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Please scan the QR code for a full allergen menu.

Customer Wi-Fi password is Pizza123

If you have any dietary requirements, please inform your server.

We can accommodate wholewheat pasta with most meals

GF(A) - Gluten Free (Available) | V(A) - Vegan (Available)

Ve(A) - Vegetarian (Available) | DF(A) - Dairy Free (Available)



STARTERS

MIXED OLIVES

Marinated olives infused with roasted peppers and garlic, with garlic focaccia. Paired with balsamic vinegar and extra virgin olive oil | V, DF, GFA | 6.25

CLASSIC BRUSCHETTA

Vibrant tomatoes and onions with a garlic focaccia, drizzled with a rich pesto and balsamic glaze, finished with a sprinkle of fresh rocket | V, GFA, DF | 6.95

BRUSCHETTA AI FUNGHI

Earthy mushrooms on garlic focaccia, elevated with a drizzle of pesto and coated in balsamic glaze, topped with crisp fresh rocket | GFA, DF | 7.25

ZUPPA

Today's soup, made fresh & served with homemade focaccia | GFA, V | 6.95

BUDINO NERO

Golden-breaded black pudding with a luscious honey-mustard sauce, complemented by sweet, caramelised red onions | GF, DF | 7.30

GARLIC FOCACCIA

Our traditional homemade focaccia, infused with garlic | GFA, DF | 4.70
Add for £1: Cheese, Tomato Sauce, Pesto, Mushrooms, Caramelised Onions

KING PRAWN 'NDUJA

Juicy king prawns paired with spiced 'Nduja on garlic focaccia | GFA, DF | 8.00

ARANCINI

Risotto balls with a cheesy center & a rich Napoli tomato sauce | GF, DF | 7.00

SEA FOOD PLATTER - CRUSTACEANS, MOLLUSC, SULPHITES

A selection of squid rings, succulent king prawns, and fresh mussels simmered in a tomato and garlic sauce, with garlic focaccia | GFA, DF | 17.50

ANTIPASTO BOARD - SULPHITES

A generous spread of prosciutto, salami, chorizo, olives, creamy Fontina cheese, bruschetta, olive oil, balsamic, and garlic focaccia | GFA, DFA | 18.00



CHEFS SPECIALS

POLLO VALDOSTANA - **DAIRY, SULPHITES**

Succulent chicken fillet wrapped in prosciutto, baked to perfection with a creamy mushroom and white wine sauce, topped with melted Fontina cheese. Served with golden potato gratin and fresh seasonal vegetables | *GF* | 18.50

POLLO 'NDUJA - **SULPHITES**

Tender chicken breast in a spicy 'Nduja, pancetta, and a deep red wine tomato sauce, served with rice and vegetables | *GF, DF* | 18.25

ITALIAN BRAISED BEEF CROSTATA - **SULPHITES**

Slow-braised, tender beef ragu with aromatic garlic, fresh crisp carrots, and pancetta, simmered and finished in a silky rich red wine jus providing deep berry and earthy flavours. Topped with a golden potato gratin | *GF, DF* | 18.50

RIB EYE STEAK

A tender grilled rib eye steak, recommended medium rare for the perfect flavour, served with fragrant rosemary butter, hand-cut chips, garlic sautéed mushrooms, onions, and vine-ripened cherry tomatoes | *GF, DFA* | 28.75

SEA BASS & KING PRAWNS - **CRUSTACEANS, FISH, SULPHITES**

Delicately pan-seared sea bass with Atlantic king prawns, served over fragrant basil and spinach risotto with a touch of spiced tomato sauce | *GF, DF* | 23.75

SALMON & MUSSELS - **FISH, MOLLUSC, SULPHITES**

Seared salmon fillet, tender and flaky, in a creamy sambuca sauce with mussels, accompanied by potatoes and seasonal vegetables | *GF, DF* | 24.25

PORK IN PROSCIUTTO - **DAIRY, SULPHITES**

Slow-cooked pork shoulder, wrapped in prosciutto and served with a white wine and fennel sauce, creamy mashed potatoes, and vegetables | *GF* | 23.75

