

SWEET THURSDAY

ANTIPASTI

Olives / Homemade Bread (v)	Each	3.00
Soup – Minestrone or Tomato	4.50(S)/6.50(L)	
Nduja dough balls w/ yogurt dip	6.00	
Scamorza dough balls w/ tomato jam	6.00	
Zucchini Fritti	5.00	
Salt cod croquettes (w/ spicy tomato sauce)	5.50	
Crab Arancini	6.50	
Burrata with caponata	7.50	

SALAD / SIDE

~All salads made with honey & mustard dressing~

Broccoli Salad	9.00
w/ rocket, pine nuts & orange (add Garlic & lemon chicken £1; add Manouri £0.50)	
Green beans Salad	9.00
w/ chicory, rocket, capers and pomegranate (add Tuna £1; add Manouri £0.50)	
Roast Beetroot	8.50
w/ chicory, rocket, ricotta & pistachio	
Mixed leaf salad	3.00(S)/ 5.00(L)

PIZZA

MARINARA(V): (no cheese) Tomato, garlic, olives, capers, oregano	7.50
MARGHERITA(V): Tomato, mozzarella, basil	8.50/ KIDS PIZZA 6.00
PORCHETTA: Pulled pork, rosemary, mozzarella, cream, fennel	11.00
SALSICCIA: Fennel sausage, broccoli, chillies, cream, mozzarella and caramelized onion	10.50
BUFALOTTA(V): Fresh tomato, raw buffalo mozzarella, basil	12.00
FORMAGGI(V): Mozzarella, gorgonzola, provola, fontina, red onions	11.00
AUBERGINE: Aubergine puree, garlic, pine nuts, mint, bacon, provola	11.00
CRUDO: Prosciutto crudo, rocket, tomato, mozzarella, parmesan	11.50
ORTOLANA(V): cream base, mozzarella, zucchini, artichoke, pepper, mushroom	10.00
SALAME: Salame, tomato, scamorza, chilli, black olives	11.00
LAD: MEAT FEAST! Tomato & mozzarella base	16.00
CALZONE: Mozzarella, nduja, mushroom, tomato and parmesan	12.00
CAPRICCIOSA: Mozzarella, ham, mushroom, salame, artichoke, olives	13.00
FRUTTI DI MARE: Tomato, mozzarella, seafood	12.00
BURRATA: Burrata cheese, bacon, spicy salame, mushroom, tomato	13.00

**We make pizza dough with gluten-free ingredients (add £2.50),
Our Pizzas are made in the Neapolitan style, if you like it crispy, pls ask**

TOPPINGS – 1.00 olives, capers, anchovies, pineapple, chillies, rocket, fresh spinach,
egg, mushroom
TOPPINGS - 1.50 porchetta, pancetta, salame, sausage, prosciutto, ham, artichoke
Kids Toppings – all 0.50p

OVEN

Pulled Lamb in Red Wine w/ Rosemary, Garlic, Cavolo Nero, Lentil & Polenta	15.00
Fish Stew	14.00
Ossobuco Pappardele	12.50
Spicy Prawn Linguine	12.50
Butternut Squash Ravioli, Sage Butter, Pine Nuts	12.00
Mushroom Risotto w/ porcini mushroom & herbs (V) (for vegan option please ask staff)	12.00
Kids Pasta: Tomato / Carbonara	4.50 / 5.50

PUDDINGS

Chocolate & Amaretto cake w/ Vanilla Ice Cream *cake made w/ gluten-free ingredients	6.00
Pear poached in Spiced Red Wine, w. Crushed Crumble, Mascarpone	6.00
Tiramisu	6.00
Ice cream – 1/2/3 scoops	2.20/4.00/6.50
Brioche con Gelato	5.50
Affogato espresso/spirit (no coffee) w/ ice cream	5.00/6.50

***Please advise if you have any food allergy,
intolerance or any dietary requirements.***