



Appetizers

MARINATED OLIVES ✓	3.50
GARLIC BREAD ✓	5.00
GARLIC BREAD ✓	5.50
With tomato	
GARLIC BREAD ✓	6.00
With mozzarella	
GARLIC BREAD ✓	6.50
With tomato and mozzarella	
BRUSCHETTA GARGANICA ✓	8.50
Toasted bread with marinated fresh tomato, fresh basil, ricotta cheese, rocket, onion, garlic and olive oil	

Starters

ZUPPA DEL GIORNO ✓	8.00
Soup of the day	
GAMBERONI ALL’AGLIO E OLIO	9.00
King prawns in garlic, chilli and olive oil	
GAMBERONI FRITTI	9.00
Golden fried king prawns served with tartar sauce and a garnish of salad	
CALAMARI FRITTI	9.00
Golden fried squid served with tartar sauce and a garnish of salad	
COZZE ALLA DIAVOLA	9.00
Fresh mussels simmered in a spicy tomato sauce	
INSALATA CAPRESE ✓	9.50
Tomato, mozzarella and basil	
ASPARAGI GRATINATI ✓ NEW	9.50
Tender asparagus spears topped with a golden, crispy blend of breadcrumbs and Parmesan cheese.	
PARMIGIANA DI MELANZANE ✓	9.00/13.00
Baked aubergine cooked in tomato, basil, mozzarella and parmesan cheese	
ANTIPASTO CALABRESE	13.00/22.00
Mixed Italian cured meat, cheese, olives and sun dried tomatoes on a bed of salad	
POLPETTE PICCANTI	9.00
Beef meatballs in a garlic, chilli and tomato sauce	
PROSCIUTTO E MELONE	9.50
Parma ham and melon	
PROSCIUTTO E BURRATA	12.00
Parma Ham, burrata, sun dried tomato and olive oil	

Pasta

All pastas available as Gluten Free

PENNE ARRABBIATA ✓	8.50
Penne with garlic, chilli and tomato sauce	
PENNE AL POMODORO ✓	8.50
Penne with tomato sauce, garlic and fresh basil	
PENNE AL TARTUFO E NOCI ✓	12.50
Penne with mushrooms, cream of truffle, garlic, walnuts and cream sauce	
PENNE ALLA CALABRESE	12.50
Penne with nduja (spicy pork meat), porcini mushrooms ricotta cheese in garlic, olive oil and fresh tomato sauce	
PENNE AL POLLO NEW	12.50
Penne pasta with chicken, mushroom, garlic, olive oil and basil in a tomato sauce	
FARFALLE AL SALMONE NEW	12.50
Farfalle pasta with salmon in a creamy sauce	
FARFALLE CON PANCETTA E BURRATA NEW	13.00
Farfalle pasta with pancetta, fresh tomato, olive oil, onion and burrata	
FARFALLE DELLO CHEF NEW	14.50
Elegant farfalle pasta tossed with clams, earthy porcini mushrooms, and tomatoes, all simmered in a fragrant garlic and white wine sauce.	
SPAGHETTI CARBONARA	10.00
Spaghetti with crispy pancetta, egg yolk, cream and parmesan cheese	
SPAGHETTI ALLA BOLOGNESE	10.00
Spaghetti with bolognese sauce	
SPAGHETTI ALLE VONGOLE	13.50
Spaghetti with fresh clams in an olive oil, garlic, fresh tomato, chilli and white wine sauce	
SPAGHETTI AI GAMBERONI	13.50
Spaghetti with king prawns, garlic, chilli & tomato sauce	
SPAGHETTI ALLO SCOGLIO	15.00
Spaghetti with mussels, clams, squid and prawns in a white wine, garlic, chilli and tomato sauce	
LASAGNE BOLOGNESE	12.50
Traditional Italian lasagne made with beef	
RAVIOLI DEL GIORNO	13.00
Homemade ravioli, please ask the staff for the filling and sauce	
RISOTTO AGLI ASPARAGI E TALEGGIO ✓ NEW	12.50
Creamy risotto paired with fresh asparagus and melted Taleggio cheese, a blend of delicate flavours and creamy texture.	
RISOTTO AI CARGIOFI NEW	13.00
Rice with artichokes and pancetta cooked with butter, garlic, onion, olive oil , white wine and parmesan shaving	

