

TAPAS

STICKY CHIPOLATAS GF	£8.50
Honey and wholegrain mustard chipolatas	
STICKY CHORIZO GF	£8.95
Maple and caramelised onion	
MINI CHICKEN SKEWERS GF	£7.50
Grilled chicken with your choice of sauce	
HALLOUMI FRIES	£6.50
MOZZARELLA STICKS	£6.00
DEEP FRIED BRIE	£6.50
BRUSCETTA VEGAN	£6.50
Vine tomato, garlic fresh basil, extra virgin olive oil and oregano	
BRUSCETTA FUNGHI VEGAN	£6.50
Ricotta cheese, mushrooms, garlic, oregano, butter, e. v. olive oil, salt and pepper	
BRUSCHETTA CALABRESE	£8.00
Nduja sausage, vine tomato, oregano, e. v. Olive oil, basil, garlic & salt	
BRUSCHETTA AL GORGONZOLA	£7.50
Prosciutto with gorgonzola cheese & honey	
BALLOON BREAD VEGAN	£4.95
Served with olives and butter	
POLPETTE E PATATE	£6.50
Meatballs with fries and melted mozzarella cheese	
ANTIPASTO MISTO TO SHARE	£13.50
Assorted cured meats, and salami served with bruschetta and homemade toasted bread	
ITALIAN MEATBALLS	£6.50
Beef meatballs in rich tomato sauce served with bread	
GARLIC MUSHROOMS VEGAN, GF	£6.00
Creamy garlic mushrooms finished with blue cheese served with bread	
GAMBERONI AL BURRO GF	£7.50
Prawns pan fried with butter, cherry tomatoes, lemon juice, garlic and parsley served with bread	
SEABASS GF	£8.95
Served with sautéed potatoes.	
BABY BACK RIBS GF	£9.50
Slow cooked pork ribs served in homemade bbq sauce	

CALAMARI	£7.00
INSALATA CAPRESE GF	£7.50
Vine tomato, fresh mozzarella, fresh basil, e. v. olive oil, salt and pepper	
MOZZARELLA CON PROSCIUTTO GF	£8.50
Fresh mozzarella with Parma ham and salad	
SALTED DOUGHNUT	£6.00
Doughnuts in rich tomato sauce, parmesan and mayonnaise	
MELANZANE ALLA PARMINGIANI	£7.00
Baked Neapolitan aubergine layered with tomato, basil, parmesan and mozzarella	
PAN FRIED PRAWNS IN TOMATO SAUCE GF	£7.50
With cherry tomatoes	
PATATAS BRAVAS GF VEGAN	£6.00
MIXED SEAFOOD PAELLA GF	£8.50
CALZONI FRITTI	£7.50
Deep fried small calzone with fresh basil, tomato sauce and mozarella	

LARGE PLATES

8oz RIBEYE STEAK GF	£22.50
Served with homemade chips	
CHICKEN A LA CREAM GF	£16.00
Chicken breast cooked in a creamy sauce with garlic butter, mushroom, onion and peppers	
PENNE ARRABBIATA PARMESAN	£13.00
Penne pasta in rich tomato sauce with peppers and onion served with a slice of garlic bread and parmesan	
ADD CHICKEN	£3.50
ADD MEATBALLS	£3.50
ADD PRAWNS	£4.00
POLLO CACCIATORE	£16.50
Chicken with peppers, onion, garlic, olives, red wine, salt, pepper & olive oil	

PIZZA

QUATTRO FORMAGGIO	£13.50
Tomato sauce, mozzarella, fresh mozzarella, gorgonzola cheese, parmezan & oregano	
CAPRICCIOSA	£13.50
Mozzarella, tomato sauce, ham, olives & mushrooms	
CAVANI	£14.00
Tomato sauce, mozzarella, salami, ham, onions and fresh chilli.	
POLPETTE	£13.50
Tomato sauce, mozzarella, peppers, olives and homemade meatballs.	
SICILIANA	£13.00
Tomato sauce, mozzarella, aubergine, chilli flakes and oregano	
TONNO	£13.00
Tomato sauce, mozzarella, tuna and olives	
PRIMAVERA	£13.50
Onions, mushroom, peppers, olives, cherry tomato, gorgonzola cheese, mozzarella	
QUATTRO STAGIONI	£14.95
Tomato sauce, mozzarella, onions, peppers, olives, mushroom, salami and ham.	
BBQ CHICKEN	£14.00
Tomato sauce, chicken, mozzarella and bbq sauce	

PEPPERONI	£14.00
Tomato sauce, mozzarella, peperoni	
PROSCIUTTO	£14.50
Tomato sauce, mozzarella, prosciutto, rocket, parmesan and cherry tomato	
JT SPECIAL	£15.00
Tomato sauce, onions, mushroom, peppers and chorizo	
MARGARITA	£11.00
Tomato sauce and mozzarella. Add Fior-di-latte (Fresh Mozzarella) for £2.00	
CALZONE	£16.00
Folded pizza filled with continental meats	
CALZONE VEG	£13.00
Folded pizza filled with Mediterranean vegetables	

MAKE YOUR OWN	CHOOSE 2 TOPPINGS FOR	£13.00
Salami, ham, chicken, tuna, pepperoni, prawns, meatballs, onions, mushroom, peppers, olives, tomato, jalapeños		
EXTRA TOPPING		£1.50
EXTRA PRAWNS		£3.95
EXTRA MIXED SEAFOOD		£3.00

SIDE SALAD	£3.95
FRIES	£3.50
ONION RINGS	£3.00
SWEET POTATO FRIES	£5.95
Served with goat cheese and honey	

FOOD ALLERGIES AND INTOLERANCES

Some of our foods contain allergens. Please speak to a member of staff for more information.

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 ROSÉ
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 CLIQUOT BRUT CHAMPAGNE
FRANCE** £80.00

The famous Veuve! Rich, developed and fruity.

**MOET CHANDON IMPERIAL
FRANCE** £79.95

**LAURENT PERRIER CUVÉE 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