

PRE-STARTERS AND STARTERS

Mixed Whole Olives (V)	£4.95
Nocellara and Kalamata	
Pomodori Secchi (V)	£4.95
Sun dried tomatoes marinated in olive oil, garlic and oregano	
Garlic Bread or with Cheese (V) £5.95 or £7.50	
7" pizza dough garlic bread with fresh parsley or with Fior di Latte mozzarella cheese	
Focaccia (V) (VG) £5.95	
A soft, airy Italian flatbread with fresh herbs	
Fresella £9.95	
Southern Italian twice-baked bread, softened by a quick dip in water, topped with fresh tomatoes, garlic , oregano, basil and olive oil	
Soup of the Day £9.95	
Served with crusty bread. Ask the staff for today's freshly made soup	
Arancini of the Day £9.95	
Ask the staff for today's freshly made arancini and a sauce	
Melanzane alla Parmigiana (V) £10.50	
Thinly sliced aubergines with mozzarella cheese and tomato sauce, oven-baked with grated Parmesan cheese and fresh basil (contains onions, garlic and egg)	
Funghi ai Formaggi (GF no bread) £10.95	
Champignon mushrooms in a creamy mixed- cheese sauce, onions, garlic and parsley served with crusty bread	
Polpette al Sugo (GF no bread) £11.95	
Beef meatballs in a rich tomato sauce with Parmesan cheese , served with crusty bread (contains onions and garlic)	
Calamari in Umido (GF no bread) £12.95	
Baby squid braised in cherry tomato sauce with garlic , parsley, oregano and peas, served with crusty bread	
Burrata con Ratatouille (GF) £12.95	
Buttery mozzarella cheese served with warm ratatouille, pesto , rocket, pine nuts and grilled cauliflower	
Caprese Salad £12.95	
Buffalo mozzarella with fresh tomatoes, basil and extra virgin olive oil	
Cozze alla Marinara (GF no bread) £12.95	
Mussels cooked in tomato sauce with garlic , onions, parsley, oregano and white wine served with crusty bread	
Gamberoni Dello Chef (GF no bread) £13.95	
Pan-fried black tiger king prawns in a garlic , chili, parsley, white wine and butter sauce, served with crusty bread	
Tagliere Misto (GF) £15.95	
Selection of Italian cured meats with mixed pickles and focaccia bread (may contain allergens. Please ask for allergen information)	
Carpaccio della Casa £15.95	
Homemade marinated raw beef fillet, sliced paper-thin and drizzled with extra virgin olive oil, lemon juice, served with rocket, mustard and shaved Parmesan cheese	

FRESH PASTA

Cavatelli Salsiccia £15.95
Hollow-shaped fresh pasta with Charlotte onions, garlic , white wine, Italian fennel sausage (salsiccia), broccoli, smoked Provola cheese and Parmesan cheese
Pappardelle alla Bolognese £15.95
A long, flat, ribbon shaped pasta with a rich ragù alla bolognese sauce (contains mince meat, red wine, carrots, celery , garlic and onions)
Pappardelle Pollo £16.95
A long, flat, ribbon shaped pasta in a rich creamy sauce (contains dairy) with chicken, mushrooms, garlic , white wine and spinach
Ricotta and Spinach Gigantone £17.95
A large tube-shaped pasta filled with ricotta and spinach cooked in a sage and butter sauce served with Parmesan cheese
Trofie ai Frutti di Mare £21.95
A short, wrinkled, swirl-shaped fresh pasta cooked with cherry tomatoes, fresh mussels , prawns , clams , calamari , parsley, garlic and white wine
Paccheri della Casa £22.95
A short, wide, tube-shaped pasta with swordfish , aubergines, garlic , cherry tomatoes, cream and saffron

BAKED PASTA

Rigatoni al Forno £15.95
Baked Rigatoni pasta with rich Bolognese sauce (contains mince meat, red wine, celery , garlic), aubergine, basil, Parmesan cheese and Fior di Latte mozzarella cheese
Add chicken for additional £3.50
Gnocchi alla Sorrentina (V) £15.95
Baked potato gnocchi with a light cherry tomato sauce, basil, Parmesan cheese and Fior di Latte mozzarella cheese
Ricotta and Salsiccia Crispelle £17.95
Rolled pancakes filled with a savory mixture of ricotta cheese and Italian fennel sausage (salsiccia) baked in the oven with a topping of Béchamel (contains milk and wheat), tomato sauce and Parmesan cheese