Pizza

All pizzas available with Gluten Free bases and/or vegan cheese

MARGHERITA	9.00
Tomato and mozzarella	
NAPOLETANA	11.00
Tomato, mozzarella, olives, anchovies and capers	
PROSCIUTTO E FUNGHI	11.00
Tomato, mozzarella, ham and mushroom	
CAPRICCIOSA	13.00
Tomato, mozzarella, olives, artichokes, mushroom and ham	
HAWAIANA	13.00
Tomato, mozzarella, pineapple and ham	
AMERICANA	10.00
Tomato, mozzarella and pepperoni sausage	
CALABRESE	12.00
Tomato, mozzarella, onion, nduja (spicy pork meat), peppers and chilli	
QUATTRO FORMAGGI ✓	12.00
Tomato, mozzarella, emmental, parmesan and blue cheese	
CRUDO	13.00
Tomato, mozzarella, rocket, parma ham and parmesan shavings	
CALZONE	13.00
Folded pizza with tomato, mozzarella, ham and mushroom	
CALZONE DELLA CASA	14.00
Folded pizza with tomato, mozzarella, pepperoni sausage, artichokes, egg, olives, and mushrooms topped with Parma ham and garlic	
CALZONE ALLA RICOTTA	13.00
Folded pizza with tomato, mozzarella, ricotta cheese and pepperoni	
FIorentina ✓	12.00
Tomato, mozzarella, spinach, blue cheese and egg	
GAMBERONI	13.50
Tomato, mozzarella, king prawns, rocket and garlic	
POLLO PIZZA	12.00
Tomato, mozzarella, chicken and blue cheese	
VEGETARIANA ✓	13.00
Tomato, mozzarella, artichokes, spinach, mushroom, olives, peppers and onion	
RUSTICA	14.00
Tomato, mozzarella, meat balls, peperoni sausage, ham, onion and chips	
CAPRINA ✓	13.00
Tomato, mozzarella, goat cheese and caramelized onion	
BURRATA ✓	13.00
Tomato, mozzarella, rocket salad fresh tomato and burrata	
PORCINI ✓ NEW	13.50
Porcini mushroom, mozzarella, cream of truffle pesto with parmesan shavings.	

Secondi (Main Courses)

POLLO AI FUNGHI	15.00
Supreme of chicken with mushrooms in white wine, olive oil, garlic and fresh tomato	
POLLO ALLA CACCIATORA	15.00
Supreme of chicken cooked with mixed vegetables, mushrooms, olives in olive oil, garlic and tomato sauce	
POLLO CAPRINO	15.00
Supreme of Chicken topped with goats cheese, cooked with fresh tomato and a touch of cream	
POLLO MILANESE	15.00
Pan fried breaded chicken escalope topped with fresh tomato and mozzarella, served with tomato and basil spaghetti	
VITELLO CON ASPARAGI	19.00
Veal escalope cooked with asparagus, olive oil, and white wine.	
SCALOPPINA AL TARTUFO	19.00
Veal escalope cooked with mushrooms, cream of truffle butter, white wine and cream	
BISTECCA AI FUNGHI PORCINI	22.00
Sirloin steak with porcini mushrooms in garlic, olive oil and cream sauce	
BISTECCA AL PEPE NERO	22.00
Sirloin steak in a black peppercorn, garlic and brandy. sauce	
SALMONE AL PEPE VERDE	19.00
Fresh fillet of Salmon in a green peppercorn, brandy and cream sauce.	
PESCE SPADA CON NDUJA NEW	19.00
Swordfish loin with nduja, capers, olive oil, white wine, garlic and fresh tomato	
SPIGOLA AI FRUTTI DI MARE	21.00
Fresh seabass with clams, mussels and squid in garlic, olive oil, chilli and fresh tomato sauce	

Contorni (Sides)

FUNGHI TRIFOLATI ✓	4.50
Mushrooms in garlic, olive oil and parsley	
SPINACI SALTATI ✓	5.00
Spinach with butter and garlic	
INSALATA MISTA ✓	5.00
Mixed leaf salad	
VEGETALI ALLA GRIGLIA ✓	5.00
Mixed grilled vegetables	
CHIPS ✓	5.00
GARLIC BREAD ✓	5.00
GARLIC BREAD ✓	6.00
With mozzarella	

Please be aware that our kitchen handles allergens including nuts, dairy, and gluten. While we take great care to accommodate dietary needs, we cannot guarantee a completely allergen-free environment. For specific dietary requirements or allergen information, please consult with our staff.

