## Sunday Roasts

Beef topside (G) (D) (SU) $£ 16.00$
Roasted overnight beef with crispy duck fat potatoes, roasted honey glazed parsnip, cumin carrots, broccoli, savoy cabbage with red wine \& thyme jus with a yorkshire pudding

Leg of lamb (G) (D) (SU) $£ 16.00$
Sliced leg of lamb with crispy duck fat potatoes, roasted honey glazed parsnip, cumin carrots, broccoli, savoy cabbage with a red wine \& mint jus with a yorkshire pudding

Chicken supreme (G) (D) (SU) $£ 16.00$
Roasted chicken supreme with crispy duck fat potatoes, roasted honey glazed parsnip, cumin carrots, broccoli, savoy cabbage with red wine \& thyme jus with a yorkshire pudding.

## For The Table

Garlic Breads Contemporary neapolitan style pizza bases Traditional Garlic bread plain (G)
Garlic oil \& oregano
Formaggi (G) (D)
Fior de latte mozzarella, wild garlic and oregano
Pomodoro (G)
Garlic oil, san marzano sauce \& basil
Verona special (G) (D)
Fior de latte mozzarella \& san marzano sauce
Picante (G) (D)
Fior di latte mozzarella, wild garlic, nduja finished with honey

Rotolini (G) Delicious pizza bites stuffed with;
Prosciutto and caramelised onion (G) (D)
Prosciutto ham, caramelised red onion, fior de latte mozzarella \& san marzano tomato sauce, served with wild garlic mayo dip

Nduja and goat cheese (G) (D)
Spicy nduja sausage, goat cheese \& san marzano tomato sauce, served with a mayo dip

Basil pesto and sundried tomato (G) (D) (V) (TN)
Basil pesto, fior di latte mozzarella and sundried tomato served with basil mayo dip

## Antipasti

Marinated olives (VG) (V) (SU)
$€ 6.50$
Olives marinated in lemon \& garlic, served with homemade bread, extra virgin olive oil and balsamic vinegar

Gamberoni picante (CR) (G) (D) £10.00
Headless king prawns sauteed in garlic, lemon \& chilli butter, served with crusty bread

Caprese (D)

$€ 9.00$

Buffalo mozzarella, sliced tomato \& fresh basil with balsamic glaze
Bruschetta pomodoro (G)
$€ 8.00$
Heritage cherry tomatoes, red onion, garlic and fresh basil served on toasted bread, finished with basil oil

## Polpette (D) (G)

$€ 9.00$
Homemade beef meatballs, served in tomato sauce baked with fior di latte mozzarella until golden, served with crusty bread

Cozze (G) (M) (D) (SU)
Steamed shetland mussels in a white wine, garlic and shallot cream sauce served with crusty bread

## Pastas/Risottos

Penne arabiatta (G) (VG)
Penne pasta tossed in a light tomato sauce with shallots, fresh chillies, garlic, pepperdews finished with fresh basil leaf Add chargrilled chicken or Nduja sausage for $£ 2$ or both for $£ 3$

Tagliatelle carbonara (G) (D)
Tagliatelle pasta tossed with crispy guanciale, egg yolk in a creamy black pepper and parmesan sauce
Add chargrilled chicken for $£ 2$
Tagliatelle bolognese (G) (SU)
Tagliatelle pasta tossed in our rich slow cooked bolognese sauce made with beef mince, san marzano tomatoes, red wine \& basil

Linguine gamberoni (G) (CR) (D)
Atlantic king prawns tossed with linguine, cherry tomatoes, courgettes, chilli, garlic in a lemon butter sauce Add Nduja for $£ 2$

Tagliatelle salmon (G) (F) (D)
Tagliatelle tossed with smoked salmon in a creamy mascarpone sauce with shallots, spinach, peas, lemon and parmesan

Risotto paesana (D)
$€ 14.00$
Creamy arborio rice with tender chicken, asparagus \& sun dried tomatoes finished with butter \& parmesan

## Secondi Piatti

We take great pride in using the finest imported ingredients and the freshest produce from local suppliers

## Don corleone burger (G) (D)

$£ 16.00$
Our signature beef marrow burger with crispy bacon, cheddar cheese, baby gem lettuce, sliced tomato with bbq sauce \& mayonnaise served on a toasted brioche bun with crispy onion rings served with skin on fries

## Branzino (F) (D)

£23.00
Butterfly sea bass, served on crushed potato,
tenderstem broccoli with spinach \& cherry tomatoes
in a lemon \& parmesan cream sauce

## Bistecca di costata (D)

$€ 26.00$
$80 z$ ribeye served with chunky chips, sauteed mushrooms \& vine cherry tomatoes. Served with a choice of sauce; red wine jus, peppercorn or diane

## Stuffed Aubergine (D)

$£ 14.00$
Aubergine stuffed with garlic mediterranean vegetables tossed in napoli sauce topped with fior di latte mozzarella and baked until golden served with mixed salad

## Pizzas

Our canotto style contemporary $12^{\prime \prime}$ neapolitan pizzas are made in our wood-fired valoriani pizza oven, to give the the perfect crust smoky flavour

| Margherita (G) (D) | $\mathbf{£ 1 1 . 0 0}$ |
| :--- | :--- |
| San marzano tomato \& basil sauce \& fior di latte mozzarella |  |
| Calabrese (G) (D) | $\mathbf{£ 1 4 . 0 0}$ |
| San marzano tomato sauce, fior di latte mozzarella, <br> pepperoni, nduja, caramelised onions \& fresh chilli |  |
| Quatro formaggi (G) (D) | $\mathbf{£ 1 4 . 0 0}$ |
| San marzano tomato sauce, fior di latte mozzarella, |  |
| parmesan, stilton \& goat cheese |  |
| Barbeque pollo (G) (D) | $\mathbf{£ 1 4 . 0 0}$ |
| Bbq sauce base with fior di latte mozzarella, chicken, |  |
| bacon, red onion \& pepperdews |  |
| Carne (G) (D) | $\mathbf{£ 1 5 . 0 0}$ |
| San marzano tomato sauce, fior di latte mozzarella, |  |
| ham, cajun chicken, bacon \& chorizo |  |

## Contorni (Sides)

| Skin on fries (VG) | $£ 4.00$ |
| :--- | :--- |
| Sweet potato fries (VG) | $£ 5.00$ |
| Chunky chips (VG) | $£ 4.50$ |
| Onion rings (G) (VG) (E) | $£ 4.00$ |
| Truffle \& parmesan fries (V) (D) | $£ 6.00$ |
| Side salad (VG) | $£ 3.50$ |
| Mixed vegetables (V) | $£ 4.00$ |
| Parmentier potatoes (VG) | $£ 4.00$ |
| Cauliflower cheese (D) | $£ 4.00$ |

2 courses \& a cordial for $£ 8.50$
1st course Choose from the below options
2nd course Ice cream (2 scoops)
Pastas (G) (D) (SU)
Penne bolognese
Penne with butter
Penne tomato
Mac and cheese
Pizza (G) (D)
Margherita
Pepperoni
Ham

