Soft Drinks

Cola, Diet Cola, Lemonade, Fizzy OrangeSmall £2.60 Large £4.10
Fresh Orange£3.10
Fresh Apple£3.10
Mineral Water (San Pellegrino) Sparkling£3.20
Mineral Water Still£3.20
Italian Fruit Juice£3.60
Peach, Pear, Pineapple, Kiwi & Apple
Organic Drinks (Tomarchio)£3.70 Sicilian lemon, Ruby orange, Green mandarine, Spuma, Chinotto
Fruit Shoot£1.80
Orange or Apple & blackcurrant
Iced Tea£3.60
Italian Iced Tea, Lemon or Peach
CordialSmall £1.50Large £1.99 Lime, Blackcurrant



Pomodoro

Alcoholic Drinks

House Wines Red, White & Rose		
Wines can contain sulphites, please ask staff for advice in ca. By Bottle		2 00
By Glass		
Prosecco 200ml (single serve bottle Rose & Tra		
	ultional)£ /	.99
Beers & Ciders		
Peroni - Italian Lager (33cl)	£3	.99
Peroni 0% - Italian Lager alcohol free (33cl)		
Sidro Mela Rossa - Italian Cider (33cl)		
Birra Moretti - Italian Draught Lager (4.6%)		
Gradisca Amarcord Blonde (5.2%)		
Italian Lager 100% Malt (50cl)		.99
Volpina Amarcord Red (6.5%)	f7	99
Italian Strong Ale (50cl)		
Peroni Gran Riserva (6.6%)	£7.	.50
Italian Reserve Double Malt Beer (50cl)		
Spirits / Liqueurs	Italian Spirits / Liqueurs	
Smirnoff Vodka (35ml) £4.99	Averna (35ml)£4	4.99
Gordons Gin (25ml) £4.99	Amaro Montenegro (35ml)£	
Bombay Sapphire Gin (25ml)£4.99	Disaronno (35ml)£	
Bacardi (25ml) £4.99 Jamesons Irish Whisky (25ml)	Grappa Di Nebiolo (35ml)£ Grappa Di Moscato (35ml)£	
Famous Grouse Whisky (25ml)	Grappa Arneis (35ml)£	
Jack Daniels (25ml) £4.99	Martini (Red, White & Dry) (50ml)£	4.99
Tia Maria (50ml)£4.99	Brandy Vecchia Romagna (35ml)£	
Baileys (50ml)	Sambuca Molinari (35ml)£	
Cognac (25ml)		
Special Gin (25ml)		
Special Whisky (25ml)		
Mixers Bottle (Feever Tree, Slimline Tonic, Mediterra		
Dash (Lemonade, Coke, Diet Coke, Fanta)		80p

Cocktails £8.99

Aperol Spritz White Wine or Prosecco & Aperol Soda Negroni Martini Rosso, Campari & Gin

Bellini White Peach Juice & Prosecco



Wines

All our Wines are specially selected and imported from Italy

White Wines

House White£18.99 Ask staff for selection
Sauvignon Venezie IGT Intrigo£23.99 Green apple and elderflower bouquet. Dry and full bodied palate with a velvety finish
Pinot Grigio IGT Intrigo£24.99 Crisp and refreshing on the palate with a light, fresh aroma. An Italian favourite
Poesie Soave ITG£23.99 Straw-yellow in colour, this dry white wine has a pleasant aroma with a distinct almond aftertaste
Poesie Chardonnay ITG£23.99 Straw yellow colour with delicate greenish tints. Generous aromas of fresh, crisp apples and pears
Branciforti del Bordonaro Grillo IGT£24.99 Straw yellow in colour with delicate greenish hues along with zesty citrus and aromatic floral notes
Gavi di Gavi£24.99 An aromatic, zesty nose with citrus, lime and pineapple, and an immensely long finish
Rose Wines
Rosato Salento IGT "Rosalita"£23.99 Light coral pink in colour, with delicate soft summer fruits and fresh flavour of strawberries
Pinot Grigio ITG Blush£21.99 Stylish and light strawberry pink in colour. Fresh fruity and juicy with plenty of soft red berry fruits
Rosato Italiano ITG£18.99 Striking rose colour with fresh and fruity aroma, refreshing with a light fruity persistency

Wines can contain sulphites, please ask staff for advice in case of any allergies



