



BREADS AND NIBBLES

ITALIAN OLIVES (Ve)	£3.50	GARLIC PIZZA BREAD...		PIZZA DOUGH PILLOWS...	
ROSEMARY & SEA SALT FOCACCIA (Ve)	£3.95	<i>...with rosemary, black pepper and sea salt (Ve)</i>	£4.50	<i>...garlic parsley butter (V)</i>	£3.50
<i>extra virgin olive oil and balsamic</i>		<i>...with mozzarella (V)</i>	£5.25	<i>...basil pesto (V)</i>	£3.50

STARTERS

RED PEPPER HOUMOUS (V)	£4.95	CHICKEN LIVER & MARSALA PÂTÉ	£6.50	DEEP-FRIED CALAMARI	£6.75
<i>bell pepper, pesto, crudités</i>		<i>sea salt & rosemary focaccia, beetroot & red onion chutney</i>		<i>garlic aioli and rocket</i>	
MEATBALLS	£6.95	LEMON & HERB CHICKEN SKEWERS	£6.50	PAN-FRIED PRAWNS	£7.95
<i>homemade meatballs, tomato ragu, croutes, Parmesan</i>		<i>sunblush mayo</i>		<i>garlic & tomato cream sauce</i>	
BRUSCHETTA (Ve)	£5.95			ARANCINI	£8.00
<i>tomato, onion, basil, garlic</i>				<i>mushroom and Dolcelatte, aioli</i>	

PASTA AND RISOTTO

SPAGHETTI CARBONARA	£9.95	CHICKEN, PANCETTA & CREAMED LEEK CANNELLONI	£10.25	CRAB CLAW & CHORIZO SPAGHETTI	£13.95
<i>smoked pancetta, egg yolk and Grana Padano</i>		<i>sweet tomato sauce, roast red onion, Parmesan</i>		<i>tomato, chilli</i>	
PRAWN & CHILLI TAGLIATELLE	£11.95	TAGLIATELLE (V)	£9.50	SPAGHETTI & MEATBALLS	£10.25
<i>choice of lemon garlic butter or tomato chilli sauce</i>		<i>tomato & mascarpone sauce, rocket, air-dried tomatoes and mozzarella</i>		<i>slow-cooked meatballs in tomato sauce, Grana Padano, chilli</i>	
HOMEMADE LASAGNE	£10.50			FUSILLI PRIMAVERA (Ve)	£8.95
				<i>fine beans, broccoli and tomato</i>	
WILD MUSHROOM RISOTTO (V)	£9.95	FUSILLI POLLO PESTO	£10.50	GNOCCHI (V)	£9.95
<i>porcini salt, creamy truffle dressing, crispy sage</i>		<i>roast chicken, wild mushroom, pancetta, basil pesto cream</i>		<i>charred veg, baby spinach</i>	
<i>...add pancetta - £2.00</i>					

GRILL, MAINS AND SALADS

<i>served with cherry tomato, red onion, rocket and shaved Parmesan</i>		PAN-FRIED SALMON	£16.50	OLIVE BURGER	£12.75
GRILLED 8OZ RUMP	£13.95	<i>served on tagliatelle pesto</i>		<i>served in a brioche bun with fries, melted Parmesan, tomato, red onion and blush mayo</i>	
GRILLED 10OZ RIBEYE	£17.95	CHICKEN MILANESE	£13.95	add toppings	
GRILLED 7OZ FILLET STEAK	£20.95	<i>chorizo ratatouille, spaghetti, torn mozzarella</i>		<i>...pancetta £2.00 ...mushroom £1.50 ...egg £1.50</i>	
ADD A SAUCE	£2.75	SEA BASS	£12.95 / £17.95	THE OLIVE CHICKEN CAESAR	£6.25 / £11.50
<i>... peppercorn ...red wine jus</i>		<i>sautéed new potatoes, tomatoes and chive oil</i>		<i>pancetta, crumbed egg (on large), croutons and shaved Grana Padano</i>	
ADD PAN-FRIED PRAWNS	£6.00				

STONEBAKED PIZZAS

CLASSIC PEPPERONI	£11.50	SPICED LAMB	£11.95	CARNIVORE CALZONE	£11.95
		<i>spiced ground lamb, chilli, pomegranate, roast red onion, mint crème fraiche</i>		<i>chicken, meatballs, pepperoni, chorizo, onions and sun-dried tomatoes</i>	
MARGHERITA (V)	£8.95			ADDITIONAL TOPPINGS (EACH)	£1.50
<i>tomato and mozzarella</i>		KIEV CALZONE	£10.95	<i>spiced lamb, pepperoni, chicken, meatballs, pancetta, prosciutto, sweetcorn, pineapple, mushroom</i>	
CAPRINO (V)	£9.75	<i>chicken, garlic butter, spinach, pancetta, red onion, mozzarella, tomato sauce</i>			
<i>goat's cheese, mozzarella, red onion, rocket and pesto</i>					

