

- 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	10.75		SUNDRIED TOMATOES	GF	V	4.50
Parma ham on Mascarpone, roasted peppers on 'Nduja calabrese, sundried tomatoes on pesto						
SICILIAN MINI ARANCINI	9.75		ARTISAN FOCACCIA	V	V	7.50
Deep fried rice balls filled with Bolognese ragù and cheese with our own dipping sauce						
			ARTISAN GARLIC FOCACCIA	V		7.50
			WITH CHEESE	V		11.75
			drizzled with a balsamic glaze			



SOUP & TOASTED SANDWICH DEAL - £11.50



Bowl of homemade soup & bloomer bread sandwich: Ham & Cheese / Cheese and Tomato
Extra fillings from £1.75 per item

ZUPPA - SOUP **V** **GF** option **6.50**

Soup of the day served with Italian sourdough
bread - or GF oatcakes - and butter

SEE OUR BOARD FOR PASTA SPECIAL

TUNA PIADINA WRAP **12.20**

Cream cheese, tuna, cherry tomatoes,
red onion served with a dressed Med style salad

ITALIAN BURRATA **11.95**

Luxurious cheese with a soft and creamy
core, served with sautéed cherry tomatoes,
garlic, basil, anchovy and warm Italian bread

GRILLED PANINI WITH MEDITERRANEAN SALAD

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

VEGETALE **V **12.20****

Cream cheese, sweet peppers, aubergines,
red onion, sundried tomatoes & Taralli wheat biscuits

PARMA **12.75**

Parma ham, mozzarella, rocket salad leaves,
sundried tomatoes & Taralli wheat biscuits

FRESCO **12.75**

Pesto, Italian cooked ham and mozzarella,
grilled sweet peppers & Taralli wheat biscuits

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

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

GENEROUS SIZED ITALIAN SALADS

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

CLASSIC CAPRESE **V **GF** option **13.50****

Sliced mozzarella ball, fresh tomato, e.v.o., basil
and oregano. Served with Med style side salad

SALINA **V **GF** option **13.50****

A generous sized bowl of mixed salad, mozzarella,
olives, cherry tomatoes, red onion, sweet peppers,
sundried tomatoes, hard boiled egg

SHARING PLATTERS

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
with Mascarpone **V**

MINI BRUSCHETTA TRIO 10.75
Parma ham on Mascarpone, roasted peppers
on 'Nduja calabrese, sundried tomatoes on pesto

ITALIAN BURRATA **GF V** 11.95
Luxurious cheese with a soft and creamy
core, served with sautéed cherry tomatoes,
garlic, basil, anchovy and warm Italian bread

SICILIAN MINI ARANCINI 9.75
Deep fried rice balls filled with Bolognese ragù
and cheese with our own dipping sauce

MEDITERRANEAN OLIVES **GF V** 4.50

SUNDRIED TOMATOES **GF V** 4.50

ARTISAN FOCACCIA **V V** 7.50
to dip in extra virgin olive oil & balsamic glaze

ARTISAN GARLIC FOCACCIA **V** 7.50
WITH CHEESE **V** 11.75
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.

GNOCCHI AL PESTO **V** 14.95
Traditional Italian pesto, sundried tomatoes,
grated Parmigiano, e.v.o.

PASTA WITH SICILIAN MEATBALLS 16.95
Traditional Sicilian meatballs in Mediterranean
tomato sauce, basil, grated ricotta salata cheese

LOBSTER RAVIOLI 19.50
Fresh cream sauce, a splash of white wine, lemon
zest, pink peppercorn, capers, parsley

PASTA BOSCO 16.95
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!

EGG PAPPARDELLE IN BOLOGNESE RAGÙ 16.95
Our home made ragù sauce with egg pappardelle
pasta, topped with grated Parmigiano cheese
and a touch of parsley

NEW SEA BASS IN "CRAZY WATER" 21.20
"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

SICILIAN MEATBALLS & MASH 17.95
Delicious Sicilian polpetta cooked in our own
tomato passata, layed over mashed potatoes and
topped with Parmigiano shavings and a touch of
pesto and basil

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

ADD A REFRESHING ITALIAN STYLE SIDE SALAD 6.50
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 12.95

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

PICCANTE 15.55

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

V VEGETALE 15.55

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 6.50

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

· OUR TASTY, ITALIAN ·

DESSERTS

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.

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.

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!

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 2.00

ADD A GLASS OF DESSERT WINE 3.95

**TRADITIONAL LIMONCELLO / SICILIAN SWEET WINE
CREMA ALPINA LIQUEURS PISTACCHIO, LIMONE, MELON, WILD
STRAWBERRY, HAZELNUT, COFFEE - 50ml**

ITALIAN DESSERT WINE FLIGHT 11.85

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



OUR ARTISAN STONEBAKED 12"

PIZZA

- MARGHERITA** V **11.95**
Tomato passata, mozzarella, cherry tomatoes, basil, oregano, extra virgin olive oil (e.v.o.)
- PICCANTE** **14.55**
Tomato passata, mozzarella, pepperoni salame, olives, chilli pepper, oregano, e.v.o.
- VEGETALE** V **14.55**
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 **12.95**
Italian tomato passata, semi dried tomatoes, grated Sicilian Ricotta salata cheese, basil, e.v.o. with a hint of garlic
- GNOCCHI AL PESTO** V **12.95**
Pesto, sundried tomatoes, grated Parmigiano, e.v.o.
- PASTA BOSCO** **14.00**
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** **16.95**
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** **14.95**
Italian pasta with traditional Sicilian meatballs in Mediterranean tomato sauce, basil and grated Ricotta salata cheese
- BOLOGNESE RAGÙ EGG PAPPARDELLE** **14.95**
Our home made ragù with egg pappardelle pasta, grated Parmigiano cheese and a touch of parsley

MEATBALLS AND ITALIAN MASH **15.50**

Delicious Sicilian polpetta cooked in our own tomato passata, layered 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**