



CIAO & BENVENUTI

A warm welcome!

We are a family-run bistro serving Italian food made with the best ingredients, love and passion, just like Laura's mamma used to make.

Our wines are personally sourced by our family from some of the finest vineyards in Sicily, so you can taste a little Sicilian sunshine in every sip.

Buon appetito!

JUST A FEW THINGS WE ARE PROUD OF



- OUR FRESHLY MADE -

LUNCH

12pm - 4pm

ITALIAN STARTERS & NIBBLES

ROASTED SWEET PEPPERS MINI BRUSCHETTA 7.95 V	MEDITERRANEAN OLIVES GF V 4.50
with Mascarpone	
MINI BRUSCHETTA TRIO 10.50	SUNDRIED TOMATOES GF V 4.50
Parma ham on Mascarpone, roasted peppers on 'Nduja calabrese, sundried tomatoes on pesto	ARTISAN FOCACCIA V V 7.20
	to dip in extra virgin olive oil & balsamic glaze
SICILIAN MINI ARANCINI 9.25	ARTISAN GARLIC FOCACCIA V 7.20
Deep fried rice balls filled with Bolognese ragù and cheese with our own dipping sauce	WITH CHEESE V 11.50
	drizzled with a balsamic glaze



PASTA SPECIAL OF THE DAY, SEE OUR BOARD



ZUPPA - SOUP **V GF** option 6.50
Soup of the day served with Italian sourdough
bread and butter (ask for GF option)

BRUSCHETTA (Broo-sket-ta) **V V**
Grilled Italian artisan bread, topped with fine
ingredients. Served with Med style side salad dressed
with e.v.o., balsamic vinegar and sourdough bread

ITALIAN FAVOURITES

TUNA PIADINA WRAP 11.95
Cream cheese, tuna, cherry tomatoes,
red onion served with a dressed Med style salad

TRADIZIONALE 11.95
Chopped fresh tomato, basil, a hint of garlic,
salt and pepper, e.v.o.

CAMPAGNOLA 12.95
The traditional with added capers and olives

ITALIAN BURRATA 11.95
This luxurious cheese has a soft centre
filled with cream and ribbons of mozzarella,
served with sautéed cherry tomatoes, garlic,
basil, anchovy and warm Italian bread.

GENEROUS SIZED ITALIAN SALADS

Healthy Italian classics. Seasoned and dressed with
e.v.o., balsamic vinegar and served with Italian bread

GRILLED PANINI WITH MEDITERRANEAN SALAD

Italian ciabatta filled with quality Italian ingredients.
Served with Med style side salad, dressed with extra
virgin olive oil (e.v.o.) and a balsamic glaze

CLASSIC CAPRESE **V GF** option 13.50
Sliced mozzarella ball, fresh tomato, e.v.o., basil
and oregano. Served with Med style side salad

VEGETALE **V** 11.95
Cream cheese, sweet peppers, aubergines,
red onion and sundried tomatoes

SALINA **V GF** option 12.95
A generous sized bowl of mixed salad, mozzarella,
olives, cherry tomatoes, red onion, sweet peppers,
sundried tomatoes, hard boiled egg

PARMA 12.20
Parma ham, mozzarella, rocket salad leaves,
sundried tomatoes, basil

SHARING PLATTERS

FRESCO 12.20
Pesto, Italian cooked ham and mozzarella,
grilled sweet peppers, basil

GRANDE (FOR 2) 31.50 **GF** option
PICCOLO (FOR 1) 15.95

A majestic selection of Italian cured meats, Scottish
and Italian cheeses, olives, sundried tomatoes,
chutney, sweet onion in balsamic vinegar, taralli
bread biscuits, side salad, crackers and oatcakes

ADD A BOWL OF SOUP 3.95

- OUR DELICIOUS -

DINNER

5pm - 9pm

ITALIAN STARTERS & NIBBLES

ROASTED SWEET PEPPERS MINI BRUSCHETTA 7.95 V with Mascarpone	SICILIAN MINI ARANCINI 9.25 Deep fried rice balls filled with Bolognese ragù and cheese with our own dipping sauce
MINI BRUSCHETTA TRIO 10.50 Parma ham on Mascarpone, roasted peppers on 'Nduja calabrese, sundried tomatoes on pesto	MEDITERRANEAN OLIVES GF V 4.50
ITALIAN BURRATA GF V 11.95 This luxurious cheese has a soft centre filled with cream and ribbons of mozzarella, served with sautéed cherry tomatoes, garlic, basil, anchovy and warm Italian bread.	SUNDRIED TOMATOES GF V 4.50
	ARTISAN FOCACCIA V V 7.20 to dip in extra virgin olive oil & balsamic glaze
	ARTISAN GARLIC FOCACCIA WITH CHEESE V V 11.50 drizzled with a balsamic glaze

PASTA & MAINS

Buonissimi! Freshly made with love and the best ingredients. Gluten Free options available.

