



BEFORE

House olives (Ve)	4
Pan con tomate, anchovies, fresh basil (G,F)	7
Spinach & artichoke dip, crostini (G,M) (V)	7
Burrata, olive oil, gremolata, crostini (G,M) (V)	8
Aperitif - Negroni, Peach Bellini, Bloody Mary	11

APPETISERS

Whipped peas & vegan feta, mint, crostini, chilli oil (G) (Ve)	11
Wood fired chicken, sun-dried tomatoes & confit garlic marinara, basil (M)	11
Grilled asparagus, café de Paris butter, fried egg (M,E,Mu,F)	11
Burrata, grilled nectarine, tomatoes, basil, honey (M,G) (V)	11
Whipped ricotta, crispy garlic, hot honey, crostini (M,G) (V)	11
Wood fired mackerel, heritage tomatoes, salsa verde (F)	11
Simply tomato bread, San Marzano tomatoes, fresh herbs, confit garlic, olive oil (G) (Ve)	11
Garlic and mozzarella bread, confit garlic, garlic butter, rosemary (G,M) (V)	12
Salmon - beetroot cured, horseradish crème fraîche (F,M)	12
Homemade Tuscan meatballs, San Marzano tomatoes, parmesan (Su,M)	12
Tortellini - basil & burrata, lemon cream, peas, fresh herbs (M,E,G) (V)	12
Parma ham, burrata, smoked chilli, olive, thyme (M)	13
Prawns Pil Pil, toasted bread (G,C,F)	13
Wood fired lamb chops, rosemary, garlic, tzatziki (M)	15

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
Basil pesto, courgettes, feta, lemon (G,M,N) (V)	17
Caramelised onions, goats cheese, tender stem broccoli (G,M) (V)	17
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
Parma ham, pineapple, San Marzano tomatoes (G,M)	18
Nduja, burrata, red onion, hot honey, San Marzano tomatoes (G,M)	18
Lamb kofta, toasted pine nuts, green aioli, fresh mint, San Marzano tomatoes (G,M,N,E)	20
King prawn, courgette, garlic butter, chilli (G,M,F,C)	20
Birria beef - short rib, pickled onion, coriander, sour cream (G,M)	20
Meat lover's pizza - Tuscan sausage, pepperoni, nduja, ham, chorizo, spring onion (G,M,Su)	20

ALTERNATIVELY

Asparagus & pesto risotto, burrata (M,Ce,N) (V)	19
Roma carbonara - guanciale, pecorino, egg yolk, black pepper (M,E,G)	20
King prawn spaghetti, garlic, ginger, chilli (G,M,F,C,Su)	22
Crab & chilli bucatini (G,M,C,Su)	24

SIDES

Pickled pink onions, coriander (Ve)	4
Rocket, parmesan, olive oil (M)	6
Watermelon, feta, mint, cucumber (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

DESSERTS

Cannoli - Chocolate orange ganache / Lemon ricotta pistachio (G,Su,M,N) (V)	6
Pizza West Limoncello or Grapefruit-cello over ice (50ml)	7
Affogato - Espresso, ice cream, Amaretto (M,N) (V)	8
Tiramisu (M,N,G) (V)	8
Strawberry & white chocolate cheesecake (M,G)	9
Nocciola ice cream sundae (M,G,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

Jam Bramble (Available non-alcoholic 8.00), Rum & Rhubarb	11.00
Classic Margarita, Mango Margarita, Limoncello Margarita, Spicy Margarita	11.00

SPIRIT & MIXER

Sabatini Gin - Stolichnaya Vodka - Don Papa Rum - Glenfiddich Whisky - Courvoisier Cognac	
Sabatini 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
San 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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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)

Please make our team aware if you have a food allergies or dietary requirements