ITALIAN CLASSIC

Spaghetti Aglio Olio e Peperoncino £12.95
A traditional Neapolitan pasta dressed with extra virgin olive oil, chilli, garlic , parsley sauce and Parmesan cheese
Penne al Pomodoro £14.95
Short, angled-cut cylinder pasta with fresh tomato sauce, olive oil, garlic , onions and Parmesan cheese
Ricotta and Spinach Tortelloni £15.95
Ricotta and spinach-filled tortelloni with cherry tomato sauce, garlic , spinach, white wine and Parmesan cheese
Penne alla Giardiniera £16.95
Short, angled-cut cylinder pasta with cherry tomatoes, onions, garlic , pesto , courgettes, aubergines, white wine and Parmesan cheese
Rigatoni alla Amatriciana £17.95
A short, wide, tubular pasta with cherry tomato sauce, guanciale, onions and Pecorino cheese

FISH DISHES

Merluzzo Mediterraneo £25.95
Cod fillet wrapped in Parma ham, served with Mediterranean oven-roasted vegetables and pesto sauce (contains pine nuts and garlic)
Pesce Spada alla Grillia £25.95
Pan-fried swordfish with lemon and caper sauce, served with roasted potatoes and garlic spinach

MEAT DISHES

Pollo Alla Milanese £16.95
Lightly breaded and pan-fried chicken breast served with mixed salad (contains gluten and egg)
Pollo Piccante £17.95
Butterflied chicken supreme with cherry tomato sauce, smoked pancetta, garlic , chili, parsley and white wine, served with roasted potatoes and garlic spinach
Pollo ai Funghi £21.95
Roasted chicken supreme with wild mushrooms and tarragon cream sauce, served with roasted potatoes and garlic spinach
Saltimbocca alla Romana £22.95
Thinly sliced veal topped with Parma ham, sage and mozzarella cheese in a buttery white wine sauce, served with garlic spinach and roasted potatoes

RISOTTI

Risotto Radicchio and Gorgonzola £16.95
Arborio rice with crispy pancetta, red radicchio, butter, white wine, Gorgonzola and Parmesan cheese
Risotto ai Porcini (GF) £16.95
Arborio rice with porcini mushrooms, garlic , parsley, white wine and Parmesan cheese
Risotto ai Frutti di Mare (GF) £21.95
Arborio rice with cherry tomatoes, fresh mussels , prawns , clams , calamari , parsley, garlic , white wine and Parmesan cheese
Capricciosa £16.50
12" pizza with tomato sauce, cooked ham, pepperoni salami, mushrooms, artichokes, olives, Parmesan cheese and Fior di Latte mozzarella cheese

SALADS

Caprina Salad £16.95
Mixed baby leaf salad with warm goat cheese , dry figs and vinaigrette dressing
Chicken Salad £16.95
Mixed baby leaf salad with grilled chicken, anchovies , Parmesan cheese and Caesar dressing
Butcher House £16.95
12" pizza with tomato sauce, Italian fennel sausage (salsiccia), smoked pancetta, chicken, spicy N'duja, crispy Parma ham, rocket, chilli, Parmesan cheese and Fior di Latte mozzarella cheese

VEGAN DISHES

Roasted Cauliflower £16.95
Honey-miso and saffron cauliflower purée, harissa and lemon-roasted cauliflower, garlic , spinach, cannellini beans, pickled shallots and fried bread
Roasted Squash £16.95
Spiced squash purée with roasted potatoes, roasted squash, goat cheese , crispy kale, red radicchio and toasted almonds
Frutti di Mare £17.95
12" pizza with tomato sauce, peeled king prawns , squid , mussels , clams , garlic , olive oil and parsley dressing (no cheese). Cooking time: 20 min.

PIZZAS WITH TOMATO BASE

All pizzas contain gluten . Free from gluten pizzas available at additional charge of £3.95 Also, vegan option available - £2.50
Marinara (V) (VG) £10.00
12" pizza with tomato sauce, garlic , oregano and basil (no cheese)
Margherita (V) £12.00
12" pizza with tomato sauce, basil, Parmesan cheese and Fior di latte mozzarella cheese
Pepperoni £13.50
12" pizza with tomato sauce, pepperoni, basil, Parmesan cheese and Fior di latte mozzarella cheese
Napoli £13.50
12" pizza with tomato sauce, salami Napoli, Parmesan cheese and Fior di latte mozzarella cheese
Tonno (VG) £14.50
12" pizza with tomato sauce, tuna , caramelised onions, black olives, basil

CALZONE

NO VEGAN NOR FREE FROM GLUTEN OPTION AVAILABLE.
Our calzones are served very hot.
Please take care when cutting or biting.
Partenopei £15.95
Folded pizza base with tomato sauce, salami Napoli, black pepper, ricotta cheese , Parmesan cheese and Fior di latte mozzarella cheese

