le pizze classiche

MARINARA V £7.95

The simplest of Italian pizzas with tomato, garlic and oregano (no cheese)

MARGHERITA V £9.45

A true classic! Tomato, mozzarella and oregano

FUNGHI V £10.45

Tomato, mozzarella and fresh mushrooms

FIORENTINA £11.95

Spinach, free-range egg, parmesan, tomato and mozzarella

QUATTRO STAGIONI £12.95

Pepperoni sausage, fresh mushrooms, artichokes, olives, anchovies, capers, tomato and mozzarella

DIAVOLA £11.95

Pepperoni sausage, jalapeño peppers, tomato and mozzarella

CAPRICCIOSA £12.95

Prosciutto cotto, red peppers, anchovies, capers, free-range egg, olives, tomato and mozzarella

NAPOLETANA £11.95

Anchovies, olives, capers, tomato and mozzarella

PROSCIUTTO E FUNGHI £11.99

Prosciutto cotto, fresh mushrooms, tomato and mozzarella

QUATTRO FORMAGGI £12.95

goat's cheese, fontina, gorgonzola, tomato and mozarella

AMERICANA £11.95

Pepperoni sausage, tomato and mozzarella

PARMA £13.95

Mozzarella and tomato pizza finished with rocket and freshly sliced parma ham once out of the oven

CALARKH £12.93

Hot nduja sausage, tomato, buffalo mozzarella and rocket

ORTOLANA V £11.95

Red peppers, onions, artichokes, fresh mushrooms olives, tomato and mozzarella

VEGETARIANA V £12,95

Roasted mixed vegetables, goat's cheese, garlic oil, basil, tomato and mozzarella

THE REAL TO A N Y

Get Real!

Our Pizzas are cooked in a traditional wood-fired pizza oven imported from Italy. A wood-fired oven is far hotter than other ovens and gives that unique flame-licked, thin and crispy pizza that the Italians love so much. All our pizzas have a darker deeper tasting crust and are topped with simple delicious fresh ingredients.

le pizze bianche

PICCANTE BIANCA £12.95

Mozzarella, fontina, hot nduja sausage and caramelised onion

TRICOLORE V £11.95

Semi-dried tomatoes, mozzarella and fresh rocket

TRICOLORE CON PARMA £13.99

Semi-dried tomatoes, mozzarella, finished with freshly sliced Parma ham and rocket

le pizze speciali speciality pizzas

CAMPAGNOLA £11.95

Italian sausage, semi-dried tomatoes, capers, onion, tomato and mozzarella

KUCCU £11.95

Tuna, red onion, olives, tomato and mozzarella

VIVACE £12.95

Bresaola (Italian cured beef), parmesan, olives, tomato, mozzarella and topped with fresh rocket

EMILIANA £12.95

Tomato and mozzarella pizza finished with freshly sliced parma ham, grana cheese and balsamic vinegar once out of the oven

LA BELLA VITA £12.95

Pepperoni sausage, Italian salame, torn chicken breast, bacon, tomato and mozzarella

TOTO E PEPPINO V £11.95

Fresh sliced tomatoes, basil, tomato, buffalo mozzarella and rocket

NOCINA £11.95

Spinach, gorgonzola, walnuts, tomato and mozzarella

SAN STEFANO £12.95

Garlic pizza base with tomato, mozzarella, prosciutto cotto and torn chicken breast

NGLESE £12.95

Sausage, bacon, semi-dried tomatoes, fresh mushrooms, free-range egg, tomato and mozzarella

POLLO E FUNGHI £11.95

Torn chicken breast, mushrooms, rosemary, tomato and mozzarella

panzerotti al forno folded pizza cooked in our wood-fired

MARGHERITA PANZEROTTI V£10.95

Mozzarella and tomato, a folded margherita

PROSCIUTTO PANZEROTTI £11.95

Prosciutto cotto, mozzarella and tomato

SPINACINO PANZEROTTI £11.95

Spinach, goat's cheese, mozzarella, caramalised onion and finished with parmesan

EXTRA TOPPINGS?

upgrade to buffalo mozzarella for £1.00 meat/fish/speciality ingredients £1.95 EACH other ingredients £1.50 EACH

REAL IMPORTANT STUFF

Denotes dishes suitable for vegetarians so they contain no flesh, fish or fowl!

