

OUR SHARERS.... ORDER WHILST YOU WAIT

CICCHETTI~ SHARING PLATTERS

Sometimes called "cicheti" in Venetian language, are small snacks or side dishes, typically served in traditional "bàcari" (cichetti bars or osterie) in Venice, Italy.

Cicchetti Sharing Box (G) (D) (N) 2 person £20.00 4 person £30.00
Breaded Mozzarella, Deep Fried Prawns, Burrata Cheese with Spicy Veg N'duja, Heritage Cherry Tomatoes, Bruschetta, Meatballs in a Ragu Sauce, Parma Ham, Napoli Salami, Calamari, Hummus with Roasted Pumpkin Seeds, Mixed Olives, Grilled Artichokes' and Garlic Ciabatta Breads

Vegana Sharing Box (TN) (SA) (G) (VG) 2 person £20.00 4 person £30.00
Grilled Artichokes, Roasted slightly Spiced Sweet Pepper, Sun Dried Tomato Pesto Dip, Heritage Cherry Tomatoes, Bruschetta, Mixed Olives, Tofu Feta Cheese, Vegan Spicy N'duja, Garlic Mushroom, Hummus with Roasted Pumpkin Seeds and Garlic Ciabatta Breads

OUR FAVE – ROTILINIS £9.00 OR 2 PERSON £16.00

Pizza Bites stuffed with Fior Di Latte Mozzarella and DOP San Marzano Tomato from:

N'duja, Basil Oil and Cool Mayo Dip (D) (G) £9.00

Prosciutto Ham, Caramelised Red Onion with Garlic Mayo Dip (D) (G) £9.00

Vegan Mozzarella, Grilled Artichokes and Pine Nuts with Vegan Mayo Dip (G) (TN) (VG) £9.00

Garlic Bread (G) (V) (VG) £6.00
Our famous Pizza Base topped with Garlic

Garlic Bread with Cheese (G) (D) (V) £7.00
Our famous Pizza Base topped with Garlic and Mozzarella

Garlic Bread with Tomato G (V) (VG) £7.00
Our famous Pizza Base topped with Garlic and Tomato Sauce

Verona Special (G) (D) £8.00
Our famous Pizza Base topped with Half Tomato and Half Mozzarella

Cestino Del Pane (G) (D) (V) (VG without the butter)..... £6.00
Basket of Mixed Italian Breads with Olive Oil, Aged Balsamic, Butter

Hummus (SY) (SE) (G) (V) (VG) £6.00
Served with Homemade Crusty Bread, and Pumpkin Seeds

Olives (SU) (V) (VG) £5.00
Marinated Olives – *some may contain stones

ANTIPASTI ~ STARTERS

Bruschetta (G) (VG) £6.00
Heritage Cherry Tomatoes, Basil and Garlic finished with Extra Virgin Olive Oil

Bruschetta (G) (VG) £6.00
Heritage Cherry Tomatoes, Basil and Garlic, finished with Extra Virgin Olive Oil

NEW – Pizza Fritta (G) (D) (V) £5.00
Fried Dough Balls topped with DOP San Marzano Tomato, Torn Burrata, Basil and a drizzle of Extra Virgin Olive Oil

Crostini Di Granchio Con Aloi (C) (D) £10.00
Hand Picked Crab Meat, tossed in a light Chilli and Garlic Mayo, nestled of a crispy Flatbread with Fennel top and a touch of Lemon Infused Olive Oil

Insalata Caprese burrata (D) (V) £10.00
Fresh Creamy Burrata with sliced Avocado, Plum Vine Tomato, Basil Leaves and Homemade Balsamic Syrup

Polpette Alla Romano (G) (D) (SU) £9.00
Homemade Meatballs cooked in a simple rich Tomato Sauce, topped with Parmesan and Mozzarella, served with our Homemade Crusty Bread to mop up the best bits!

Gamberoni all' Aglio Picante (CR) (G) (D) (SU) £10.00
Headless King Prawns seared in a Garlic and Chilli Butter with a touch of Lemon, served with our Homemade Crusty Bread

Calamari Fritti (M) (G)..... £10.00
Lightly Dusted Salt and Pepper fried Baby Squid, served with a Lemon Mayo dip

Pumpkin and Sage Tortellini (G) (VG) (SE)..... £9.00
Served with Roasted Chestnuts in a Butternut Puree and Sage Sauce, topped with Pumpkin Seeds.