Cotto and Funghi £14.50
12" pizza with tomato sauce, mushrooms, cooked ham, Parmesan cheese and Fior Di latte mozzarella cheese
Della Casa £14.50
12" pizza with tomato sauce, Datterino tomatoes, capers, garlic , anchovies , oregano and Fior Di latte mozzarella cheese
Ortolana (V) £15.50
12" pizza with tomato sauce, aubergine, roasted peppers, courgettes, olives, basil, oregano, Parmesan cheese and Fior Di latte mozzarella cheese

|
<td
| |

DRINKS

WHITE WINE

Musica Campania Falanghina IGP 75cl £27.95
100% Falanghina. Fresh and agile wine, with distinct fruity tones. Soft and linear taste. It's perfect as an aperitif or with seafood, light pasta with vegetables. Campania, Italy ABV:12.5%

125ml 175ml 250ml
£4.95 £6.95 £9.95

Pasqua DLZ 'Idealysta' Chardonnay-Fiano 75cl £28.00
Ripe notes of lemon, peach and orange with light floral hints. Its rich texture makes it an ideal pairing for creamy chicken dishes, seafood, cheese. Puglia, Italy ABV: 12.5%

VignaMadre Desiro Sauvignon Blanc 75cl £31.95
Crisp and aromatic with citrus, tropical fruit, and light herbal notes. Perfect with seafood, shellfish, and grilled fish. Abruzzo, Italy ABV:12.5%

125ml 175ml 250ml
£5.65 £7.95 £10.95

Bottega Pinot Grigio Collio 75cl DOC £32.00
Delicate and crisp, expect flavours of white flowers, peach, pineapple, and pink grapefruit. Perfect with creamy risotto, grilled fish, and vegetable-based dishes. Collio, Italy ABV:12.5%

Roberto Sarotto Gavi di Gavi DOCG 75cl £38.00
Notes of peach, pear, pineapple, and citrus, with floral and mineral hints. Perfect with seafood, white meats, vegetables and light starters. Piedmont, Italy ABV: 12.5%

Nunzio Ghiraldi Lugana DOC 75cl £39.00
It's fruity and elegant, with notes of almond, peach, apricot and flint, a generous acidity and an excellent length. Perfect with fish and seafood, white meats, vegetables and light starters. Lombardy, Italy ABV:13.5%

Funtanaliras Vermentino di Gallura DOCG, 75cl £40.00
Intense notes of citrus, white peach, myrtle and chamomile. Soft, round palate balanced by acidity and sapidity. Great with fish and seafood, light dishes, appetizers. Liguria and Tuscany, Italy ABV:12.5%

RED WINE
Latino Campania Aglianico IGP 75cl £27.95
100% Aglianico. Intense with notes of black berry fruit. Smooth and youthful. Great with red meats, pasta, cheese. Campania, Italy ABV:13.5%

125ml 175ml 250ml
£4.95 £6.95 £9.95

Mozzafiatto Primitivo 75cl £29.00
Aromas of dried prune, dates, cherry, and sweet spice; plus a lick of chocolate. Great with grilled red meats, pasta, cheese. Puglia, Italy ABV:13.0%

Montepulciano d'Abruzzo Masciarelli 75cl £35.00
Notes of ripe cherries, sweet spices and an alluring hint of smoke. Great with red meats, pasta, cheese. Abruzzo, Italy ABV:13.5%

125ml 175ml 250ml
£5.95 £8.55 £11.95

De Forville Langhe Nebbiolo DOC 75cl £36.00
Aromas of bright red fruits and hints of spice. This complexity is carried onto the palate with racy acidity and oak bringing freshness and structure. Perfect with grilled or roasted meats, pasta, mushroom dishes, cheese. Piedmont, Italy ABV:14.0%

Valiano Chianti Classico DOCG Organic 75cl

£37.00

Aromas of violets, blackberries, dark cherries with spice and herbal notes. Perfect with red meats, pasta, cheese, antipasti. Tuscany, Italy ABV:14.0%

Cantina Mesa Primo Scuro Cannonau di Sardegna DOC 75cl

£38.00

Vibrant aromas of ripe red and wild berries with floral violet notes and subtle Mediterranean herb/minty hints. Pairs beautifully with cured meats and salumi, grilled or roasted red meats, hearty pasta with meat sauces. Sardinia, Italy ABV:14.0%

