



STUZZICHINI

OLIVE TAGGIASCHE (Vg) (GF)	£4.30
Bowl of marinated laggiasche olives from the province of Imperia	
POMODORI SECCHI (Vg) (GF)	£4.00
Bowl of marinated italian sun dried tomatoes	
TARALLI (Vg)	£4.00
Bowl of salted taralli pugliesi with fennel	
TRE DI BRISCOLA (Vg)	£10.80
Mixed plate with olives, sun dried tomatoes, tarallini and straccette breadsticks	

TAGLIERI (All served with stracette bread rocket and red onion chutney dip)

AFFETTATI	£11.50
Mixed italian cured meats	
VERDURE (Vg)	£10.50
Mixed marinated italian vegetables	
FORMAGGI	£11.00
Mixed italian hard cheese board	
TAGLIERE MISTO	£25.00
Mixed board with cured meats, italian cheeses and marinated vegetables	

INSALATE

RUCOLA E GRANA (V) (GF)	£5.50
Rocket salad topped with grana padano shavings and balsamic glaze	
INSALATA DI MARE (GF)	£11.50
Traditional italian octopus and seafood salad with peppers. tomatoes. celery. olives, olive oil, white and balsamic vinegar and lemon	
CAPRESE (V) (GF)	£8.80
Buffalo mozzarella, cherry tomatoes, basil oil	
INSALATA MISTA (Vg) (GF)	£6.50
Mixed leaf salad with olive oil, tomatoes, olives and red onion	
CARPACCIO DI BRESAOLA (GF)	£9.60
Italian cured beef with rocket, cherry tomatoes, Grana Padano and lemon	

PIZZE

MARINARA (Vg) (V)	£12.20
Tomato, garlic, oregano and olive oil	
MARGHERITA (V)	£13.50
(make it with buffalo mozzarella for £2 extra)	
Tomato, mozzarella, basil	
PEPPERONI	£14.50
Tomato, mozzarella, pepperoni	
CALABRESE	£14.50
(Add chilli honey for £1.50)	
Tomato, mozzarella, nduja	
CAPRICCIOSA	£16.00
(Add anchovies for £2)	
Tomato, mozzarella, mushrooms, taggiasche olives, prosciutto cotto and artichokes	
QUATTRO FORMAGGI (V)	£15.90
Mozzarella, spalmabile, dolcelatte, parmigiano, black pepper	
CRUDAIOLA	£16.50
(have it with cured beef instead of cured ham for £1.50)	
Tomato, mozzarella, finished with rocket, olive oil, prosciutto crudo and parmigiano	
BARDOTTO (Our signature pizza)	£16.50
Mozzarella, nduja, red onion, spianata calabrese, ricotta and chilli honey	
ORTOLANA (V)	£14.60
Mozzarella, garlic mushrooms, caramelised red onion, cherry tomatoes	
SALSICCIA E FRIARIELLI	£15.00
Mozzarella, Napoli sausage, friarielli wild broccoli, fresh chillies	
PROSCIUTTO E FUNGHI	£15.00
Tomato, mozzarella, garlich mushrooms, prosciutto cotto	
VEGETARIANA (V)	£14.50
Tomato, mozzarella, mushrooms, red onion, red peppers, ricotta and balsamic glaze	
SALAMI	£14.50
Tomato, mozzarella, salame Napoli, fresh chillies	
TUTTA CARNE	£15.80
Tomato, mozzarella, pepperoni, salame Napoli, salsiccia Napoli	
AL TARTUFO (V)	£15.00
Truffle sauce, mozzarella, garlic mushrooms and truffle oil	
SARDENAIRA	£14.50
(Add mozzarella for £1.50)	
Tomato, garlic, oregano, taggiasche olives, anchovies and olive oil	
Add any extra toppings for £1.50	

VEGAN PIZZA

VEGAN MARGHERITA (Vg)	£13.80	VEGAN AL TARTUFO (Vg)	£15.40
Tomato, italian vegan cheese, basil		Truffle base, italian vegan cheese, mushrooms and truffle oil	
VEGAN VEGETARIANA (Vg)	£14.40	VEGAN ORTOLANA (Vg)	£14.40
Tomato, italian vegan cheese, red onion, mushrooms, peppers, balsamic glaze		Vegan cheese, caramelised red onion, mushrooms, cherry tomatoes, garlic	

