

TAPAS

STICKY CHIPOLATAS GF

Honey and wholegrain mustard chipolatas

STICKY CHORIZO GF

Maple and caramelised onion

MINI CHICKEN SKEWERS GF

Grilled chicken with your choice of sauce

HALLOUMI FRIES

MOZZARELLA STICKS

DEEP FRIED BRIE

BRUSCETTA VEGAN

Vine tomato, garlic, fresh basil, extra virgin olive oil and oregano

BRUSCETTA FUNGHI VEGAN

Ricotta cheese, mushrooms, garlic, oregano, butter, e. v. olive oil, salt and pepper

BRUSCHETTA CALABRESE

Nduja sausage, vine tomato, oregano, e. v. Olive oil, basil, garlic & salt

BRUSCHETTA AL GORGONZOLA

Prosciutto with gorgonzola cheese & honey

BALLOON BREAD VEGAN

Served with olives and butter

POLPETTE E PATATE

Meatballs with fries and melted mozzarella cheese

ANTIPASTO MISTO TO SHARE

Assorted cured meats, and salami served with bruschetta and homemade toasted bread

ITALIAN MEATBALLS

Beef meatballs in rich tomato sauce served with bread

GARLIC MUSHROOMS VEGAN, GF

Creamy garlic mushrooms finished with blue cheese served with bread

GAMBERONI AL BURRO GF

Prawns pan fried with butter, cherry tomatoes, lemon juice, garlic and parsley served with bread

SEABASS GF

Served with sautéed potatoes.

BABY BACK RIBS GF

Slow cooked pork ribs served in homemade bbq sauce

£8.50

CALAMARI

£8.95

INSALATA CAPRESE GF

Vine tomato, fresh mozzarella, fresh basil, e. v. olive oil, salt and pepper

£7.50

MOZZARELLA CON PROSCIUTTO GF

Fresh mozzarella with Parma ham and salad

£6.00

SALTED DOUGHNUT

Doughnuts in rich tomato sauce, parmesan and mayonnaise

£6.00

MELANZANE ALLA PARMIGIANI

Baked Neapolitan aubergine layered with tomato, basil, parmesan and mozzarella

£6.50

PAN FRIED PRAWNS IN TOMATO SAUCE GF

With cherry tomatoes

£6.50

PATATAS BRAVAS GF VEGAN

Mixed seafood paella

£6.50

CALZONI FRITTI

Deep fried small calzone with fresh basil, tomato sauce and mozzarella

£7.00

LARGE PLATES

8oz RIBEYE STEAK GF

Served with homemade chips

CHICKEN A LA CREAM GF

Chicken breast cooked in a creamy sauce with garlic butter, mushroom, onion and peppers

PENNE ARRABBIATA PARMESAN

Penne pasta in rich tomato sauce with peppers and onion served with a slice of garlic bread and parmesan

ADD CHICKEN

ADD MEATBALLS

ADD PRAWNS

POLLO CACCIATORE

Chicken with peppers, onion, garlic, olives, red wine, salt, pepper & olive oil

£13.50

£6.50

£6.00

£7.50

£8.95

£9.50

£22.50

£16.00

£13.00

£3.50

£3.50

£4.00

£16.50

PIZZA

QUATTRO FORMAGGIO

Tomato sauce, mozzarella, fresh mozzarella, gorgonzola cheese, parmezan & oregano

CAPRICCIOSA

Mozzarella, tomato sauce, ham, olives & mushrooms

CAVANI

Tomato sauce, mozzarella, salami, ham, onions and fresh chilli.

POLPETTE

Tomato sauce, mozzarella, peppers, olives and homemade meatballs.

SICILIANA

Tomato sauce, mozzarella, aubergine, chilli flakes and oregano

TONNO

Tomato sauce, mozzarella, tuna and olives

PRIMAVERA

Onions, mushroom, peppers, olives, cherry tomato, gorgonzola cheese, mozzarella

QUATTRO STAGIONI

Tomato sauce, mozzarella, onions, peppers, olives, mushroom, salami and ham.

