

STARTERS & SIDES

Garlic Pizza with Cheese VGM	£6.95
Garlic pizza with fiordilatte cheese Swap to Vegan Cheese + 95p	Go Large + £2.50
Italian Bruschetta GV✓	£5.50
Chopped Tomatoes, garlic, oregano and extra virgin olive oil on homemade Ciabatta Bread Add Vegan Cheese + 95p or Fiordilatte Mozzarella M + 95p	
Polpette GMUEMC	£7.50
Homemade pork & beef meatballs in tomato sauce served with a slice of our freshly baked ciabatta bread	
Avocado, Tomato & Buffalo Mozzarella MNV	£7.95
Avocado, Tomato, Buffalo Mozzarella with homemade pesto dressing	
Marinated Olives V✓	£4.50
Home marinated green and black olives with garlic, parsley, green chillies, lemon and olive oil	
Chips GV✓	£4.50
Sweet Potato Fries GV✓	£4.95
Side Salad V✓	£4.95
With a lemon dressing	
Homemade Bread G SU ✓	£4.95
Served with balsamic vinegar & extra virgin olive oil	

PASTAS

POT OF PARMESAN CHEESE 20Z + £1.00 EM

GLUTEN FREE PENNE PASTA + £2.00

Spaghetti Bolognese GC	£13.50
Spaghetti with homemade Beef & Pork Ragù	
Spaghetti Carbonara GME	£13.50
Spaghetti in a creamy sauce with Pancetta	
Tagliatelle with Chicken & Mushrooms GME	£12.50
Tagliatelle pasta cooked with chicken and mushrooms in creamy tomato sauce	
Penne All' Arrabbiata GCV ✓	£11.50
Penne in tomato sauce with garlic and fresh green chillies	
Lasagna al Forno GMCE	£12.50
Layers of pasta in a bolognese and béchamel sauce topped with cheese	

VEGAN PASTAS

ADD VEGAN CHEESE OR GLUTEN FREE PENNE PASTA + £2.00

Vegan Penne Diavola GCV ✓	£13.95
Tomato sauce, red onion, mushrooms, vegan salami & green chillies	
Vegan Penne All' Arrabbiata GCV ✓	£11.50
Penne pasta with chilli and garlic in tomato sauce	
Vegan Chicken & Mushroom Spaghetti GCV ✓	£12.95
Vegan chicken and mushroom in tomato sauce	

EXTRA PIZZA TOPPINGS

Meaty £2.50
Cooked Ham, Spicy Salami, Pepperoni, Parma Ham, Chicken, Spicy Fennel Meatballs, Anchovies and Tuna
Veggie £2.00
Aubergine, Courgette, Artichokes, Cherry Tomatoes, Sweetcorn, Pineapple, Mushrooms, Olives, Capers, Chillies, Rocket, Red Onion, Caramelised Onion, Garlic, Fiordilatte Mozzarella, Goat Cheese, Gorgonzola and Vegan Cheese

PIZZAS

TRY OUR PIZZAS WITH A BBQ BASE + 50p MUC

GLUTEN FREE BASE + £3.00

VEGAN CHEESE + £2.00

Margherita GMV	£11.50
Tomato and fiordilatte mozzarella	
Pepperoni GM	£12.50
Tomato, fiordilatte mozzarella and salami Napoli	
Hawaiian GM	£12.50
Tomato, fiordilatte mozzarella, cooked ham and fresh pineapple	
Vesuvio GM	£12.50
Tomato, fiordilatte mozzarella, spicy salami and fresh green chillies	
Romana GME	£12.50
Tomato, Buffalo mozzarella, parma ham, rocket and parmesan shavings	
Capriciosa GM	£13.50
Tomato, fiordilatte mozzarella, cooked ham, artichokes, mushrooms and olives	
Polpette GME	£12.50
Tomato, fiordilatte mozzarella, homemade spicy fennel beef and pork meatballs and parmesan shavings	
Pollo GM	£12.50
Tomato, fiordilatte mozzarella, chicken, sweetcorn and mushrooms	
Meat Feast GM	£14.00
Tomato, fiordilatte mozzarella, chicken, cooked ham and pepperoni	
Caprino GMV	£12.50
Tomato, fiordilatte mozzarella, goats cheese, mushrooms, olives, rocket and caramelised red onion	
Four Cheese GMV	£12.50
Fiordilatte mozzarella, gorgonzola, goats cheese and smoked cheese (no tomato sauce)	
Tonno GMF	£12.50
Tomato, fiordilatte mozzarella, tuna and red onion	
Napoletana GF	£12.50
Tomato, anchovies, olives, capers, oregano & extra virgin olive oil (no cheese)	
Calzone GM	£12.50
Tomato, fiordilatte cheese and cooked ham	

VEGAN PIZZAS

Vegan Margherita GV ✓	£11.50
Tomato and vegan mozzarella	
Ortolona GV ✓	£12.50
No tomato sauce, no cheese, with cherry tomatoes, mushrooms, artichokes, aubergines and rocket	
Vegan Vesuvio GV ✓	£12.50
Tomato, vegan mozzarella, vegan salami, fresh chillies	
Vegan Capriciosa GV ✓	£12.50
Tomato, vegan mozzarella, vegan sausage, artichokes, mushrooms and olives	
Vegan Calzone GV ✓	£12.50
Vegan mozzarella, mushrooms, peppers and red onion	

DIPS

Perfect Choice for dipping your crusts 2oz pots	£1.00
Garlic Mayo, Pesto, Mayo, Ketchup, BBQ, Chilli oil, Garlic oil and Olive oil	

GLUTEN FREE BASES ARE AVAILABLE FOR + £3.00

However they are not suitable for Coeliacs, we do everything possible to limit cross contamination but we cannot guarantee it.



