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Please scan the QR code for a full allergen menu.

Customer Wi-Fi password is Pizza123

If you have any dietary requirements, please inform your server.

We can accommodate wholewheat pasta with most meals

GF(A) - Gluten Free (Available) | V(A) - Vegan (Available)

Ve(A) - Vegetarian (Available) | DF(A) - Dairy Free (Available)



STARTERS

DOLCELLATA AL FUNGHI CROSTINI **NEW**

Pan seared mushrooms tossed in a cream and dolcellata sauce on a garlic crostini. | GFA, VE | £8.25

POLPETTE CLASSICO **NEW**

Our Italian style fennel sausage meatball in a tomato and basil sauce on garlic focaccia | GFA, DF | £8.25

LAMB FAGOTINI **NEW**

Slow braised lamb, seasoned, wrapped and baked in prosciutto with a Napoli tomato dip | GF, DF | £9.00

MIXED OLIVES

Marinated olives infused with roasted peppers & garlic, with garlic focaccia. Paired with balsamic vinegar and extra virgin olive oil | V, DF, GFA | 6.75

CLASSIC BRUSCHETTA

Vibrant tomatoes and onions with a garlic focaccia, drizzled with a rich pesto and balsamic glaze, finished with a sprinkle of fresh rocket | V, GFA, DF | 7.50

BRUSCHETTA AI FUNGHI

Earthy mushrooms on garlic focaccia, elevated with a drizzle of pesto and coated in balsamic glaze, topped with crisp fresh rocket | GFA, DF | 7.95

GARLIC FOCACCIA

Our traditional homemade focaccia, infused with garlic | GFA, DF | 5.70
Add for £1: Cheese, Tomato Sauce, Pesto, Mushrooms, Caramelized Onions

KING PRAWN 'NDUJA

Juicy king prawns paired with spiced 'Nduja on garlic focaccia | GFA, DF | 8.25

ARANCINI

Risotto balls with a cheesy center & a rich Napoli tomato sauce | GF, DF | 7.25

Garlic Pizza Bread

Hand-rolled base, topped with garlic and parsley butter | DF | 7.2

Add: Cheese 2 | Napoli sauce 1.5 | Pesto 2 | Mushrooms 1.5 | Olives 1.5 |
Caramelised Onions 1.5 | Sundried tomatoes 1.5



STARTERS - SHARING PLATTERS

SEA FOOD PLATTER

A selection of squid rings, succulent king prawns, and fresh mussels simmered in a tomato and garlic sauce, with garlic focaccia | *GFA, DF* | 17.75

ANTIPASTO BOARD

A generous spread of prosciutto, salami, chorizo, olives, creamy Fontina cheese, olive oil, balsamic, and crostini | *GFA, DFA* | 18.25

CHEFS SPECIALS

POLLO VALDOSTANA **NEW**

Succulent chicken fillet stuffed with mozzarella and fresh basil and wrapped in prosciutto, baked to perfection with a creamy mushroom and white wine sauce, topped with melted Fontina cheese. Served with golden potato gratin and fresh seasonal vegetables | *GFA* | 18.75

POLLO 'NDUJA

Tender chicken breast in a spicy 'Nduja, pancetta, and a deep red wine tomato sauce, served with rice and vegetables | *GF, DF* | 18.50

RIB EYE STEAK

Prime Beef Rib Eye cooked medium rare served with sauteed mushrooms, cherry vine tomatoes, hash brown ring, peppercorn sauce | *GF, DFA* | 29.25

SALMONE CON SALSA DI CAPPERI E LEMONE **NEW**

Pan seared salmon topped with a tangy lemon and caper sauce served with summer veg and rosemary potatoes | *GF, DFA* | 25.00

PORK BRACIOLE **NEW**

Pork loin rolled and stuffed with sun dried tomatoes, capers, prosciutto, spinach served on garlic mash with summer vegetables served with salsa di mostarda | *GF, DFA* | 24.00



PASTA & RISOTTO

SPAGHETTI CARBONARA

Authentic spaghetti tossed in a silky parmesan cream, seasoned with nutmeg, cracked peppercorns, and smoky pancetta | *GFA, DFA* | 14.50

LASAGNE AL FORNO

Rich beef ragu layered with lasagne sheets and smooth, velvety bechamel, baked to perfection and topped with bubbling mozzarella | *GFA* | 15.00

SPAGHETTI BOLOGNESE

Tender slow-braised beef in a rich, flavourful tomato sauce, served over perfectly cooked spaghetti, a classic Italian dish | *GFA, DFA* | 14.50

