
NIBBLES

Olive di Cerignola
Bella di Cerignola olives (v)

Pizzetta all'aglio
garlic bread pizza
(add cheese)

Pane Nostro
homemade bread served with olive oil, balsamic
vinegar & chilli oil dips (v)

Fiori di Zucca
deep fried zucchini blossom stuffed with ricotta,
parmesan & mozzarella

Bruschetta
homemade bread topped with tomatoes, dressed
with basil, garlic and oregano

'Nduja Bruschetta
homemade bread topped with spicy spreadable
'nduja and creamy burrata

STARTERS

Soup of the Day
See Board

Calamari & Zucchini
deep-fried squid rings and courgettes served with
tartar sauce

Burrata Farcita
Creamy burrata stuffed with broccoli, chillies,
anchovies and garlic served with cherry tomatoes (v)

Burrata Fritta
deep fried burrata served with Napoli sauce
& extra virgin olive oil

Polpetta
two homemade beef meatballs in tomato sauce
served with homemade bread

Parmigiana di verdure miste
oven baked layers of mixed vegetables and
mozzarella in tomato sauce

PLATTERS

All our platters are served with home-made bread

Bufala Mozzarella & Parma Ham

Bufala Mozzarella & Spicy Salame

Mortadella & Burrata

Mortadella & Parmigiano

Parmigiano & Parma Ham

Burrata & Parma Ham

Calabrian Pecorino Cheese & Spicy Salame

Large Platters - Ideal for sharing:

Tagliere Vegetariano
selection of grilled vegetables, cheeses and olives

Tagliere di Salumi
assortment of meats served with olives

Tagliere Misto
selection of cured meats & cheeses and olives

SIDES

Chips
deep fried straight cut chips

Green Salad
rocket, spinach & grated parmesan

Verdure
seasonal grilled vegetables

Caprese
bufala mozzarella & tomato & olive oil

Tricolore
avocado, bufala mozzarella and tomato

Mista
lettuce, rocket, tomatoes & bufala mozzarella

PASTA

Arrabbiata alla Calabrese
penne in a plain tomato sauce with fresh chillies (vg)

Her Majesty “The Carbonara”
spaghetti with egg yolk, guanciale, black pepper and pecorino cheese

His Majesty “The Carbonara Piccante”
traditional carbonara recipe with extra N’duja

Lasagna
layers of pasta sheets with beef Bolognese and bechamel sauce

Pasta & Patate
mixed pasta with potatoes, guanciale & provola in a plain tomato sauce

Spaghetti alla’amatriciana
spaghetti in a tomato sauce with guanciale, pecorino, & onions

FRESH PASTA

Tagliatelle alla Bolognese
fresh tagliatelle in a slow cooked beef Bolognese sauce

Tagliatelle Porcini & Salsiccia
fresh tagliatelle in a spicy Italian sausage and mixed mushroom sauce

Ravioli alla Zucca
fresh ravioli stuffed with pumpkin in a butter & sage sauce & peas (ve)

Pici al Tartufo
fresh pici pasta with Calabrian sausage, in a creamy parmesan sauce topped with shaved parmesan

Gnocchi Piccanti
gnocchi filled with ‘Nduja & Mascarpone in a spicy cherry tomato sauce

Orecchiette alla Norma
fresh orecchiette pasta with aubergines & ricotta

PASTA EXTRAS

extra side of meatballs
extra side of breaded chicken escalope

SWAP PASTA WITH:

Wholemeal Spaghetti
Gluten free Penne

RISOTTI

Risotto al vino rosso
red wine risotto with spicy Calabrian sausage & gorgonzola

Risotto Vegano
risotto with broccoli, beetroot & pumpkin topped with pine nuts

Risotto ai Calamari
risotto with broccoli, calamari & burrata

Risotto al Tartufo
mixed mushrooms and truffle risotto

MAINS

Cotoletta
deep fried breaded chicken escalope served with salad & chips

Cotoletta ai funghi
breaded chicken breast cooked in a creamy sauce with mushrooms and served with chips

Parmigiana di Verdure
oven baked layers of mixed vegetables & mozzarella in tomato sauce served with chips