White Wine

MICHELANGELO - TREBBIANO, ITALY 5.00 / 17.50
A staple of Italian whites, Michelangelo’s Trebbiano is light and refreshing with crisp apple and pear notes. Its lively acidity makes it a versatile companion for seafood or poultry dishes.

TENUTA SAUVIGNON BLANC, ITALY 6.50 / 24.00
Crisp and refreshing, Tenuta Ca’Vescovo’s Sauvignon boasts bright citrus and green apple notes. Its vibrant acidity makes it a perfect match for seafood, salads, or as a standalone sipper.

VALBELLA PINOT GRIGIO, ITALY 6.50 / 23.00
Crisp and refreshing, Valbella’s Pinot Grigio boasts vibrant citrus and green apple flavors. Its lively acidity and light body make it a versatile choice for seafood, light pasta, or chicken dishes.

CIRÒ BIANCO - CALABRIA, ITALY NEW 19.00
Hailing from the sunlit clay soils of Calabria, this Greco Bianco varietal shines with a straw yellow hue and greenish glints. Aromas of passionflower lead into a fresh, soft palate of lively fruit flavors, making it an elegant match for appetizers and fish courses.

PRINCIPI DI BUTERA - CHARDONNAY, ITALY 24.00
Bright and smooth, Principi di Butera’s Chardonnay features ripe apple and pear notes, balanced by a hint of toasted oak. Its rounded profile makes it an ideal partner for poultry or creamy dishes.

MADRE GOCCIA - CALABRIA, ITALY NEW 27.00
Madre Goccia, a blend of Greco bianco and Chardonnay, offers a straw yellow color touched by greenish hues. Its bouquet blooms with floral notes, dried apricot, and a hint of exotic fruit. On the palate, it is generously fruity and well-rounded. Perfectly suited for fish dishes, shellfish, and rich seafood pastas.

LA BATTISTINA GAVI, PIEDMONT, ITALY 35.00
La Battistina’s Gavi is a delicate white with lively citrus and green apple notes. Its crisp acidity and mineral undertones make it an excellent pairing for seafood or light poultry dishes.

Sparkling Wine

PERUZZET PROSECCO, ITALY 8.50 / 25.00
Peruzzet’s Prosecco is a lively sparkler, bursting with green apple and pear flavors, and a touch of honey. Its effervescence and balanced acidity make it perfect as an aperitif or with light appetizers.

FERMENTINO BIANCO - CALABRIA, ITALY 25.00
Discover the refreshing effervescence of Fermentino Bianco Frizzante, a sparkling treasure with a greenish-yellow hue and persistent, delicate bubbles. Crisp with citrus zest and a whisper of bread crust, it’s an ideal starter that pairs seamlessly with appetizers, fresh seafood, and delicate pasta.

MONTAUDON BRUT NV - FRANCE 45.00
Montaudon’s Brut NV is a lively Champagne, offering green apple and citrus notes, along with hints of brioche. Its elegant bubbles and balanced acidity make it a celebratory choice for any occasion.

Red Wine

MONTEPULCIANO D’ABRUZZO 5.00 / 17.50
Balancing bold dark fruits with delicate spices, Spinelli’s Tratturo is a rustic yet refined Montepulciano d’Abruzzo. It’s the ideal match for hearty meat dishes or strong cheeses.

PERUZZET MERLOT, ITALY 6.50 / 24.00
Smooth and versatile, Peruzzet’s Merlot displays lush plum and cherry flavors rounded out by subtle hints of vanilla. Its soft tannins make it an ideal match for poultry and pasta dishes.

VILLA CHIGI CHIANTI - ITALY 7.00 / 23.00

A delightful Tuscan red, featuring vibrant red fruit flavors and a hint of earthy spice. Its balanced acidity makes it a versatile partner for Italian cuisine.

CIRÒ ROSSO -TENUTA IUZZOLINI, ITALY 19.00
A deep ruby hue with notes of dried fruit, vanilla, and a tobacco touch. Bold and tannic, aged in chestnut barrels, it complements roasts and grills well.

NERO D’AVOLA, ITALY 27.00
Showcasing the best of Sicily, Surya’s Nero D’Avola features rich black cherry flavors complemented by a touch of earthiness. It’s the perfect pairing for hearty meat dishes or rich pastas.