PASTA

LASAGNE AL RAGÙ	£14.80
Baked homemade lasagna with beef ragù, besciamella, mozzarella and parmigiano	
MELANZANE ALLA PARMIGIANA (V) (GF)	£13.00
Layers of grilled aubergines with tomato, mozzarella and Parmigiano	
GNOCCHI ALLA SORRENTINA (V)	£12.80
Gnocchi di patata oven baked in a basil tomato and parmigiano sauce with mozzarella	
GNOCCHI AI QUATTRO FORMAGGI (V)	£14.50
Gnocchi di patata oven backed in a creamy gorgonzola and pecorino sauce	
CANNELLONI RICOTTA E SPINACI (V)	£14.50
Cannelloni pasta tubes filled with ricotta and spinach baked in tomato and parmigiano sauce	
TORTELLONI AL CINGHIALE	£17.50
Tortelloni pasta filled with wild boar ragù in a creamy butter and fresh sage sauce	
RAVIOLONI ALL'ASTICE	£18.00
Ravioloni pasta filled with lobster in a creamy sauvignon blanc sauce with garlic, pomodorini tomatoes, fresh chillies and fresh parsley	

CICCHETTI E BRUSCHETTE

BRUSCHETTA CLASSICA (V) (VG)	£7.70
Bruschetta topped with marinated datterini tomatos, garlic and basil	
BRUSCHETTA BOSCAIOLA (V)	£8.40
Bruschetta with creamy mushrooms and onion sauce finished with balsamic glaze	
BRUSCHETTA PICCANTE	£8.60
Bruschetta with spicy nduja and sausage ragù, finished with parmigiano	
ARANCINE	£7.80
Portion of mini arancine with ragù and mozzarella filling	
CROCCHÈ	£7.00
Portion of potato croquettes filled with ham and mozzarella	
CUOPPO NAPOLETANO DI ROSETTA	£8.80
Mixed bowl with arancine, crocchè and zeppole fritte	
GARLIC ZEPPOLE FRITTE (V)	£7.50
Dough balls in garlic butter and parmigiano	
GAMBERI CALABRESI	£9.40
Garlic and chilli prawns in a rich tomato and nduja sauce, served with straccette breadsticks	
PATATE AL ROSMARINO (V) (Vg) (GF)	£7.80
Potatoes with garlic, rosemary and olive oil	
PATATE TARTUFATE (V) (GF)	£8.30
Potatoes with truffle sauce parmigiano and truffle oil	
TOMINO IN CAMICIA (GF)	£8.40
Grilled tomino cheese wrapped in prosciutto crudo	
POLPETTE ALLA NORMA (V)	£7.70
Breaded aubergine and mozzarella balls in a garlic marinara sauce	
PATATINE FRITTE	£4.80
Salted skin on fries	

DESSERTS

TIRAMISÙ (V)	£6.25
Layers of savoiardi dipped in coffee and cream	
TORTA DELLA NONNA (V) (N)	£4.85
Cake filled with crema pasticcera and topped with toasted pine nuts	
TORTA LIMONI DI SORRENTO (V)	£4.85
Cake filled with italian curd cream	
ZEPPOLE DOLCI (Vg)/(N)	£6.70
Sweet dough balls topped with Nutella (N) or Biscoff (Vg)	
TORTA AGLI AMARETTI (N)	£4.85
Italian classic cake with amaretti biscuits and fresh cream	
AFFOGATO AL FRANGELICO (N) (GF)	£7.90
Stracciatella ice cream soaked in coffee and Frangelico liqueur	
MINI CANNOLI (N)	£1.20 each
Nutella (N), vanilla, or pistacchio (N) fillings	
ARAGOSTINE (N)	£1.30 each
Nutella (N), or Lemon fillings	
MARITOTZO (V)	£4.95
Roman classic brioche bun filled with italian fresh cream	

HOT DRINKS

ESPRESSO	£2.20
DOUBLE ESPRESSO	£3.00
CAFFÈ AMORETTO	£3.80
CAFFÈ CORRETTO (Grappa, Frangelico or Sambuca)	£3.80
LATTE	£3.70
AMERICANO	£3.20
MACCHIATO	£2.90
CAPPUCCINO	£3.50
FLAT WHITE	£3.50
MOCHA	£3.90
ITALIAN HOT CHOCOLATE	£4.50
CIOCOAMORE	£4.90
TEA	£2.00
PEPPERMINT TEA	£2.50
EARL GREY	£2.50
CAMOMILE	£2.50
AMAZZACAFFÈ (Grappa, Amaro or Sambuca)	£2.85

(V) Vegetarian (Vg) Vegan (N) Contains Nuts
(GF) Gluten-Free



TELL US ABOUT ANY ALLERGIES BEFORE YOU ORDER