Vegan Mozzarella Available £1.20

Cozze Marinara £9.00
Rope caught Mussels and Shallots, served in a Garlic and Cream White Wine Sauce, served with our Homemade Crusty Bread (Add small Fries £1.75)

PASTA FATTA SU CASA

Our pasta is made fresh in-house daily using our Bottene Pasta Machine, imported all of the way from the outskirts of Venice to bring you a real taste of true Italian cuisine. Each pasta is made using the finest blend of ingredients to give you a pasta experience unlike others in the area.

*currently does not include our Gluten free range.

Fusilli Con N'duja e Spinaci Novelli (D) (G) £14.00
Spiral Pasta with Creamy Spicy N'duja, Baby Spinach, torn Creamy Burrata and drizzle Basil Oil

Al Forno Di Pasta Con Polpette (S) (G) £13.50
Homemade Meatballs tossed with Penne, Shallots, Peas and Mozzarella, finished in our 'Wood Burning Oven' for that final kiss of flavor.
Meatballs can be changed to our 'Classic Bolognese' on request

Tagliatelle Carbonara (D) E) (G) £13.50
With, Crispy Pancetta, Egg Yolk and in a Black Pepper Creamy Parmesan Sauce, Add chargrilled Chicken for 2.00

Linguine Gamberoni (CR) (G) £15.00
Linguine Pasta with Atlantic King Prawns, Courgettes, Cherry Tomatoes, tossed in Garlic & Chilli Butter Sauce and Parsley

Tagliatelle Carne (G) (SU) £15.00
Pan-fried Strips of Beef, Wild Mushrooms, Sundried Tomato, Shallots, Chilli and Garlic in a Red Wine Sauce

Pumpkin and Sage Ravioli (VG) £13.00
In a White Wine Plant based Butter & Sage Sauce, garnished with Roasted Pumpkin Seeds (Add Vegan Mozzarella £1.20)

Pesto De Casa (G) (D) (TN) £13.00
Fusilli Pasta, tossed in our signature VK Basil Pesto with Pine Nuts, Sundried Tomatoes and finished with a Gran Moravia Vegetarian Parmesan Cheese (Add Chargrilled Chicken £2)

Linguine Con Granchio Fresco Raccolto a Mano (D) (CR) £14.00
Linguine gently tossed with hand picked Crabmeat, Cherry Vine Tomatoes, Spinach, Peas, Parsley, Garlin, Lemon and a Spicy Kick of Chilli

OUR SIGNATURE DISHES

Fusilli Con Pollo £14 (N) (D) (G) £14.00
Chargrilled Chicken, Button Mushroom, Florets of Broccoli, Carrots, Sugar Snaps, strips of Courgettes, toasted Pine Nuts with a hint of Chilli and Garlic finished in a Creamy Parmesan Sauce

Fusilli Primavera (N) (G) (D) £14.00
Chargrilled Chicken, Florets of Broccoli, Carrots, Sugar Snaps, strips of Courgette tossed with Chilli & Garlic Olive Oil, finished with toasted Pine Nuts, Mozzarella Cheese, Parmesan Shavings

Arrabbiata (VG) (G) £13.00
Fusilli Spicy roasted Pepper, Banana Shallots, Chilli, Garlic, Basil Tomato Ragu Sauce Add Chargrilled Chicken or Spicy N'duja Sausage for £2 or both for £3

Risotto Del Boscol (D) (SU) £13.00
Wild Mushroom Risotto, topped with Mushroom Crisps and Parmesan Dust Add Chargrilled Chicken £2, Pancetta £1.75, Both £3

Tagliatelle Al Ragu Alla Bolognese (G) (C) £13.00
Our humble and comforting Tagliatelle Bolognese is a staple of Italian Cuisine, made with Beef Mince, Fragrant Tomatoes and splash of Red Wine for a rich and hearty Sauce

Don Corleone Burger (G) (D) £14.00
Our signature Beef Marrow Burger stacked with Crispy Bacon, Cheese, VK Crispy Onion Rings finished with Mayonnaise, Barbeque Sauce, served in a Brioche Bun with side of Skinny Fries
Change to Chicken Breast £1.

