



Stuzzichini

**Sicillian olives**  4.50  
garlic and thyme marinated La Rosca Sicillian olives

**Bread, balsamic and oil Go** (to share) **V** 5.95  
a selection of breads, aged balsamic and extra virgin olive oil, confit garlic bulb


**Garlic pizetta V**  
hand rolled pizetta with garlic butter 4.50  
with cheese 6.00

Antipasti

**Pate toscana Go** 9.50  
chicken liver pate, with red onion marmalade, with sourdough soldiers

**Aubergine parmigiana** 8.95  
oven baked layers of aubergine, as main 16.50  
passata, Parmesan

**Chicken lollipops Go** 8.50  
crispy chicken lollipops, sweet chilli sauce

**Vegan bruschetta**  **Go** 8.95  
vegan cream cheese, guacamole, tomato jam, rocket,  
garlic bruschetta

**Tomato and red pepper soup**  6.95  
freshly made tomato & red pepper soup served with garlic bruschetta

**Mushroom bruschetta V Go** 7.95  
with a mushroom, white wine, truffle sauce, with bruschetta and pangratatta


**Calabrian ribs** 9.50  
sticky harissa spiced pork spare ribs

**Prawn and chorizo bruschetta Go** 9.50  
pan fried spicy prawns and chorizo, chilli and garlic oil, on a bruschetta

**Arancini V** 9.00  
Tomato, garlic and mozzarella arancini, with spicy arabiatta sauce

**Mussels Go** 9.95  
fresh native mussels, white wine, parsley, garlic, cream, bread

Risotto

**Squash risotto**  as main 17.90  
risotto of butternut squash, as starter 9.50  
pine nuts and sage leaf

**Leek and parmesan risotto** as main 16.95  
leek and Parmesan risotto as starter 9.50

**Smoked haddock risotto** as main 20.95  
leek and Parmesan risotto, with smoked haddock and a poached egg

**Mushroom risotto** as main 16.95  
chestnut and button mushrooms, as starter 9.50  
butter, Parmesan, olive oil

Pasta

**Prawn linguine Go** as main 20.95  
pan fried prawns, garlic, tomatoes, as starter 9.95  
chilli, fennel, rocket, tossed through linguine

**Meatball pappardelle** as main 17.50  
braised lamb and beef meatballs, as starter 9.50  
egg pappardelle, pomodorino sauce, Grana Padano

**Falafel linguine**  as main 17.50  
fried chickpea balls, shallots, as starter 9.50  
broccolini, chilli, and pomodorino sauce

**Braised leek pappardelle V Go** as main 17.50  
braised leek and mushroom as starter 9.50  
pappardelle, with pangratatta

**N'Duja orecchiette Go** as main 18.50  
spicy N'duja, as starter 9.50  
tenderstem, cream sauce  
sun dried tomatoes, orecchiette

**Beef shin rigatoni** as main 18.95  
braised beef shin in red wine ragu, with Mozzarella and Parmesan, topped with parsley

**Cacio de pepe V Go** as starter 9.50  
as main 17.50  
cheese and pepper pasta with butter, Pecorino, black pepper, tossed through linguine

Fish Pesce

**Smoked haddock G** 20.95  
with mussels, crushed potatoes, tenderstem broccoli, white wine and garlic cream sauce

**Cod G** 20.95  
spicy chorizo wrapped cod, n'duja potatoes, spinach, sun dried tomatoes,

**Cioppino (chow-pino) Go** 20.95  
Italian fish stew. Mixed white fish, prawns and mussels in a tomato sauce with bruschetta

**Moules frites Go** 17.50  
fresh native mussels, white wine, parsley, garlic, cream, with fries and garlic bruschetta

Grill Griglia

**Fillet Rosso G** 37.00  
8oz fillet steak, topped with chicken liver parfait, Dauphinoise potatoes, seasonal greens, Marsala sauce

