | Pinot Grigio 175ML £8.50 BTL £35.95

Lightly dry and extremely fresh. The structure makes this an unusually refined and aristocratic wine.

Calasole' DOC, Rocca di Montemassi

Tuscany Vermentino ORGANIC BTL £39.95

Mineral and fresh, with citrus hints and almond notes.

Sauvignon DOC, Ca bolani

Friuli | Sauvignon Blanc BTL £42.50

Good freshness and fragrance.

The finish is intense and persistent.

Gavi di Gavi DOCG, Cossetti

Piemonte | Cortese BTL £49.95

Fresh, persistent aroma with hints of floral and fresh fruit. Pleasantly dry, crisp and harmonious.

ROSÉ

Pinot Grigio Blush DOC, Zonin

Veneto | Pinot Grigio 175ML £7.95 BTL £31.50

Delicately dry, the flavour displays structure and good freshness with persistent drive in red fruit.

RED

Rosso, Borgo Sanleo

Veneto | Italian Blend 175ML £7.25 BTL £25.95

Appealingly dry flavour but fresh and with well-balanced harmonious fruit.

Montepulciano d'Abruzzo DOC Zonin

Abruzzo | Montepulciano 175ML £7.95 BTL £29.50

Dry on the palate, with delicate and soft veining, a fine and harmonious balance.

Primitivo Apulo, Masseria Altamura

Puglia | Primitivo 175ML £8.50 BTL £33.50

Soft, intense and persistent, invigorated by satisfying acidity.

Valpolicella Classico DOC, Zonin

Veneto | Corvina BTL £36.95

Dry light and delicate with a great strength

and sturdy body.

Nero d'Avola Surya DOC, Principi di Butera

Sicily | Nero d'Avola BTL £39.50

Well structured, it is pleasantly fresh with a soft and

lingering finish that recalls the fruit.

Chianti Classico DOCG, Castello di Albola

Tuscany | Sangiovese ORGANIC BTL £48.50

Well balanced and dry, with good structure and a velvety texture.

FINEWINE

Amarone della Valpolicella DOCG, Zonin

Veneto | Corvina, Molinara & Rondinella BTL £105

Majestic and velvety, with richly fruity