CANNELLONI

Pasta tubes filled with seasoned beef, spinach, and garlic, baked in a creamy tomato sauce and topped with mozzarella. | 15.00

PENNE ARRABBIATA

A fiery dish of penne pasta tossed in a spicy tomato sauce, complemented by roasted aubergines, sauteed mushrooms, and onions | *V, GFA, DF* | 13.25

POLPETTE CLASSICO

Succulent Cumberland sausage meatballs on a bed of perfectly cooked spaghetti in a rich, slow-cooked tomato sauce | *GFA, DFA* | 15.00

SEA FOOD TAGLIATELLE

Fresh prawns, mussels, and squid simmered in a mildly spiced tomato sauce, tossed through tender tagliatelle for a Mediterranean taste | *GFA, DFA* | 15.75

RED PESTO CHICKEN RIGATONI

Roasted Red Pepper and Sundried Tomato Pesto cream sauce with chicken and rigatoni | *GFA, DFA* | 14.95

TAGLIATELLE AL LEMONE E GAMBERI **NEW**

Tagliatelle with a lemon cream sauce, sauteed prawns and parsley | 15.25



PASTA & RISOTTO

LAMB RAGU

Tender & succulent lamb mince slow cooked in a rosemary-infused tomato sauce, aubergine, with rigatoni pasta | *GFA, DFA* | 15.25

RAGU DI SALSICCIA **NEW**

Italian sausage ragu flavoured with fennel and a little chilli, finished with a touch of cream through rigatoni | *GFA, DFA* | 14.25

PENNE AL FORNO

Penne baked under a creamy blend of chicken and sweetcorn, topped with melted mozzarella and parmesan for a golden, bubbly finish | *GFA, DFA* | 13.75

RIGATONI CON POLLO FUNGHI EMASALA **NEW**

Tender chicken with mushrooms through a rich masala wine cream sauce with rigatoni | *GFA, DFA* | 14.25

TAGLIATELLE ‘NDUJA

A spicy blend of ‘Nduja sausage, red wine, and crispy pancetta melted together with vine-ripened tomatoes in this fiery tagliatelle dish | *GFA, DFA* | 14.50

CREPELLE

Soft crepes stuffed with goat's cheese, spinach, and sun-dried tomatoes, baked in a Napoli sauce and finished with velouté and melted cheese | *Ve, GFA* | 13.00

POLLO RISOTTO

Tender chicken, mushrooms, and peppers folded into a rich, creamy risotto. A comforting dish with layers of flavour and texture | *GF, DFA* | 14.50

RISOTTO AL FUNGHI

An indulgent risotto of earthy mushrooms, asparagus, and tenderstem broccoli, finished with creamy dolcelatte. A luxurious, plant-forward creation | *GF, DFA* | 14.00



PIZZA - UPGRADE TO XL FOR £2.50 EXTRA

THREE CHEESE

A blend of mozzarella, parmesan, fontina cheese & Napoli sauce | *Ve* | 12.25

CASA ITALIANA

Chorizo, caramelised onions, mascarpone, chili jam with Napoli sauce | 13.00

ITALIAN MEAT

A meat lover's dream, with salami, pepperoni, prosciutto, and mozzarella on a hand-rolled base, finished with a sprinkle of chili flakes | 13.50

NDUJA

Spicy 'Nduja sausage, jalapenos, peppers, and onions with mozzarella | 13.50

SEA FOOD PIZZA

Napoli sauce, mussels, anchovies, prawns, squid, mozzarella, rocket | 14.00

PIZZA VEGETARIANA NEW

Roast peppers, onions, mushrooms, olives, sweetcorn, mozzarella | 13.00

PROSCIUTTO E FUNGHI

Napoli sauce, prosciutto, mozzarella, parmesan, mushrooms & rocket | 13.50

ITALIAN SAUSAGE NEW

Italian sausage, mushrooms *and oven roast peppers* | 13.25

PESTO CHICKEN NEW

Green pesto chicken, sundried tomatoes, parmesan and mozzarella | 13.25

*All Pizzas can be made **Dairy-Free** for £1.50 or **Gluten-Free** £2.00 extra*

***Toppings** are charged extra at £1.50*

VEGETARIANA CALZONE NEW

Folded base, Napoli, garlic, mozzarella, mushrooms, olives & spinach | 13.75

CHICKEN CALZONE

Folded base, chicken ragu, sweetcorn, onions & mozzarella | 15.00

ITALIAN MEAT CALZONE NEW

Salami, pepperoni, prosciutto, and mozzarella on a hand-rolled base, finished with a sprinkle of chili flakes | 15.00



SALADS

TAGLIATA DIMONZO NEW

Sliced grilled steak with rocket and parmesan, house dressing and balsamic glaze | *GF* | 13.80