**Ribeye steak** 12oz **G** 34.00  
with rocket and Parmesan salad, roasted tomato and twice cooked chips.

**Fillet steak** 8oz **G** 35.00  
with rocket and Parmesan salad, roasted tomato and twice cooked chips.

**Lollipops and ribs** 28.00  
crispy chicken lollipops in a sweet chilli sauce and sticky harissa spiced pork spare ribs, rocket salad, twice cooked chips

**Steak sauces:**  
Peppercorn G 2.50    Parmesan cream G 2.50  
Mushroom, brandy and mustard G 2.50


Mains Secondi

**Chicken G** 20.95  
pan roasted chicken supreme, sauteed new potatoes, seasonal greens, in a creamy mushroom sauce

**Spezzatino di manzo Go** 22.95  
braised beef in a red wine sauce, with mashed potatoes, chantenay carrots, mushrooms, silverskin onions and pancetta crisp

**Lamb G** 22.95  
braised lamb, Dauphinoise potatoes gratin, minted peas and pods, sundried tomatoes, jus

**Porchetta (Pork)G** 19.95  
Italian seasoned pork roll, bacon jam, crushed new potatoes and seasonal greens, spiced apple sauce, jus

**Tuscan stew**  17.95  
with a spiced tomato, onion, and sweet pepper stew, with butterbeans and chopped vegan sausage.

**Chicken milanese** 20.95  
cornflake coated chicken breast, pan fried until golden, pepperonata, fried hens egg with chips

Burgers

**Brie burger** Quarter pound 16.95  
lettuce, tomato, caramelised Half pound 18.95  
onions, bacon jam, Somerset Brie, brioche style bun, served with fries

**Chicken Ceasar burger** 16.95  
lettuce, tomato, pancetta, Ceasar dressing, brioche style bun, served with fries

**Miami deluxe burger**  16.95  
lettuce, tomato, smoked Applewood cheese, caramelised onions in a brioche style bun served with fries

Sides

**Potates frites (with aiolli) V G** 4.00

**Seasonal greens G** 4.00

**Dauphinoise potatoes V G** 4.50

**Mashed potatoes V G** 4.00

**Dressed house salad V G** 4.95

**Rocket & parmesan salad G** 4.00

**Garlic mushrooms V G** 4.50

**N'Duja tenderstem broccoli** 4.95

**Garlic pizetta 7"** 4.50

**Garlic pizetta 7"** 6.00  
with cheese

**Garlic pizetta 12"** 7.00  
with cheese 9.95

Don't forget to validate your parking  
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**A discretionary Service Charge of 10% will be added to your bill.**

Every penny of the service charge and tips are shared amongst our staff on top of the fair pay they get from us.

All our food is prepared, cooked and served by humans, mistakes can happen.

Please inform us if you are not happy with any aspect of your visit.(We do care!)

Staples

**Steak & ale pie** 17.95  
creamy mashed potatoes or twice cooked chips, warm pea salad, home made gravy

**Scampi** 18.95  
crispy wholetail breaded scampi, twice cooked chips, homemade tartare sauce, warm pea salad

**Curry of the day Go** 19.95  
please ask your server for details served with rice, naan bread

**Vegan curry Go** 17.95  
very spicy. Chickpea, cauliflower and spinach

Pizza

**Margherita V Go** 13.95  
mozzarella, tomato, oregano

**Pepperoni Go** 14.50  
pepperoni, tomato, mozzarella

**Diavola (spicy) Go** 14.50  
fresh chilli, spicy Calabrian sausage, salsa di fucco

**Carne Go** 14.95  
chicken, pepperoni, Parma ham, pancetta


**Broken meatballs** 14.50  
homemade braised lamb and beef meatballs, rich tomato ragu, buffalo mozzarella

**Aglio Go** 14.50  
roasted garlic cloves, mozzarella, caramelised onion, Parma ham, sun blushed tomatoes, pancetta

**Tuna Go** 14.50  
tuna, cherry tomatoes, Mozzarella, olives, chilli flakes



**Barbeque Go** 14.50  
pulled pork, red onion, sweet peppers, mozzarella

**Chicken calzone** 15.95  
chicken, mushrooms and mozzarella in a garlic and white wine sauce

**Meat free**  **Go** 14.50  
chargrilled vegetables, rocket, vegan mozzarella, sun blushed tomatoes, with a sweet chilli sauce

