

THE
ITALIAN
 KITCHEN

BREADS

Garlic Bread Ciabatta with a garlic and parsley butter.	4.75	Genovese Stone baked flat bread topped with a basil pesto.	7.45	Mozzarella Stone baked flat bread topped with mozzarella, garlic and rosemary.	8.00
Bruschetta Homemade Italian bread topped with tomatoes, basil, garlic, olive oil and red onions.	7.00	Pane Casa Stone baked flat bread topped with caramelised red onions, mozzarella and balsamic glaze.	8.00	Caprino Con Pinoli Toasted Crostini topped with goat's cheese, caramelised onions, pine nuts, rocket and a balsamic glaze.	8.50
Dough Balls Dough balls, rolled and baked, served with a garlic butter.	6.00	Benoli Homemade Italian bread topped with mushrooms cooked in a white wine, cream and tarragon sauce.	7.45	Gamberoni Crema King prawns cooked in a white wine, tarragon and brandy sauce served on a toasted crostini.	9.50

ANTIPASTI

Polpetta Homemade meatballs served in a rich red wine ragu with toasted crostini.	9.00	Mozzarella Crochette V Mozzarella coated in breadcrumbs and deep fried, served with a Napoli dip.	8.45	Calamari Deep fried squid with a lemon and garlic mayonnaise.	9.00
Arancini Risotto balls filled with crispy pancetta, basil and mozzarella, covered in bread crumbs and fried.	9.00	Antipasto Meat A mixture of Italian meats, with olives and flat bread.	18	Halloumi Halloumi coated in breadcrumbs and deep fried served with a sweet chill sauce	8.45
Caprese V Tomatoes, buffalo mozzarella, olive oil and sea salt.	8.45	Antipasto Fish Smoked salmon, calamari, prawns, olives, marinated vegetables and flat bread.	18	Gamberoni King prawns in a garlic, white wine, butter and parsley sauce.	10.45
Funghi V Mushrooms coated in breadcrumbs and deep fried, with a garlic mayonnaise.	7.50	Gamberoni Fritti Beer battered king prawns served with a spicy mayo	10.00	Mussels Napoli - cooked in a white wine, tomato, garlic and parsley sauce. Cozze con Sidro - cooked in a cream, cider, shallot and tarragon sauce.	11.00

SUNDAY ROAST

STARTERS

Mushrooms in Breadcrumbs • Calamari Fritti • Bruschetta

MAINS

Our Sunday roasts are all served with homemade Yorkshire pudding, roast potatoes, cauliflower cheese and gravy.
 As well as fresh vegetables on the side.

CHOICE FROM

Roast loin of beef • Crispy belly of pork • Chicken • Lamb (£3 supplement)
 Vegan & Vegetarian option

ONE COURSE

£18

CHILDRENS

£12

TWO COURSES

£23

THE
ITALIAN
 KITCHEN

PIZZA

Uno V 12.50 Mozzarella and tomato.	Sei 15.95 Mozzarella, tomato, prawns, spicy sausage, onions, chilli and garlic.	Dieci 15 A folded pizza filled with mozzarella and Bolognese.	Quattordici 17.50 Mozzarella, tomato, salami, peperoni, ham, roast chicken and spicy meatballs.
Due V 13 Mozzarella, tomato and mushrooms.	Sette 15.95 Mozzarella, tomato, peperoni, bacon, mushroom and fresh chili.	Undicii 16 A four cheese pizza with peperoni.	Quindici 17.50 Spicy ndujà sausage, peperoni, salami, mushrooms, chilli, rocket and mascarpone.
Tre 14.50 Mozzarella, tomato, ham and pineapple.	Otto V 15 Mozzarella, tomato, peppers, mushrooms, sweetcorn and olives.	Dodici 17 Buffalo mozzarella, tomato, Parma ham, olives, rocket, parmiggiano reggiano and smoked provolone.	
Quattro 15 Mozzarella, tomato, pesto, roast chicken, red onion and garlic.	Nove 17 Mozzarella, tomato, clams, tuna, anchovies, prawns and garlic.	Tredici V 16 Goats cheese, caramelised onions, butternut squash and rocket.	
Cinque 15.95 Mortadella ham, buffalo mozzarella and crushed pistachio.			

PASTA

Penne Napoli V 11.95 Penne served in a fresh tomato and herb sauce.	Penne al Pollo 15.95 Penne pasta with chicken, mushroom, fresh chilli and garlic in a cream sauce with a dash of tomato.	Vegetarian Lasagne V 14.95 Pasta layers baked with roasted vegetables, tomato, bechamel and mozzarella.	Linguini Salmone 17 Linguini pasta cooked in a vodka, cream and garlic sauce with smoked salmon fillet and spinach, finished with a drizzle of pesto Genovese.
Spaghetti Bolognese 14.50 Spaghetti served in a traditional beef bolognaise sauce.	Penne al Forno 16.95 Penne pasta cooked with peperoni, salami and chilli, in a tomato and cream sauce topped with bechamel.	Linguini Casa 15.50 Linguini cooked in a rich ragu with homemade spicy meatballs.	Penne Amatriciana 14.95 Penne pasta Cooked with bacon, mushrooms and onion in a white wine and tomato sauce.
Spaghetti Carbonara 15 Spaghetti with bacon in a pepper and parmesan cream sauce.	Tortellini Con Spinach V 13.50 Tortellini pasta filled with spinach and ricotta, in a tomato and cream sauce.	Penne Piccante 15.50 Penne pasta with spicy ndujà sausage, spinach and black olives cooked in a white wine and cream sauce.	
Penne Arrabiata V 12.95 Penne pasta served in a traditional onion, garlic, chili and tomato sauce.	Lasagne 15.50 Pasta layers baked with Bolognese, tomato and mozzarella.	Spaghetti Marinara 17 Spaghetti in a napolatana, garlic and white wine sauce with mussels, clams, calamari and king prawns.	

Gluten free pasta +1.5

CONTORNI

French fries 4.80	Sauteed new potatoes 4.80	Mixed olives 3.80
Sauteed garlic mushrooms 4.30	Rocket and parmesan salad 5.30	Beer battered onions rings 5.30
Hand cut double cooked chunky chips 5.30	Mixed salad 4.80	