

## STARTERS

- Bruschetta Rosso**  8.75  
Homemade bread topped with red pesto, oven baked until golden and finished with rocket and shaved grana padano.
- Whitebait**  8.95  
Breaded whitebait, deep fried and served with rocket, lemon wedge and homemade caper aioli.
- Pane Di Salsetta**  13.50  
Our sharing, homemade herbed bread served with a selection of red and green pesto, and garlic butter.
- Sharing Homemade Bread** 13.50  
Our homemade Italian bread baked with herbs and grana padano cheese served with olive oil and balsamic dip.
- Marinated Mixed Olives**  5.75
- Garlic Bread with Cheese**  Small 7.95 Large 13.95
- Garlic Bread with Cheese and Caramelised Onions**  Small 8.45 Large 14.45
- Polpetta Fatte in Casa** 9.45  
Homemade spiced beef meatballs cooked in our signature tomato sauce and baked with mozzarella. served with homemade herby bread.
- Bruschetta** 8.75  
Our homemade baked bread, brushed with garlic butter, topped with cherry tomatoes, red onion, grana padano cheese and finished with a balsamic glaze.

All of our starters excluding the calamari, chicken strips and whitebait can be made gluten free.

- Casa Nostra Prawns** 10.25  
Garlic prawns in our homemade creamy spiced tomato sauce, served with our homemade herby bread.
- Antipasto Sharing Platter**  19.75  
A selection of salami, chorizo, parma ham, mixed olives, cow's mozzarella, goats' cheese and sweet and spicy peppadew peppers. served with our homemade herby and grana padano cheese topped Italian bread, green pesto, and garlic butter.
- Chicken Strips** 9.85  
Breaded chicken fillet strips, fried and served with a sweet chilli dipping sauce.
- Mozzarella And Tomato Salad**   9.25  
Layers of vine tomato and creamy cow's milk mozzarella finished with fresh basil and a balsamic glaze.
- Calamari** 10.05  
Lightly floured and deep-fried calamari rings, served with a wedge of lemon and garlic mayonnaise.
- Garlic Bread with Vegan Cheese and Caramelised Onions**  Small 8.45 Large 14.45
- Garlic Bread with Vegan Cheese**  Small 7.95 Large 13.95
- Vegan Bruschetta**  8.75  
Homemade bread brushed with garlic oil, topped with cherry tomato and red onion. finished with balsamic glaze.

## GRANDE PIZZA

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

- Pollo Rosso Pizza**  18.85  
A rich red pesto base, mozzarella, torn chicken, spring onions, garlic oil.
- Mortadella Funghi**  18.85  
A creamy bechamel sauce base, cup mushrooms, wild mushrooms, mortadella ham and mozzarella.
- Bianca Pizza** 18.65  
A bechamel sauce base topped with mushrooms, red onions, chicken, mozzarella and garlic oil finished with chopped parsley
- Miele Di Roquito** 18.65  
Pepperoni, chorizo, fresh chillies, mozzarella and finished with a roquito chilli infused honey.
- Pollo Picante** 18.75  
Mozzarella, chicken, garlic oil, cajun spices, sweet and spicy peppadew peppers and red onion.
- Formaggio Di Capri**  18.45  
Goat's cheese, mozzarella, spinach, red onion, caramelised onion, and garlic oil.
- Caldo** 18.85  
Mozzarella, chicken, chorizo, pepperoni & chillies finished with rocket and grana padano cheese.
- Prosciutto Di Parma** 18.75  
Mozzarella, finished with fresh parma ham, rocket and grana padano cheese.
- La Nduja** 18.75  
Red onion, chorizo, soft and spicy nduja sausage and cow's milk mozzarella finished with rocket and grana padano cheese.



## CLASSIC PIZZA

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**  14.75  
Tomato sauce topped with mozzarella.
- Fiorentina**  15.75  
Mozzarella, black olives, egg, spinach & garlic oil.
- Quattro Stagioni** 15.75  
Mozzarella, mushroom, ham, pepperoni & olives.
- Pepperoni** 15.65  
Tomato sauce, mozzarella and pepperoni.
- Ortolana**  15.65  
Mozzarella, chargrilled vegetables, mushroom and olives.
- Dolce** 15.85  
Barbecue base, chicken, red onion, sweetcorn, and mozzarella.
- Vegan Margherita Pizza**  14.55  
Tomato sauce and vegan cheese.
- Vegan Colorata**  15.65  
Tomato sauce, vegan cheese, chargrilled vegetables, mushrooms, and olives.
- Vegan Marrone**  15.85  
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 2.95 meats 2.75  
veg 2.35 each

## PASTA

All of our pastas excluding the lasagnas can be made with our gluten free penne pasta upon request

