

O FOOD

BREADS

Baked Dough Balls ^(VgA)

For One 5.25 // To Share 9.25
Served with garlic butter & chilli oil.

Bruschetta ^(Vg)

For One 6.25 // To Share 10.95
Served with fresh tomatoes, garlic, olives and a basil dressing.

Garlic & Rosemary ^(Vg)

For One 5.25 // To Share 9.25
Freshly baked garlic bread and fragrant rosemary and sea salt.
Add cheese for 1.00

Pizza Bites

For One 6.95 // To Share 11.95
Our delicious pizza bites are freshly baked with fior di latte mozzarella cheese.
Add pepperoni for 1.50

Hummus & Bread Sticks ^(Vg) ^(GFA)

5.95
Fresh hummus topped with homemade tomato checca, served with warm bread.

STARTERS & SHARERS

Charcuterie Board To Share 13.95

Our own selection of cured meats, including Parma ham and salami. Served with roasted garlic, warm flatbread and pickled vegetables.

Grilled Vegetable Board ^(VgA) To Share 10.95

A sharing board of grilled courgettes, artichoke & aubergine, roasted peperonata, tomatoes, olives, hummus, goat's cheese, shallots, fresh rocket drizzled with basil oil & balsamic, served with warm flatbread.

Wings

For One 7.95 // To Share (20 wings) 19.95
Choose between:

Classic BBQ // Sticky Teriyaki // Garlic & Herb with lemon

Crispy Fried Calamari

For One 8.25 // To Share 13.25
Served with sweet chilli dipping sauce.

Zerodegrees Arancini

For One 6.95 // To Share (8 Balls) 11.95
Four crispy rice balls with mozzarella, peas & spinach and served with balsamic glaze.

Beer Battered Cajun King Prawns

For One 8.25 // To Share 13.25
King prawns battered using our Bohemian Czech Pilsner, served with a chilli soy sauce.

NEW Baba Ganoush ^(Vg) ^(GFA) 6.50

Baked aubergine with garlic and herbs, chopped and mixed with coriander and lime, finished with garlic oil, chives & walnuts.

¼ Kilo Mussels 6.95 ^(GFA)

A light taster of our amazing mussels served with warm bread.

See overleaf for all the flavour options available!

NEW Stuffed Portobello Mushroom 6.95

Vegan 'bacon', Portobello mushroom, cream cheese, spinach, mozzarella, cherry tomatoes, parmesan breadcrumb.

Gamberoni 8.25

King prawns cooked in a garlic and white wine sauce, served on a rustic baguette with chilli flakes.

NEW Broccolini 8.25

Wood fired with whipped ricotta, peas, roasted garlic, parmigiano, honey, Calabrian chilli oil.

NEW Avocado Caprese ^(GF) 8.25

Buffalo mozzarella, avocado, cherry tomato, balsamic glaze.

NEW Melon with Parma 8.25

Melon, Parma ham, buffalo mozzarella, basil & balsamic glaze.

PASTA & RISOTTO

King Prawn Spaghetti 16.25

With asparagus, king prawns, white wine, garlic, parmesan, chilli & cream.

Seafood Linguine 16.25

With mussels, king prawns, squid, anchovies, capers, parsley, white wine & cherry tomatoes.

Lime & Tequila Chicken Tagliatelle 15.25

Tequila, chicken, lime, coriander, carrots, red onions and sweet peppers served in cream, jalapeño and pesto.

Teriyaki Chicken Stir-Fry 15.25

Marinated teriyaki chicken, egg noodles, carrots, spring onions, cashew nuts, mangetout, chillies, red peppers & fried shallots. Served hot & topped with coriander.

Spaghetti Carbonara 15.25

Guanciale, white onion, fresh cracked pepper, parsley, pecorino, egg yolk & double cream.

Penne Parma 15.25

Mushroom and asparagus penne with onions, carrots, garlic, Taleggio cheese, double cream and topped with fried Parma ham.

Penne Arrabiata ^(Vg) 12.95

With homemade tomato sauce, chilli & garlic.

Chicken, Spinach & Mascarpone Risotto ^(GF) 15.25

Garlic chicken, spinach, mascarpone, parmesan and saffron risotto.

NEW Vegan Portobello Mushroom Risotto ^(Vg) ^(GF) 15.25

Saffron risotto with Portobello mushroom, peas & rocket.

SALADS

Moroccan Chicken ^(GF) 14.95

Moroccan chicken breast, couscous, roasted butternut squash, dates, toasted almonds, beetroot, mixed peppers, cranberries, coriander and a homemade mango chutney dressing.

Goat's Cheese 13.25

Cherry tomatoes, olives, lettuce, cucumber, avocado, almonds and warm goat's cheese, served on toasted French bread and drizzled with basil dressing.

NEW Citrus Prawns & Avocado 14.95

Prawns, avocado, lemon, mixed leaves, almond flakes & cherry tomatoes.

Add egg for 1.95

Classic Caesar 11.50

Romaine lettuce, cucumbers, shaved parmesan, caesar dressing and homemade bread sticks.

Add chicken for 2.50

BBQ Chicken 13.25

Leaf salad, crispy tortillas, smoked cheese, sweetcorn, cucumber, tomatoes, coriander & red onions, topped with strips of BBQ chicken breast. Served with ranch dressing.

NEW Watermelon & Feta ^(GF) 13.95

Watermelon, cucumber, feta cheese, mint & walnuts.

THE METRE-LONG 49.95

Our famous mouth-watering Neapolitan pizza is now available to share.

Choose either 1 of your favourites or design your own with up to 4 choices from our pizza selection.