SUNDAY ROAST – AVAILABLE ON SUNDAYS ONLY

Roast Chicken (G) (D) (SU) £15.00
With Roasties, Yorkshire Pudding, Chantenay Carrots & Parsnips, Spring Greens, and a Jug of Homemade Gravy

Lamb Shank (G) (D) (SU) £15.00
With Roasties, Creamy Mash, Yorkshire Pudding, Chantenay Carrots & Parsnips, Spring Greens and a Jug of Homemade Gravy

This is for information only.

When dining in one of our restaurants, you must inform a member of the team of any dietary requirements.

C=Crustaceans, E=Eggs, F=Fish, P=Peanuts, SY=Soybeans, D=Dairy, TN=Nuts, CE=Celery, MU=Mustard, SA=Sesame Seeds, SU=Sulphur Dioxide and Sulphites, M=Molluscs, G=Gluten, V=Vegetarian, VG=Vegan

SECONDI PIATTI

Pollo Con Salsa Di Funghi All 'Aglia (D) (SU) £15.00
Tender Chicken Breast in a Garlic and Mushroom Sauce, Baby Spinach and Crushed Baby Potatoes

Pollo Alla Milanese (G) (D) (E) £16.50
Chicken lightly covered in a Parmesan Herb Bread Crumb, served with Linguine Pasta, Garen Peas in a light Ragu Sauce topped with a Fried Free-Range Egg

Agnello Alla Scottadito (D) (SU) £21.00
Grilled Herb Crusted Lamb Chops with Mediterranean Vegetable Couscous

Fish of the day - please ask your Server

Steak of the day - please ask your Server

OUR WOOD-FIRED PIZZAS

Our Neapolitan Sour Pizza Dough is freshly made and Stone Baked in our Wood Fired Valoriani Pizza Oven, imported all the way from Roggello in Tuscany, where generations of workmanship and know-how go into crafting what is often regarded as the ultimate wood-fired oven

Gluten free bases – extra £1.20

Vegan Cheese Available – extra £1.20

Margherita (G) (D) £11.00
DOP San Marzano and Fior De Latte Mozzarella

Diavola (G) (D) £13.00
DOP San Marzano and Fior De Latte Mozzarella, Spicy Chorizo, Pepper Dews, Roasted Red Onion, Black Olives

OUR FAVE - Calabrese (G) (D) £14.00
DOP San Marzano, Spicy N'duja Sausage with torn Burrata, Rocket finished with Basil Olive Oil.
Please note – Spicy N'duja Sausage is a soft Calabrian Sausage that melts into the pizza- Beware its hot!

Pepperoni Etna (G) (D) £13.00
DOP San Marzano, Spicy Pepperoni, Roasted Red Onion and Jalapenos

BBQ Pollo (G) (D) (SO) £13.00
Chargrilled Chicken strips, Roasted Red Onion, Crispy Streaky Bacon and Sweet Pepper Dews on a BBQ Base

Calzone Piatto (G) (D) £14.00
Folded Flat Pizza, filled with DOP San Marzano and Fior De Latte Mozzarella, Mushroom, Cotto Ham and Pepperoni, finished with Basil, Olive Oil and covered in a warm Basil Tomato Ragu Sauce

Passione Veganale..... £14.00
(Can be served on either a Tomato Base or White Base) (VG) (G)
Vegan Pizza with Grilled Roast Peppers, Grilled Artichoke, Tender Stem Broccoli, Roasted Red Onions and Black Olives
(Also, can be made with Fior De Latte Mozzarella)

NEW - Sloppy Giuseppe Burittio (D) (G) £14.00
Pizza wrap stuffed with Hot Spicy Beef, Jalapeno, Roasted Mixed Peppers, Red Onion, DOP San Marzano, topped with Fior De Latte Mozzarella and Sweet Chilli Mayo Dip (Please note, there is a 20 minute wait for this dish)
*The Burittio can be served unwrapped

Carnivoro (G) (D) £15.00
DOP San Marzano and Fior De Latte Mozzarella, Spicy N'duja Sausage, slow-cooked Meatballs, Pepperoni Salsiccia, Cotto Ham, Chargrilled Chicken, Bacon and Fior De Latte Mozzarella

CONTORNI (Sides)

