



## BEFORE

House olives (Ve)	4
Spinach & artichoke dip, crostini (G,M) (V)	7
Burrata, olive oil, gremolata, crostini (G,M) (V)	8
Parma ham, melon, basil (M)	9
Aperitif - Negroni, Peach Bellini, Bloody Mary, Aperol Spritz	11

## APPETISERS

Whipped peas & vegan feta, mint, crostini, chilli (G) (Ve)	11
Wood fired chicken, sun-dried tomatoes & confit garlic marinara, basil (M)	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
Homemade Tuscan meatballs, San Marzano tomatoes, parmesan (Su,M)	12
Tortellini - basil & burrata, roasted red pepper (M,E,G) (V)	12
Clams, chorizo, white wine, cream, toasted bread (G,M,Mo)	12
Parma ham, burrata, smoked chilli, olive, thyme (M)	13
Prawns Pil Pil, toasted bread (G,M,C)	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, courgette, feta, lemon (G,M,N) (V)	17
Caramelised onions, goats cheese, tender stem broccoli (G,M) (V)	17
Artichoke, red onion, chilli, San Marzano tomatoes (G,M) (V)	17
Bianca, parmesan, truffle oil, thyme (G,M)	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
Parma ham, pineapple, San Marzano tomatoes (G,M)	18
Nduja, burrata, red onion, hot honey, San Marzano tomatoes (G,M)	18
King prawn, courgette, garlic butter, chilli (G,M,F,C)	20
Meat lover's pizza - Tuscan sausage, pepperoni, nduja, ham, chorizo, spring onion (G,M,Su)	20

## ALTERNATIVELY

Spinach & lemon risotto, burrata (M,Ce,N) (V)	19
Roma carbonara - guanciale, pecorino, egg yolk, black pepper (M,E,G)	20
Mussel & Nduja tagliatelle, sun-dried tomatoes, basil (M,Mo,F,G)	21
King prawn spaghetti, garlic, ginger, chilli (G,M,F,C,Su)	22

## SIDES

Rocket, parmesan, olive oil (M)	6
Watermelon, feta, mint, cucumber (M) (V)	7
Wood fired garlic roasties, garlic aioli (M,E) (V)	7
Truffle oil & parmesan roasties (M,E)	8
Tomato, feta, oregano, red onion, cucumber, black olive (M) (V)	8
Caprese - heritage tomatoes, mozzarella, basil (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
Ice cream - Vanilla / Chocolate hazelnut (M,N) (V)	3 / 6
Lemon sorbet, berry jam, wafer (G) (Ve)	7
Pizza West Limoncello over ice (50ml)	7
Affogato - Espresso, ice cream, Amaretto (M,N) (V)	8
Tiramisu (M,N,G) (V)	8
House cheesecake (M,G) (V) - (Please ask your server)	9
Nocciola ice cream sundae (M,G,N) (V)	9
Espresso Martini	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), Amaretto Sour	11.00
Classic Margarita, Mango Margarita, Limoncello Margarita, Cherry Margarita, Spicy Margarita	11.00

## SPIRIT & MIXER

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

## SOFT DRINKS

San Pellegrino - Limonata / Aranciata 3.20
Coke - Diet Coke - Coke Zero 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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