- Linguine Calamari**  17.95  
Homemade tomato sauce, fresh chilli, black olives, calamari rings and linguine pasta. finished with a pinch of parsley.
- Penne Pesto Rosso**  18.75  
Torn chicken with a touch of harissa and spring onions in a creamy red pesto sauce. finished with grana padano cheese.
- Verdure Grigliate Lasagne**  17.25  
Layers of chargrilled vegetables & mushrooms cooked in our homemade tomato sauce. Layered with lasagne pasta & baked with bechamel & mozzarella. finished with grated grana padano and basil.
- Penne Alla Nduja Pasta** 17.75  
A soft and spicy calabrian sausage and penne cooked our homemade tomato sauce finished with spring onions and fresh cow's mozzarella.
- Bolognese** 16.95  
Linguine pasta served in our traditional bolognese sauce finished with grana padano cheese and basil.
- Pollo Al Harissa** 18.55  
Penne pasta cooked with harissa spiced chicken, spinach and cherry tomatoes in a creamy white wine sauce with grana padano cheese.
- Spinaci E Funghi** 16.55  
Linguine pasta served with a creamy garlic white wine sauce, mushrooms, spinach and grana padano cheese.
- Carbonara** 17.25  
Linguine pasta and smoked pancetta lardons cooked with a cream and fresh egg yolk sauce, with grana padano cheese.
- Penne Arrabbiata**  16.25  
Penne pasta in our homemade tomato sauce cooked with fresh chilli and garlic oil. finished with fresh parsley.  
(Add plant-based chicken pieces for £2.75)
- Vegan Ragù** 16.95  
Plant-based bolognese sauce served with linguine pasta, finished with fresh basil.
- Pollo Al Pesto** 18.50  
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.
- Lasagne** 17.55  
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.
- Caprina Al Forno**  18.25  
Penne pasta baked with mozzarella, goat's cheese, pesto, mixed peppers, spinach, and mushroom, mixed in our homemade tomato sauce.
- Linguine Salmone** 18.95  
Linguine pasta with oak smoked salmon, tender stem broccoli and cherry tomatoes cooked in a garlic, cream, parsley and lemon white wine sauce.
- Gamberoni** 19.10  
Linguine pasta in our homemade creamy spiced tomato sauce served with prawns, mushrooms, and red onion. finished with chopped parsley.
- Frutti Di Mare** 18.85  
Linguine pasta with a rich mix of seafood, cooked in our homemade tomato sauce with a hint of chilli, finished with chopped parsley.
- Linguine Polpetta** 17.45  
Linguine pasta with casa nostra signature meatballs served with our homemade tomato sauce with a hint of chilli and finished with grana padano cheese.

## GRILL

All Of Our Grill Dishes Can Be Prepared  
Gluten Free Upon Request.

- 8oz Sirloin Steak** 27.95  
Served with seasoned chips, tenderstem broccoli, cherry tomatoes and our delicious homemade peppercorn sauce.
- Pollo Funghi Grill** 24.95  
Marinated grilled chicken breast cooked with a white wine and creamy mushroom sauce served with chips, tenderstem broccoli and cherry tomatoes.
- Spezia Rossa** 24.95  
Marinated grilled chicken breast with a spicy tomato sauce, olives and fresh chillies, served with chips and tenderstem broccoli
- Grilled Salmon** 25.55  
Warm fillet of salmon served with fried herby new potatoes, tenderstem broccoli, homemade lemon butter sauce and fresh lemon.

Swap your chips for sweet potatoes  
For just £1



## SALADS

- Chicken Salad** 15.75  
A beautifully presented bed of mixed leaf salad topped with torn chicken, black olives, red peppers, croutons, goats' cheese & chopped vine tomato served with a house dressing.
- Salmon Salad** 25.55  
Warm grilled salmon fillet served on a salad of baby leaves, cherry tomato, tenderstem broccoli, new potatoes, red onion, tossed in balsamic vinaigrette.
- Seabass salad**  24.94  
Panfried seabass fillets served on a salad of baby leaves, cherry tomato, tenderstem broccoli, red onion, tossed in a balsamic vinaigrette.



## SIDES

- Mixed Leaf Salad**  5.65  
Seasonal mixed leaves with cucumber, vine tomato and house dressing.
- Chips**   5.75
- Rucola Salad** 5.85  
Rocket leaves with shaved grana padano cheese, olive oil and black pepper.
- Broccolini** 6.65  
Steamed tenderstem broccoli cooked in a chilli and garlic marinated butter, finished with Grana Padano cheese.
- Sweet Potato Chips**   5.95
- Fried Herby New Potatoes**   5.75

### 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.

## RISOTTO

- Risotto Ai Funghi E Pollo**  18.45  
A creamy risotto with an assortment of wild mushrooms, torn chicken breast, and finished with rocket, shaved grana padano cheese and truffle oil.
- Risotto Ai Pesce**  18.75  
A rich seafood mix cooked in our spiced, homemade tomato sauce with risotto. finished with lemon and parsley.