CHARGRILLED AUBERGINE

Grilled aubergine layered with tomato and pesto sauce, topped with dairy-free cheese, finished under the grill. Served with chopped salad | *GF, V, DF* | 20.75



PASTA & RISOTTO

SPAGHETTI CARBONARA

Authentic spaghetti tossed in a silky parmesan cream, seasoned with nutmeg, cracked peppercorns, and smoky pancetta | *GFA, DFA* | 14.00

LASAGNE AL FORNO - **DAIRY, SULPHITES**

Rich beef ragu layered with lasagne sheets and smooth, velvety bechamel, baked to perfection and topped with bubbling mozzarella | *GFA* | 14.50

SPAGHETTI BOLOGNESE - **SULPHITES**

Tender slow-braised beef in a rich, flavourful tomato sauce, served over perfectly cooked spaghetti, a classic Italian dish | *GFA, DFA* | 14.00

CANNELLONI - **SULPHITES**

Crepes filled with seasoned beef, spinach, and garlic, baked in a creamy tomato and mozzarella sauce. Also available in a flavourful vegan option with mushrooms and plant-based cheese | *VA, DFA, GFA* | 14.50

PENNE ARRABBIATA

A fiery dish of penne pasta tossed in a spicy tomato sauce, complemented by roasted aubergines, sauteed mushrooms, and onions | *V, GFA, DF* | 12.50

POLPETTE CLASSICO - **SULPHITES**

Succulent Cumberland sausage meatballs on a bed of perfectly cooked spaghetti in a rich, slow-cooked tomato sauce | *GFA, DFA* | 14.50

SEA FOOD TAGLIATELLE - **CRUSTACEANS, MOLLUSC, SULPHITES**

Fresh prawns, mussels, and squid simmered in a mildly spiced tomato sauce, tossed through tender tagliatelle for a Mediterranean taste | *GFA, DFA* | 15.50

PEPPERCINO

A dish of spaghetti infused with fragrant garlic and extra virgin olive oil enhanced by a fiery kick of chili | *V, GFA, DF* | 11.75



PASTA & RISOTTO

LAMB RAGU - **SULPHITES**

Tender & succulent lamb mince slow cooked in a rosemary-infused tomato sauce, with penne pasta | *GFA, DFA* | 14.75

AMATRICIANA - **EGGS**

Rigatoni enveloped in a rich tomato sauce with crispy pancetta, Pecorino, and a touch of black pepper. A classic Roman dish | *GFA, DF* | 13.50

PENNE AL FORNO

Penne baked under a creamy blend of chicken and sweetcorn, topped with melted mozzarella and parmesan for a golden, bubbly finish | *GFA, DFA* | 13.25

SPAGHETTI PUTTANESCA

Olives, capers, anchovies, and a hint of pepperoncino come together in this vibrant tomato sauce, tossed through spaghetti | *VA, GFA, DFA* | 12.50

TAGLIATELLE 'NDUJA - **SULPHITES**

A spicy blend of 'Nduja sausage, red wine, and crispy pancetta melted together with vine-ripened tomatoes in this fiery tagliatelle dish | *GFA, DFA* | 14.00

CREPELLE - **DAIRY**

Soft crepes stuffed with goat's cheese, spinach, and sun-dried tomatoes, baked in a Napoli sauce and finished with velouté and melted cheese | *Ve, GFA* | 12.25

POLLO RISOTTO - **SULPHITES**

Tender chicken, mushrooms, and peppers folded into a rich, creamy risotto. A comforting dish with layers of flavour and texture | *GF, DFA* | 14.00

RISOTTO AL FUNGHI

An indulgent risotto of earthy mushrooms, asparagus, and tenderstem broccoli, finished with creamy dolcelatte. A luxurious, plant-forward creation | *GF, DFA* | 13.50