DESSERTS

- Tiramisu** G M E £5.50
Savoardi biscuits soaked in a coffee liqueur, layered with mascarpone cream and dusted with cocoa powder
- Biscoff Cheesecake** G M E £5.50
Smooth Biscoff cheesecake sat on a Biscoff biscuit base, topped with a layer of Biscoff spread & finished with chocolate sauce
- Vegan and Gluten Free Chocolate Truffle Brownie Torte** N S O Oats V £5.50
Chocolate biscuit base topped with Belgian chocolate truffle mousse, finished with cubes of chocolate brownie & chocolate crumb
- Cannolo Siciliano** G M N £5.95
Fried pastry dough stuffed with sweet ricotta cream and cinnamon, sprinkled with chopped pistachios and hazelnuts
- Sweet Pizza with Nutella & Strawberry** G M S O N £8.95
Sweet pizza with Nutella, crushed hazelnuts and strawberries
Add extra Strawberry or Banana £1.20

SOFT DRINKS

- Coca-Cola** (330ml Bottle) £3.50
- Coca-Cola Zero** (330ml Bottle) £3.50
- Pepsi** (330ml Can) £2.75
- Pepsi Max** (330ml Can) £2.75
- Tango** (330ml Can) £2.75
- 7up** (330ml Can) £2.75
- San Pellegrino** (330ml Can) £2.95
Aranciata Rossa, Limonata
- Appletiser** (330ml Bottle) £3.50
- J2O Orange & Passion fruit** (275ml Bottle) £3.50
- RedBull** (250ml Can) £3.50
- Still Water** (500ml Bottle) £3.50
- Sparkling Water** (500ml Bottle) £3.50

BOTTLED BEERS & CIDERS

- Peroni Gluten Free** 330ml 4.6 % Vol £5.95
- Budweiser** 330ml 4.8% Vol £5.50
- Birra Moretti Zero** 300ml 0% Vol £5.95
- Sandbanks Golden Years Ale** 500ml 4.3% Vol £5.95

WINES

White Wine

- Falaghina Terrazzo Puglia, Italy** 13% Vol **£25.00**
This Puglian Falaghina has a good body and structure which contains fresh and fruity notes and gives out citrus-floral aromas.
- Àpulo Fiano Puglia, Italy** 12.5% Vol **£30.00**
A broad bouquet that opens with notes of peach, grapefruit and lemon peel, followed by hints of orange blossom, jasmine and lemon balm. Lively, fresh and intensely aromatic. The fruity and floral notes on the nose follow through perfectly on the palate.

- Miopasso Grillo Appassimento Sicily, Italy** 13.5% Vol **£35.00**
On the nose there are notes of dried fruits and nuts, with hints of oranges and grapefruit. The palate is soft and well-rounded, with touches of honey on the long finish. The colour is straw yellow with flecks of gold.

Rosé Wine

- Laroma Pinot Grigio Rosé Sicily, Italy** 12% Vol **£25.00**
As pleasing a Pinot Grigio rosé as you could find. It has freshness, delicacy and rose-scented charm all the way through.

Red Wine

- Gran Rosso Primitivo-Negroamaro Puglia, Italy** 13.5% Vol **£30.00**
Intense, full and complex with dark chocolate and black cherry character. A wonderful food wine with plenty of body and structure for hearty dishes.

- Miopasso Nero D'avola Appassimento Sicily, Italy** 14% Vol **£30.00**
Intense bouquet with deep notes of dark cherries, damsons and blackcurrants. The palate is powerful yet approachable, with silky smooth tannins, great depth of flavour and layers of complexity.

- Volpetto Chianti Puglia, Italy** 12.5% Vol **£35.00**
A lively and intense Chianti. Red plum and fig with a splash of cherry tart, this is well-structured, full-bodied and great with red meats and pastas.

SPARKLING WINE & CHAMPAGNE

- Prosecco Spumante Ca'bolani Friuli-Venezia Giulia, Italy** 13.5% Vol **£40.00**
Pale straw-yellow and a fine, clear mousse with delicate bubbles. Exuberantly fruity, aromatic, with apple notes. Well-balanced and easy-drinking with delicate hints of almond. **£10.00** 200ml bottle

- Prosecco Ca'bolani Rosé Friuli-Venezia Giulia, Italy** 11% Vol **£45.00**
Pale pink in colour with fine bubbles. Pleasantly fruity and refreshing on the palate with notes of crisp Rennet apples and red berry fruits.

- Moët & Chandon Brut Imperial Champagne** **£95.00**
France 12% Vol An elegant golden straw yellow colour with green highlights, whilst on the nose there is a vibrant intensity of green apple and citrus fruits. Finishing with the delicious sumptuousness of white fleshed fruit on the palate.

Please ask a member of staff for allergy information or any special dietary requirements

ALLERGY INFORMATION

V – Vegan
E – Eggs
L – Lupin
N – Nuts
SD – Sulphur Dioxide

V – Vegetarian
P – Peanuts
M – Milk
P – Peanuts

G – Cereals containing Gluten
F – Fish
MO – Molluscs
SS – Sesame Seeds

CR – Crustaceans
C – Celery
MU – Mustard
SO – Soy