GRILLED CHICKEN CAESAR NEW

Caesar style salad, grilled chicken, croutons, anchovies, parmesan | *GFA* | 12.80

CAPRESE SALAD

A Caprese salad with soft mozzarella, tomatoes, baby gem lettuce, red onion & basil leaves tossed in a lemon & herb dressing finished with balsamic | 12.25

PROSCIUTTO & ROCKET WITH POMEGRANATE

A salad built with rocket, slices of prosciutto, fresh mozzarella, olives, pomegranate 12.80

SIDES

House Chips

Hand cut, chunky chips tossed in a house seasoning | *GF* | 4.50

Carbonara Chips

Hand cut chips in carbonara sauce, finished with cheese | *DFA, GFA* | 6.50

BOLOGNESE TOPPED CHIPS NEW

Hand cut chips in our slow cooked Bolognese sauce & mozzarella | *GFA* | 6.50

ROASTED ROSEMARY POTATOES NEW

SUMMER VEGETABLES NEW

Courgette, aubergine, peppers, onions, seasoned and grilled | 4.75

Dough Balls

Dough balls in garlic butter with Napoli sauce dipping pot | 5.00

MOZZARELLA DOUGH BALLS

Stuffed dough balls in garlic butter with Napoli sauce dipping pot | 6.95

TOMATO & MOZZARELLA SALAD

Mixed leaf, tomatoes, red onions, mozzarella served with extra virgin olive oil & balsamic dressing | *GF* | 5.25

ARUGULA SALATA NEW

Rocket salad with lemon vinaigrette and pecorino | *GF* | 4.50



Children's Menu

Pizza Margherita | DFA, GFA

With up to 2 free toppings: Pineapple, Pancetta, Chicken, Salami, Olives, Mushrooms, Pepperoni, Peppers, Sweetcorn, Tuna or Onion |7.50

Spaghetti Bolognese | DFA, GFA |7.50

Spaghetti Carbonara | DFA, GFA |7.50

Creamy Chicken Risotto | DFA, GFA |7.50

Spaghetti Napoli | DFA, GFA - Spaghetti in tomato sauce |7.50




Penne Alla Panna | DFA, GFA- Ham & cream sauce |7.50

Chicken Breast Nuggets - Served with chips & salad |7.50

Spaghetti Al Burro | DFA- Spaghetti in butter |5.00

ITALIA

LITTLE DINERS DEAL

Choose any tasty main  + a fun ice cream sundae  + a fruity Fruit Shoot 

£10

The graphic is framed by a decorative border of green leaves and red berries. It features illustrations of the Leaning Tower of Pisa, a plate of spaghetti with tomato sauce, and a whole red tomato.



DRINKS & SPIRITS

BEER

BIRA MORETTI (DRAUGHT)	3.90	5.60
ICHNUSA		4.90
CORONA		4.70
PERONI		4.70
PERONI GLUTEN FREE		4.70
PERONI 0%		3.70
GUINNESS & GUINNESS 0%		5.00
LOWESWATER GOLD IPA		5.20
BREWDOG PUNK IPA		5.20

CIDER

Old Mout Cider Berries & Cherries	5.20
Old Mout Cider Kiwi & Lime	5.20
Inch's Apple	5.00
Kopparberg Strawberry & Lime 0%	3.80

Gin

Gordons	5.10
Gordons Pink	5.10
Engine Oil Italian	6.10
Malfy Italian	5.70
Hendricks	6.10
Hendricks Grand Cabaret	6.10
Whitley Neill Raspberry	5.60
Whitley Neill Blood Orange	5.60
Whitley Neill Parma Violet	5.60
Whitley Neill Rhubarb & Ginger	5.60

Rum

Bacardi	5.10
Bacardi Spiced	5.10
Malibu	5.10

Cocktails

Italian Dragon | 9.50

Lychee Liqueur, Malibu, Limoncello, pineapple & lime juice shaken together

Pornstar Martini | 9.50

Passoã, vanilla vodka, vanilla, lime juice & pineapple juice

Espresso Martini | 9.50

Espresso liqueur, espresso, vodka & vanilla

Cosmopolitan | 9.50

Vodka, triple sec shaken with cranberry & lime juice

Mojito | 9.50

A choice of classic mint, lemon & cucumber or raspberry with soda or lemonade

Limoncello Mule | 9.50

Limoncello, vodka, lime juice & ginger beer

Garibaldi | 8.20

Campari & orange juice

Bellini | 8.20

Peach puree & prosecco

Aperol Spritz | 8.20

Aperol, prosecco & soda



DRINKS & SPIRITS

Vodka

Double up for 1.90

Smirnoff	5.20
Grey Goose	6.60
Vanilla	5.60

Whiskey

Johnnie Walker Red Label	5.60
Jameson's Irish whisky	6.60
Smokehead Islay Single Malt	7.60

