

Ciabatta Garlic Bread

Garlic & Herb £5

Garlic & Mozzarella £6

Garlic, Nduja & Mozzarella £7

Nibbles

Marinated Olives **£3.75** Gluten Free

Warm Breads, Balsamic & Olive Oil **£6** Gluten Free Available

Antipasto Platter Gluten Free Available

Mixed Cured Meat, Olives, Balsamic Onion, Herb Cream Cheese Stuffed Peppadew Peppers, Tomato & Mozzarella Salad, Cherry Tomatoes, Basil & Ciabatta Bread **£7ph** (minimum 2ppl)

Cicchetti

Salt & Pepper Breaded Squid, Garlic & Lemon Mayonnaise £6.95

Buffalo Mozzarella, Tomato & Rocket Salad, Red Pesto £6.50 **V** Gluten Free

Garlic & Herb Prawns Bruschetta, Rosemary, Thyme & Lemon Gremolata £6.95 Gluten Free

Italian Herb & Paprika Meatballs, Braised in Tomato & Oregano Ragu Sauce £6 Gluten Free

Bruschetta, Garlic & Herb Ciabatta with Buffalo Mozzarella, Basil Tomatoes & Olive Tapenade £6.50 **V**

Artigiano Sicilian Arancine £7

Traditional Beef Ragu, rosemary, garlic, parmesan risotto with mince beef ragu, peas, tomato, mozzarella.

Nduja, Safron & Mozzarella, parmesan, paprika risotto with spicy salami, sun-dried tomato, mozzarella.

Pesto, Spinach, Mozzarella, garlic parmesan risotto with basil pesto, spinach & mozzarella **V**

Mushroom & Truffle, garlic, truffle oil & parmesan risotto with mushroom, tarragon & cream **V**

Served with Tomato and Basil Sauce & Parmesan Cheese

Main Dishes

Branzino e Cala Insalata Patata £14.75 Gluten Free

Pan-Fried Sea Bass Fillets, Hot Potato Salad of Anya Potatoes, Peas, Baby Capers, Red Onion, Olives, Leeks, Rosemary, Thyme & Lemon Gremolata.

Manzo Petto Lasagne £14

Slow Cooked Pulled Brisket of Beef in Ragu Sauce, Fresh Egg Pasta Layers, Bechamel Sauce, Mozzarella Cheese, Stem Broccoli, topped with Parmesan & Herb Bread Crumbs & Garlic Bread.

Melanzane all Parmigiana £12.50 **V** Gluten Free

Layered Oven Roasted Aubergine, Parmigiana, Rich Tomato Sauce topped with Parmesan Cheese with Garlic Herb Ciabatta Bread.

Polpette Affumicate £13.50 Gluten Free Available

Italian Herb & Paprika Meatballs, Braised in Tomato & Oregano Ragu Sauce with Tortiglioni & Gratin Mozzarella Cheese topped with Parmesan & Herb Bread Crumbs.

Cacio e Pepe Strati di Pasta e Pancetta £14

Layers of Sheet & Rigatoni Pasta with a Creamy Blend of Pecorino Romano, Fior di Latte Mozzarella & Parmesan Cheese, Pancetta, Seasoned with Freshly Cracked Pepper & Garlic Bread.

Mains Continued

Speziato Salsiccia Cinque Fagiolo Casseruola £14 Gluten Free

Italian Herb Spiral Sausage, Smoked Parika & Chilli Spiced Mixed Vegetable Tomato Casserole with Acini di Pepe Pasta & Salsa Verde.

Gnocchi Mariscos al Ajillo £14.50 Gluten Free Alternative Available

Salmon, Pancetta, Prawns & Smoked Haddock, Sweet Peas, Dill, Potato Gnocchi, Creamy White Wine Sauce topped with Parmesan & Herb Bread Crumbs.

Artigiano Sicilian Arancini £14

Duo of your choice of the above Hand made Arancini served with Tomato and Basil Sauce, Stem Broccoli, Topped with Parmesan cheese.

Tuscan Pollo Trentina Ripieno Alla £14 Gluten Free Alternative Available

Chicken Breast, stuffed with Sundried Tomato, Buffalo Mozzarella & Spinach wrapped in Parma ham with Stem Broccoli & a Garlic, Parmesan & Gnocchi Cream Sauce topped with Parmesan & Herb Bread Crumbs.

