

STARTERS

Breaded Mac and Cheese Bites	£8.45	Antipasto Sharing Platter	£18.95
Served with sweet chilli sauce		Salami, Chorizo, Parma Ham, mixed olives, cow's mozzarella, goats cheese and sweet and spicy peppadew peppers. Served with our homemade herb and Grana Padano cheese topped Italian bread, green pesto, and garlic butter.	
Goats Cheese Al Forno	£9.25	Mozzarella and Tomato Salad	£9.10
Baked goats' cheese and prosciutto ham hot honey on the goats cheese served with bread		Layers of vine tomato and creamy cow's milk mozzarella finished with fresh basil and a balsamic glaze.	
Sharing Homemade Bread	£13.15	Calamari	£9.75
Our homemade herb and Grana Padano cheese Italian bread, served with olive oil and balsamic dip.		Lightly floured and deep-fried calamari rings, served with a wedge of lemon and garlic mayonnaise.	
Garlic Bread with Cheese	Small £7.75 Large £13.75	Marinated Mixed Olives	£5.45
		Small £8.25 Large £14.25	
Garlic Bread with Vegan Cheese and Caramelised Onions	£9.20	Polpetta Fatte in Casa	£9.55
		Homemade spicy beef meatballs cooked in our signature tomato sauce and baked with mozzarella, served with homemade herb bread.	
Chicken Strips	£9.55	Bruschetta	£8.50
Breaded chicken fillet strips, fried and served with a sweet chilli dipping sauce.		Homemade baked bread, brushed with garlic butter, topped with cherry tomatoes, red onion, Grana Padano cheese and finished with a balsamic glaze.	
Casa Nostra Prawns	£9.95		
Garlic prawns in our homemade creamy spiced tomato sauce, served with our homemade herb bread.			

GRANDE PIZZA

Our thin and crispy stretched base pizzas. We also offer a 9.5" gluten free base for our Grande Pizza toppings.

Miele di Roquillo
Pepperoni, chorizo, fresh chillies, mozzarella and finished with a spicy roquillo infused honey.

Pollo Picante
Mozzarella, chicken, garlic oil, Cajun spices, sweet and spicy peppadew peppers and red onion.

Formaggio di Capri
Goat's cheese, mozzarella, spinach, red onion, caramelised onion and garlic oil.

Caldo
Mozzarella, chicken, chorizo, pepperoni and chillies finished with rocket and Grana Padano cheese.

Prosciutto di Parma
Mozzarella, finished with fresh Parma ham, rocket and Grana Padano cheese.

Came Piccante
Salami, chicken, chorizo, mushroom, sweet and spicy peppadew peppers, mozzarella and finished with rocket and Grana Padano cheese.

Pinzolo
Goat's cheese, mozzarella, sweet and spicy peppadew peppers, red onion and garlic oil finished with rocket and Grana Padano cheese.

All of our pizzas are made with our homemade, hand stretched dough.

Margherita

Florentina
Mozzarella, black olives, egg, spinach and garlic oil.

Quattro Stagioni
Mozzarella, mushroom, ham, pepperoni and olives.

Pepperoni

Ortolana
Mozzarella, chargrilled veg, mushroom and olives.

Dolce
Barbecue base, chicken, red onion, sweetcorn and mozzarella.

Vegan Margherita Pizza
Tomato sauce and vegan cheese.

Vegan Colorata
Tomato sauce, vegan cheese, chargrilled vegetables, mushrooms and olives.

Vegan Marrone
BBQ sauce, vegan cheese, plant-based chicken pieces, red onion, and sweetcorn

Customise your pizza with a choice of toppings
Extra toppings Prawns or Pancetta 2.75 Meats 2.55 Veg 2.25 each.

CLASSIC PIZZA

All of our pizzas are made with our homemade, hand stretched dough. All of our classic pizzas can be upgraded to the thin and crispy stretched Grande pizza for an extra £2.75 or served on our gluten free 9.5" base.

Margherita

Florentina
Mozzarella, black olives, egg, spinach and garlic oil.

Quattro Stagioni
Mozzarella, mushroom, ham, pepperoni and olives.

Pepperoni

Ortolana
Mozzarella, chargrilled veg, mushroom and olives.

Dolce
Barbecue base, chicken, red onion, sweetcorn and mozzarella.

Vegan Margherita Pizza
Tomato sauce and vegan cheese.

Vegan Colorata
Tomato sauce, vegan cheese, chargrilled vegetables, mushrooms and olives.

Vegan Marrone
BBQ sauce, vegan cheese, plant-based chicken pieces, red onion, and sweetcorn

PASTA

All of our pastas excluding lasagne can be made with our gluten free penne pasta upon request.

