

Sharing	
Marinated Mixed Olives and Bread (v) gf	£6.50
Garlic Pizza Bread with Tomatoes (v)	
Garlic Pizza Bread with Tomatoes and Spices (v)	
Garlic Pizza Bread with Tomatoes and Cheese (v)	
Fritto Misto to Share Fried seafood (calamari, prawns, fish)	
	mica veg war nomemade dip 224.33
Starters	
Antipasto Italiano gf A selection of cured Italian meats	£10.50
Piatto di Salmone e Gamberetti gf Prawns wrapped in smoked salmon	
<b>Bruschetta (v)</b>	
Calamari Fritti Fresh deep-fried squid served on a bed of salad and tartar s	
Funghi alla Doclelatte (v) gf Mushrooms cooked in cream and Dolce Latt	
Costolette di Maiale gf Spare ribs cooked in a sweet homemade barbeque Arancini di Riso (v) Rice balls with porcini mushrooms and mozzarella serv	
Burrata Pugliese (v) With tomatoes and truffle oil	
7.4.	
Pasta GLUTEN FREE PASTA AVAILABLE ON REQUEST	
Tagliatelle Pistacchio e Porcini (v)	£15.95
Tagliatelle di Mare	£17.95
Pasta cooked in tomato sauce with a hint of garlic and fresh parsley, served wi	
Tagliatelle Salmone e Gamberetti	
Rigatoni al Pollo Pasta with chicken, mushrooms, onion, garlic and cream.	
Spaghetti Carbonara Spaghetti cooked in a cream sauce with pancetta, eg	•
Tagliatelle Bolognese Pasta cooked with beef Bolognese	
garlic and basil pesto topped with fresh mozzarella and rocket	
Polat Dula	
Baked Dishes	
Homemade Lasagna Cooked to a traditional recipe	
Thomemade Carmenorn (v) with spiriter and recitie theese	
Risotto	
Risotto con Funghi (v) gf Porcini mushrooms, onions, white wine, cream of	and Parmesan £14.95
Risotto con Pollo gf With chicken, onion, asparagus, cream and white wine	e£15.50
Pizza * YOU CAN ALSO MAKE YOUR OWN PIZZA ** PLEA	SCE ASK A MEMBED OF STAFE +
Margherita (v) With tomatoes, mozzarella and oregano	
<b>Vegetariana</b> (v) Seasonal vegetables, tomato sauce and mozzarella	
Marinara Mixed seafood and garlic	
4 Stagioni Ham, chicken, mushrooms and peppers	
<b>Carne</b> Topped with pepperoni, Parma ham and rocket	
Calzone (v) Ham, salami and mushrooms, served with Bolognese sauce	
Pizza Gourmet	
Estiva (v) Pesto base, mozzarella, fresh tomato in garlic and burrata	£14.50
Pollo Pesto Pesto base, mozzarella, bechamel, red onions and chicken	
Pistacchio Pistacchio base, mozzarella, mortadella and burrata	£14.95
Carne ALL MEAT, FISH AND POULTRY MEALS ARE SE	ERVED
WITH FRESH VEGETABLES OF THE DAY	
Fillet (8oz)	
Al Pepe Verde Sirloin or fillet grilled, cooked with green peppercorns, brandy,	
Pizzaiola gf Sirloin or fillet grilled, cooked with garlic, capers, olives, red wind	
<b>Al Funghi con Dolce Latte gf</b> Sirloin or fillet grilled, cooked with Parma h Dolce Latte cheese, cream, wild Italian mushrooms and red wine	am,
Agnello LAMB	
Agnello Thyme and Mustard Roasted lamb rump cooked in a creamy the	yme and mustard sauce £24.50
Agnello alla Griglia	
nouseed family with garne, defin grace, rosemary and rea wine sauce. Ser	ved with mastica potatoes
Pesce FISH	
Salmone gf Pan roasted salmon fillet with tiger prawns, cream & brandy with	th a hint of tomato £22.50
<b>Branzino</b> gf Boneless pan-fried seabass cooked with garlic, white wine and herbs, £23.95	
served with basil pea puree and asparagus	
Pollo CHICKEN	
Pollo Romana gf	£19.95
Chicken breast cooked with mushrooms, garlic, onion, roast peppers and white	e wine in tomato sauce
<b>Pollo alla Crema gf</b> Chicken breast wrapped in Parma ham and cooked in a £19.95 delicate cream sauce with mushrooms and Parmesan with a touch of brandy	
Cita Dist	
Side Dishes	
Insalata Mista (v) Mixed salad	
Insalata Pomodoro (v) Tomato and red onion salad drizzled with olive oil  Spinach and Garlic (v)	

Spinach and Garlic (v)£4.50Fries (v)£4.25Fries with Garlic Oil (v)£4.50Fries with Truffle Oil and Parmesan Cheese(v)£4.95Roast Potatoes and Vegetables (v)£4.50