Port | Brandy

Cockburns Special Reserve Port	5.10
Courvoisier VS brandy	7.10
Courvoisier VSOP brandy	8.10

Soft Drinks | Mixers

Pepsi	2.20 3.50
Diet Pepsi	2.10 3.30
Pepsi Max	2.10 3.30
Lemonade	2.10 3.30
Soda	1.00 1.50
Bottled still water	2.70
Bottled sparkling water	2.70
J2O Orange & Passionfruit	2.50
J2O Apple & Raspberry	2.50
Fruit Shoot	1.50
San Pellegrino (Lemon, Blood Orange, Pomegranate)	3.20
Appletiser	2.90
Ginger beer	2.90



Wine

White

Botter Pinot Grigio | 2023 | Italy

A classic, delicately flavoured Pinot Grigio that is dry and crisp, making for a great all rounder

75cl - £22 | 250ml - £7.55 | 175ml - £5.95

Watervavle Chardonnay | 2022 | Australia

Fruity & fresh Chardonnay with a gentle aftertaste

75cl - £22.5 | 250ml - £7.75 | 175ml - £6.15

Paseo Sauvignon Blanc | 2023 | Chile

Bright citrus and tropical flavours

75cl - £23.5 | 250ml - £8.05 | 175ml - £6.35

Rupe Secca Grillo | 2022 | Italy

Producing a full bodied yet crisp dry white that makes an alternative to Pinot Grigio and other dry whites

75cl - £26

Rose

Amori Pinot Grigio Rose | 2023 | Italy

A crisp pink with juicy raspberry flavours

75cl - £22 | 250ml - £7.55 | 175ml - £5.95

Frocks & Thrills Zinfandel Rose | 2022 | USA

This is a medium-dry, bright and fresh rosé, brimming with berry flavours and creamy notes

75cl - £22 | 250ml - £7.55 | 175ml - £5.95

Red

Ladera Verde Merlot | 2023 | Chile

This is a lovely plummy Merlot with a ripeness and generosity that is so typical of Chilean reds

75cl - £22 | 250ml - £ 7.55 | 175ml - £ 5.95

Watervavle Shiraz | 2022 | Australia

Robust yet easy drinking this juicy, fruit filled Shiraz has a soft mouthfeel with a hint of spice

75cl - £24 | 250ml - £7.25 | 175ml - £6.45

Las Pampas Malbec | 2023 | Argentina

A rich, full red from the Mendoza region, this Malbec has lovely damson and plum fruits

75cl - £26 | 250ml - £8.70 | 175ml - £6.90

Castello Monaci, Salento | 2021 | Italy

Piluna is grown from vineyards around the ancient Castello Monaci estate. Vines are forced deep in search of water, leading to low yields creating intense red fruit flavours and a ripe, soft finish

75cl - £29.50

Prosecco

Amori Prosecco Spumante | Italy

Elegant yet vibrant with fresh pear fruit flavours and a delicate floral character

75 cl - £24 | 20cl - £7.00

Moet et Chandon Brut Imperial NV | France

Perhaps the world's best known Champagne, the Brut Imperial is crisp and clean. It is a classic Champagne, with delicate flavours of citrus and brioche. An excellent aperitif.

75cl - £68



HAPPY HOUR MENU

1 COURSE £11 | 2 COURSE £17 | 3 COURSE £22

STARTERS & LIGHT BITES

ARANCINI

Breaded deep fried cheesy risotto balls served with Napoli sauce

GARLIC FOCACCIA

Traditional homemade focaccia

Add for £1: Cheese, Tomato Sauce, Pesto, Mushrooms, Caramelized Onions

CLASSIC BRUSCHETTA

Tomato and onion on garlic focaccia topped with pesto and balsamic glaze finished with rocket

POLPETTE CLASSICO **NEW**

Our Italian style fennel sausage meatball in a tomato and basil sauce on garlic focaccia | GFA, DF

KING PRAWN 'NDUJA

Juicy king prawns paired with spiced 'Nduja on garlic focaccia | *GFA, DF*

Pizza

Three Cheese

A blend of mozzarella, parmesan, fontina cheese & Napoli sauce | *Ve*

Italian Meat

A meat lover's dream, with salami, pepperoni, prosciutto, and mozzarella on a hand-rolled base, finished with a sprinkle of chili flakes

