



INTRO/SNACKS

Woodstone Oven Baked Tear & Share Breads

(All served with a selection of oils & tapenade)

6.25

Strangford Mussels

(Tomato Bread, garlic & white wine cream with chives)

6.75

Tomato & Roast Pepper Bruschetta

(Baby tomato & roast pepper, pesto, mozzarella & toasted pine nuts)

6.50

Grilled Goats Cheese Crostini

(Caramelized red onion, pancetta, rocket & balsamic reduction)

6.45

Parma Ham & Wild Mushroom Bruschetta

(Poached egg & truffle mayo)

7.25

HOT SALADS - £8.45

Mama's Salad

(Torn devils chicken, sweet peppers, olives, sun dried tomato & chilli oil)

Verona Salad

(Crumbled goat's cheese, pickled beetroot, caramelized onion, toasted pine nuts & balsamic)

Smoked Caesar Salad

(Pancetta, garlic croutons & fresh parmesan)

PIZZA

Margherita

(Simply mozzarella & tomato)

8.25

Quattro Stagioni

(Four seasons: olives, mushroom, artichoke hearts & ham)

9.25

Garda

Corn, mushroom, peppers, olives, garlic oil, baked egg-pesto & tomato base V

9.45

Como

Salami, peppers, goat's cheese, caramelized, red onion & a drizzle of garlic oil

11.00

Vesuvius

Pepperoni & hot green peppers, parmesan-chilli oil on a hot tomato base

9.45

The Chubby Cherub

Mushroom, pepperoni, salami, parma ham, green peppers, thyme, garlic & chilli oil

12.25

Pollo Carne

Chicken, chorizo, parmesan, chilli oil, pesto, roasted red peppers & rocket

11.25

TRADITIONAL MAIN COURSE SELECTION

Today's Risotto

(See server)

9.50

Diavola Gamberello Boreale

(Prawn, orzo pasta, chorizo, green beans, spinach, sundried tomato & chilli)

13.95

Tagliatelle alla Crema di Pollo al Vino Bianco

(Corn-fed chicken, tagliatelle, spinach, pancetta, peas, mushroom & white wine cream)

13.95

Pan Fried Spigola

(Seabass, tomato, Shell-fish, white bean broth & braised fennel & chilli)

15.95

Herb Gnocchi

(Peas, wild mushroom, truffle cream & parmesan) (V)

9.75

Filetto di Maiale Arrosto

(Roasted fillet of pork, herb gnocchi, peas, wild mushroom & truffle cream)

15.45

Seafood Arabaiatta

(Seafood with fresh linguine, basil mozzarella & rocket)

12.95

SIDES DISHES/EXTRAS

Oven roast potato with oil & rosemary or Seasonal greens with parmesan

3.50

DESSERTS - £5.45

Pannacotta

(With fruit compote & rosini biscuits)

Tiramasu

(With chocolate shaving & morello cherries)

Sicilian Lemon Tarte

(With marscapone cream)

Dessert of the Day

(Ask server)

Ice cream

HOUSE WHITE WINE

Glass 175ml

£4.7

Bottle 750ml

£19

Frascati Superiore, Fontella, Umbria

Light, refreshingly dry famous wine from the hills of Rome

£20

Mont Albano Sauvignon Blanc, Grave del Friuli

A more delicate sauvignon than the new world, yet bursting with grassy gooseberry fruits

£21

ROSE WINE

Pinot Grigio Blush, Satori

Full flavoured, balanced with citrus & marmalade flavours

Bottle 750ml

£20

PLEASE NOTE WE ALSO HAVE A FULL RANGE OF SPIRITS & LIQUERS. ENJOY!

Please note a 10% service charge is added to tables of 4 or more! All cards incur a 70pence transaction charge.

HOUSE RED WINE

Glass 175ml

£4.7

Bottle 750ml

£19

Montepulciano D'abruzzo, Abruzzi

A trendy Italian back in fashion, light & juicy

£19

Vapolicella Classico, Villa Mura

Soft damsons & spice with a delicious smooth finish

£19

Chianti Monteguelfo, Tuscany

Intensely aromatic and vinous with notes of violet

£28

SPARKLING

Prosecco Rose Frizzante, Riondo

£29

Prosecco Riondo

£29

ITALIAN SPECIALITY DRINKS

Lemon Capri liqueur with prosecco

£8

Fresh Orange Cointraeu & Prosecco

£8