Bolognese	£15.95	Gamberoni	£18.95
Linguine pasta served in our traditional Bolognese sauce finished with Grana Padano cheese and basil.		Linguine pasta in our homemade creamy spiced tomato sauce served with prawns, mushrooms and red onion. Finished with chopped parsley.	
Pollo Al Harissa	£18.15	Frutti di Mare	£18.45
Penne pasta cooked with Harissa spiced chicken, spinach and cherry tomatoes in a creamy white wine sauce with Grana Padano cheese.		Linguine pasta with a rich mix of seafood, cooked in our homemade tomato sauce with a hint of chilli, finished with chopped parsley.	
Spinaci e Funghi	£15.55	Linguine Polpette	£16.95
Linguine pasta served with our signature white wine sauce, mushrooms, spinach, and Grana Padano cheese.		Linguine pasta with our signature meatballs served with a hint of chilli and tomato sauce with a hint of chilli and finished with Grana Padano.	
Carbonara	£16.75	Penne Arrabbiata	£15.25
Linguine pasta and smoked pancetta lardons coated with a cream and fresh egg yolk sauce, with Grana Padano cheese.		Penne pasta in our homemade tomato sauce, finished with fresh chilli and garlic oil.	
Pollo al Pesto	£18.15	Penne Verdure	£15.55
Penne pasta baked with mozzarella, mushroom, chicken and red onion in a green pesto and Béchamel sauce, finished with fresh basil and Grana Padano cheese.		Penne pasta with chargrilled mixed veg cooked in garlic oil and our homemade tomato sauce, finished with rocket.	
Lasagne	£16.95	Vegan Ragù	£15.95
Layers of traditional homemade Bolognese sauce and lasagne sheets, topped with a creamy Béchamel sauce, baked with mozzarella, and finished with Grana Padano cheese and fresh basil.		Plant-based Bolognese sauce served with linguine pasta, finished with fresh basil.	
Caprina al Forno	£17.95		
Penne pasta baked with mozzarella, goat's cheese, pesto, mixed peppers, spinach, and mushroom, mixed in our homemade tomato sauce.			

GRILL

All of our grill dishes can be prepared Gluten Free upon request.

Boz Sirloin Steak
Served with seasoned chips, tenderstem broccoli, cherry tomatoes and our delicious homemade peppercorn sauce.

Sea Bass
Served with new potatoes, rocket, Broccoli, a lemon wedge and a roasted pepper sauce.

Pollo Fungghi Grill
Marinated grilled chicken breast cooked with a white wine & creamy mushroom sauce served with chips, tenderstem broccoli and cherry tomatoes.

Pollo Milanese
Chicken breast dusted with breadcrumbs, deep fried and served with garnished salad or linguine pasta cooked in our homemade tomato sauce.

Spezia Rossa
Marinated grilled chicken breast with a spicy tomato sauce, olives and fresh chillies, served with the choice of chips and broccoli.

Grilled Salmon
Warm fillet of salmon served with fried herb new potatoes, tenderstem broccoli, homemade lemon butter sauce & fresh lemon.

Swap your Chips for Sweet potatoes for just £1!

SALADS

Chicken Salad
A beautifully presented bed of mixed leaf salad topped with torn chicken, black olives, red peppers, croutons, goats' cheese and chopped vine tomato served with a house dressing.

Salmon Salad
Warm grilled salmon fillet served on a salad of baby leaves, cherry tomato, tenderstem broccoli, new potatoes, red onion, tossed in balsamic vinaigrette.

Dietary Requirements:

Please let the team know if you have any allergen or dietary requirements, including nuts. As our dishes are handmade in our busy kitchen, unfortunately, we cannot guarantee that they are 100% free of allergens or contaminations.

Suitable for vegetarians. Contains nuts or nut oils. Vegan. Gluten Free.
Please watch out for stray olive stones and bones. The ABV% on alcoholic drinks are correct at time of printing this menu, however, may be subject to change. For tables over 8 an optional 12.5% service charge will be added. Please speak with your waiter for more details.

SIDES

Mixed Leaf Salad
Seasonal mixed leaves with cucumber, vine tomato and house dressing.

Chips
Rocket leaves with shaved Grana Padano cheese, olive oil and black pepper.

Sweet Potato Chips

Fried Herb New Potatoes

Broccolini
Steamed tenderstem broccoli cooked in a chilli and garlic marinated butter, finished with Grana Padano cheese.



RISOTTO

Risotto ai Funghi e Pollo
A creamy risotto with an assortment of wild mushroom, torn chicken breast, and finished with rocket, shaved Grana Padano cheese and drizzled truffle oil.

Pea and Broccoli Risotto
A creamy risotto with peas and Broccoli, spinach, lemon juice finished with pesto oil and Grana Padano cheese.

Add Chicken for an additional £2.5!