PIZZA VEGETARIANA **NEW**

Roast peppers, onions, mushrooms, olives, sweetcorn, mozzarella

ITALIAN SAUSAGE **NEW**

Italian sausage, mushrooms *and oven roast peppers*

PESTO CHICKEN **NEW**

Green pesto chicken, sundried tomatoes, parmesan and mozzarella



HAPPY HOUR MENU

Salads

TAGLIATA DIMONZO **NEW**

Sliced grilled steak with rocket and parmesan, house dressing and balsamic glaze | *GF*

GRILLED CHICKEN CAESAR **NEW**

Caesar style salad, grilled chicken, croutons, anchovies, parmesan | *GFA*

Caprese Salad

A Caprese salad with soft mozzarella, tomatoes, baby gem lettuce, red onion & basil leaves tossed in a lemon & herb dressing finished with balsamic

Prosciutto & Rocket with pomegranate

A salad built with rocket, slices of prosciutto, fresh mozzarella, olives, pomegranate

Panuzzo

RUSTIC OPEN-FACED SANDWICH MADE WITH FRESHLY BAKED PIZZA DOUGH

RED PESTO CHICKEN **NEW**

Red pesto chicken, pancetta, chorizo, mozzarella, rocket, balsamic glaze

PANUZZO PICCANTE **NEW**

Pepperoni, mozzarella, rocket and parmesan & Napoli sauce

PANUZZO VERDE **NEW**

Prosciutto, green pesto, barata, fresh basil, rocket with balsamic glaze

PANUZZO RUSTICO **NEW**

Stripes of steak, peppers & mushrooms in a garlic peppery sauce, rocket and parmesan

DOLCE FUNGI **NEW**

Pan-seared mushrooms in a garlic dolcelletta cream sauce with rocket and parmesan



HAPPY HOUR MENU

PASTA

CRESPELLE

Soft crepes stuffed with goat's cheese, spinach, and sun-dried tomatoes, baked in a Napoli sauce and finished with velouté and melted cheese | *Ve*

POLLO RISOTTO

Tender chicken, mushrooms, and peppers folded into a rich, creamy risotto. A comforting dish with layers of flavour and texture | *GFA*

RISOTTO AL FUNGHI

An indulgent risotto of earthy mushrooms, asparagus, and tenderstem broccoli, finished with creamy dolcelatte. A luxurious, plant-forward creation | *GFA*

SPAGHETTI CARBONARA

Authentic spaghetti tossed in a silky parmesan cream, seasoned with nutmeg, cracked peppercorns, and smoky pancetta | *GFA*

SPAGHETTI BOLOGNESE

Tender slow-braised beef in a rich, flavourful tomato sauce, served over perfectly cooked spaghetti, a classic Italian dish | *GFA*

PENNE ARRABIATA

A fiery dish of penne pasta tossed in a spicy tomato sauce, complemented by roasted aubergines, sauteed mushrooms, and onions | *V, GFA*

PENNE AL FORNO

Penne baked under a creamy blend of chicken and sweetcorn, topped with melted mozzarella and parmesan for a golden, bubbly finish | *GFA*

AMATRICIANA

Rigatoni enveloped in a rich tomato sauce with crispy pancetta, pecorino, and a touch of black pepper. A classic Roman dish | *GFA*

LASAGNE AL FORNO

Rich beef ragu layered with lasagne sheets and smooth, velvety bechamel, baked to perfection and topped with bubbling mozzarella | *GFA*



HAPPY HOUR MENU

PASTA

RIGATONI CON POLLO FUNGHI EMASALA **NEW**

Tender chicken with mushrooms through a rich masala wine cream sauce with rigatoni | *GFA, DFA*

RED PESTO CHICKEN RIGATONI

Roasted Red Pepper and Sundried Tomato Pesto cream sauce with chicken and rigatoni | *GFA, DFA*

DESSERT

TIRAMISU

CLASSIC ITALIAN COFFEE-FLAVORED DESSERT WITH LAYERS OF MASCARPONE AND COCOA. | *GF*

TRIPLE CHOCOLATE BROWNIE

RICH, GOOEY BROWNIE SERVED WARM.

STICKY TOFFEE PUDDING

TRADITIONAL TOFFEE PUDDING WITH A WARM, STICKY CARAMEL SAUCE. | *GF DF*

PANACOTTA

LIGHT, CREAMY VANILLA SET DESSERT, SERVED CHILLED WITH A FRUITY COMPOTE

AFFOGATO SUNDAE

VANILLA GELATO DROWNED IN HOT ESPRESSO, TOPPED WITH WHIPPED CREAM AND A CARAMEL DRIZZLE.