MEDITERRANEAN RAVIOLI V 14.95 Ricotta and spinach ravioli, Italian tomato passata with a hint of garlic, semi dried tomatoes, grated Sicilian Ricotta salata cheese, basil, e.v.o.	EGG PAPPARDELLE IN BOLOGNESE RAGÙ 16.75 Our home made ragù sauce with egg pappardelle pasta, topped with grated Parmigiano cheese and a touch of parsley
GNOCCHI AL PESTO V 14.95 Traditional Italian pesto, sundried tomatoes, grated Parmigiano, e.v.o.	NEW SEA BASS IN "CRAZY WATER" 21.00 "Acqua pazza", that's the name of this Sicilian recipe! Sea bass fillet, poached with cherry tomatoes, olives, hint of garlic, a touch of white wine, lemon zest and fresh parsley. Served with crispy Italian bread
PASTA WITH SICILIAN MEATBALLS 16.95 Traditional Sicilian meatballs in Mediterranean tomato sauce, basil, grated ricotta salata cheese	SICILIAN MEATBALLS & MASH 17.95 Delicious Sicilian polpette cooked in our own tomato passata, layed over mashed potatoes and topped with Parmigiano shavings and a touch of pesto and basil
LOBSTER RAVIOLI 19.50 Fresh cream sauce, a splash of white wine, lemon zest, pink peppercorn, capers, parsley	SHARING PLATTER GRANDE (FOR 2) 31.50 PICCOLO (FOR 1) GF option 15.95 A majestic selection of Italian cured meats, Scottish and Italian cheeses, olives, sundried tomatoes, chutney, sweet onion in balsamic vinegar, taralli bread biscuits, side salad, crackers and oatcakes
PASTA BOSCO 16.50 Fresh cream, chestnut mushrooms, minced Sicilian sausage meat with sea salt, black pepper and fennel seeds, a splash of white wine, rosemary butter and grated Parmigiano cheese	
LASAGNE IN BOLOGNESE RAGÙ SAUCE 16.95 Homemade from Laura's mamma recipe, served with garlic focaccia. Ask for availability, it sells quickly!	

ADD A REFRESHING ITALIAN STYLE SIDE SALAD 5.95
Mixed leaves, cherry tomatoes, sweet peppers and red onion dressed with e.v.o. and balsamic glaze

· OUR ARTISAN STONEBAKED ·

Wed / Sat 5pm - 9pm

PIZZA

Sunday 12pm-4pm

Everyone loves our pizza! Only Italian ingredients and real mozzarella. The base is slowly fermented, with no added preservatives or improvers.

V MARGHERITA 12.50

Italian tomato passata and fresh mozzarella, basil, oregano, e.v.o.

PICCANTE 15.20

Italian tomato passata and fresh mozzarella, pepperoni salame, olives, chilli pepper, oregano, chilli e.v.o.

V VEGETALE 14.95

Italian tomato passata and fresh mozzarella, mixed peppers, aubergines and zucchini, oregano, e.v.o.

PARMA 16.95

Italian tomato passata and fresh mozzarella, Parma ham, rocket salad, Parmigiano shavings, e.v.o.

CAPRICCIOSA 15.95

Italian tomato passata and fresh mozzarella, Italian cooked ham, mushrooms, black olives, basil, e.v.o.

SICILIA 16.95

Italian tomato passata and fresh mozzarella, anchovies, tuna flakes, red onion, basil, e.v.o.

ETNA 16.95

Blonde pizza with fresh mozzarella, Sicilian mince sausage flavoured with fennel seeds, spinach, red onion, grated Parmigiano, e.v.o.

PIZZA ESAGERATA 18.95

Feasty pizza with Italian tomato passata, fresh mozzarella, grated cheese, pepperoni salame, Sicilian meatballs, red onion, pesto, e.v.o.

EXTRA TOPPINGS

Mozzarella / Pepperoni / Parma ham / Italian cooked ham / Parmigiano shavings
Tuna flakes / Anchovies / Sausage mince **1.95 each**

Sweet peppers / Aubergines / Zucchini / Mushrooms / Cherry tomatoes / Olives
Rocket salad / Red onions **1.75 each**

ADD A REFRESHING ITALIAN STYLE SIDE SALAD 5.95

Mixed leaves, cherry tomatoes, sweet peppers and red onion
dressed with e.v.o. and balsamic glaze

· OUR TASTY, ITALIAN ·

DESSERTS & GELATO

TARTUFO AL LIMONCELLO 7.95

Lemon semifreddo ice cream with a liquid limoncello core coated with crushed meringue. Only with Italian lemons.

SALTED CARAMEL ICE CREAM CHEESECAKE 9.75

A knobbly crunch base with toasted buckwheat and a layer of vanilla ice cream cheesecake topped with the creamiest caramel sauce with a kick of sea salt. Decorated with milk chocolate shards sprinkled with toasted buckwheat for added crunch

SICILIAN LEMON PUDDING WITH REDCURRANTS 8.95

A warm, light sponge, drizzled with a Sicilian lemon sauce and redcurrant berries. Add an extra scoop of gelato for a perfect finale!