Wines

Red Wines

House Red£18.99 Ask staff for selection
Nero D'avola Intrigo ITG£23.99
Full on the palate, soft, warm and harmonious, with a pleasant touch of fruitnees
Montepulciano DOC Villa Adami£23.99
Fruity bouquet with hints of wild berries and toasted notes followed by a full bodied finish
Merlot Tenuta Sant Anna DOC£23.99
full-bodied wines of unmatched quality that are excellent for the typical seasoned dishes
Chianti Classico DOCG Rocca delle Macie
Passo del Bricco Piemonte DOC£24.99
Intense, ruby red colour with violet hues.Ample taste, good body, very harmonious and inviting
Selva Rossa Riserva Salice Salentino DOC£47.99
Intense ruby red color with deep reflections and amaranth and vanilla aromas
Amarone Valpolicella DOC£42.99
Deep ruby red colour, with aromas of cherries, berries, warm, soft and full-bodied
Barolo Terre del Barolo DOCG£44.99
Ruby red in colour with garnet reflections fruit on the nose, particularly red berry fruits
Prosecco
Prosecco DOC Treviso Frizzante£24.99
This fresh, easy drinking style of semi-sparkling wine exudes lots of fruit character
Rosato Frizzante Bollicine£26.99
Brilliant pale pink in colour, the bouquet has delicate fruity notes with a fresh lingering finish
Prosecco Organico DOCG£29.99
Valdobbiadene Prosecco pale straw yellow in colour and has an austere bouquet of apple
Champagne
Lanson Le Rosé Brut£80.00
It is fine-pearled with a delicate salmon colour in the glass, the bouquet is flowery and fruity
Moet & Chandon Imperial Brut£75.00
Vibrant and alluring, Moët Impérial is a truly legendary champagne
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Wines can contain sulphites, please ask staff for advice in case of any allergies





Starters

Cocktail di Gamberetti	£8.99
Prawn cocktail served on a bed of salad with marie rose sauce (vinegar & shellfish)	
V Vg Bruschetta	£6.99
Toasted bread topped with fresh tomato, garlic, olive oil & basil	
V Funghi all'Aglio	£7.99
Garlic mushrooms with cream, served with bread	
V Vg Olive Nocellara	£6.50
World famous Italian mild & buttery flavour large olives served with focaccia bread	
V Melanzane alla ParmigianaMain Course £	15.50
Baked aubergines layered with tomato & parmesan cheese	
Prosciutto & Mozzarella di Bufala	£9.99
Parma ham & buffalo mozzarella	
Meatballs	£8.99
Meatballs topped with mozzarella cheese, served with focaccia bread	
Salmone SpecialMain Course £	16.00
Cubes of marinated salmon fillets topped with guacamole sauce prawns & smoked sa <mark>lmon</mark>	
Caulia Dua ad sa	
Garlic Bread (Pizza)	
V Vg Garlic Bread Plain	£5.80
V Vg Garlic Bread Tomato	
Garlic Bread Cheese	£7.10
V Vg Garlic Bread Pesto & Tomato	£7.10
Garlic Bread Stilton & Tomato	
Garlic Bread Marinara (Anchovies)	£7.80
Basket Bread (Plain)	

Vg Ask for Vegan options V Suitable for Vegetarians

Allergies - Please ask advice from staff

Some of our recipes may contain: wheat, milk, egg, shellfish, molluscs, fish, nuts, soya, mustards, sesame seeds, barley, celery sulphite (e.g.wines,vinegar, dried fruits)



Pasta

Cannelloni Meat or V Ricotta & Spinach	£12.99
Fresh egg pasta tubes filled, topped with bechamel, cheese & tomato	
Penne alla Boscaiola	£11.99
Penne alla Boscaiola Penne pasta with homemade sausage meat, garlic mushrooms, peas, chilli & tomato	
V Vg Penne Arrabbiata	£10.99
Penne pasta with spicy tomato sauce	544.00
Spaghetti MeatballsSpaghetti with meatballs in tomato sauce	£11.99
V Vg Spaghetti alle Verdure	£11.99
Spaghetti with tomato, broccoli, peas, mushrooms, onion, garlic & chilli	
Spaghetti Bolognese	£11.99
Spaghetti with bolognese sauce	
Spaghetti CarbonaraSpaghetti with smoked pancetta, parmesan, a touch of cream, egg yolk & black pepp	£11.99
Penne All'amatriciana	
Penne pasta with smoked pancetta, pecorino cheese, tomato & chilli	
Tagliolini alla Pescatora	£14.99
Fresh egg tagliatelle with mixed seafood & fresh tomato sauce	
Meat Ravioli	£14.99
Beef & pork filled ravioli in home made bolognese sauce	612.00
Tagliolini Porcini & Tartufo Fresh egg tagliatelle with delicate mushrooms, cream & truffle sauce	£13.99
Penne al Salmone	f14 99
Penne pasta with smoked salmon, garlic, onions in a creamy sauce	
Lasagne	£12.99
Fresh egg lasagna with bolognese & bechamel sauce	
Manicotti Pollo & Funghi	£12.99
Chicken & mushrooms pancakes topped with bechamel sauce	
V Manicotti Ricotta & Spinaci	£12.99
Ricotta & spinach pancakes topped with bechamel, tomato & pesto	

Gluten free option available! Please ask staff for availability

"Supplement £1.50 for pasta"

Vg Ask for Vegan options V Suitable for Vegetarians



Pizza 12"

All our thin based pizza are homemade and hand stretched to order our pizza dough is left to rise 24 hours to form a soft and light dough