PIZZA - UPGRADE TO XL FOR £2.00 EXTRA

MARGHERITA

Classic and simple, Napoli sauce and melted mozzarella | *Ve, VA* | 9.50

THREE CHEESE

A blend of mozzarella, parmesan, fontina cheese & Napoli sauce | *Ve* | 11.75

CASA ITALIANA - **SULPHITES**

Chorizo, caramelised onions, mascarpone, chili jam with Napoli sauce | 12.50

ITALIAN MEAT

A meat lover's dream, with salami, pepperoni, prosciutto, and mozzarella on a hand-rolled base, finished with a sprinkle of chili flakes | 12.95

'NDUJA

Spicy 'Nduja sausage, jalapenos, peppers, and onions with mozzarella | 13.25

SEA FOOD PIZZA - **MOLLUSC, CRUSTACEAN**

Napoli sauce, mussels, tuna, prawns, squid, mozzarella, rocket | 13.75

PIZZA VERDE

Olives, mascarpone, spinach, peppers, pesto & white sauce | *DF* | 12.75

PROSCIUTTO E FUNGHI

Napoli sauce, prosciutto, mozzarella, parmesan, mushrooms & rocket | 12.25

Garlic Pizza Bread

Hand-rolled base, topped with garlic and parsley butter | *DF* | 6.95

Add: Cheese 2 | Napoli sauce 1.5 | Pesto 2 | Mushrooms 1.5 | Olives 1.5 |
Caramelised Onions 1.5 | Sundried tomatoes 1.5

*All Pizzas can be made **Dairy-Free** for surcharge of £1*

*All pizzas can be made on a **Gluten-Free** base for surcharge of £1.50*

***Toppings** are charged extra at £1.50*

GARLIC BUTTER CALZONE - **DAIRY, GLUTEN**

Folded base, Napoli sauce, mozzarella, mushrooms, olives & spinach | 13.00

CHICKEN CALZONE - **DAIRY, GLUTEN**

Folded base, spiced chicken ragu, sweetcorn, onions & mozzarella | 14.75



SIDES

HOUSE CHIPS

Hand cut, chunky chips tossed in a house seasoning | *GF* | 4.25

PESTO CHIPS

Hand cut chips tossed in house pesto | 5.00

CARBONARA CHIPS

Hand cut chips in carbonara sauce, finished with cheese | *DFA, GFA* | 6.50

VEGETABLES & POTATOES

A selection of seasonal vegetables with potato gratin | 5.50

DOUGH BALLS - **GLUTEN**

Dough balls in garlic butter with Napoli sauce dipping pot | 5.00

MOZZARELLA DOUGH BALLS - **DAIRY, GLUTEN**

Stuffed dough balls in garlic butter with Napoli sauce dipping pot | 6.95

TOMATO & MOZZARELLA SALAD - **DAIRY**

Mixed leaf salad, tomatoes, red onions, mozzarella served with extra virgin olive oil & a balsamic dressing | *GF* | 5.25

VERDE SALAD

Mixed leaves, cucumber, olives & peppers tossed in a house dressing | 4.5

Children's Menu

Pizza Margherita | *DFA, GFA*

With up to 2 free toppings: Pineapple, Ham, Chicken, Salami, Olives, Mushrooms, Pepperoni, Peppers, Sweetcorn, Tuna or Onion | 7.50

Spaghetti Bolognese | *DFA, GFA* | 7.50

Spaghetti Carbonara | *DFA, GFA* | 7.50

Creamy Chicken Risotto | *DFA, GFA* | 7.50

Spaghetti Napoli | *DFA, GFA* - Spaghetti in tomato sauce | 7.50

Penne Alla Panna | *DFA, GFA* - Ham & cream sauce | 7.50

Chicken Breast Nuggets - Served with chips & salad - **GLUTEN** | 7.50

Spaghetti Al Burro | *DFA* - Spaghetti in butter | 5.00



DRINKS & SPIRITS

BEER

BIRA MORETTI (DRAUGHT)	3.75	5.5
ICHNUSA		4.80
CORONA		4.60
PERONI		4.60
PERONI GLUTEN FREE		4.60
PERONI 0%		3.60
GUINNESS		5.00
LOWESWATER GOLD IPA		5.10
BREWDOG PUNK IPA		5.10

