
NIBBLES

GF MARINATED OLIVES 2.99	GF GARLIC CIABATTA, 3.95	GF GARLIC CIABATTA 4.75
HOME MADE BREAD 3.50 with olive oil and balsamic vinegar	GF GARLIC CIABATTA with cheese 4.50	with caramelised red onion and mozzarella

STARTERS

CICCHETTI

STARTERS ARE ALSO
AVAILABLE AS A CICCHETTI

CICCHETTI ARE LITTLE DISHES THAT ARE
UNIQUE TO VENICE.
£4.75 each or 3 for £13.50

GF TOMATO AND BASIL BRUSCHETTA 5.25 toasted focaccia topped with tomatoes, basil, garlic and olive oil, served with rocket	
GF GARLIC MUSHROOM BRUSCHETTA with 5.95 melted mozzarella, rocket and parmesan	
GF ITALIAN SPICED MEATBALLS baked in a 6.25 tomato sauce with parmesan and served with focaccia	
PULLED PORK CROQUETTES with roast 6.25 apple and mustard mayo	
GF SPICED CRISPY MACKEREL FILLET on 5.95 smoked aubergine puree with a pickled red onion and cucumber salad, finished with truffle oil	
PANZANELLA SALAD a Tuscan marinated 5.75 bread salad	
GF COZZE ALLA TARANTINA mussels 6.75 cooked in a spicy tomato sauce, served with toasted focaccia	

GF PANELLE (SICILIAN CHICK PEA CHIPS) with a smoked paprika, spring onion and chilli mayo
NDUJA, PARMESAN AND CHEDDAR FONDUTA with toasted ciabatta
GF PRAWN AND RED PEPPER SPIEDINI on a Sicilian cous cous salad with red pesto dressing
GF BRESAOLA air dried salted beef with horseradish dressing, rocket and parmesan shavings
PARMESAN CRUSTED SMOKED MOZZARELLA on a tomato and basil sauce
TRUFFLE SALAMI, GRILLED COURGETTE AND RICOTTA PINSA (ROMAN FLATBREAD) with lemon and black pepper yogurt dressing
GF TUNA, SPRING ONION AND LEMON STUFFED BABY PEPPERS on a cucumber and dill dressing
CRISPY COURGETTE CHIPS with a garlic and parsley mayo

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, panelle (Sicilian chick pea chips) , olives, grilled veg, cheese, homemade bread * small £8.50 / Large £15.50	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 8.95
a traditional 12" thin crust base made with Caputo flour,
topped with a classic pizza sauce and mozzarella cheese

GF PIZZA WITH TOPPINGS 10.75
add 3 toppings to a cheese and tomato base
chicken, pepperoni, meatballs, ham, bacon,
mushrooms, peppers, onions, olives, goats cheese,
grilled vegetables, fresh chilli
* additional toppings 85p each *



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

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

PASTA

all our pasta dishes are made with an Elicoidali (tube) pasta
* Gluten free pasta available *

TOMATO AND BASIL finished with olive oil	7.95 / 9.50	CHICKEN AND MUSHROOM in a creamy tarragon sauce	8.75 / 10.25
ARRABIATA a tomato sauce with chilli, garlic and cherry tomatoes * add chicken for £1.00	7.95 / 9.50	ITALIAN SPICED MEATBALLS in a rich homemade tomato sauce * add extra meatballs for 75p each	8.75 / 10.25
CARBONARA a creamy sauce with white wine, bacon and parmesan * add chicken for £1.00	8.75 / 10.25	CHICKEN, SUNDRIED TOMATO AND PECORINO CHEESE in a truffle cream sauce	8.75 / 10.25
GORGONZOLA, BROCOLLI AND CHILLI with a basil and black pepper cream sauce	8.75 / 10.25	SMOKED SALMON with pea, spinach and dill in a tomato cream sauce	9.50 / 10.95

MAINS

PARMESAN CRUSTED CHICKEN with pan fried gnocchi and mushrooms and a truffle cream sauce	12.95	GF FLORENTINE PORK LOIN with pulled pork croquettes, roast butter nut squash and an apple cider gravy	13.95
GF BAKED COD SALTIMBOCCA with rosemary roast potatoes, garlic buttered greens and balsamic butter	14.50	GF HOME MADE ITALIAN VEGAN SAUSAGES in a tomato and pepper casserole with roast mushroom and spinach soft polenta	12.95
GF BALSAMIC GLAZED DUCK BREAST with bacon and parmesan potato cake, and a cherry marsala wine sauce	14.95	GF PAN FRIED SEABASS with pesto potatoes, a fenel, red onion and orange salad and a spiced tomato salsa	13.95

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

	MINI		
TIRAMISU sponge fingers soaked in espresso, Tia Maria and Amaretto - layered with mascarpone and dusted with cocoa powder	3.95	5.95	GF NOCCIOLINO hazelnut ice-cream with a shot of espresso, frangelico liqueur and finished with grated hazelnuts and chocolate
GF LEMON MERINGUE SEMI FREDDO with blueberry compote and limoncello biscuits	3.95	5.95	GF SGROPPINO a scoop of lemon sorbet drowned in limoncello and prosecco
HAZELNUT AND CHOCOLATE ARCTIC ROLL with raspberries, hazelnut praline and raspberry syrup	3.95	5.95	GF AFFOGATO a scoop of vanilla ice-cream with a shot of hot espresso * Add a liqueur of your choice - £5.95
GF MERINGATA brown sugar meringue with strawberries, mascarpone cream, strawberry syrup and mint.	3.95	5.95	GF 3 SCOOPS OF PREMIUM ICE-CREAM AND ITALIAN GELATO vanilla, strawberry, hazelnut, lemon sorbet, white chocolate and cherry, toffee apple crumble
AMARETTI CHOCOLATE MOUSSE CAKE with mascarpone vanilla cream and macerated berries	3.95	5.95	

A SELECTION OF CAKES AND BISCUITS ARE AVAILABLE AT THE COUNTER

* too full for a dessert?- you can order desserts to takeaway *

MINI DESSERT SHARING BOARD

a selection of 3 mini desserts for £10.75 or 5 mini desserts for £16.50

* add a tea or americano for £1.50 each *