









Appetizers

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

Starters

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

Pasta

All pastas available as Gluten Free

PENNE ARRABBIATA  Penne with garlic, chilli and tomato sauce	8.50
PENNE AL POMODORO  Penne with tomato sauce, garlic and fresh basil	8.50
PENNE AL TARTUFO E NOCI  Penne with mushrooms, cream of truffle, garlic, walnuts and cream sauce	13.00
PENNE ALLA CALABRESE Penne with nduja (spicy pork meat), porcini mushrooms ricotta cheese in garlic, olive oil and fresh tomato sauce	12.50
PENNE AL POLLO NEW Penne pasta with chicken, mushroom, garlic, olive oil and basil in a tomato sauce	12.50
FARFALLE AL SALMONE NEW Farfalle pasta with salmon in a creamy sauce	12.50
FARFALLE CON PANCETTA E BURRATA NEW Farfalle pasta with pancetta, fresh tomato, olive oil, onion and burrata	13.00
FARFALLE DELLO CHEF NEW Elegant farfalle pasta tossed with clams, earthy porcini mushrooms, and tomatoes, all simmered in a fragrant garlic and white wine sauce.	14.50
SPAGHETTI CARBONARA Spaghetti with crispy pancetta, egg yolk, cream and parmesan cheese	11.00
SPAGHETTI ALLA BOLOGNESE Spaghetti with bolognese sauce	11.00
SPAGHETTI ALLE VONGOLE Spaghetti with fresh clams in an olive oil, garlic, fresh tomato, chilli and white wine sauce	13.50
SPAGHETTI AI GAMBERONI Spaghetti with king prawns, garlic, chilli & tomato sauce	13.50
SPAGHETTI ALLO SCOGLIO Spaghetti with mussels, clams, squid and prawns in a white wine, garlic, chilli and tomato sauce	15.00
LASAGNE BOLOGNESE Traditional Italian lasagne made with beef	13.00
RAVIOLI DEL GIORNO Homemade ravioli, please ask the staff for the filling and sauce	13.00
RISOTTO AGLI ASPARAGI E TALEGGIO  NEW Creamy risotto paired with fresh asparagus and melted Taleggio cheese, a blend of delicate flavours and creamy texture.	13.00
RISOTTO AI CARGIOFI NEW Rice with artichokes and pancetta cooked with butter, garlic, onion, olive oil , white wine and parmesan shaving	13.00

Pizza

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

MARGHERITA  Tomato and mozzarella	9.50
NAPOLETANA Tomato, mozzarella, olives, anchovies and capers	11.00
PROSCIUTTO E FUNGHI Tomato, mozzarella, ham and mushroom	11.50
CAPRICCIOSA Tomato, mozzarella, olives, artichokes, mushroom and ham	13.00
HAWAIANA Tomato, mozzarella, pineapple and ham	13.00
AMERICANA Tomato, mozzarella and pepperoni sausage	11.00
CALABRESE Tomato, mozzarella, onion, nduja (spicy pork meat), peppers and chilli	12.50
QUATTRO FORMAGGI  Tomato, mozzarella, emmental, parmesan and blue cheese	12.00
CRUDO Tomato, mozzarella, rocket, parma ham and parmesan shavings	13.00
CALZONE Folded pizza with tomato, mozzarella, ham and mushroom	13.00
CALZONE DELLA CASA Folded pizza with tomato, mozzarella, pepperoni sausage, artichokes, egg, olives, and mushrooms topped with Parma ham and garlic	14.00
CALZONE ALLA RICOTTA Folded pizza with tomato, mozzarella, ricotta cheese and pepperoni	13.00
FIorentina  Tomato, mozzarella, spinach, blue cheese and egg	12.00
GAMBERONI Tomato, mozzarella, king prawns, rocket and garlic	13.50
POLLO PIZZA Tomato, mozzarella, chicken and blue cheese	12.00
VEGETARIANA  Tomato, mozzarella, artichokes, spinach, mushroom, olives, peppers and onion	13.50
RUSTICA Tomato, mozzarella, meat balls, peperoni sausage, ham, onion and chips	14.00
CAPRINA  Tomato, mozzarella, goat cheese and caramelized onion	13.00
BURRATA  Tomato, mozzarella, rocket salad fresh tomato and burrata	13.00
PORCINI  NEW Porcini mushroom, mozzarella, cream of truffle pesto with parmesan shavings.	14.00

Secondi (Main Courses)

