



## Appetisers

MARINATED OLIVES **V** ..... 3.50  
GARLIC BREAD **V** ..... 5.00  
GARLIC BREAD **V** ..... 5.50

With tomato

GARLIC BREAD **V** ..... 6.50

With mozzarella

GARLIC BREAD **V** ..... 7.00

With tomato and mozzarella

BRUSCHETTA GARGANICA **V** ..... 8.50

Toasted bread with marinated fresh tomato, fresh basil, ricotta cheese, rocket, onion, garlic and olive oil.

## Starters

ZUPPA DEL GIORNO ..... 8.50

Soup of the day

GAMBERONI ALL'AGLIO E OLIO ..... 10.50

King prawns in garlic, chilli and olive oil

GAMBERONI FRITTI ..... 10.50

Golden fried king prawns served with tartar sauce and a garnish of salad

CALAMARI FRITTI ..... 9.50

Golden fried squid served with tartar sauce and a garnish of salad.

COZZE ALLA DIAVOLA ..... 9.50

Fresh mussels simmered in a spicy tomato sauce

INSALATA CAPRESE **V** ..... 9.50

Tomato, mozzarella and basil

ASPARAGI GRATINATI **V** ..... 11.00

Tender asparagus spears topped with a golden, crispy blend of breadcrumbs and Parmesan cheese.

PARMIGIANA DI MELANZANE **V** ..... 10.00/13.00

Baked aubergine cooked in tomato, basil, mozzarella and parmesan cheese

ANTIPASTO CALABRESE ..... 13.00/24.00

Mixed Italian cured meat, cheese, olives and sun dried tomatoes on a bed of salad

POLPETTE PICCANTI ..... 9.50

Beef meatballs in a garlic, chilli and tomato sauce

PROSCIUTTO E MELONE ..... 11.00

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 **V** ..... 9.00

Penne with garlic, chilli and tomato sauce

PENNE AL POMODORO **V** ..... 9.00

Penne with tomato sauce, garlic and fresh basil

PENNE AL TARTUFO E NOCI **V** ..... 14.00

Penne with mushrooms, cream of truffle, garlic, walnuts and cream sauce

PENNE AL POLLO ..... 12.50

Penne pasta with chicken, mushroom, garlic, olive oil and basil in a tomato sauce

PENNE AL SALMONE ..... 13.00

Penne pasta with salmon in a creamy sauce

FUSILLI ALLA CALABRESE ..... 13.50

Fusilli with nduja (spicy pork meat), porcini mushrooms, ricotta cheese in garlic, olive oil and fresh tomato sauce

FUSILLI CON PANCETTA E BURRATA ..... 13.50

Fusilli pasta with pancetta, fresh tomato, olive oil, onion and burrata

FUSILLI ALLA BOSCAIOLA **NEW** ..... 14.00

Fusilli pasta with Calabrian sausage, porcini mushrooms, garlic, a touch of chilli, and cream of pumpkin.

SPAGHETTI CARBONARA ..... 11.00

Spaghetti with crispy pancetta, egg yolk, cream and parmesan cheese

SPAGHETTI ALLA BOLOGNESE ..... 11.00

Spaghetti with bolognese sauce

SPAGHETTI ALLE VONGOLE ..... 15.00

Spaghetti with fresh clams in an olive oil, garlic, fresh tomato, chilli and white wine sauce

SPAGHETTI AI GAMBERONI ..... 14.00

Spaghetti with king prawns, garlic, chilli & tomato sauce

SPAGHETTI ALLO SCOGLIO ..... 15.50

Spaghetti with mussels, clams, squid and prawns in a white wine, garlic, chilli and tomato sauce

LASAGNE BOLOGNESE ..... 13.00

Traditional Italian lasagne made with beef

RISOTTO AGLI ASPARAGI E TALEGGIO **V** ..... 13.00

Creamy risotto paired with fresh asparagus and melted Taleggio cheese, a blend of delicate flavours and creamy texture.

