



SMALL PLATES

Garlic & mozzarella pizza bread (v)	£5.50
Fries, rosemary salt (VG)	£4.50
Mushroom arancini, parmesan, truffle mayo	£5.50
Crispy squid, saffron aioli	£8.00
Polpetti, Sicilian meat balls, pecorino, tomato sauce	£7.50
Antipasto, cured Italian meats, pickles, grissini	£9.50
Rocket & parmesan salad	£5.50
Bruschetta, tomato and basil	£5.00
Caprese salad, tomato, buffalo mozzarella (v)	£8.00 / £12.00
Caesar salad, lettuce, eggs, rosemary croutons, parmesan, Caesar dressing (contains anchovies) (Add chicken £4.00)	£12.00

WOOD OVEN

Lasagne beef ragu, tomato sauce, béchamel, parmesan	£14.00
Melanzane aubergine, tomato sauce, mozzarella, parmesan (v)	£14.00
Gnocchi basil and parsley pesto, pine nuts, pecorino (v)	£14.00

WOODFIRED PIZZA

Napolitana tomato, fior di latte black olives, capers, anchovy, garlic & oregano	£11.00
Margherita tomato, fior di latte, parmesan & basil (v)	£10.50
Prosciutto e funghi tomato, fior di latte, prosciutto cotto, chestnut mushrooms	£12.00
Carbonara pancetta, fior di latte, radicchio, parmesan, egg	£12.00
Americana tomato, fior di latte, spicy pepperoni sausage	£12.00
Giardiniera tomato, mushrooms, artichoke, wild broccoli, vegan parmesan, olives & basil (VG)	£11.50
San Danielle tomato, fior di latte, rocket, prosciutto crudo, parmesan & garlic oil	£12.00
Norma tomato, fior di latte, aubergine, sundried tomato, ricotta, basil	£11.50
Cacio e Pepe cacio sauce, fior di latte, radicchio, pecorino	£11.50
Diavola tomato, fior di latte, nduja, salami, olives, red onion & chilli flakes	£12.50
Tonna tuna, tomato, fior di latte, red onion, chilli, capers	£11.50

KIDS

Recommended for children 12 & under

Margherita pizza / ham & cheese pizza
£6.00

Tomato & mozzarella salad (v)
£6.00

Mac 'n' cheese
£6.00

Penne - butter & parmesan or tomato sauce (v)
£6.00

Brownie
£3.00

Ice cream sundae & chocolate sauce
£2.00 per scoop

DESSERTS

Bombolini, Italian doughnuts, chocolate & hazelnut sauce, vanilla ice cream	£7.00
Limoncello fool, lemon curd, sweet ricotta, meringue, limoncello	£7.00
Tiramisu (v)	£7.00
Affogato (v)	£5.00
Ice cream (v)	£2.50 per scoop
Espresso Martini	£9.00
House made limoncello	£4.50



WHITE

La Campagne Viognier , <i>France, Languedoc</i> A classic peachy-apricot flavour			£5.70	£23.00
Bodegas Verum Embrujo Verdejo (v) (Org), <i>Spain, La Mancha</i> Fruit-forward, bursting with citrus, fennel & pear			£6.50	£27.50
Tooma River Reserve Chardonnay , <i>Australia, New South Wales</i> The aroma is subtle, with hints of citrus fruits, vanilla & oak			-	£26.00
Sartori Pinot Grigio delle Venezie (v) , <i>Italy, Veneto</i> Light & delicate with pear, lemon & blossom			£6.70	£28.50
Roquemolière Picpoul de Pinet (v) , <i>France, Languedoc-Roussillon</i> Crisp & fresh with zingy citrus & white flowers			£7.60	£32.50
De Martino Estate Sauvignon Blanc (v) , <i>Chile, Isla de Maipo</i> Intense aromas of grapefruit, elderflower & tropical fruit			£7.90	£33.00
Martín Códax "Alba Martín" Albariño (v) , <i>Spain, Rias Baixas</i> Juicy peach & floral tones with a citrus backbone			£8.40	£36.00

RED

Le Bosq Carignan/Shiraz , <i>France, Languedoc</i> showing strawberry and cherry notes with a hit of spice			£5.70	£23.00
La Copa de Bobal Tinto , <i>Spain, Utiel Requena</i> Rustic & fruit forward, packed with black cherries & juicy tannins			£6.20	£26.50
Boheme Primitivo Salento (v) , <i>Italy, Puglia</i> Aroma of plums & strawberry jam. Beautifully balanced			-	£29.25
Pete's Pure Shiraz (v) , <i>Australia, New South Wales</i> Bright fruit, packed full of mulberry & blackberry			£7.10	£29.90
Les Mougeouttes Pinot Noir , <i>France, Languedoc-Roussillon</i> Rounded and soft-textured, with gentle tannins & fresh acidity			£7.90	£33.50
Rioja Heredad De Tejada Tempranillo (v) , <i>Spain, Rioja</i> Raspberry & liquorice, with a touch of herbaceousness on the nose			£8.35	£35.00
Susana Balbo Crios Malbec , <i>Argentina, Uco Valley</i> Silky smooth with plum & black cherry fruits & a gentle spicy finish			£8.50	£36.00

ROSÉ

Granfort, Rosé de Cinsault Pays d'Oc , <i>France, Languedoc-Roussillon</i> This delicious, pale-coloured rosé is made using Cinsault grapes which are harvested in the cool of the early morning			£5.70	£23.00
Ken Forrester Petit Rosé (v) , <i>South Africa Stellenbosch</i> Pale, dry & delicate rose packed with fresh strawberries, rose petals & a juicy finish.			£7.90	£33.50
Côtes de Provence Rosé Comte La Vidaubanaise , <i>France, Provence</i> Packed full of strawberry & peach fruit character with a citric freshness			£8.50	£36.00

SPARKLING & CHAMPAGNE

Galanti prosecco			£7.00	£32.50
Moët			-	£75.00
Moët Rosé			-	£84.00
Veuve Cliquot			-	£80.00

COCKTAILS

Negroni , Beefeater gin, Campari, Martini Rosso	£10.00
Salty Paloma , Olmeca tequila, pink grapefruit juice, lime, soda	£9.50
Hugo , Beefeater gin, elderflower cordial, mint, cucumber, soda	£9.00
Tommy's Margarita , Olmeca Gold tequila, lime juice, agave syrup	£9.00
Old Fashioned , Bulleit bourbon, sugar syrup, Angostura bitters	£10.00
Strawberry Daiquiri , Bacardi Blanco, strawberry, lime, sugar syrup	£9.50

SPRITZ

Aperol Spritz , Aperol, prosecco, soda, orange wheel	£9.00
Limoncello Spritz , Limoncello, prosecco, soda	£9.00
Elderflower & Grapefruit Spritz , Malfy Rosa gin, grapefruit juice, elderflower cordial, prosecco	£9.00