POLLO AI FUNGHI Supreme of chicken with mushrooms in white wine, olive oil, garlic and fresh tomato	15.00
POLLO ALLA CACCIATORA Supreme of chicken cooked with mixed vegetables, mushrooms, olives in olive oil, garlic and tomato sauce	15.00
POLLO CAPRINO Supreme of Chicken topped with goats cheese, cooked with fresh tomato and a touch of cream	15.00
POLLO MILANESE Pan fried breaded chicken escalope topped with fresh tomato and mozzarella, served with tomato and basil spaghetti	15.00
SCALOPPINA CON ASPARAGI E TALEGGIO Veal escalope cooked with asparagus, olive oil, white wine and taleggio cheese.	19.50
SCALOPPINA AL TARTUFO Veal escalope cooked with mushrooms, cream of truffle butter, white wine and cream	19.50
BISTECCA AI FUNGHI PORCINI Sirloin steak with porcini mushrooms in garlic, olive oil and cream sauce	22.00
BISTECCA AL PEPE NERO Sirloin steak in a black peppercorn, garlic and brandy. sauce	22.00
SALMONE AL PEPE VERDE Fresh fillet of Salmon in a green peppercorn, brandy and cream sauce.	19.00
PESCE SPADA CON NDUJA NEW Swordfish loin with nduja, capers, olive oil, white wine, garlic and fresh tomato	19.00
SPIGOLA AI FRUTTI DI MARE Fresh seabass with clams, mussels and squid in garlic, olive oil, chilli and fresh tomato sauce	22.00

Contorni (Sides)

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

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
Michelangelo’s Trebbiano: A classic Italian white, light and refreshing with crisp apple and pear flavors. Its lively acidity pairs well with seafood or poultry.

VESCOVADO SAUVIGNON BLANC, ITALY 6.50 / 25.00
This Sauvignon Blanc from Vescovado offers vibrant citrus flavors with a hint of tropical fruit. Its lively acidity and clean finish make it perfect for seafood or enjoying solo.

LA VIGNA DI VIVA PINOT GRIGIO, ITALY 6.50 / 24.00
This Pinot Grigio is crisp and refreshing, featuring vibrant citrus and green apple flavors. With lively acidity and a light body, it pairs well with seafood, light pasta, or chicken.

CIRÒ BIANCO - CALABRIA, ITALY NEW 19.00
From Calabria’s sunlit clay soils, this Greco Bianco boasts a straw yellow hue with greenish glints. Aromas of passionflower lead to a soft palate of lively fruit flavors, perfect 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.

SAN DORDI, INCROCIO MANZONI PIAVE 25.00
This is well structured and harmonious wine, one of the most successful white wines from the area. Bouquet of honeycomb and ripe fruit, peach,apple and apricot with warm, powerful, harmonious and full flavour.

MADRE GOCCIA - CALABRIA, ITALY NEW 27.00
Greco Bianco and Chardonnay blend. Straw yellow with greenish hues. Bouquet of floral notes, dried apricot, hint of exotic fruit. Fruity and well-rounded palate. Perfect with fish, 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

VESCOVADO PROSECCO, ITALY 8.50 / 25.00
A delightful Italian sparkling wine with floral aromas and flavors of ripe pear and green apple. Light and refreshing, perfect for celebrating any occasion or as an aperitif.

VESCOVADO RIBOLLA GIALLA, ITALY 25.00
A vibrant expression of Italian winemaking, this Ribolla Gialla boasts lively citrus notes and hints of green apple. Crisp acidity and a clean finish make it a delightful companion to seafood dishes and light salads

FERMENTINO BIANCO - CALABRIA, ITALY 24.00
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.

VESCOVADO MERLOT, ITALY 6.50 / 25.00
A smooth and approachable Merlot from the heart of Italy. Bursting with flavors of juicy red berries and subtle hints of spice. Perfect for everyday enjoyment with a variety of dishes.

LA VIGNA DI VIVA CABERNET, ITALY 6.50 / 20.00
A bold Tuscan Cabernet, bursting with flavors of ripe blackcurrant and wild herbs. Velvety tannins and a lingering finish make it a versatile match for hearty dishes

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.

CASON BRUSA BRONTE, ITALY 34.00
A Venetian wine featuring ripe red fruit aromas and a smooth finish, perfect for pairing with local cuisine or enjoying solo.

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

LA VIGNA DI VIVA PINOT GRIGIO ROSE 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	5.95

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