GF RASPBERRY PAVLOVA 9.75

A wonderful raspberry ice cream with fruit pieces piped on to an Italian meringue base with a raspberry puree and the creamiest of vanilla ices crowned with a light and crunchy meringue rosette.

GOOSEBERRY APPLE TREACLE CRUMBLE TART 8.95

A truly distinctive whole fruit gooseberry and bramley apple mixture, surrounded by a crunchy crumble tart with the extra addition of a traditional treacle mixture. Served with custard or cream.

ADD 1 SCOOP OF GELATO £2

ADD A GLASS OF DESSERT WINE 3.95

TRADITIONAL LIMONCELLO / CREMA PISTACCHIO, LIMONE, MELON
STRAWBERRY, HAZELNUT, COFFEE - 50ml

ITALIAN DESSERT WINE FLIGHT 11.85

NEW

A trio of elegant dessert wines from Italy. Lusciously layered, beautifully balanced, and perfect for a gentle finale. Pick your three favourites from the flavours above.

THIS IS NOT ICE CREAM, BUT GELATO!

Why? Because gelato has 30% less fat and no injected air, like a typical ice cream.

Our superb quality gelato is made in Italy with quality ingredients, and the organic whole milk of the cows which graze on the Italian Alps. NO added preservatives or artificial ingredients.

1 SCOOP 2.95 / 2 SCOOPS 4.95 / 3 SCOOPS 6.95 / CHOCOLATE FLAKE 60p

**FOR A TRUE SICILIAN EXPERIENCE, TRY THE BRIOCHE BUN (ADD 2.95)
FILLED WITH YOUR FAVOURITE FLAVOURS (MAX 3 SCOOPS)**

OUR ARTISAN STONEBAKED 12"

PIZZA

- MARGHERITA** v **11.50**
Tomato passata, mozzarella, cherry tomatoes, basil, oregano, extra virgin olive oil (e.v.o.)
- PICCANTE** **14.20**
Tomato passata, mozzarella, pepperoni salame, olives, chilli pepper, oregano, e.v.o.
- VEGETALE** v **13.95**
Tomato passata, mozzarella, mixed peppers, aubergines and zucchini, oregano, e.v.o.
- PARMA** **15.95**
Tomato passata, mozzarella, cherry tomatoes, Parma ham, rocket salad, Parmigiano shavings, e.v.o.
- CAPRICCIOSA** **14.95**
Tomato passata, mozzarella, Italian cooked ham, mushrooms, black olives, basil, oregano, e.v.o.
- SICILIA** **15.95**
Tomato passata, mozzarella, anchovies, tuna chunks, red onion, basil, e.v.o.
- ETNA** **15.95**
Blonde pizza with Sicilian mince with sea salt and fennel seeds, spinach, red onion, grated Parmigiano, basil, e.v.o.
- ESAGERATA** **17.95**
Feasty pizza with Italian tomato passata, mozzarella, grated cheese, pepperoni salame, Sicilian meatballs, red onion, pesto, e.v.o.

EXTRA TOPPINGS

Mozzarella / Pepperoni / Parma ham / Italian cooked ham / Parmigiano shavings / Tuna flakes / Anchovies / Italian sausage mince

1.75 each

Sweet peppers / Aubergines / Zucchini / Mushrooms / Cherry tomatoes / Olives / Rocket salad / Red onions / Capers

1.55 each

OUR AUTHENTIC

PASTA

- MEDITERRANEAN RAVIOLI** v **12.50**
Italian tomato passata, semi dried tomatoes, grated Sicilian Ricotta salata cheese, basil, e.v.o. with a hint of garlic
- GNOCCHI AL PESTO** v **12.50**
Pesto, sundried tomatoes, grated Parmigiano, e.v.o.
- PASTA BOSCO** **13.20**
Fresh cream, chestnut mushrooms, minced Sicilian sausage meat with sea salt, black pepper and fennel seeds, a splash of white wine, rosemary butter and grated Parmigiano cheese
- LOBSTER RAVIOLI** **15.95**
Fresh cream sauce with lemon zest, pink peppercorn, capers, parsley and a splash of white wine
- BOLOGNESE RAGÙ LASAGNE** **14.95**
Like Laura's mamma used to make, served with garlic focaccia. Please ask for availability.
- PASTA WITH SICILIAN MEATBALLS** **14.50**
Italian pasta with traditional Sicilian meatballs in Mediterranean tomato sauce, basil and grated Ricotta salata cheese
- BOLOGNESE RAGÙ EGG PAPPARDELLE** **14.50**
Our home made ragù with egg pappardelle pasta, grated Parmigiano cheese and a touch of parsley

MEATBALLS AND ITALIAN MASH **15.50**

Delicious Sicilian polpette cooked in our own tomato passata, layed over mashed potatoes and topped with Parmigiano shavings and a touch of pesto and basil

WHY DO NOT START WITH...

- GARLIC FOCACCIA** v **5.95**
- GARLIC FOCACCIA WITH CHEESE AND BALSAMIC GLAZE** v **8.95**