Frittè (VG)..... £4.00
Add Truffle Oil and Parmesan £1.95 (D)

Purè Di Patate (D) (V)..... £4.00
Creamy Buttery Mash

Patate Dolci Frittè (VG)..... £6.00
Sweet Potato Fries

Patatine Fritte Tagliate A Mano (VG)..... £5.00
Chunky hand cut Chips

Zucchini Frittè (G) (D) (V)..... £5.00
Courgette Fries

Verdure Di Stagione (D) (V)..... £5.00
Mixed Butterd Seasonal Vegetables

Patate Arrosto (D) (V)..... £4.95
Roasted Baby Potatoes topped with Parmesan

INSALATE

Insalata Di Pomodoro (VG) Small...£5.00 Large... £8.50
Tomato, Red Onion, Basil and drizzled with VK Balsamic Glaze

Insalata Di Rucola (V) Small...£5.00 Large... £8.50
Rocket, Parmesan and Sundried Tomato Salad

Insalata Della Casa (VG) Small...£5.00 Large... £8.50
House Salad with Olives, Mixed Peppers and Cos Lettuce

Insalata Di Avocado Di Granchio (C) £14.00
Hand-Picked Crab and Avocado tossed Salad, with a hint of Chilli and freshly squeezed Lime Dressing

Insalata Caesar Originale (G) (F) (D) (M) £13.00
The Original Caesar Salad with Chicken, Bacon, Cos Lettuce, Mustard, Lemon Juice, Croutons and Parmesan Shavings

DESSERTS...

Tiramisù Fatto In Casa (D). £6.00
Traditional Tiramisu'

Crème Brulée (D) £6.50
Classic Creamy Vanilla Pudding with Caramelised Brown Sugar

Home-Made Cheesecake (D) £6.00
Classic Cheesecake on a crunchy Biscuit top. *Ask our staff for our daily flavour*

Brownie Al Cioccolato (D) (G) £6.50
Delicious Goopy Chocolate Brownie. Served warm with a scoop of Vanilla Ice-Cream

Dino's Fave - Affogato Café (D) £8.50
Delicious Vanilla Ice Cream topped with Amaretto Disaronno and a single Espresso Shot

Torta Fudge Definitiva (GF) (D) £6.50
Ultimate Fudge Cake served warm with Vanilla Ice-Cream, Chocolatey and delicious...
What more do we need to say?

Calzone Alla Nutella (G) (D) (TN) £7.50
Nutella Calzone, Oozing with Hazelnut Nutella and Mascarpone served with a dollop of Vanilla Ice-Cream and topped with fresh Strawberries.
This sweet take on the Italian calzone is totally devilish way

Gelato Alla (D) (VG option available) £4.50
3 scoops of Premium Ice-Cream, choose between your choice of Vanilla, Strawberry or Chocolate

KIDS MENU

... 2 Courses and a Drink...£7.95

1st Course - Choose from Pasta/Pizza/Burger/Breaded Chicken Strips
2nd Course – Ice Cream

Pasta (G)
Spaghetti with Meatballs
Penne Tomato
Spaghetti Ragù
Penne Plain

Pizza (G) (D):
Margherita or Peperoni on either a BBQ or Tomato Base
*Or make your own for an extra £2, see below for details

Burger (G) (D)
With Sliced Tomato, Lettuce, Mozzarella and a side of Fries

Breaded Chicken Strips with Fries (G) (D)

Dessert (D):
Ice Cream – Chocolate, Vanilla or Strawberry

**Make your own pizza (G) (D) - Build your own pizza at the table.
Sourdough Pizza base with a Tomato or BBQ sauce and a choice of up to 4 toppings.
Choose from: Cheese, Ham, Chargrilled Chicken, Olives, Mushrooms, Pepperoni or Tuna.
Arrange your pizza toppings, then hand it back to us to cook
and our chefs will do their magic.*

CHILDRENS BIRTHDAY PARTY BOOKINGS:

WHY NOT BOOK YOUR VERY OWN PIZZA MAKING BIRTHDAY PARTY WITH US, WE CAN CATER FOR LARGE GROUPS OF CHILDREN TO HELP CELEBRATE THAT SPECIAL OCCASION. ASK A MEMBER OF OUR TEAM FOR DETAILS