Dough-licious

Our dough is made using our own secret recipe, the highest quality flour imported from Naples and takes over 24 hours to prove. We selected all our ingredients to complement our dough including Fior Di Latte Mozzarella on all of our pizzas and our homemade Neapolitan tomato sauce. We finish our perfect 12" Neapolitan pizzas in our wood fired oven for that authentic Italian taste.

CLASSIC PIZZA

Margherita ^{VgA} 11.50

Aromatic oregano, mozzarella & our signature sauce.

NEW Picante 14.95

Tomato base, Italian salami picante, pepperoni, fior di latte, with fried Parma ham crumbs to garnish & a spicy tomato ragu.

Americana 14.50

Pepperoni sausage, fresh chillies, mozzarella & tomato sauce.

Wood Roasted Vegetables ^{VgA} 13.25

Aubergine, courgette, roasted mixed peppers, sundried tomatoes, garlic, mozzarella & tomato sauce.

Caramelised Pear & Gorgonzola 14.50

Caramelised pear, gorgonzola, mozzarella, Taleggio cheese, walnuts & tomato sauce. Topped with rocket & ranch dressing.

Goat's Cheese 13.95

Goat's cheese, roasted mixed peppers, olives, chillies, mozzarella & tomato sauce.

Parma 14.50

Parma ham, rocket, shaved parmesan, mozzarella & tomato sauce.

NEW Vegan Funghi ^{Vg} 14.95

Seasonal mushrooms, cauliflower besciamella, caramelized onion.

NEW Cinghiale (*tching-gyah-leh*) 16.25

Homemade pizza sauce, fior di latte, wild boar salame, nduja, roquito peppers, parmesan, fresh chilli, basil, extra virgin olive oil.

NEW Carnivoro 14.95

Homemade pizza sauce, fior di latte, pepperoni, fennel sausage, prosciutto cotto, parmigiano, basil.

SPECIALITY PIZZA

BBQ Chicken 13.95

Barbecued chicken, sliced red onions, mozzarella & smoked cheese, coriander & our own BBQ sauce.

Peking Duck 15.95

Aromatic shredded duck, spring onions, mozzarella, crispy tortillas & hoisin sauce.

NEW Pignatiello (*Pea-na-ti-ello*) 13.95

Braised short rib, fior di latte, parmigiano crema, basil.

Carne Asada 15.95

Wood fired rump steak, red onions, fresh chillies, smoked cheese, mozzarella and basil & coriander pesto. Topped with fresh coriander, tomato & avocado salsa.

Jamaican Chicken 14.50

Marinated Jamaican chicken, smoked bacon, red onions, bell peppers, mozzarella with spicy & sweet Caribbean sauce.

Portobello Mushroom with Pesto & Sundried Tomato ^{VgA} 13.95

Sundried tomatoes, portobello mushrooms, mozzarella, basil & coriander pesto.

NEW

Cacio e Pepe (*Ka-cho-eh-peh-peh*) 13.95

Smoked cheese, fior di latte, parmigiano crema, cracked black pepper.

Carbonara 14.95

Parma ham & smoked bacon topped with an egg, garlic cream sauce and mozzarella. Finished with fresh ground black pepper, chopped parsley & grated parmesan cheese.

NEW

Roasted Ham & Mushroom 14.50

Homemade tomato sauce, ham, mushroom & caramelised onions.

ON THE SIDE 1.95

Add one of our signature sauces and make the most of every last mouthful!

Choose from: *Marinara* // *Garlic & Herb* // *BBQ* // *Hoisin* // *Caribbean*

UPGRADE TO BUFFALO MOZZARELLA 1.95

ADD EXTRA Chicken, Pepperoni or Parma 2.50 Seafood 2.95 // Cheese & Vegetables 1.95

All of our individual pizzas are available as calzone on request. We are also more than happy to swap to vegan cheese or gluten free pizzas bases. Please speak to your server if you have any dietary requirements or questions regarding the menu.

SIDES

NEW Broccolini with Garlic 3.95

Mixed Salad ^{GF} ^{Vg} 4.95

Nocellara Olives ^{GF} ^{Vg} 4.95

Sweet Potato Fries ^{GF} ^{VgA} 4.95

Fries ^{VgA} 3.95

Garlic Fries ^{VgA} 4.95

Halloumi Fries ^{GF} 7.95

Zucchini Fries 4.95

Truffle Mac 'n' Cheese 5.95



MUSSELS 17.95

Enjoy a kilo pot of our fresh mussels, served in one of our speciality flavours, and with a side of frites.

Also available as a ¼ kilo starter portion.

Marinière ^{GFA}

Garlic, onions, white wine & cream.

Creole ^{GFA}

Tomato, basil, fresh chillies, garlic, flat leaf parsley & onions.

Thai Green Curry ^{GFA}

Lemongrass, ginger, green curry, coconut milk & coriander.

Thermidor

Brandy, wine, mustard, cheddar cheese, cream & parsley.

NEW Sausage & Cider

Onion, garlic, fennel sausage, cider, dill.

NEW Nduja

Nduja, fennel seeds, garlic, white wine & coriander.

^{Vg} Vegan // ^{VgA} Vegan option available // ^{GF} Gluten free // ^{GFA} Gluten free available //

Please be aware that we work in an open kitchen. We work with a wide range of ingredients and hand craft our dough using flour containing gluten. There is a possibility of cross contamination, but we take every precaution to prevent this. Please speak to your server if you have any allergies or dietary requirements that we need to be aware of ahead of making your order. A discretionary optional service charge of 12.5% will be added to your bill.