Please note certain cheeses such as Parmesan are made with non-vegetarian rennet and therefore are not marked with a

If you suffer from any allergies please inform your waiter at the time of ordering and we will inform the kitchen.

A discretionary service charge will be added to your bill for tables of 6 or more.

All prices inclusive of VAT

le insalate salads

£11.95

Tuna, anchovies, cherry tomatoes, capers, olives and free-range boiled egg served on fresh salad leaves, accompanied with panelli

£10.95

Fresh salad leaves tossed in caesar dressing, served with crostini, olives and parmesan cheese, accompanied with panelli

CHICKEN CAESER SALAD

As above with added strips of grilled chicken breast

INSALATA MEDITERRANEA V £11.95

Warm roasted vegetables served over fresh salad leaves and topped with goat's cheese and olives, accompanied with panelli

£12.95

Freshly sliced parma ham on a bed of fresh salad leaves and rocket, topped with baby mozzarella, accompanied with panelli

TASIA AL GORGONZOLA

Fresh salad leaves tossed with walnuts, cucumber, caramelized onions and avocado, topped with crumbled gorgonzola, accompanied with panelli

CHOOSE YOUR REAL DRESSING

extra virgin olive oil and balsamic vinegar pesto infused olive oil classic ceasar

start with a little something whilst looking through the menu!

MEDITERRANEAN OLIVES V £2.95 CIABATTA BREAD V £3.95

Served with extra virgin olive oil and balsamic

GARLIC BREAD V £3.95 GARLIC BREAD & MOZZARELLA V £4.95 MOZZARELLA & TOMATO SALAD V £5.95

PANELLI ALL'AGLIO v £4.50

MIXED LEAF SALAD V £4.30

Strips of wood-fired dough served with garlic butter

BACETTI D'AGLIO v

£4.95

Baked wood-fired dough balls served with garlic butter

ANTIPASTO DELLA CASA

A selection of Italian dry cured meats, mozzarella bocconcini, semi sun-dried tomatoes. olives and other house specialities.

£12.95 1-2 PEOPLE £19.95 3-4 PEOPLE

MELANZANE PARMIGIANA

Thin slices of aubergine oven baked in a rich tomato sauce and topped with mozzarella and parmesan cheese. One of Italy's favourite dishes!

£6.95 AS A STARTER £71.95 AS A MAIN MEAL

le bruschette

bruschetta can be eaten as a starter or as a light meal

BRUSCHETTA AL POMODORO V £5.95

Wood-fired bread topped with fresh tomatoes, pesto and garlic

BRUSCHETTA AL FORMAGGIO DI CAPRA

Wood-fired bread topped with goat's cheese, semi-dried tomatoes, basil and olive oil

BRUSCHETTA TRIS 22.32

Wood-fired bread topped with a daily selection of Italian flavours

traditional italian pasta dishes

£12.95

The classic Italian dish of pasta layered with bolognaise sauce, mozzarella, bechamel sauce and parmesan cheese

LASAGNE VEGETARIANE v £11.95

A vegetarian version of the classic dish

CANNELLONI V £11.95

Italian pasta tubes filled with spinach and ricotta cheese, baked in bechamel and tomato sauce

GNOCCHI ALLA SORRENTINA £11.95

Little Italian potato dumplings topped with rich tomato sauce and finished with mozzarella and parmesan cheese

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Baked custard topped with a caramel layer

£4.95

Soft choux pastry filled with a superb chantilly cream all covered with chocolate cream

Warm baked dough balls served with Nutella and whipped cream

Chocolate ice-cream with zabaione centre, coated with crushed hazelnuts and dusted with cocoa powder

Coffee ice-cream with a rich coffee cream centre coated with finely crushed meringue

Traditional Italian dessert made with fresh cream and vanilla topped with caramel sauce or fruit compote

£4.95

Choice of vanilla chocolate or strawberry ice-cream

Freshly made lemon sorbet. Add 25ml of limoncello liqueur poured over the sorbet for an extra £2.40

£4.95

Italian dessert made with mascarpone, savoiardi biscuits coffee and amaretto liqueur

Baked cheesecake served with fruit compote and cream or ice-cream

Rich chocolate cake served with cream or ice-cream

Chocolate and vanilla ice-cream topped with chunks of chocolate cake, cookie pieces, chocolate chips and fudge sauce finished with whipped cream



