

# MENU

## For The Table

## Pastas

### Garlic Breads *Contemporary Neapolitan Style Pizza Base.*

<b>Traditional (G)</b> Garlic Oil & Oregano.	6.00
<b>Formaggi (G)(D)</b> Fior Di Latte Mozzarella, Wild Garlic & Oregano.	7.00
<b>Picante (G)(D)</b> Fior Di Latte Mozzarella, N'duja, Honey	8.00
<b>Pomodoro (G)</b> Garlic Oil, San Marzano Sauce & Basil	7.00
<b>Verona Special (G)(D)</b> Half Cheese, Half Tomato.	7.00

### Rotolini "little rolls" *Delicious Pizza bites stuffed with;*

#### Prosciutto (G)(D) 9.00

Prosciutto Ham, Caramelised Red Onion, Fior Di Latte Mozzarella & San Marzano Tomato Sauce, Served with Wild Garlic Dip.

#### Montanara (G)(D)(V) 5.00

Deep Fried Pizza Frites With San Marzano Sauce, Torn Burrata & Basil Oil.

#### Marinated Olives (VG)(SU)(G) 6.50

Olives Marinated In Lemon & Garlic, Served With Homemade Bread, Extra Virgin Olive Oil & Balsamic Vinegar.

#### Cured Meat Platter (G)(D) 15.00

Salami Napoli, Prosciutto Crudo, Mortadella, Pastrami, Baby Mozzarella, Rosemary and Garlic Homemade Breadsticks.

## Antipasti

#### Tricolore (D)(V) 9.00

Whole Burrata, Sliced Beef Tomato, Avocado, Balsamic Glaze.

#### Chicken Wings (D) 8.50

Chicken Wings Confit In Cajun Spices With Sticky Glazed Sauce, Celery Sticks & Dolce Latte Or BBQ Dip.

#### Homemade Hummus (G)(VG)(N) 6.00

Ask your Server for this weeks Homemade Hummus Option Served With Homemade Flatbread

#### Gamberoni Pil Pil (CR)(G)(D) 10.00

Headless King Prawns Seared In Garlic, Lemon & Chilli Butter, Served With Our Crusty Bread.

#### Calamari Fritti (M)(G)(E) 8.00

Lightly Dusted Salt & Pepper Fried Squid Served With Garlic Mayonnaise & Fresh Lemon.

#### Duck Bon Bon (G)(D)(N) 9.00

Served with Caramelised Onion Puree, Spicy Gremolata & Candied Hazelnut.

#### Bruschetta Funghi (G) 7.50

Chestnut Mushrooms Cooked in Garlic and Balsamic.

#### Cozze Marinara (G)(M)(D)(SU) 9.00

Steamed Shetland Mussels In Peroni Beer, Calabrian Sausage, Shallots, Roasted Garlic, Served With Our Homemade Ciabatta.

#### Homemade Soup (G) 6.00

Ask your server for today's soup of the day.

#### Chicken Liver Pate (G)(D) 7.50

Chicken Liver Pate made in house with Truffle Butter and Toasted Bread.

**Our Pasta is made fresh in-house daily using our Bottene Pasta Machine, which we imported from the outskirts of Venice, in order to give you a true taste of Italian cuisine. Each Pasta is made using the finest blend of ingredients to give you an authentic experience.**

#### Tagliatelle Carbonara (G)(D) 13.00

With Crispy Guanciale, Egg Yolk In A Creamy Black Pepper And Parmesan Sauce. *Add Chargrilled Chicken £2*

#### Tagliatelle Bolognese (G)(SU) 13.00

Our Rich Slow Cooked Bolognese Made With Beef Mince, San Marzano Tomatoes, Basil, Red Wine.

#### Pesto De Casa (G)(D)(TN)(V) 13.00

Orrechiette tossed In Creamy Homemade Pesto, Sundried Tomatoes, Pine Nuts, Spinach & Crumbled Feta.

*Add Chargrilled Chicken £2*

#### Penne Arrabiatta (G)(VG) 11.50

Penne Pasta Tossed In A Light Tomato Sauce With Shallots, Fresh Chillies, Roquito Peppers & Garlic.

*Add Chargrilled Chicken or N'duja for £2 or Both For £3*

#### Linguine Gamberoni (G)(CR)(D) 15.00

Atlantic King Prawns Tossed With Linguine, Chilli, Garlic, Cherry Tomatoes, Courgettes In A Light Butter Sauce.