SIDES

ROCKET SALAD (V)	£3.95
<i>with Grana Padano and balsamic dressing</i>	
HOUSE SALAD (V)	£3.50
CHIPS (V)	£3.50
COURGETTE FRITTERS (V)	£3.50
TENDERSTEM BROCCOLI (Ve)	£4.50
<i>chilli and roasted almonds</i>	
ROASTED TINY TOT POTATOES (Ve)	£3.95
<i>rosemary & garlic potatoes</i>	
MOZARELLA & TOMATO SALAD	£5.95
ROMAN FRIES	£4.50
<i>blush pesto, shaved Parmesan, truffle oil</i>	

CHILDRENS' MENU £5.95

SPAGHETTI & MEATBALLS
BBQ CHICKEN STRIPS *chips and peas*
FISH GOUJONS *chips and peas*
MAKE YOUR OWN PIZZA
topping choices: pepperoni, meatballs, pineapple, ham, sweetcorn, cheese
INCLUDES CHILDRENS' DESSERT
MINI MILK ICE LOLLY
ICE CREAM
1 scoop of: vanilla, chocolate, strawberry or mint choc chip

DESSERTS

STICKY TOFFEE PUDDING (V)	£6.25
<i>vanilla ice cream</i>	
TIRAMISU TRIFLE (V)	£5.95
MANGO SORBET (Ve)	£3.75
LIMONCELLO CHEESECAKE	£6.25
<i>Chantilly cream, ginger biscuit crumb</i>	
BOMBOLONI (V)	£5.95
<i>cinnamon sugar, chocolate fudge sauce, vanilla ice cream</i>	
ICE CREAM COUPE (V)	£4.50
<i>toasted almonds</i>	
CHOCOLATE BROWNIE (V)	£6.25
<i>vanilla ice cream, chocolate fudge sauce</i>	

Discretionary 10% service charge will be added to your bill for parties of 6 or more. All gratuities and service charge go to the team that prepare and serve your meal and drinks, excluding all management. All prices include VAT at the current rate.
(V) Vegetarian, (Ve) Vegan. Our cheese may not be made with vegetable rennet. Our dishes may contain nuts or nut traces. All weights stated are prior to cooking. Allergen information available upon request - please ask for details.



SPARKLING WINES

	125ml	Bottle
DURELLO SPUMANTE, CANTINA DI GAMBELLARA <i>Italy</i> <i>Delicate, plums, papaya</i>		£29.00
PROSECCO SPUMANTE, CANTINA COLLI EUGANEI <i>Valdobbiadene, Italy</i> <i>Fresh, citrus, floral</i>	£6.00	£32.00
BISOL VALDOBBIADENE BRUT ROSÉ JEIO NV <i>Italy</i> <i>Refreshing, citrus, rose</i>	£8.00	£35.00
MOET & CHANDON BRUT NV <i>France</i> <i>Toasty, brioche, silky</i>		£56.00
MOET & CHANDON BRUT ROSÉ NV <i>France</i> <i>Raspberries, juicy, perfumed</i>		£65.00
VEUVE CLICQUOT YELLOW LABEL BRUT <i>Reims, France NV</i> <i>Bready, citrusy, fragrant</i>		£69.00
LAURENT-PERRIER ROSÉ BRUT <i>Tours-sur-Marne, France NV</i> <i>Redcurrants, raspberries, fresh</i>		£90.00

SWEET WINE

	100ml	Bottle
MUSCAT DE BEAUME DE VENISE, DOMAINE DE FENOUILLET (500ML) <i>Rhône, France</i> <i>Peaches, citrus, flowers</i>	£4.00	£24.00
SAUTERNES, CLOS L'ABEILLEY <i>Bordeaux, France</i> <i>Honey, apricot, balanced</i>	£8.00	£26.00
LAFAGE MAURY GRENAT 50CL <i>Dried red fruits, chocolate, coffee</i>		£24.00

ROSE WINE

	175ml	250ml	Bottle
STATUA PINOT GRIGIO BLUSH <i>Sicilia, Italy</i> <i>White peach, flowers, juicy apples</i>	£4.50	£6.50	£19.00
MONTEFORTE PINOT GRIGIO ROSATO <i>Veneto, Italy</i> <i>Light, red cherry, strawberry</i>			£25.00
FILARINO SANGIOVESE ROSATO RUBICONE IGT <i>Emilia Romagna, Italy</i> <i>Fresh, violet, cherry</i>	£6.50	£9.00	£26.00