Bixio Poderi Valpolicella Classico Superiore Ripasso 75cl

£44.00

Elegant, well balanced and fruity with notes of cherry and plum combined with light spicy notes. Perfect with roasted or grilled meats, mature cheese, rich pasta dishes. Veneto, Italy ABV:14.0%

ROSE WINE

San Martino Pinot Grigio Blush 75cl

£29.95

Delicate aromas of red berries and soft floral notes, light, crisp and balanced with fresh fruitiness, gentle acidity and a clean, refreshing finish. Perfect with seafood and fish dishes. Veneto, Italy ABV:12.5%

125ml 175ml 250ml

£5.25 £7.15 £10.25

Bardolino Chiaretto 75cl

£29.95

Fresh, fruity and juicy with plenty of soft red berry fruits. Perfect when served with antipasti, fresh fish and shellfish. Veneto, Italy ABV:12.5%

125ml 175ml 250ml

£5.25 £7.15 £10.25

Vignamadre-Kriya Line Cerasuolo-Montepulciano d'Abbruzzo DOC/BIO 75cl

£33.00

Intense fruity with delicate floral notes and notes of banana. Perfect as an aperitif or with fish, seafood, pizza. Abruzzo, Italy ABV:12.5%

PROSECCO AND SPARKLING WINE

Belcanto Prosecco Dry 20cl

£11.95

A light, sparkling Italian fizz with fine bubbles and crisp pear and apple character. Veneto, Italy ABV: 11.0%

Il Colle Prosecco DOCG Valdobbiadene 75cl

£30.00

Ripe notes of apple and acacia flowers in this lively and aromatic fizz. Treviso, Italy ABV:11.0%

Pasqua Romeo & Juliet Rosé 75cl

£30.00

Elegant, velvet-smooth bubbles. This is a delicious rosé take on their ever-popular Romeo & Juliet Prosecco. It's fresh and lively with lush raspberry notes. Italy ABV:11.0%

Nyetimber 'Classic Cuvée' Brut 75cl

£63.00

Delicate bubbles and flavours of toasted brioche, golden apple, honey and sweet spice. Sussex, England ABV:12.0%

Nyetimber Brut Rosé 75cl

£63.00

Refreshing notes of redcurrant, raspberry and cherry, with touches of shortbread and toasted brioche. It's creamy texture and vibrant flavours make it an excellent match for salmon or shellfish. Sussex, England ABV:12.0%

COCKTAILS

Campari and Soda 50ml

Campari, soda and slice of orange

Peach Bellini

Prosecco, peach juice and crushed ice

Mojito

Havana 7 dark rum, sugar, fresh mint, lime wedges, soda

Aperol Spritz

Aperol, Prosecco, soda, a slice of orange and ice

Limoncello Spritz

Limoncello, Prosecco, soda, lemon and ice

Espresso Martini

Double espresso, vodka, Kahlua, sugar syrup, coffee beans and ice

Negroni

Campari, gin, sweet vermouth, a slice of orange and ice

Mimosa

Galliano, orange juice, Prosecco

Harvey

Galliano, vodka, fresh orange juice

£9.50

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

£12.95

BEER AND CIDER ON TAP

Pint Half Pint

Cornish Orchards Gold Cider

£5.50 £2.75

A crisp, refreshing cider made from fresh-pressed apples, offering soft tannins, gentle orchard aromas, and a clean, dry finish. ABV:5.2%

Meantime London Pale Ale

£6.00 £3.00

A bright, easy-drinking IPA with juicy citrus hops, gentle bitterness, and a refreshing, sessionable finish. ABV:4.7%

Peroni Nastro Azzurro

£6.95 £3.50

A crisp, refreshing Italian lager with light citrus-hop notes and a clean, fast finish. ABV: 5.0%.

BOTTLED BEER

Peroni Red

£4.25

A golden yellow colour and has a slightly bitter taste which is well balanced with hop and malt. 330ml ABV:4.7%

Ichnusa Anima Sarda

£4.25

A golden and limpid with a balanced and slightly bitter taste, a fine aroma of hops and has a persistent foam. 330ml ABV:4.7%

Moretti Zero

£5.95

Non-alcoholic Italian blonde beer of low fermentation, obtained by a wise mixture of water, barley malt and selected hop flowers. 330ml. ABV: 0.0%

SOFT DRINKS

Fevertree Indian Tonic Water 200ml

£2.95

Fevertree Soda Water 200ml

£2.95

Orange Juice 200ml

£3.15

Apple Juice 200ml

£3.15

Peach Juice 200ml

£3.15

San Pellegrino Blood Orange 330ml

£3.50

San Pellegrino Orange 200ml

£3.50

San Pellegrino Lemonade 200ml

£3.50

</