Salads Ensalada

**Rosso salads** 17.95  
dressed mixed leaves, tomatoes, cucumber, sweet peppers, red onion, coleslaw, sundried tomato and raisin cous cous, garlic flatbread with a caper and raisin dip. Choose from:

- Breaded chicken milanese
- tuna
- smoked salmon
- falafel ,
- goats cheese and honey
- chickpea and olives 

**V** These dishes are suitable for vegetarians

 These dishes are suitable for vegans

**G** These dishes are suitable for a gluten-free diet

**Go** These dishes can be made suitable for a gluten free diet  
Please ensure you **clearly advise your server** that you require the gluten-free option.

White wine

	175ml / 250ml / bottle
<b>Lupo Nero, Bianco</b> 	6.00/8.60/24.00
Sicily (12%abv)	
Pale gold, with a subtle honeyed nose. Gorgeous quince and tropical fruit	
<b>Pinot Grigio, Rocca Estate</b> 	6.00/8.60/24.00
Veneto, Italy (12%abv)	
A dry, fuller, more floral style, with racy, balanced fruit	
<b>Chardonnay, Grande Passolo</b> 	7.50/10.75/30.00
Puglia, Italy (13.5%abv)	
Full of tropical fruit pineapple and melon flavours on the palate	
<b>Sauvignon Blanc, Mission</b>	7.25/10.35/29.00
Marlborough, New Zealand (13%abv)	
Deliciously crisp and fresh, packed full of vibrant and long lasting lime, gooseberry and tropical fruit flavours	
<b>Vermentino, Amoruccio</b> 	7.25/10.35/29.00
Tropical and balanced, fragrant and fresh. Excellent with fish and shellfish	
<b>Gavi di Gavi, Villa Casetta</b> 	38.00
Piedmont, Italy (12%abv)	
Piemonte's most celebrated white wine. Intensity and finesse of the Cortes	



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Fizz

	125ml/bottle
<b>House Prosecco</b>	5.25/27.00
Veneto, Italy (from 11%abv)	
<b>Bottega Millesimato Brut</b>	27.00
Veneto, Italy (11%abv)	
<b>Bottega Dei Poeti Rosé</b>	27.00
Veneto, Italy (11%abv)	
<b>Prosecco Bottega Gold</b>	
<b>Prosecco Bottega Gold Rosé</b>	
Veneto, Italy (11%abv)	
Mini bottle 200ml	10.00
Bottle 750ml	45.00
Magnum 1500ml	90.00
Jereboam (The Ultimate Showstopper) 3000ml	150.00
<b>Bottega ZERO Gold</b>	23.00
Veneto, Italy (0%abv)	
<b>Bottega ZERO Rosé</b>	23.00
Veneto, Italy (0%abv)	
<b>Veuve Cliquot</b>	85.00
<b>Moet et Chandon</b>	75.00
<b>Bollinger</b>	85.00
<b>Laurent Perrier Rosé</b>	120.00



Italian rolls

A panuzzo is a little-known street food born in Gragnano, a small town south of Naples.	
Served in a warm pizza bread, with either fries or salad	
Please note: These may not be available after 5.00pm, please ask your server	
<b>Italian ham</b>	9.95
Parma ham, rocket, Gorgonzola cream and honey	
<b>Chicken</b>	9.95
breaded chicken Milanese, baby gem, parmesan and ceasar dressing	
<b>Porchetta</b>	9.95
Italian seasoned pork roll, rocket, spiced apple and N'duja cream	
<b>Goats cheese</b>	9.95
grilled Mediterranean veg, balsamic glaze, rocket,	
7" pizza, served with either fries or a side salad	9.00

Mini Pizza

<b>Aglione</b>	<b>Margherita</b>
<b>Pepperoni</b>	<b>Diavola (spicy)</b>
<b>Broken meatballs</b>	<b>Carne</b>
<b>Meat free</b> 	<b>Barbeque</b>

