

Pane e Olive (V)

Mixed Olives served with Bread

6.95

Gluten Free Bread Available, Ask your Server

Focacce (V)

Garlic Bread	4.95
Garlic Bread with Cheese	5.95
Garlic Bread with Tomato and Rosemary	5.80
Garlic Bread Piccante with Tomato and Chilli	5.95

Antipasti

Calamari Fritti <i>Deep Fried Calamari served with Tartar Sauce</i>	9.50	Bruschetta Friarielli (V) <i>Toasted Bread topped with Friarielli, Ricotta & Garlic</i>	7.95
Insalata Caprese (V) (GF) <i>Buffalo Mozzarella, Fresh Tomato and Basil</i>	7.95	Funghi Piccante (GF) <i>Mushrooms, Garlic, Bacon & Chilli in a Tomato Sauce, served with Bread</i>	7.95
Brie Fritto (V) <i>Deep Fried Brie Cheese Lightly Breaded with a Sweet Chilli Sauce</i>	7.50	Parmigiana (GF) <i>Layered Aubergine with Tomato Sauce, Parmesan and Mozzarella</i>	6.95
Polpette al Sugo (GF) <i>Homemade Lamb Meatballs served with Tomato Sauce and Parmesan Cheese</i>	7.95	Selezione Salumi <i>Our Finest Mixed Cured Meats served with Bread, Olives & Cheeses</i>	13.50/24.50 <i>1 Person/ 2 Person</i>
Zuppa del Giorno <i>Soup of the Day served with Bread (Ask your Server for Today's Choice)</i>	6.95	Gamberoni Piccante <i>Tiger Prawns cooked with Garlic, White Wine, Pesto, Tomatoes and Chilli, served with Bread</i>	9.95
Arancini <i>Stuffed Rice Balls served with Tomato Sauce (Ask your Server for Today's Choice)</i>	8.00	Cozze Piccante (GF) <i>Mussels in White Wine, Chilli, Garlic, and Tomato Sauce</i>	11.95
Burrata al Pesto (V) <i>Sourdough Bread, Garlic, Burrata, Anchovies, Sundried Tomatoes & Pesto</i>	8.50	Cozze All'Aglio (GF) <i>Mussels with Garlic, Lemon and White Wine</i>	11.95

Pizza

Neapolitan Style Pizza with fresh dough made in house & fired in our authentic Neapolitan Gianni Acunto Oven

Vegan Cheese + 1.00

GF Options +2.00

Marinara (VE)	8.95	Margherita (V)	8.95
<i>San Marzano Tomato, Garlic, Oregano</i>		<i>San Marzano Tomato, Fior di Latte Cheese, Basil</i>	
Nduja Spilinga	14.95	Buffala e Parma Ham	16.95
<i>San Marzano Tomato, Fior di Latte Cheese, Spicy Nduja, Potatoes</i>		<i>White Base with Mozzarella di Buffala, Parma Ham, Rocket & Olive Oil</i>	
Capricciosa	14.95	Tonno	14.95
<i>San Marzano Tomato, Fior di Latte Cheese, Ham, Olives, Mushroom, Artichokes</i>		<i>San Marzano Tomato, Fior di Latte Cheese, Tuna, Red Onion, Anchovies, Capers & Olives</i>	
Salsiccia e Friarielli	14.95	Amatriciana	14.95
<i>White Base, with Fior di Latte Cheese, Italian Style Fresh Sausage, Friarielli</i>		<i>San Marzano Tomato, Fior di Latte Cheese, Onion, Pecorino Romano, Pancetta</i>	
Parmigiana	14.95	Nerano	14.95
<i>San Marzano Tomato, Fried Aubergine, Smoked Mozzarella, Shaved Parmesan, Basil</i>		<i>White Base, Fior di Latte Cheese, Fried Courgette, Smoked Mozzarella, Chilli Flakes, Ham & Pistacchio Crumble</i>	
Vesuvio	15.95	Salami	14.95
<i>San Marzano Tomato, Spicy Nduja, Salami, Chilli Flakes, Burrata</i>		<i>San Marzano Tomato, Salami Napoli, Fior di Latte Cheese</i>	
Calzone Napoli	16.95	Calzone Vegeteriana (V)	14.95
<i>San Marzano Tomato, Salami, Ham, Garlic, Mozzarella, Ricotta, Parmesan, (Add Ragu for 1.00)</i>		<i>San Marzano Tomato, Mozzarella, Ricotta, Friarielli, Mushrooms, Aubergine, Topped with Tomato</i>	

