

GF * Complete dish is gluten free *
GF * Dish can be adapted to be gluten free *

NIBBLES

GF MARINATED OLIVES	2.99	GF GARLIC CIABATTA,	3.85	GF GARLIC CIABATTA	4.50
HOME MADE BREAD	2.95	GF GARLIC CIABATTA	4.25	with caramelised red onion	
with olive oil and balsamic		with cheese		and mozzarella	
vinegar					

STARTERS

STARTERS ARE ALSO
AVAILABLE AS A CICCETTI

GF TOMATO AND BASIL BRUSCHETTA	4.95
toasted focaccia topped with tomatoes, basil, garlic and olive oil, served with rocket	
GF GARLIC MUSHROOM BRUSCHETTA with	5.75
melted mozzarella, rocket and parmesan	
GF ITALIAN SPICED MEATBALLS baked in a	5.95
tomato sauce with parmesan and served with focaccia	
CRISPY LEMON AND BLACK PEPPER SQUID	6.25
with smoked paprika and chilli mayo	
WILD MUSHROOM, TRUFFLE AND	5.95
PARMESAN ARANCINI with garlic and parsley mayo	
GF ITALIAN SAUSAGE with braised lentils,	5.95
pears and spinach	
SICILIAN FISHCAKES with lemon and	6.50
tarragon mayo and a fennel, rocket and parmesan salad	

CICCETTI

CICCETTI ARE LITTLE DISHES THAT ARE
UNIQUE TO VENICE.
£4.50 each or 3 for £12.50

BEEF RAGU CROQUETTES with red onion and celery salad, parmesan and a horseradish mayo
BUTTERNUT SQUASH FRITTERS with a spiced tomato salsa
GF NDUJA, HERBY RICOTTA AND GRILLED SPRING ONION BRUSCHETTA
CRISPY GOATS CHEESE AND CARAMELISED RED ONION RAVIOLI with tomato sauce and grated parmesan
GF PRAWNA DIAVOLA spiced prawns in a garlic, roast pepper and tomato sauce, with focaccia
GF BEETROOT CARPACCIO with lamb meatballs and a garlic and cumin yogurt dressing

ANTIPASTO PLATTERS

MIXED ANTIPASTO PLATTER salami, mortadella, Parma ham, olives, cheese, mini tomato bruschetta, grilled vegetables and home made bread * small £8.95 / large £16.50	VEGETARIAN ANTIPASTO PLATTER mini tomato bruschetta, mini mushroom bruschetta, butternut squash fritters with a spiced tomato salsa, olives, grilled veg, cheese, homemade bread * small £7.95 / Large £14.50	MEAT AND CHEESE ANTIPASTO PLATTER parma ham, selection of salami, pecorino, mozzarella and gorgonzola with olives, focaccia and an apple and fig chutney * small £9.95 / large £19.00
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PIZZA

GF CHEESE AND TOMATO PIZZA 7.95
a traditional 12" thin crust base made with Caputo flour,
topped with a classic pizza sauce and mozzarella cheese

GF PIZZA WITH TOPPINGS 9.95
add 3 toppings to a cheese and tomato base
chicken, pepperoni, meatballs, ham, bacon,
mushrooms, peppers, onions, olives, goats cheese,
grilled vegetables, fresh chilli
* 3 toppings not enough - add extra for 75p each *



PLEASE ADVISE A MEMBER OF STAFF OF ANY FOOD ALLERGIES, AS NOT ALL INGREDIENTS
ARE LISTED IN THE MENU DESCRIPTION

PASTA

* Gluten free available *

TOMATO AND BASIL finished with olive oil	7.25	8.45	CHICKEN AND MUSHROOM in a creamy tarragon sauce	8.00	9.25
ARRABIATA a tomato sauce with chilli, garlic and cherry tomatoes * add chicken for £1.00	7.25	8.45	ITALIAN SPICED MEATBALLS in a rich homemade tomato sauce * add extra meatballs for 75p each	8.00	9.25
CARBONARA a creamy sauce with white wine, bacon and parmesan * add chicken for £1.00	8.00	9.25	HAM, PEA AND PECORINO in a creamy mascarpone sauce	8.00	9.25
PUMPKIN, LEEK AND SPINACH with a walnut and thyme cream	8.00	9.25	CHICKEN, NDUJA AND ROAST RED ONION in a tomato basil cream	8.50	9.85

MAINS

PARMESAN CRUSTED CHICKEN with Italian sausage, potato, pepper and onion bake, with a smoked tomato cream sauce	12.50	GF FLORENTINE PORK LOIN with roast potato, bacon, red onion and sage and a caramelised apple gravy	13.95
GF PAN FRIED COD on pesto spaghetti with red pepper and tomato salsa	13.95	HOME MADE PUMPKIN, RICOTTA AND SAGE TORTELLINI served on tomato sauce with shaved pecorino and toasted hazelnuts	11.95
BEEF BRACIOLE beef stuffed with parma ham, onion, garlic, breadcrumbs, parmesan and basil, braised in a tomato sauce, with parmesan mash and garlic green beans	14.25	GF PAN FRIED SEABASS with courgette, parmesan and tomato bake, thyme roast gnocchi and a warm sundried tomato and basil dressing	13.75

SIDES

MIXED SALAD	2.95	TOMATO AND RED ONION SALAD	2.95
ROCKET AND PARMESAN SALAD	2.95	TRUFFLE AND PARMESAN POTATOES	3.25

DESSERTS

TIRAMISU sponge fingers soaked in espresso, Tia Maria and Amaretto - layered with mascarpone and dusted with cocoa powder	5.75	MILK CHOCOLATE, HAZELNUT AND CHERRY MILLEFOGLIE pastry layers with milk chocolate and hazelnut mousse, vanilla poached cherries and a mini shot of amaretto	5.95
RHUBARB AND MASCARPONE CHEESECAKE with ginger poached rhubarb and strawberry syrup	5.75	WARM APPLE CROSTATA (TART) with pistachio and mascarpone cream and a toffee sauce	5.75
GF 3 SCOOPS OF PREMIUM ICE-CREAM AND ITALIAN GELATO vanilla, strawberry, pistachio, wild cherry, salted caramel, stracciatella, hazelnut, lemon sorbet	3.95	GF NOCCIOLINO hazelnut ice-cream with a shot of espresso, frangelico liqueur and finished with grated hazelnuts and chocolate	5.95
GF AFFOGATO a scoop of vanilla ice-cream with a shot of hot espresso * Add a liqueur of your choice - £5.85	3.65	GF SGROPPINO a scoop of lemon sorbet drowned in limoncello and prosecco	5.85

MINI DESSERTS

ALL MINI DESSERTS 3.95 EACH
add a tea or americano for an extra £1.00

GF WHITE CHOCOLATE AND SALTED CARAMEL MOUSSE with choc chip shortbread

GF WARM STRAWBERRY, LEMON AND PISTACHIO POLENTA CAKE with vanilla cream

MINI TIRAMISU a smaller portion of the classic dessert

MINI DESSERT SHARING BOARD 10.75
one of each mini dessert
* add a tea or americano for £1.00 each (up to 3) *