V Margherita	£10.99
Tomato, mozzarella & oregano	
Pepperoni	£11.99
Tomato, mozzarella & spicy pepperoni	
Prosciutto & Funghi	£11.99
Tomato, mozzarella, ham & mushrooms	
Pollo & Funghi	£11.99
Tomato, mozzarella, chicken & mushrooms	
V Quattro Stagioni	£11.99
Tomato, mozzarella, peppers, ham, mushrooms & olives	
Napoletana	£11.99
Tomato, mozzarella, anchovies, capers & olives	
V Funghi	£11.99
Tomato, mozzarella & mushrooms	
V Quattro Formaggi	£11.99
Mozzarella, dolcelatte, stracchino & fontina (four cheeses)	
Rucola, Prosciutto & Parmigiano	£15.50
Tomato, mozzarella, parmesan cheese, parma ham & rocket leaves	
V Vegetariana	£12.99
Tomato, mozzarella, mixed mediterranean vegetables	
Meat Feast	£13.99
Tomato, mozzarella, mixed meat & chilli	
Tropicale	f11 99
Tomato, mozzarella, ham & pineapple	211.22
Dolcelatte	£13.00
Tomato, mozzarella, Italian sausage, onions & dolcelatte cheese	
Q-, - mone o	
ToppingsVegetable £1.00Med	t & Fish £1.50

V Suitable for Vegetarians

Gluten free option available!

Vegan cheese extra £1.00

Please ask staff for availability

"Supplement £2.00 for pizza"



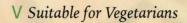
Pizza 12"

All our thin based pizza are homemade and hand stretched to order our pizza dough is left to rise 24 hours to form a soft and light dough

Regina Tomato, mozzarella, Italian sausage, mushrooms, cream & truffle sauce	£16.99
Burrata & Parma Ham Tomato, burrata, parma ham,rocket & parmesan shavings	£16.99
CalabreseTomato, mozzarella, spicy pepperoni, onions, chilli & garlic	£13.99
Marinara Tomato, mozzarella, mixed fresh seafood	£15.99
V Fiorentina Tomato, mozzarella, egg, spinach & parmesan cheese	£14.50
Calzone	
Pollo e Funghi Tomato, mozzarella, chicken & mushrooms	£14.99
Calabria Tomato, mozzarella, spicy pepperoni, onions, chilli & garlic	£14.99
Meat Feast Tomato, mozzarella, mixed meats	£14.99
V Vegetariano Tomato, mozzarella, mixed mediterranean vegetables	£14.99
Campano Tomato, buffalo mozzarella, ham, spinach & egg	£14.99

Gluten free option available! Please ask staff for availability

Please ask staff for availability
"Supplement £2.00 for pizza"
Pizza boxes 50p





Specialities

Risotti

V Vg Risotto alla Rapa Rossa Arborio rice with beetroot, parmesan sauce & walnuts	£13.99
Arborio rice with beetroot, parmesan sauce & walnuts	
Risotto Pollo & FunghiArborio rice with chicken breast, mushrooms, onion, garlic in a cream sauce	£14.99
Risotto Salmone & Gamberi Arborio rice with salmon, cherry tomato, cream & prawns	£14.99
Main Course (Served with fresh vegetables of the day or potato wedges)	
Pollo StiltonChicken breast with stilton cheese, spinach & cream sauce	£17.99
Pollo al Parmigiano Chicken breast with parmesan cheese sauce & Parma ham	£17.99
Pollo alla DiavolaChicken breast with peppers, onions, mushrooms, paprika, garlic & chilli tomato	£17.99
Pollo SenapeChicken breast with Italian mustard, mushrooms, onion & cream	£17.99
Grilled Sirloin Steak	£24.50
Stinco di Maiale al Forno	£20.99
Anatra al Vino RossoRoasted duck breast with red wine sauce	£19.99
Agnello al Vino RossoRoasted rack of lamb with red wine sauce and aromatic herbs	£24.99

V Suitable for Vegetarians

Vg Ask for Vegan options

Gluten free option available!

Please ask staff for availability "Supplement £1.50 extra"

Please have a look at our specials board



Specialities

Children Menu (under 12)

Spaghetti MeatballsSpaghetti with meatballs & tomato sauce	£6.50
Spaghetti Bolognese Spaghetti with bolognese sauce	£6.50
Spaghetti CarbonaraSpaghetti with smoked pancetta, parmesan, egg yolk & black pepper	£6.50
V Vegetarian CannelloniFresh egg pasta tubes filled ricotta cheese & spinach, topped with bechamel, cheese & tomato	£6.99
Meat CannelloniFresh egg pasta tubes filled with a savoury meat, topped with bechamel, cheese & tomato	£6.99
Pasta Charlie	. £6.50
Small PizzaChoose any from: margherita, pepperoni, ham & mushrooms, chicken & mushrooms, vegetario	
Ice CreamPlease ask the staff for flavours	. £2.99
Extras	
Vg Green Salad	£4.90
Vg Mixed Salad	£4.90
V Rocket & Parmesan Salad	£6.90
Mixed Mediterranean SaladSmall £4.99Large	
Vg Tomato & Red Onion Salad	£4.90
Vg Potato & Vegetables (boiled)	£4.90
Vg Potato Wedges	£3.99

Gluten free option available! Please ask staff for availability

"Supplement £1.50 extra"

Vg Ask for Vegan options V Suitable for Vegetarians