*Add Chorizo £2*

#### Tagliatelle Carne (G) 15.00

Tagliatelle tossed with Beef Strips, Shallots, Sundried Tomato, Chilli, Garlic, Wild Mushrooms in Olive Oil.

#### Orrechiette Di Manzo (G)(D) 15.00

Orrechiette Pasta, Torn Beef, Shallots, Chilli, Crispy Kale, Cherry Tomato in a Light Tomato Sauce.

#### Penne Con Pollo (D)(TN) 14.00

Penne Pasta, Chicken, Chestnut Mushrooms, Carrots, Broccoli, Courgette, Pine Nuts, Chillies, Garlic, Parmesan Cream Sauce.

*Or Try Penne Primavera with Olive Oil & Mozzarella For A Lighter Pasta Option*

#### Seafood Linguini (G)(CR) 18.00

Linguini tossed with Mussels, Squid, Baby Prawn, Shallots, Garlic, Chilli, in a light bisque with a touch of Ragu.

## Pizzas

**Our Canotto style Contemporary 12" Neapolitan Pizzas are made in our Wood-Fired Valoriani Pizza Oven, Characterised by a large, inflated-looking crust they are light and easily digestible.**

#### Margherita (G)(D)(V) 11.00

San Marzano (Plum Tomato) Sauce, Fior Di Latte (Quality Mozzarella) & Fresh Basil. *Add Toppings such as Pepperoni or Ham & Mushroom.*

#### Quattro Formaggi (G)(D)(V) 12.50

White Base Pizza, Fior Di Latte, Scamorza, Dolce Latte (Blue Cheese), Parmesan, Rocket. *Add Prosciutto £2.*

#### Carne (G)(D) 15.00

San Marzano Sauce, Fior Di Latte, Pepperoni, Ham, Napoli Salami, Crispy Bacon. *Add Chicken or Nduja £2*

#### Salsiccia (G)(D) 14.00

San Marzano Sauce, Fior Di Latte, Salsiccia (Italian Seasoned Sausage Meat), Friarelli, Pepperdews.

#### Calabrese (G)(D) 14.00

San Marzano Sauce, Fior Di Latte, Pepperoni, Nduja, Caramelised Onion, Fresh Chillies. *(its hot!)*

#### Barbeque Pollo (G)(D) 14.00

BBQ Sauce, Fior Di Latte, Chicken, Bacon, Red Onions & Roquito Peppers.

#### Pizza Di' All'anatra(G)(D) 16.50

Hoisin Base, Fior Di Latte, Shredded Duck, Spring Onion, Cucumber, Coriander and Plum Sauce.

#### Pizza Di Anna (G)(D) 14.00

San Marzano Base, Fior Di Latte, Cajun Marinated Chicken, Red Onions, Black Olives & Chorizo Sausage.

**This is for your advice only, when dining within this establishment you MUST inform a member of staff about any allergies or dietary requirements as products may change.**

**We stock Gluten Free alternatives to our homemade breads, pizza bases and pastas, we also have dairy free cheese for vegan and lactose intolerant diets, speak to a member of the team for further advice.**

**CR = Crustaceans, M = Molluscs, G = Gluten, D = Dairy, TN = Tree Nuts, MU = Mustard, SU = Sulphur Dioxide / Sulphites, CE = Celery, E = Eggs, F = Fish, V = Vegetarian, VG = Vegan**

# MENU

Kids

## Secondi Piatti

We take great pride in using the finest imported ingredients and the freshest produce from local suppliers, our Specials Board showcases the perfect blend of seasonal produce and Italian Specialities.

<b>Pollo E Pesto (TN)</b>	16.50
Chicken Supreme Served With Wood Fired Roast Potatoes, Shallots Spinach, House Pesto & Wild Mushrooms.	
<b>Stinco Di Agnello (D)</b>	22.00
Lamb Shank Slow Braised with Creamy Mash Potato, Green Beans and Red Wine Jus.	
<b>Fish Of The Day (F)</b>	POA
See Our Specials Board or ask a member of the team for this weeks Fish Option.	
<b>Chicken Skewer (G) (E) (D)</b>	16.50
Cubed Chicken Breast Marinated In Mediterranean Herbs & Cajun with Tortilla, Skin On Fries, Mixed Salad and House Dips, with mint and yoghurt sauce	
<b>Bistecca Di Costata</b>	26.00
8oz Ribeye Served With Chunky Chips, Sauteed Mushroom & Grilled Tomato. Served With Your Choice Of Sauce; Red Wine, Peppercorn or Garlic Butter.	
<b>Pollo Cacciatore</b>	16.50
Chicken Thighs with New Potatoes, Shallots, Olives, Chillies, Roast Peppers in a Lightly Spiced Tomato Sauce.	
<b>Don Corleone Burger (G)(D)</b>	15.00
Our Signature Beef Marrow Burger Stacked With Crispy Bacon, Cheddar Cheese, Baby Gem Lettuce, Beef Tomato, Pickled Gherkin House Secret Sauce & Skin On Fries. (Upgrade to Chicken Breast for £1.50)	
<b>Risotto Funghi (D)(Su)</b>	14.00
Wild Mushroom Risotto with Shallots, Garlic, White Wine, Parmesan. Add Pancetta or Chicken £2.00	