PRINCIPE SPINELLI, ITALY 28.00
This wine from Calabria’s clay-rich soils delivers a ruby red wine with enduring appeal. It’s an ideal partner for red meats and aged cheeses.

MURANERA, ITALY 30.00
A robust tapestry of Gaglioppo, Magliocco, and international grapes. A bouquet of ripe fruit and balsamic meets the palate with velvety warmth, perfect with hearty meats and aged cheeses.

SASSEO PRIMITIVO, ITALY 32.00
The Sasseo Primitivo Salento from Masseria Altemura showcases jammy dark fruits and sweet spices. This full-bodied Italian red is a delicious partner to rich, savory dishes.

CASA ROMA - MALANOTTE, ITALY 36.00
An expressive red, Casa Roma’s Malanotte boasts robust dark fruits and hints of spice, wrapped in velvety tannins. Its deep, full-bodied nature pairs beautifully with rich, meaty dishes..

AMARONE DELLA VALPOLICELLA , ITALY 45.00
A rich, intense Italian red, brimming with dried dark fruits, spice, and chocolate undertones. Its opulence and structured tannins pair wonderfully with robust, savory dishes.

CHIANTI CLASSICO, ITALY 35.00
With its bold red fruit notes and earthy undertones, Poggio Bonelli’s Chianti Classico is the essence of Tuscany. Its structure and balance make it a favorite with Italian dishes.

Rosé Wine

PINOT GRIGIO ROSE, ITALY 6.50 / 24.00
Soft, coppery-pink rosé: offers refreshing stone fruit flavors with a hint of strawberry. Crisp and light-bodied, it’s the perfect companion for light salads, seafood, or as an aperitif.

LUMAR ROSÉ, ITALY 26.00
A charming blend of Gaglioppo and Cabernet Sauvignon, this rosé from Calabria offers a salmon pink color with cherry highlights. With a delicate bouquet of flowers and spices, its taste is a harmonious balance of softness and liveliness. Enjoy with varied appetizers, seafood, or white meats.

Aperitifs

CINZANO BIANCO 3.95
MARTINI EXTRA DRY 3.95
MARTINI ROSSO 3.95
CAMPARI 3.95
ARCHERS 3.95

Liqueurs

BAILEYS IRISH CREAM 4.50
MOLINARI SAMBUCA 3.50
LIMONCELLO 3.50
TIA MARIA 3.50
DISARONNO AMARETTO 4.50
SOUTHERN COMFORT 3.50
AVERNA 3.50
FERNET BRANCA 3.50
GRAND MARNIER 3.50
MALIBU 3.50
COINTREAU 3.50
DRAMBUIE 3.50
NAPOLEAN ARMAGNAC LOUBERE 30YR 4.00
VECCHIA ROMAGNA 5.50

Beer

PERONI NASTRO AZZURRO (330ML) 3.95
BIRRA MORETTI (330ML) 3.95
BIRRA MORETTI (660ML) 6.95
REBELLION RED/BLONDE 5.95
MAGNERS CIDER 4.95

Cocktails

APEROL SPRITZ 8.50
CAMPARI SPRITZ 8.50
AMARO MONTENEGRO SPRITZ 8.50
LIMONCELLO SPRITZ 8.50
GIN & TONIC 7.95
CAMPARI AND SODA 7.95
VODKA AND COKE 7.95

Spirits & Mixers

LONDON DRY GIN 3.95
BACARDI CARTA BLANCA 3.95
HOUSE VODKA 3.95
SCOTCH WHISKY 3.95
JACK DANIEL’S 3.95
JIM BEAN 3.95

Soft Drinks

COCA COLA, DIET COKE, FANTA 2.95
LEMONADE 2.50
SAN PELLEGRINO LEMONADE 2.95
APPLETISER 2.95
FRUIT JUICE 2.50
BITTER LEMON 2.50
GINGER ALE 2.50
TONIC WATER 2.50
SLIMLINE TONIC WATER 2.50
SODA WATER 2.50
ACQUA PANNA STILL WATER 2.95
SAN PELLEGRINO SPARKLING WATER 2.95

Caffè

AMERICANO 2.50
LATTE 3.00
CAPPUCCINO 3.00
HOT CHOCOLATE 3.00
LIQUORS COFFEE 5.50
TEA 2.50

