



BEFORE

House olives (Ve)	4
Pan con tomate, anchovies, fresh basil (G,F)	7
Spinach & artichoke dip, crostini (G,M) (V)	7
Burrata, smoked chilli oil, chorizo crumb (M,G)	9
Chicharrones - crispy pork belly, cumin, lemon	9
Aperitif - Negroni, Peach Bellini, Bloody Mary	11

APPETISERS

Mussels, chilli butter, San Marzano tomatoes, warm bread (M,G,Mo)	11
Whipped peas & vegan feta, mint, crostini, chilli oil (G) (Ve)	11
Burrata, grilled nectarine, tomatoes, basil, honey (M,G) (V)	11
Wood fired chicken, sun-dried tomato & confit garlic marinara, basil (M)	11
Whipped ricotta, crispy garlic, hot honey, crostini (M,G) (V)	11
Simply tomato bread, San Marzano tomatoes, fresh herbs, confit garlic, olive oil (G) (Ve)	11
Garlic and mozzarella bread, confit garlic, olive oil, garlic butter, rosemary (G,M) (V)	11
Sardines, salsa verde (F)	11
Salmon - beetroot cured, horseradish crème fraîche (F,M)	12
Homemade Tuscan meatballs, San Marzano tomatoes, parmesan (Su,M)	12
Ravioli - squash & mascarpone, sage brown butter (M,E,G) (V)	12
Parma ham, burrata, smoked chilli, olive, thyme (M)	13
Tandoori wood fired lamb chops, tzatziki (M)	13

PIZZA - SOURDOUGH

ALL OUR PIZZAS ARE HAND STRETCHED AND TOPPED WITH FIOR DI LATTE MOZZARELLA.
 VEGAN CHEESE AND GLUTEN FREE BASES ARE AVAILABLE ON REQUEST

San Marzano tomatoes, fresh basil (G,M) (V)	15
Caramelised onions, goats cheese, kale (G,M) (V)	17
Creamed corn, feta, chilli, lime (G,M) (V)	17
Spring onion Mascarpone, stilton, crispy onions, chives (G,M) (V)	18
Philly cheesesteak - Rump, provolone, green peppers, onions (G,M,Mu)	18
Mushroom, ham, parmesan, sage, San Marzano tomatoes (G,M)	18
Chorizo, feta, honey, San Marzano tomatoes (G,M)	18
Pepperoni, whole buratta, San Marzano tomatoes (G,M)	18
Anchovy, black olive, cherry tomatoes, oregano, San Marzano tomatoes (G,M,F)	18
Tuscan sausage, sage, crispy onion, San Marzano tomatoes (G,M,Su)	18
Chicken shawarma, pomegranate, mint yoghurt, San Marzano tomatoes (G,M)	18
Pineapple, Nduja, San Marzano tomatoes (G,M)	18
King prawn, courgette, garlic butter, chilli (G,M,F,C)	20
Birria beef - Short rib, pickled onion, coriander, sour cream, lime (G,M)	20
Meat lover's pizza, pepperoni, Tuscan sausage, Nduja, ham, chorizo, spring onion (G,M,Su)	20

ALTERNATIVELY

Wild garlic rigatoni, burrata (M,G) (V)	18
Roma carbonara, guanciale, pecorino, egg yolk, black pepper (M,E,G)	21
King prawn & mussel spaghetti, garlic, cream, parmesan (Mo,F,G,M,C,Su)	23
Crab & chilli bucatini (G,M,C,Su)	24

SIDES

Pickled pink onions, coriander (Ve)	4
Rocket, parmesan, olive oil (M)	6
Creamed corn, chilli oil (M) (V)	6
Watermelon, feta, mint, cucumber, chilli (M) (V)	7
Wood fired garlic roasties, green aioli (M,E) (V)	7
Tomato, feta, oregano, red onion, cucumber, black olive (M) (V)	8
Little gem, parmesan, croutons, Caesar dressing (E,F,M,Mu)	8

Allergen key: Molluscs (Mo) Eggs (E) Fish (F) Lupin (L) Soya (So) Milk (M) Peanuts (P) Gluten (G) Crustaceans (C)
 Mustard (Mu) Nuts (N) Sesame (S) Celery (Ce) Sulphates (Su) Vegan (Ve) Vegetarian (V) Vegetarian available (Va)
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DESSERTS

Cannoli - Chocolate orange ganache, Lemon ricotta pistachio (G,Su,M,N) (V)	6
Pizza West Limoncello or Grapefruit-cello over ice 50ml	7
Rhubarb panna cotta, ginger crumble (M) (V)	8
Affogato - Espresso, ice cream, Amaretto (M,N) (V)	8
Tiramisu (M,N,G) (V)	8
Nocciola ice cream sundae (M,N) (V)	9
Espresso Martini	11
Chocolate & Nutmeg White Russian	11

WHITE WINE

	125ML	250ML	500ML	BTL
Sauvignon Malvasia, San Marzano, Puglia, Italy	5.50	9.50	18.00	26.00
Chardonnay, Domaines des Pourthié, France	5.50	9.50	18.00	26.00
Grenache Viognier, Le Campuget, Nimes, France	5.50	9.50	18.00	26.00
Zibibo, Vitesse - Colomba Bianca, Sicily	6.00	11.00	21.00	29.00
Vermentino, Timo, San Marzano, Puglia, Italy	6.00	11.00	21.00	29.00
Viognier '1753' Chateau de Campuget, Nimes, France	7.50	13.50	25.00	36.00
Edda, Chardonnay, San Marzano, Puglia, Italy	8.50	16.00	30.00	44.00

ROSÉ

Tramari Rosé Primitivo, San Marzano, Puglia, Italy	6.00	11.00	21.00	29.00
1753 Campuget - Nimes, France	7.50	13.50	25.00	36.00
Source of Joy, Gerard Bertrand, France	7.50	13.50	25.00	36.00

RED

Syrah Viognier, Le Campuget - Nimes, France	5.50	9.50	18.00	26.00
Negramaro, San Marzano, Puglia, Italy	5.50	9.50	18.00	26.00
Primitivo 'Talo', San Marzano, Puglia, Italy	7.00	12.50	23.00	33.00
Syrah '1753' Chateau de Campuget, Nimes, France	7.50	13.50	25.00	36.00
Susumaniello, Susco, San Marzano, Puglia, Italy	8.50	16.00	30.00	44.00
Pinot Noir, Rabbit Hole, Simpsons, England				59.00

SPARKLING

Liboll extra dry, San Marzano, Puglia, Italy	8.00			33.00
Liboll Rosé, San Marzano, Puglia, Italy	8.00			33.00
Simpsons White Cliffs Blanc de Blancs, England	13.00			69.00
Simpsons Canterbury Rosé, England	13.00			69.00

COCKTAILS

Winterberry bramble (Available non-alcoholic 8.00), Rhubarb & custard	11.00
Classic margarita, Mango margarita - chilli salt, Limoncello margarita	11.00

SPIRIT & MIXER

Tanqueray Gin - Stolichnaya Vodka - Don Papa Rum - Glenfiddich Whisky - Courvoisier Cognac	
Tanqueray 0%. 7.00 with mixer Courvoisier XO 10.00	

SOFT DRINKS

San Pellegrino Limonata 3.20	
Coke - Diet Coke - Coke Zero - Orangina - Sprite 3.80	
Pellegrino sparkling water - Aqua Panna still water 4.00	
Orange juice 3.00	

BEER

Birra Moretti 4.6% 6.80 / 3.40 Heineken 0% 4.00	
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COFFEE

Double espresso - Flat white - Latte - Cappuccino - Americano all 3.50	
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