



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 GOCIA - 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.

NEBBIOLI 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

