

Antipasti

Mixed Marinated Olives (v) (gf) £4.75

Garlic Ciabatta Bread £6.50
with Mozzarella £7.50

Garlic Pizza Breads (v) (gfo)

Garlic butter, mozzarella £9

Garlic butter, tomato & basil sauce £9

Garlic butter, caramelised red onions, mozzarella, goat's cheese, rocket & pesto (n) £10

Zuppa della Casa (v) (gfo) £7

Homemade chef's soup served with toasted ciabatta
(please ask your server for today's choice)

Funghi Ripieni (n) (v) (gfo) £8

Roasted flat mushroom with buttered garlic spinach and glazed goats cheese served on toasted ciabatta with fried garlic & rosemary breadcrumbs and pesto

Calamari Fritti £8.75

Crispy fried squid with roasted garlic mayonnaise

Arancini ai Tre Formaggi (v) £8

Deep fried breaded goat's cheese, mozzarella & gran moravia cheese risotto balls served with our homemade caramelised red onion ketchup, rocket & gran moravia cheese shavings

Insalata di Gorgonzola (n) (v) (gf) £8

Gorgonzola cheese served with caramelised red onions, toasted pine nuts, marsala soaked raisins, local honey, extra virgin olive oil & sea salt crostini's

Insalata di Bresaola £9

Cured air dried beef served with semi dried tomatoes, a watercress & gran moravia cheese salad, red wine dressing and toasted ciabatta bread

Gamberoni alla Tempura (gf) £10

Tempura fried king prawns served with pickled red onions and a roasted garlic and chilli mayonnaise

(n) contains nuts

(gf) gluten free

(v) suitable for vegetarians

(gfo) gluten free option available

Stone Baked Pizzas

Our pizza dough is freshly made in our kitchen by our chefs, hand stretched and cooked in our stone based oven

(gfo) a gluten free pizza base is available for a £1.50 supplement

Margherita (v) £11

Tomato, basil, mozzarella

Con Amici Special £15

Tomato, basil, mozzarella, chargrilled chicken, ham, pepperoni sausage, crispy pancetta & a free range egg

Tonno £14

Tomato, basil, mozzarella, tuna, sweetcorn, red onions & peppers

Prosciutto Cotto e Funghi £14

Tomato, basil, mozzarella, ham & mushrooms

Dolce e Piccante con Nduja £14

Tomato, basil, mozzarella, gorgonzola, spicy Calabrian nduja sausage & red onion with rocket, local honey & extra virgin olive oil

Caprino (n) (v) £14.50

Tomato, basil, mozzarella, goat's cheese, caramelised red onions, peppers, cherry tomatoes, rocket, pesto & gran moravia cheese shavings

Quattro Stagioni £14.50

Tomato, basil, mozzarella, pepperoni sausage, ham, peppers & mushrooms

Americana Piccante £14.50

Tomato, basil, mozzarella, pepperoni sausage, red onions, chilli flakes & jalapeno peppers

Pollo £14.50

Barbecue sauce, mozzarella, chargrilled chicken, crispy pancetta, jalapeno peppers, red onions & sweetcorn

(n) contains nuts

(v) suitable for vegetarians

Pasta e Risotto

Spaghetti alla Bolognese (gfo) £14

Spaghetti with our slow cooked beef ragu

Penne al Funghi (v) (gfo) £14

Penne pasta with mixed wild mushrooms, garlic, gran moravia cheese & cream

With chargrilled chicken strips £15

Spaghetti con Polpette Piccanti (gfo) £15

Spaghetti with our homemade spicy meatballs made with beef, pork, pancetta, pepperoni & ricotta cheese in a tomato & basil sauce

Fusilli Primavera con Gremolata (v) (n) (gfo) £14

Fusilli pasta served with a selection of seasonal vegetables, mozzarella cheese & toasted pine nuts with extra virgin olive oil, gremolata & gran moravia cheese shavings

With chargrilled chicken strips £15

Penne Carbonara con Pollo (gfo) £15

Penne pasta with crispy pancetta, chargrilled chicken, egg yolk, gran moravia cheese & cream

Lasagne al Forno £15

Baked sheets of pasta with bolognese sauce, béchamel, gran moravia cheese & mozzarella

Risotto Verde (v) (gf) (n) £16

Risotto with fresh herbs & gran moravia cheese served with broad beans, peas, baby onions, goat's cheese & pesto

Risotto con Gamberoni alla Milanese (gf) £20

Saffron risotto with pan roasted garlic & chilli king prawns served with gran moravia cheese shavings and chilli oil