Insalata

Caesar Salad	12.50	Insalata Salmone (GF)	15.50
<i>Romaine Lettuce, Grana Padano, Anchovies, Croutons & Caesar Dressing (Add Chicken for 3.00)</i>		<i>Smoked Salmon, Mixed Lettuce, Capers, Red Onion & Avocado</i>	

Pasta

Ask your Server for Gluten Free Options

Beef & Wild Boar Lasagne **14.95**

Traditional Recipe

Spaghetti Di Pesce **16.50**

Spaghetti, Mixed Seafood, Garlic, White Wine, Cherry Tomatoes

Nduja Amatriciana **14.95**

Rigatoni, Pancetta, Tomato, Pecorino Cheese, Nduja

Carbonara **14.95**

Spaghetti, Egg yolk, Pancetta, Pecorino Cheese, Black Pepper

Cacio e Pepe **14.50**

Rigatoni, Pecorino Cream Cheese Sauce, Black Pepper

Gnocchi al Pesto (VE) **14.95**

Parsley, White Wine, Garlic, Cherry Vine Tomato, Pesto, Roasted Peppers

Beef and Wild Boar Ragu **15.95**

Pappardelle, Beef, Wild Boar, Grana Padano

Penne Arrabiata (VE) **11.95**

Penne, Tomato, Garlic, Chilli

Al Salmone **16.50**

Penne, Smoked Salmon, Prawns, Tomato, Cream, White wine, Parsley

Pappardelle Polpette **15.95**

Lamb Meatballs, Pappardelle, Tomato, Grana Padano

Risotti

Risotto del Giorno **16.95**

Ask your Server for Today's Choice

Secondi

All served with Carrots & Broccoli

Di Carne

Sirloin al Pepe 27.50

10 oz Prime Cut with a Pepper Sauce

Sirloin al Grappa 28.50

*10 oz Prime Cut with a Grappa
Infused Gorgonzola Sauce*

Sirloin Piccante (GF) 27.50

*10 oz Prime Cut, with a Garlic Chilli,
Pepper & Tomato Sauce*

Pollo Capri 17.95

*Chicken Breast, Mushrooms, French
Mustard, Cream, Demi Glace Sauce*

Pollo Puttanesca (GF) 17.95

*Chicken Breast in White Wine, Garlic,
Chilli, Peppers, Tomato, Olives &
Capers*

Pollo Valdostana (GF) 18.50

*Chicken Breast Topped with Spec and
Smoked Cheese with a Tomato Cream
White Wine Sauce*

Di Pesce

Pesce Spada alla Siciliana (GF) 22.50

*Swordfish, Garlic, Capers, Olives,
White Wine, Tomato*

Salmone Cartoccio (GF) 19.00

*Cherry Vine Tomatoes, Parsley and
Lemon Baked in Foil*

Orata (GF) 21.50

Grilled Sea Bream

Cacciucco (GF) 25.00

*Tuscan Stew, Fresh Mussels, Tiger
Prawns, Calamari, Sea Bream, Garlic,
Served in a Tomato Chilli Infused Stew
with Warm Bread*

Contorni

Patatini Fritte (VE) 4.50

Deep Fried Salted Chips

Spinaci (VE) (GF) 5.25

Spinach with Garlic & Chilli

Rucola e Parmesan (GF) 5.25

Rocket & Parmesan

Insalate Di Pomodoro (VE) (GF) 4.75

Tomato, Red Onion & Fresh Basil

Insalate Mista (VE) (GF) 4.75

Mixed Salad

Patatine Tartufo Parmesan 6.00

*Deep Fried Salted Chips served with
Truffle & Parmesan*

Patate Arrosto (VE) 4.60

*Roasted Sauteed Potatoes with Garlic &
Rosemary*

Mixed Olives (VE) (GF) 4.50

Fresh Bread (VE) 4.00