BBQ CHICKEN

Tomato sauce, chicken, mozzarella and bbq sauce

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WHITE WINES

175ML 250ML BOTTLE

CASA DEL MAIA - PINOT GRIGIO IGT
ITALY £5.50 £6.50 £16.50

Delicate and complex with a juicy lemon finish. A lovely house wine!

PINQUILLO - SAUVIGNON BLANC
CHILE £5.50 £6.95 £18.00

Expressive aromas of ripe green apple fruits and pineapple. A pleasant fruity finish.

BEYOND THE RIVER - CHARDONNAY
AUSTRALIA £5.95 £6.95 £18.00

Plentiful fruit flavours of pineapple, pears and melon.

*WORKS BEAUTIFULLY WITH OUR
PENNE ARRABIATTA!*

DOMAINE DE LA MOTTE CHABLIS
FRANCE £39.50

A classic Chablis from vines grown on the famous Kimmeridgian clay.

*A GREAT FOOD PAIRING WOULD BE
CHICKEN WITH A CREAMY SAUCE OR
FISH WITH SALAD GREENS.*

ROSE WINES

175ML 250ML BOTTLE

CASA DEL MAIA - PINOT GRIGIO
BLUSH IGT

ITALY £5.50 £6.50 £16.50
Fresh and summery with a bright finish.

BURLESQUE WHITE ZINFANDEL ROSE
CALIFORNIA £6.00 £6.95
£18.50

A major crowd pleaser all the way from the sunshine state!

RED WINES

175ML 250ML BOTTLE

PINQUILLO - MERLOT
CHILE £5.50 £6.95 £18.00

Red fruits and plums, overlaid with pleasant notes of oak. Fruity on the palate, with rounded tannins, a delicious anytime red.

BEYOND THE RIVER - SHIRAZ
AUSTRALIA £5.95 £6.95 £18.00

A soft rounded easy drinking red with well balanced fruit flavours and a smooth spicy finish.

*WORKS WELL WITH PIZZA AND
TOMATO BASED PASTA.*

RIOJA - VEGA DEL RAYO
SPAIN v, VEGAN £25.00

Rioja with six months of oak so you get the best of oak maturation and fresh Tempranillo vibrancy.

*PERFECT WITH A STEAK OR A CHUNK
OF MANCHEGO CHEESE!*

MALBEC - FINCA DEL ALTA RESERVA
ARGENTINA £27.00

Full bodied wine with a ripe red berries and plum flavours. Complex aromas with hints of mint and spices. Great balance between fruit and oak.

*IDEAL WITH RED MEATS, PIZZA, PASTA
DISHES OR JUST SIMPLY ENJOYED
ON IT'S OWN! A GREAT EXAMPLE OF
ARGENTINIAN MALBEC.*

CHÂTEAU MILON, SAINT-ÉMILION
GRAND CRU

FRANCE v, VEGAN £13.95 £41.00

Intense, young and tightly knit fruit, the palate is almost introverted and washed over with lashings of youthful red fruit. Mouth filling, rich wild fruits are kept structured and tight with sweet tannins and good acidity.

WORKS GREAT WITH ROASTED RED MEATS!

CHAMPAGNE & SPARKLING

175ML 250ML BOTTLE

IL CAGGIO PROSECCO SPUMANTE DOC
ITALY £6.50 £22.95

Subtle wild apples and pear fruits with a refreshing lift on the finish

BOTTEGA GOLD
ITALY £48.00

BOTTEGA ROSE GOLD
ITALY £49.00

VEUVE CLICQUOT BRUT CHAMPAGNE
FRANCE £80.00

The famous Veuve! Rich, developed and fruity.

MOET CHANDON IMPERIAL
FRANCE £79.95

LAURENT PERRIER CUVEE ROSE
FRANCE £120.00

The king of pink fizz, bursting with summer fruits.

DOM PERIGNON BRUT CHAMPAGNE
FRANCE £260.00

Layers of luxurious, nutty flavours. Very stylish

CRISTAL LOUIS ROEDER - VINTAGE
2005 FRANCE £1000.00