CIDER

Old Mout Cider Berries & Cherries		5.10
Old Mout Cider Kiwi & Lime		5.10
Inch's Apple		5.00
Kopparberg Strawberry & Lime 0%		3.60

Gin

Gordons		5.00
Gordons Pink		5.00
Engine Oil Italian		6.00
Malfy Italian		5.60
Hendricks		6.00
Hendricks Grand Cabaret		6.00
Whitley Neill Raspberry		5.50
Whitley Neill Blood Orange		5.50
Whitley Neill Parma Violet		5.50
Whitley Neill Rhubarb & Ginger		5.50

Rum

Bacardi		5.00
Bacardi Spiced		5.00
Malibu		5.00

Cocktails

Italian Dragon | 9.2

Lychee Liqueur, Malibu, Limoncello, pineapple & lime juice shaken together

Pornstar Martini | 9.2

Passoã, vanilla vodka, vanilla, lime juice & pineapple juice

Espresso Martini | 9.2

Espresso liqueur, espresso, vodka & vanilla

Cosmopolitan | 9.2

Vodka, triple sec shaken with cranberry & lime juice

Mojito | 9.2

A choice of classic mint, lemon & cucumber or raspberry with soda or lemonade

Limoncello Mule | 9.2

Limoncello, vodka, lime juice & ginger beer

Garibaldi | 8

Campari & orange juice

Bellini | 8

Peach puree & prosecco

Aperol Spritz | 8

Aperol, prosecco & soda



DRINKS & SPIRITS

Vodka

Double up for 1.80

Smirnoff	5.10
Grey Goose	6.50
JJ Whitely Raspberry Vodka	5.50
Vanilla	5.50

Whiskey

Johnnie Walker Red Label	5.50
Smokehead Islay Single Malt	7.50

Port | Brandy

Cockburns Special Reserve Port	5.00
Courvoisier VS brandy	7.00
Courvoisier VSOP brandy	8.00

Soft Drinks | Mixers

Pepsi	2.00 3.20
Diet Pepsi	2.00 3.20
Pepsi Max	2.00 3.20
Lemonade	2.00 3.20
Soda	1.00 1.50
Bottled still water	2.70
Bottled sparkling water	2.70
J2O Orange & Passionfruit	2.50
J2O Apple & Raspberry	2.50
San Pellegrino	3.20
Appletiser	2.90
Ginger beer	2.90

Hot Drinks

Coffee, Tea and Hot Chocolate are available, all sourced from Carvetii Coffee Roasters, an independent Threlkeld Tea & Coffee roasters



Wine

White

Botter Pinot Grigio | 2023 | Italy

A classic, delicately flavoured Pinot Grigio that is dry and crisp, making for a great all rounder
75cl - £21 | 250ml - £7.2 | 175ml - £5.7

Watervavle Chardonnay | 2022 | Australia

Fruity & fresh Chardonnay with a gentle aftertaste
75cl - £21.5 | 250ml - £7.4 | 175ml - £5.9

Paseo Sauvignon Blanc | 2023 | Chile

Bright citrus and tropical flavours
75cl - £22.5 | 250ml - £7.8 | 175ml - £6.1

Rupe Secca Grillo | 2022 | Italy

Producing a full bodied yet crisp dry white that makes an alternative to Pinot Grigio and other dry whites
75cl - £25

Rose

Amori Pinot Grigio Rose | 2023 | Italy

A crisp pink with juicy raspberry flavours
75cl - £21 | 250ml - £7.2 | 175ml - £5.7

Frocks & Thrills Zinfandel Rose | 2022 | USA

This is a medium-dry, bright and fresh rosé, brimming with berry flavours and creamy notes
75cl - £21 | 250ml - £7.2 | 175ml - £5.7

Red

Ladera Verde Merlot | 2023 | Chile

This is a lovely plummy Merlot with a ripeness and generosity that is so typical of Chilean reds
75cl - £21 | 250ml - £ 7.2 | 175ml - £ 5.7