RISOTTO ZUCCA E PANCETTA **NEW** ..... 13.00

Creamy risotto with cream of pumpkin, pancetta and a touch of cream

## Pizza

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

MARGHERITA **V** ..... 9.50

Tomato and mozzarella

NAPOLETANA ..... 12.00

Tomato, mozzarella, olives, anchovies and capers

PROSCIUTTO E FUNGHI ..... 12.00

Tomato, mozzarella, ham and mushroom

CAPRICCIOSA ..... 14.00

Tomato, mozzarella, olives, artichokes, mushroom and ham

HAWAIANA ..... 13.50

Tomato, mozzarella, pineapple and ham

AMERICANA ..... 12.00

Tomato, mozzarella and pepperoni sausage

CALABRESE ..... 13.00

Tomato, mozzarella, onion, nduja (spicy pork meat), peppers and chilli

QUATTRO FORMAGGI **V** ..... 12.50

Tomato, mozzarella, emmental, parmesan and blue cheese

CRUDO ..... 14.00

Tomato, mozzarella, rocket, parma ham and parmesan shavings

CALZONE ..... 13.00

Folded pizza with tomato, mozzarella, ham and mushroom

CALZONE DELLA CASA ..... 14.50

Folded pizza with tomato, mozzarella, pepperoni sausage, artichokes, egg, olives, and mushrooms topped with Parma ham and garlic

CALZONE ALLA RICOTTA ..... 13.50

Folded pizza with tomato, mozzarella, ricotta cheese and pepperoni

CASERECCIA **NEW** ..... 15.00

Mozzarella, wild broccoli, calabrian sausage and fresh tomato

GAMBERONI ..... 14.00

Tomato, mozzarella, king prawns, rocket and garlic

POLLO PIZZA ..... 12.50

Tomato, mozzarella, chicken and blue cheese

VEGETARIANA **V** ..... 14.00

Tomato, mozzarella, artichokes, mushroom, olives, peppers and onion

RUSTICA ..... 14.00

Tomato, mozzarella, meat balls, peperoni sausage, ham, onion and chips

BURRATA **V** ..... 13.00

Tomato, mozzarella, rocket salad fresh tomato and burrata

PORCINI **V** ..... 14.00

Porcini mushroom, mozzarella, cream of truffle pesto with parmesan shavings.

## Secondi

POLLO AI FUNGHI ..... 15.00

Supreme of chicken with mushrooms in white wine, olive oil, garlic and fresh tomato

POLLO AL PESTO **NEW** ..... 15.00

Supreme of chicken cooked with pesto 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 MILANESE ..... 15.00

Pan fried breaded chicken escalope topped with fresh tomato and mozzarella, served with tomato and basil spaghetti

SCALOPPINA CON ASPARAGI E TALEGGIO ..... 21.50

Veal escalope cooked with asparagus, olive oil, white wine and taleggio cheese.

SCALOPPINA AL TARTUFO ..... 21.50

Veal escalope cooked with mushrooms, cream of truffle butter, white wine and cream

BISTECCA AI FUNGHI PORCINI ..... 25.00

Sirloin steak with porcini mushrooms in garlic, olive oil and cream sauce

BISTECCA AL PEPE NERO ..... 25.00

Sirloin steak in a black peppercorn, garlic and brandy. sauce

SALMONE AL PEPE VERDE ..... 21.00

Fresh fillet of Salmon in a green peppercorn, brandy and cream sauce.

PESCE SPADA ALLA MENTA **NEW** ..... 23.00

Fresh swordfish with aubergine, fresh mint, fresh tomato, garlic and white wine

SPIGOLA AI FRUTTI DI MARE ..... 24.00

Fresh seabass with clams, mussels and squid in garlic, olive oil, chilli and fresh tomato sauce

## Contorni (Sides)

FUNGHI TRIFOLATI **V** ..... 5.00

Mushroom in garlic, olive oil and parsley

SPINACI SALTATI **V** ..... 5.00

Spinach with butter and garlic

INSALATA MISTA **V** ..... 5.00

Mixed leaf salad

VEGETALI ALLA GRIGLIA **V** ..... 6.00

Mixed grilled vegetables

CHIPS **V** ..... 5.00

GARLIC BREAD **V** ..... 5.00

GARLIC BREAD **V** ..... 6.50

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

Where available by the glass, wines are served in 175ml or 250ml measures.