CAPPUCCINO £2.60 ESPRESSO £1.95 DOPPIO ESPRESSO £2.50 CAFFÈ LATTE £2.60

italian liqueurs 25 m l f 3 . 4 0 5 0 m l f 4 . 9 5

SAMRIICA AMARD AVERNA GRAPPA

LIMONCELLO STREGA AMARETTO



Ciperol Spritz!
Aperol topped up with Prosecco and soda £6.95

PERONI 'RED LABEL' 4.7% 33cl bottle, classic, simple blonde beer £3.50
PERONI 'NASTRO AZZURRO' 5.1% 33cl bottle, Italy's favourite beer £4.20
PERONI 'GRAN RISERVA' 6.6% 33cl bottle, double malt, award winning beer £4.55
MELA ROSSA APPLE CIDER 5% 33cl bottle £4.20

italian liqueurs

SAMBUCA AMARO AVERNA GRAPPA Limoncello strega amaretto

bevande calde

CAPPUCCINO £2.60

DOPPIO ESPRESSO £2.50

CAFFÈ LATTE £2.60

ESPRESSO £1.95

HOT CHOCOLATE £2.60

add whipped cream for 50p

soft drinks

COKE £2.65 DIET COKE £2.65 COKE ZERO £2.65

SPRITE £2.65 FANTA £2.65 ELDERFLOWER PRESSE £3.20

ORANGE JUICE £2.40 APPLE JUICE £2.40 APPLETISER £2.95

SAN PELLEGRINO LIMONATA £2.65 SAN PELLEGRINO ARANCIATA £2.65

MINERAL WATER STILL / SPARKLING 50 cl bottle £2.95





NERO D'AVOLA

MONTEPILCIANO D'ABRU77O D.O.C.

Well rounded, cherry overtones. Highly recommended 175ml glass £4.95 250ml glass £6.50 Bottle £18.95

MERLOT

Ruby red and full bodied. Blackcurrant and plum flavours 175ml glass £4.80 250ml glass £6.25 Bottle £17.95

CHIANTI D.O.C.

Classic Italian red. Medium bodied, clean plummy fruit 175ml glass f5.55 250ml glass f6.95 Bottle f19.95

VALPOLICELLA CLASSICO SUPERIORE D.O.C.

Ruby red colour with a hint of violets, full bodied and velvety smooth 175ml glass £5.95 250ml glass £7.95 Bottle £22.95

PRIMITIVO DI MANDURIA D.O.C.

Full bodied and deep in colour. Hints of cherries and liquorice Bottle £28.95



ROSÉ NERFILO MASCALESE

Easy drinking taste of summer, fruit and herb flavours 175ml glass f4.55 250ml glass f5.95 Bottle f16.95

PINOT GRIGIO BLUSH D.O.C.

Bright and light with mellow fruit tones

175ml glass £5.55 250ml glass £6.95 Bottle £19.95

Wine is also available in 125ml measures

All prices inclusive of V.A.T.



GRILLO SICILY

Full-flavoured wine both dry and fruity
175ml glass £4.55 250ml glass £5.95 Bottle £16.95

FRASCATI SUPERIORE D.O.C.

Dry and light colour and flavour with a hint of almonds 175ml glass f4.80 250ml glass f6.25 Bottle f17.95

PINOT GRIGIO D.O.C.

A fruity, fine and elegant classic white. Highly recommended 175ml glass £5.55 250ml glass £6.95 Bottle £19.95

VERDICCHIO D.O.C.

Fine and intense bouquet with hints of fresh fruit and flowers 175ml glass £5.95 250ml glass £7.95 Bottle £22.95

ORVIETO CLASSICO D.O.C.

Soft attractive peach tones, a soft round flavour on the palate 175ml glass £6.50 250ml glass £8.30 Bottle £23.95

vini frizzanti

PINOT GRIGIO BLIISH FRIZZANTE ROSÉ

Light and fizzy with summmer fruit flavours
Rottle f20.95

PROSECCO D.O.C.

Plenty of sparkle with a variety of aromas 125ml glass £4.95 Bottle £22.95

house spirits

25ml f3.40 50ml f4.95

GORDONS GIN SMIRNOFF VODKA BACARDI Famous Grouse Baileys Jack Daniels Amaro Montenegro Vecchia Romagna Brandy

Schweppes mixers £1.75