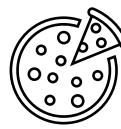




2 COURSES 20.00
Starter & Main or Main & Dessert



SET MENU



OUR PIZZAS ARE HOMEMADE AND
STONE BAKED AT 350°

Any pizza can be made into a calzone.
Gluten free and vegan options are available.
Please ask your server for details.

MONDAY – FRIDAY FROM 4PM SATURDAY 12PM-4PM SUNDAY ALL DAY

Starters

Meat Platter for Two (+£2) GFo

Freshly Sliced aged Italian charcuterie served with olives, san Marzano tomatoes, buffalo mozzarella, freshly dressed rocket, sundried tomatoes and plum chutney, gran Moravia cheese and balsamic glaze. Served with freshly baked rosemary & sea salt bread.

Beef Meatballs

In a spicy sauce, topped with grana Padano cheese, served with homemade bread.

Prosciutto & Mozzarella Crostini GFo

Oven-baked baby mozzarella and prosciutto ham on lightly toasted Italian bread served with rocket, balsamic glazed.

Capra Grill V GFo

Crumbly melted goats' cheese on ciabatta with caramelised onion, beef tomatoes and mixed leaves.

Funghi D'Aglio E Spinaci V GFo

Sauteed mushroom and spinach mixed with cream, parmesan cheese, garlic & thyme, served with our homemade flatbread.

Insalata Pomodoro C Pesto V Veo GF Nuts

Salad in Italian colours – oven-roasted tomato, baby mozzarella and green pesto.

Bruschetta V Veo GFo Nuts

Marinated tomatoes, oven-roasted tomatoes, basil and fresh rocket served on toasted Italian bread with a pesto drizzle.

Deep-Fried Breaded Brie V

With plum chutney and salad garnish.

Insalata Caprina V GFo

Countryside classic featuring crumbly melted goats' cheese on ciabatta with a mixed salad. San Marzano tomatoes, butter beans, roasted onions & cucumber, finished with a drizzle of balsamic & olive oil.

Chicken Caesar Salad GFo

Pan-fried chicken breast, lettuce, anchovies & Caesar dressing, topped with a slice of homemade rosemary bread and parmesan cheese.

Mains

Casarecce Con Pollo E Basilico GFo

Casarecce pasta, with perfectly marinated chicken breast alongside oven-roasted tomatoes and mushrooms in a creamy tomato sauce, garlic & fresh basil.

Tagliatelle Carbonara GFo

Tagliatelle pasta with crispy pancetta in a velvety sauce made with mascarpone, pecorino & grana Padano cheese.

Linguine Al Pomodoro V Veo GFo

Pasta at its purest and simplest – with freshly chopped tomatoes, torn basil and topped with baby mozzarella.

Linguine Gamberoni (+£3) GFo

Marinated king prawns, capers, chillies, white wine & lemon zest in a light Napolitano sauce.

Tagliatelle Alla Bolognese GFo

Tagliatelle pasta with a classic tomato and minced beef bolognese sauce.

Risotto Pollo E Funghi (+£2) GF

Tender chicken breast slices and sauteed wild mushrooms cooked in a creamy white wine sauce. Garnished with sauteed oyster mushrooms, shaved grana Padano and a sprig of fresh thyme.

Polpette Al Forno

The Marzano version of this classic oven-baked rigatoni pasta tubes with large beef meatballs, green chillies, fire-roasted peppers, and caramelised onions in a bolognese sauce.

Casarecce Giardino V Veo GFo

Casarecce pasta, oven-roasted courgettes, peppers, green beans, peas and red onion with cherry tomatoes and baby spinach in a light tomato sauce.

8oz Rump Steak (+£2) GFo

Sourced from a local butcher & served with chips and side salad.

Pizza Verdure V Veo GFo

Artichokes, mushrooms, roasted peppers, roasted onions, olives & spinach on a tomato and mozzarella base, topped with rocket.

Pizza Fiorentina V GFo

A fresh egg cooked however you like it, alongside a fresh baby spinach, tomato, mozzarella, black olives and shaved grana Padano cheese. (add chicken for £2.50)

Pizza Calabrese GFo

Pepperoni, black olives and red onion on a tomato and mozzarella base.

Gluten free and vegan options are available - please ask a member of staff for more details.

Our menu descriptions do not mention all ingredients so please ask your server before ordering. We cannot guarantee any of our dishes are 100% free from nuts or derivatives. Fish products may contain bones. Olives may contain stones. Cooking oil may contain GM products. All items are subject to availability and include VAT.

Desserts

Tiramisu

Alternate layers of liqueur-soaked sponge and whipped cream, delicately sprinkled with cocoa powder.

Torta Al Cioccolato **GF**

Chocolate cake served hot or cold with cream or ice cream.

Nostra Preferito

Limoncello cheesecake served with a raspberry coulis.

Gelato **GF**

Vanilla

Honeycomb

Sorbet **Ve** (please ask your server for flavours)

Chocolate

Salted Caramel

Strawberry