Desserts Dolce

<b>Cheesecake</b>	7.95
Vanilla cheesecake, lemon confit, fruit compôte	
<b>Cornetti</b> 	7.95
Italian chocolate cornetti, filled with vanilla ice cream and mixed fruits	
<b>Sticky date pudding</b>	8.50
steamed sponge pudding, made with finely chopped dates, toffee sauce, vanilla ice cream	
<b>Lemon drizzle cake</b>	7.95
with mascarpone	
<b>Chocolate brownie</b>	7.95
double chocolate brownie, vanilla ice cream, chocolate sauce	
<b>Affogato Go</b>	6.95
vanilla ice cream, served with an espresso and a biscotti	
<b>Pizookie</b>	7.95
baked chocolate chip cookie dough with vanilla ice cream	
<b>Ice cream Go</b>	7.50
three scoops of your choice, choose from: strawberries and cream, pistachio and almond, double cream vanilla, chunky chocolate, lemon sorbet, dairy-free vanilla, dairy-free chocolate	
<b>Cheese Selection</b>	9.95
Mature cheddar, Brie, Red Leicester, Stilton, celery, apple, grapes and a selection of Jacobs crackers	
<b>Churchill's Reserve Port</b>  200ml	15.00
Matured in seasoned oak vats for three years, rich, complex and unusually fruity	



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Rosé wine

<b>Lupo Nero Rosato</b> 	6.00/8.60/24.00
Puglia, Italy (12%abv)	
Fresh and fruity with hints of sweetness that give a delightful lift to the palate of summer fruits	
<b>White Zinfandel, Jack Rabbit</b>	6.75/9.60/27.00
California (9%abv)	
Delicate floral aromas, and a fresh, light sweetness	
<b>Château Miraval Rosé</b>	40.00
France (13%abv)	
Light-medium bodied, aromatic, crisp, delicate, dry. Elegance	
<b>Whispering Angel Château d'Esclans</b>	49.00
France (13%abv)	
Dry, beautifully pale pink, frsh red berry fruit characteristics with a floral note. Ripe and fleshy feel on the palate	
<b>Château d'Esclans Rock Angel</b>	69.00
France (13.5 %abv)	
Rich & racy on the palate, delicate red berry aromas with mineral notes and a long silky finish	

Red wine

	175ml / 250ml / bottle
<b>Lupo Nero, Rosso</b> 	6.00/8.60 /24.00
Puglia, Italy (12.5%abv)	
Dark berry fruit with a ripeness that only the Mediterranean sun can bring	
<b>Cabernet Sauvignon, Armonia</b> 	6.25/8.95/25.00
Maule Valley, Chile (13%abv)	
fruity, medium bodied with black fruit flavours and vanilla notes on the finish	
<b>Merlot, Rocca Estate</b> 	6.25/8.95/25.00
Veneto, Italy (12%abv)	
Youthful, fruity style from the soft, fleshy character of the Merlot grape	
<b>Sangiovese Primitivo, Amoruccio</b>	7.25/10.35 /29.00
Puglia, Italy (13.5%abv)	
This wine shows a deep red colour. Its bouquet is complex with notes of violet and ripe red fruit. A very versatile wine to be enjoyed with food	
<b>Rioja Crianza, Carlos Serres</b> 	30.00
Rioja, Spain (13%abv)	
Mature red fruit, spices and licorice hints, well structured, fresh & fruity	
<b>Shiraz, The Black</b> 	30.00
South Australia, Australia (14.5%abv)	
Blackberry and plum, toasty vanilla and spicy oak	
<b>Malbec, Don David Reserva</b> 	35.00
Valles Calchaquies Argentina (14%abv)	
Rich, filled with berries, plum jam, and the elegant scent of violets	
<b>Valpolicella, Lenotti</b> 	35.00
Bardolino, Italy (13%abv)	
Intense, fine, fragrant, delicately ethereal with a hint of bitter almonds	
<b>Primitivo, Papale</b> 	50.00
Manduria, Italy (14.5%abv)	
Rich, full bodied, velvety red wine, The Pope's Favourite!	

For a full list of wines, Champagnes and cocktails, please ask a member of staff for our Drinks Directory