MICHELANGELO, ITALY .....	5.00 / 7.00 / 18.50
A light, refreshing Italian white with crisp apple and pear notes. Great with seafood or poultry.	
SAUVIGNON BLANC, ITALY .....	6.50 / 8.50 / 25.00
Zesty citrus and tropical hints with lively acidity. Clean finish—ideal with seafood or on its own.	
PINOT GRIGIO, ITALY .....	6.50 / 8.50 / 25.00
Crisp and citrusy with green apple. Light-bodied and food-friendly—perfect for seafood or chicken.	
VERMENTINO MAREMMA, ITALY .....	32.00
Fresh and zesty with notes of citrus, pear, and Mediterranean herbs. Crisp and refreshing finish.	
PRINCIPI DI BUTERA - CHARDONNAY, ITALY .....	27.00
Smooth Chardonnay with ripe apple, pear, and a touch of oak. A fine match for poultry or creamy dishes.	
TOSCANA LE FAGGE, ITALY .....	29.00
Delicate and fruity with hints of apple, blossom, and lemon zest. Crisp and easy-drinking.	
MADRE GOCCIA - CALABRIA, ITALY .....	27.00
Greco Bianco & Chardonnay blend with floral and dried apricot notes. Fruity and smooth—ideal for seafood.	
LA BATTISTINA GAVI, PIEDMONT, ITALY .....	35.00
Elegant and crisp with citrus, green apple, and mineral notes. A classic match for seafood or light poultry.	

## Sparkling Wine

VESCOVADO PROSECCO, ITALY .....	8.50 / 25.00
Light and sparkling with floral notes, ripe pear, and green apple. Perfect for celebrations or as an aperitif.	
MONTAUDON BRUT NV - FRANCE .....	45.00
Elegant Champagne with green apple, citrus, and brioche hints. Fine bubbles and great balance—ideal for toasts.	



## Red Wine

MONTEPULCIANO D'ABRUZZO .....	5.00 / 7.00 / 18.50
Rustic yet refined, with bold dark fruits and light spice. Great with meats and strong cheeses.	
VESCOVADO MERLOT, ITALY .....	6.50 / 8.50 / 25.00
Smooth and juicy with red berries and a touch of spice. An easy-drinking all-rounder.	
LA VIGNA DI VIVA CABERNET, ITALY .....	6.50 / 8.50 / 20.00
Ripe blackcurrant and wild herbs with soft tannins. Bold and food-friendly.	
BARBERA D'ASTI POGGIO LE COSTE, ITALY .....	38.00
Lively and expressive with flavours of cherry, plum, and a touch of spice. Smooth texture and fresh acidity.	
NEBBIOLO DAMILANO ITALY .....	47.00
Elegant and complex with notes of violet, cherry, and subtle spice. Fine tannins and a long, graceful finish.	
PRINCIPE SPINELLI, ITALY .....	28.00
Ruby red from Calabria, smooth and enduring. Pairs well with red meats and aged cheeses.	
SANGIOVESE LE FOCAIE, ITALY .....	32.00
A blend of native and international grapes with ripe fruit and balsamic notes. Velvety and rich.	
SASSEO PRIMITIVO, ITALY .....	35.00
Jammy dark fruits and sweet spice. Full-bodied and ideal with rich, savoury meals.	
VALPOLICELLA RIPASSO ZONIN, ITALY .....	35.00
Full-bodied and velvety with dark fruit, raisin, and gentle spice. A classic Ripasso with real depth.	
AMARONE DELLA VALPOLICELLA, ITALY .....	45.00
Rich and intense with dried fruits, spice, and chocolate notes. A powerful match for big flavours.	
CHIANTI CLASSICO, ITALY .....	35.00
Bold red fruits and earthy depth. A Tuscan staple, perfect with classic Italian fare.	

## Rosé Wine

PINOT GRIGIO ROSÉ .....	6.50 / 8.50 / 25.00
Soft coppery-pink rosé with refreshing stone fruit and a hint of strawberry. Crisp, light-bodied, and ideal with salads, seafood, or as an aperitif.	
LUMAR ROSÉ, ITALY .....	28.00
A Gaglioppo-Cabernet blend with salmon pink color and cherry tones. Floral and spicy bouquet with a soft, lively finish—great with 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