WHITE WINE

	175ml	250ml	Bottle
LE COSTE TREBBIANO DI ROMAGNA PODERI DAL NESPOLI <i>Emilia Romagna, Italy</i> <i>Light, citrus, perfumed</i>	£4.50	£6.50	£19.00
EL CIRCO MACABEO <i>Spain</i> <i>Light, lemon, peach</i>			£21.00
LEGATO INZOLIA IGT <i>Sicilia, Italy</i> <i>Fresh zesty, citrus</i>			£23.00
MONTEFORTE GARGANEGA PINOT GRIGIO <i>Italy</i> <i>Soft, pear, almond</i>	£5.00	£7.00	£23.00
TERRE DI GIUMARA GRECANICO IGT SICILIA CARUSO-MININI <i>Sicilia, Italy</i> <i>Fresh, white fruit, orange blossom</i>	£5.75	£8.25	£24.00
TYDY HOLY SNAIL SAUVIGNON BLANC <i>France</i> <i>Fresh, citrus, gooseberry</i>	£6.25	£8.50	£25.00
EL COTO RIOJA BLANCO <i>Spain</i> <i>Zesty, grapefruit, apple</i>	£6.50	£9.00	£26.00
MANDRAROSSA FIANO CIACA BIANCA <i>Sicilia</i> <i>Aromatic, floral, apricot</i>			£27.00
16 STOPS CHARDONNAY <i>Australia</i> <i>Elegant, ripe apple, white peach</i>			£28.00
PONTE DEL DIAVOLO PINOT GRIGIO <i>Friuli Venezia Giulia, Italy</i> <i>Fresh pear, lemon, sophisticated</i>			£29.00
RIBBONWOOD SAUVIGNON BLANC <i>New Zealand</i> <i>Grapefruit, melon, lime</i>			£31.00
LA GIUSTINIANA LUGARARA GAVI DI GAVI <i>Piemonte, Italy</i> <i>Green apple, ripe peach, subtle nectarine</i>			£36.00

PORT

QUINTA DO VALLADO '10 YEARS TAWNY' <i>Porto, Portugal</i> <i>Sweet raisin, mocha chocolate, spice</i>	£30.00
WARRE'S 'WARRIOR' <i>Porto, Portugal NV</i> <i>Rich perfume, red plums, cherries</i>	£31.00

RED WINE

	175ml	250ml	Bottle
LEGATO NERO D'AVOLA <i>Sicilia, Italy</i> <i>Rich, ripe, dark fruit</i>	£4.50	£6.50	£19.00
CASTANO ORGANIC MONASTRELL <i>Spain</i> <i>Smooth, black cherry, plum</i>			£22.00
RIPENSATO CORVINA <i>Veneto, Italy</i> <i>Espresso, all-spice, cassis</i>	£5.00	£7.00	£23.00
GRAN SASSO MONTEPULCIANO D'ABRUZZO <i>Abruzzo, Italy</i> <i>Juicy, redcurrant, sweet blackberry</i>	£5.50	£8.00	£25.00
TERRE DI VULCANO AGLIANICO DEL VULTURE 2015 <i>Basilicata, Italy</i> <i>Smooth, black cherry, savoury</i>			£26.00
CANTINA DI GAMBELLARA MERLOT <i>Veneto, Italy</i> <i>Velvety, redcurrant, cherry</i>			£26.00
BUONTALENTI CHIANTI <i>Toscana</i> <i>Ripe cherry, sweet balsamic, spice</i>	£6.50	£9.00	£28.00
I MURI PRIMITIVO <i>Puglia, Italy</i> <i>Rich, red berry, cocoa</i>			£28.00
VALPOLICELLA CLASSICO LA DAMA <i>Valpolicella, Italy</i> <i>Intense, fresh red cherry, elegant</i>			£31.00
TENUTE PICCINI LE PIAZZE CHIANTI RISERVA <i>Toscana</i> <i>Velvety, ripe cherry, spice</i>			£31.00
MALBEC, ALTOS LAS HORMIGAS <i>Mendoza, Argentina</i> <i>Plum, mocha, red berry</i>			£32.00
RIOJA RESERVA 'CENTENARIO', VINA POMAL <i>Rioja, Spain</i> <i>Tobacco, musky, coffee</i>			£34.00

TALENTI BRUNELLO DI MONTALCINO <i>Montalcino, Italy</i> <i>Chocolate, black cherry, bramble fruit</i>	£60.00
AMARONE DELLA VALPOLICELLA, ALLEGRINI <i>Veneto, Italy</i> <i>Luscious, black fruit, sweet spice</i>	£70.00

Wines and vintages are subject to availability, wherever possible we will recommend alternatives. Our 'by the glass wines' are used within a maximum of 24hrs of opening (so are always fresh!) and are available in 125ml measures.