## Salads

<b>Caesar Salad (G)(MU)(D)</b>	13.00
Traditional Caesar Salad With Chargrilled Chicken, Crispy Bacon, Cos Lettuce, Housemade Caesar Dressing, Croutons, Anchovies & Parmesan Shavings. Add King Prawns or Ribeye Steak for £12	
<b>Steak Tagliata (D)</b>	13.00
Flat Iron Steak, Rocket, Parmesan, Roast Wine Tomatoes, Olive Oil.	
<b>Prawn &amp; Avocado Salad (CR)(D)</b>	13.00
Baby Mixed Leaf, Marinated Baby Prawns, Avocado in a Chilli & Lime Dressing.	
<b>House Salad (VG)</b>	9.00
Mixed Leaf, Red Onion, Cherry Tomatoes, Red Peppers, Olives tossed in House Vinagrette. Add Cajun or Chargrilled Chicken or Baby Prawns £4.00	

## Contorni (Sides)

<b>Skin On Fries / Chunky Chips (VG)</b>	4.00
<b>Sweet Potato Fries (VG)</b>	4.50
<b>Tenderstem Broccoli</b>	4.50
Sautee in Lemon & Garlic Butter with Toasted Almonds	
<b>Truffle &amp; Parmesan Fries (V)(D)</b>	5.00
<b>New Potatoes With Shallots &amp; Chilli (V)(D)</b>	4.50
<b>Sauteed Seasonal Vegetables (V)(D)</b>	3.50
<b>Side Salad (VG)</b>	3.50
<b>Mac N Cheese (V)(D)</b>	5.50

2 Courses and a Cordial for £7.95  
1st Course - Choose From The Below Options  
2nd Course - Ice Cream (2 scoops)

### Pasta (G)

Spaghetti Bolognese (G)(SU)  
Penne Tomato (VG)  
Mac N Cheese (V)(G)  
Penne Plain (D)(G)

### Pizza (G)(D)

Margherita  
Pepperoni  
Ham  
Make Your Own Pizza - Choose 2 Toppings from the following;  
Ham / Pepperoni / Chicken / Mushrooms  
Pepperdews/ Onion / Chorizo / Olives

### Chicken Goujons (G)(D)

Breaded Chicken Strips Served With Fries

### Bangers and Mash (D)

Mini Bangers, Creamy Mash and Gravy.

### Dessert (D)

Choose from 2 scoops of Ice Cream -  
Chocolate, Vanilla or Strawberry

\*T&C's Children must be 12 years or younger to order from the Childrens Menu\*  
Kids Eat 12 - 5pm Saturday and Sunday -  
This offer is up to Management Discretion and may be removed at any time that management see fit.

## Offers

### TWO ON TUESDAYS

Any 2 of our Neapolitan Pizzas from the A La Carte Menu for £18  
4.30pm - 9pm!

### WINE WEDNESDAYS

2 Free Starters from the Antipasti section when you buy any bottle of Wine with 2 Main Courses.  
Includes all Garlic Breads, Excludes Tricolore, Gamberoni, Cozze Marinara & Duck Bon Bon

### DATE NIGHT THURSDAY

2 Pastas & a Bottle of House Wine (all Wines served by the glass) for £35  
4.30pm - 9pm - Surcharges Apply

### KIDS EAT FREE

#### Saturday & Sunday

Children ordering from the Kids Menu Eat Free between 12 - 5pm.  
Must be accompanied by a full paying adult

\*management reserve the right to remove or amend these offers at any time they see fit.  
Not available on Bank Holidays or Important Hospitality Calender Dates e.g Mothers Day\*