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(gf) gluten free

(gfo) gluten free option available

Secondi

Bistecche alla Griglia

All served with garlic roasted field mushroom, slow roasted vine tomato, beer battered onion rings & hand cut chips

Filetto (gfo) £33

Chargrilled 8oz Welsh Fillet Steak

Bistecca di Manzo (gfo) £26

Chargrilled 8oz Welsh Sirloin Steak

Sauces (gf) £3.50 each - creamy peppercorn / blue cheese / red wine

Filetto di Manzo ai Funghi Porcini (gf) £34

Pan roasted 8oz Welsh fillet steak with wild mushrooms in a Sicilian Marsala wine, red wine & cream sauce served with seasonal vegetables and hand cut chips

Pollo Cesare (gfo) £18

Roasted chicken breast served with a warm Caesar salad with smoked pancetta, marinated anchovies, fried breadcrumbs, seasonal vegetables and fries

Filetti di Branzino (gf) £20

Pan roasted prosciutto wrapped seabass fillets served with pan fried wild mushrooms, basil infused oil and aged balsamic vinegar, seasonal vegetables and garlic & rosemary roasted new potatoes

Contorni

Patate Fritte - hand cut chips or fries (v) (gfo) £4

Patate Arrosto - garlic & rosemary roasted new potatoes (v) (gf) £4

Verdura Miste - seasonal vegetables (v) (gf) £4

Insalata Mista - mixed salad (v) (gf) £4

Insalata di Rucola - rocket & gran moravia shavings (v) (gf) £4

Insalata di Pomodoro - tomato & red onion salad (v) (gf) £4

Cipolle Fritte - beer battered onion rings (v) (gf) £5

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(v) suitable for vegetarians
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Dolci

All of our desserts are homemade and cooked by our chef's

Budino di Cioccolato (gfo) £7.50

A warm chocolate fudge pudding served with chocolate sauce & vanilla ice cream

Torta di Formaggio £7.50

Baked vanilla cheesecake served with prosecco strawberries, strawberry & prosecco sorbet and strawberry sauce

Crema Brulee £7.50

White chocolate & raspberry crema brulee served with vanilla ice cream & a shortbread biscuit

Tiramisu (n) £7.50

Light sponge fingers soaked in coffee liqueur with vanilla mascarpone & served with crushed amaretti biscuits

Gelati e Sorbetti £6.50

Choose any 3 flavours served with a wafer curl (n)

Ice Creams -

Vanilla (gf)

Strawberry (gf)

Chocolate & Hazelnut (n) (gf)

Salted Caramel (n) (gf)

Pistacchio (n) (gf)

Mango & Passion Fruit (gf)

Sorbets -

Lemon (gf)

Strawberry & Prosecco (gf)

Cherry (gf)

AFFOGATO £3.95

A double espresso served over vanilla ice cream

WHY NOT ADD A LIQUEUR TO YOUR AFFOGATO

Disaronno £3.35

Baileys £3.35

Tia Maria £3.25

Martel vs Brandy £3.30

Jameson's Whiskey £3.20

Frangelico (n) £3.35

Cointreau £3.35

Caffé

Espresso £2.40

Double Espresso £3.60

Americano £3.25

Cappuccino £3.50

Latte £3.50

Latte Machiato £3.50

Flat White £3.50

Cortado £3

Mocha £3.50

Hot Chocolate £3.50

Deluxe Hot Chocolate £4.25

Add Flavoured Syrup .£0.75

Caramel / Vanilla / Gingerbread / Hazelnut (n)

Add Whipped Cream £0.50

Té

Breakfast Tea £2.40

Earl Grey Tea £2.50

Green Tea £2.50

Peppermint Tea £2.50

Caffé Liquoroso

£6.75 each

Disaronno Amaretto

Sambucca

Baileys Irish Cream

Tia Maria

Martel VS Brandy

Jameson's Whiskey

Frangelico Hazelnut (n)

Cointreau

Kracken Spiced Rum

Jack Daniels

(n) contains nuts

Menu & Allergy Information

Please note: If you have a nut allergy, regrettably we cannot guarantee that any of our dishes are completely free from traces of nuts as we have various nut products in our kitchen.

All dishes on our food menus containing nuts are marked with a **(n)** to make you aware of dishes that do contain nuts.

All vegetarian menu dishes are marked with a **(v)**

All dishes that are suitable for a Gluten Free Diet are marked with **(gf)**

All dishes that can be adapted to suit a Gluten Free Diet are marked with **(gfo)** please ask your server for details

Please make your server aware of any allergies or dietary requirements you may have before ordering any food.

If you would like a copy of our full Allergen Information Sheets, then please ask your server for a copy.