Conchiglie Ripiene V £13.50

Baked Pasta Shells Stuffed with Leeks, Mixed Peppers & Courgette, Ricotta Cheese Cooked in a Tomato and Red Pepper Sauce, with Mozzarella Cheese topped with Parmesan & Herb Bread Crumbs.

Desserts £6

Classic Tiramisu Dusted with Coco Powder.

Affogato, Espresso Coffee, Vanilla Ice Cream, Crumbled Amaretto Biscuit. (add Disaronno £1.50)

Chefs Handmade Cheese Cake with Vanilla Ice Cream.

Rocky Road Ice Cream Sundae, Vanilla & Chocolate ice Cream, Rocky Road, Marshmallows, Cream.

Lemon Citrus Tart, Vanilla Ice Cream. G/F

Salted Caramel Chocolate Tart, Vanilla Ice Cream. G/F

Italian Cheese Board £8

Gorgonzola, Smoked Scamorza, Peperoncino Rosso, Pecorino served with Grapes, Crostini, Balsamic onions, Onion Chutney & Peppadew Peppers.

Authentic Sicilian Cannoli £3 each

Traditional Sweet Ricotta.

Pistachio Crumb, Candied Orange, Dark Chocolate Chip, Candied Lemon, Roasted Hazelnuts, Freeze Dried Raspberries, Salted Caramel.

Cannoli are hand made to order.

Traditional Italian Gelato Ice Cream Waffle Cone £3.50

Mint Choc Chip, Pistachio, Chocolate Truffle.

Coffee with Dessert £6.00

Choice of Coffee with a
Traditional Cannoli, Lemon Tart, or Chocolate Tart.

Lavazza Coffee

Espresso Single £2.50, Espresso Double £3.00, Americano £3.50, Cappuccino £3.50, Latte £3.50, Flat White £3.50

Please Make Staff Aware of Any Allergies

Traditional Thin Crust Italian Pizza's

Gluten Free Alternatives Available

12" £14 10" £13 G/F £13

Margherita V Vegan Option Available

Buffalo Mozzarella, Rustic Oregano Tomato Sauce, Fresh Basil.

Parma Parmigiano

Rustic Tomato Sauce, Fior di Mozzarella, Cured Parma Ham Topped with Fresh Wild Rocket, Parmigiano Reggiano, Balsamic Glaze.

Caprese V Vegan Option Available

Rustic Tomato Sauce, Creamy Fior di Latte Mozzarella, Buffalo Mozzarella, Cherry Tomatoes, Baby Capers, Olives, Basil Pesto, Herb Salad, Balsamic Glaze.

Caldo e Piccante

Spicy Calabrian Nduja Sausage Laced with Chilli, Italian Peperoni, Chilli in fused Honey, Rustic Tomato Sauce, Creamy Fior di Latte Mozzarella.

Quattro Formaggi V

Rustic Tomato Sauce, Creamy Fior di Latte Mozzarella, Gorgonzola, Parmigiano Reggiano, Peperoncino Rosso Cheese.

Fichi, Ricotta & Parma ham

Sun Dried Figs, Ricotta Cheese & Parma Ham, Rustic Oregano Tomato Sauce, Fresh Wild Rocket & Balsamic Glaze.

Carni Miste

Smoked Speck Ham, Napoli Salami, Fennel Salami, Black Pepper, Rustic Tomato Sauce, Creamy Fior di Latte Mozzarella.

Dolce Piccante V Vegan Option Available

Tangy Goats Cheese, Rustic Tomato Sauce, Sweet Peppadew Peppers, Balsamic Onions, Sun Dried Tomatoes, Green Pesto.

Aromatizzato

Spicy Calabrian Nduja Sausage Laced with Chilli, Ventricina Salami, with Rustic Tomato Sauce, Fior di Latte Mozzarella, Sweet Peppadew Peppers, Chilli Peppers.

Napoli Salami

Italian Napoli Salami, Rustic Tomato Sauce, Creamy Fior di Latte Mozzarella.

La Boscaiola

Champagne Mushrooms, Speck Ham, Black Truffle, Oregano, Rustic Tomato Sauce, Fior di Latte Mozzarella, Truffle Oil.

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