Watervavle Shiraz | 2022 | Australia

Robust yet easy drinking this juicy, fruit filled Shiraz has a soft mouthfeel with a hint of spice
75cl - £23 | 250ml - £7.9 | 175ml - £6.2

Las Pampas Malbec | 2023 | Argentina

A rich, full red from the Mendoza region, this Malbec has lovely damson and plum fruits
75cl - £25 | 250ml - £8.7 | 175ml - £6.8

Castello Monaci, Salento | 2021 | Italy

Piluna is grown from vineyards around the ancient Castello Monaci estate. Vines are forced deep in search of water, leading to low yields creating intense red fruit flavours and a ripe, soft finish
75cl - £28.50

Prosecco

Amori Prosecco Spumante | Italy

Elegant yet vibrant with fresh pear fruit flavours and a delicate floral character
75 cl - £23 | 20cl - £6.50

Champagne Constantine Solarris | France

A rare 100% Pinot Meunier Champagne made by a young grower. Aged in a solera system, it has a distinctive, rich and savoury character
75cl - £55



LUNCH MENU

1 COURSE £10 | 2 COURSE £16 | 3 COURSE £21

PASTA

CRESPELLE

Soft crepes stuffed with goat's cheese, spinach, and sun-dried tomatoes, baked in a Napoli sauce and finished with velouté and melted cheese | *Ve*

POLLO RISOTTO

Tender chicken, mushrooms, and peppers folded into a rich, creamy risotto. A comforting dish with layers of flavour and texture | *GFA*

RISOTTO AL FUNGHI

An indulgent risotto of earthy mushrooms, asparagus, and tenderstem broccoli, finished with creamy dolcelatte. A luxurious, plant-forward creation | *GFA*

SPAGHETTI CARBONARA

Authentic spaghetti tossed in a silky parmesan cream, seasoned with nutmeg, cracked peppercorns, and smoky pancetta | *GFA*

SPAGHETTI BOLOGNESE

Tender slow-braised beef in a rich, flavourful tomato sauce, served over perfectly cooked spaghetti, a classic Italian dish | *GFA*

PENNE ARRABIATA

A fiery dish of penne pasta tossed in a spicy tomato sauce, complemented by roasted aubergines, sautéed mushrooms, and onions | *V, GFA*

PENNE AL FORNO

Penne baked under a creamy blend of chicken and sweetcorn, topped with melted mozzarella and parmesan for a golden, bubbly finish | *GFA*

AMATRICIANA

Rigatoni enveloped in a rich tomato sauce with crispy pancetta, pecorino, and a touch of black pepper. A classic Roman dish | *GFA*

SPAGHETTI PUTTANESCA

Olives, capers, anchovies, and a hint of peperoncino come together in this vibrant tomato sauce, tossed through spaghetti | *VA, GFA*



LUNCH MENU

1 COURSE £10 | 2 COURSE £16 | 3 COURSE £21

STARTERS & LIGHT BITES

ARANCINI

Breaded deep fried cheesy risotto balls served with Napoli sauce

GARLIC FOCACCIA

Traditional homemade focaccia

Add:

ZUPPA

Please ask your server for the soup of the day, served with focaccia

CLASSIC BRUSCHETTA

Tomato and onion on garlic focaccia topped with pesto and balsamic glaze finished with rocket

Pizza

Three Cheese

A blend of mozzarella, parmesan, fontina cheese & Napoli sauce | *Ve*

Italian Meat

Chorizo, caramelised onions, mascarpone, chili jam with Napoli sauce

Pizza Verde

Olives, mascarpone, spinach, peppers, pesto & white sauce

Salads

Caprese Salad

A Caprese salad with soft mozzarella, tomatoes, baby gem lettuce, sliced red onion & basil leaves tossed in a lemon & herb dressing finished with balsamic

Prosciutto & Rocket with pomegranate

A salad built with rocket, slices of prosciutto, fresh mozzarella, olives, pomegranate seeds, finished in balsamic