Polpette
homemade beef meatballs served with salad

PIZZA

Margherita

tomato sauce, mozzarella & basil

Diavola

tomato sauce, mozzarella, spicy salame
Calabrese & chillies

Capricciosa

tomato sauce, mozzarella, mushrooms,
artichokes, olives & cooked ham

Prosciutto & Funghi

tomato sauce, mozzarella, cooked ham &
mushrooms

Michele

mozzarella, 'nduja, mushrooms, bufala
mozzarella & basil

Calabrese

tomato sauce, mozzarella, spicy sausage,
onions & fresh chillies

Terra Nostra

mozzarella, courgettes, burrata, green pesto
& cherry tomatoes

Lamezia

tomato sauce, mozzarella, spicy sausage,
mushrooms, fresh chillies & grated grana

Calzone Vegetariano

tomato sauce, mozzarella, mushrooms & olives

Alessia

tomato sauce, mozzarella, courgettes, peppers,
spinach, & chillies

Pepperoni

tomato, mozzarella & pepperoni

Bufalina

tomato sauce, mozzarella, bufala mozzarella,
extra virgin olive oil & basil

Napoletana

tomato sauce, mozzarella, anchovies, capers,
olives & oregano

Giorgia

mozzarella, bufala mozzarella, artichokes,
gorgonzola & rocket

'Nduja

tomato sauce, mozzarella, 'nduja, burrata &
basil

Vegetariana

tomato sauce, mozzarella, peppers,
artichokes, mushrooms & olives

Parma

mozzarella, parma ham, rocket, shaved
parmesan

Tartufona

tomato sauce, mozzarella, mushrooms &
truffle sauce

Calzone al Prosciutto

tomato sauce, mozzarella & cooked ham

Piccante

tomato, mozzarella, n'duja & gorgonzola

PIZZA EXTRAS

Extra topping

Extra Bufala/Burrata

Extra vegan mozzarella

WINES

RED WINES

House Wine Bottle

125ml | 175ml | 250ml

Merlot

Emilia Romagna | 12% | Bottle
125ml | 175ml | 250ml

Nero D'avola

Sicily | 14% | Bottle

Chianti

Tuscany | 12.5% | Bottle

Lamezia DOC

Calabria | 14% | Bottle

Barolo

Piedmont | 14% | Bottle

Amarone

Friuli Venezia Giulia | 15.5% | Bottle

Brunello di Montalcino

Tuscany | 14% | Bottle

WHITE WINES

House Wine Bottle

125ml | 175ml | 250ml

Pinot Grigio

Veneto | 12% | Bottle
175ml Glass - 250ml Glass

Sauvignon Blanc

Friuli Venezia Giulia | 14% | Bottle

Grillo Sicilia Rapitala'

Sicily | 13% | Bottle

Chardonnay Sicilia Rapitala'

Sicily | 12.5% | Bottle

Lamezia DOC

Calabria | 14% | Bottle

Donna Giovanna

Calabria | 14% | Bottle

Prosecco D.O.P

Extra Dry | 10.5%
Bottle | Glass

ROSE' WINE

Pinot Grigio Blush

Bottle | 11.5%

125ml | 175ml Glass
250ml Glass

Terre Siciliane Rapitala'

Sicily | Bottle | 12.5%

BEER

Draft: 1/2 Pint Peroni
Peroni Pint

Moretti | Peroni Bottle
Peroni 0 Alcohol

SOFT DRINKS

Coca Cola | Diet Coke | Coke Zero | Fanta 330ml
Orange Juice | Apple Juice | Mango Juice

Acqua Panna Still Water
50cl | 75cl

San Pellegrino 330ml
Limonata | Blood Orange | Aranciata

San Pellegrino Sparkling Water
50cl | 75cl

HOT DRINKS

Single Espresso

Latte

Breakfast Tea

Double Espresso

Capuccino

Chamomile Tea

Hot Chocolate

Americano

Peppermint Tea

COCKTAILS

Happy Hour everyday 5pm-7pm 15% off all cocktails. (Excludes Match Day)

APEROL SPRITZ

aperol, prosecco, soda water

CAMPARI SPRITZ

campari, prosecco, soda water

MARTINI SPRITZ

campari soda, vermouth

DIRTY MARTINI

gin, vermouth, olives

ESPRESSO MARTINI

Vodka, espresso, coffee liqueur

GIN & TONIC

take a guess

NEGRONI

vermouth rosso, campari, gin

BAILEYS ESPRESSO MARTINI

Vodka, espresso, Baileys

LIMON-HELLO!

limoncello, prosecco