

**1 Course £14**

**2 Course £19**

**3 Course £24**

**Nibbles**

Marinated Olives (V)  GF **£3.95**

Selection of Warm Breads served with Olive Oil & Balsamic  GFO

Garlic Bread - choose from: Garlic & Herb (V), Garlic & Mozzarella (V) or Garlic, Nduja & Mozzarella  GFO

**Starters**

Antipasto; Mixed Cured Meat, Olives, Balsamic Onions, Herb Cream Cheese stuffed Peppadew Peppers, Cherry Tomatoes with Basil & Buffalo Mozzarella  GF

Salt & Pepper Breaded Squid with Garlic Mayonnaise

Bruschetta; Garlic & Herb Ciabatta with Mozzarella, Basil Tomatoes & Olive Tapenade (V)  GFO

Buffalo Mozzarella, Tomato & Rocket Salad with Red Pesto (V)  GF

Smoked Paprika & Herb Meatballs braised in Tomato & Oregano Ragu Sauce  GF

**Artigiano Sicilian Arancine**

*Served with a Tomato & Basil Sauce & Parmesan Cheese. Choose from:*

**Traditional Beef Ragu;** Rosemary, Garlic & Parmesan Risotto with Minced Beef Ragu, Peas, Tomato & Mozzarella

**Nduja, Saffron & 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)

Available as a starter or choose two for a main course option.

**Main Dishes**

**Maccherino Al Farniggio;**

Macaroni Pasta in a Creamy Cheddar, Red Leicester & Parmesan Cheese Sauce topped with:

Crispy Onions, Garlic & Herb  
Crumb (V)

Chicken, Pepperoni, Ndjua &  
Smoked Chilli Oil

Semi Sun Dried Tomatoes,  
Buffalo Mozzarella, Basil &  
Red Pesto (V)

**Manzo Petto Lasagne;** 12 hour slow cooked Pulled Brisket & Minced Beef in Ragu Sauce, Fresh Egg Pasta Layers, Bechamel Sauce, Mozzarella Cheese with Green Beans & Garlic Bread, topped with Parmesan

**Polpette;** Smoked Paprika & Herb Meatballs braised in Tomato & Oregano Ragu Sauce with Pappardelle Pasta topped with Parmesan  GFO

**Agnello & Cavolo Nero Ragù;** Slow cooked Minced Lamb, Tuscan Kale & Tomato Ragù with Tortiglioni Pasta topped with Mint Pesto & Parmesan GFO

**Salmone E Gamberetto;** Steamed Salmon Flakes, Prawns & Stem broccoli with Mascarpone Sauce & Linguine Pasta GFO

**Melanzana Zucchini Pepe Rosso (V);** Roasted Aubergine, courgette & red onions in a sweet roasted red pepper sauce with Tortiglioni Pasta topped with Parmesan Cheese

### **Croissant Burgers**

Served on a Croissant Bun with Mayo, Baby Gem, Tomato & Red Onion with Parmesan Truffle Oil Fries

Beef Brisket, Pepperoni,  
Burger Cheese &  
Deep-Fried Breaded  
Mozzarella Puck

Breaded Chicken &  
Parmesan, Burger Cheese &  
Deep-Fried Breaded  
Mozzarella Puck

Garlic & Herb Portabella  
Mushroom with Burger  
Cheese & Deep-Fried  
Breaded Mozzarella Puck (V)

### **Traditional Thin Crust Italian Pizza's**

Gluten Free Alternative 11" Bases Available

Vegan Cheese Available on Request

**Margherita (V)** Buffalo Mozzarella, Creamy Fior di Latte Mozzarella, Rustic Tomato Sauce, Fresh Basil

**Parma Parmigiano** Rustic Tomato Sauce, Fior di Latte Mozzarella, Cured Parma Ham, topped with Fresh Wild Rocket, Parmigiano Reggiano & Balsamic Glaze

**Caldo e Piccante** Spicy Calabrian Ndjua Sausage Laced with Chilli, Italian Pepperoni, Rustic Tomato Sauce, Creamy Fior di Latte Mozzarella topped with Chilli Infused Honey

**Fichi, Ricotta & Parma Ham** Sun Dried Figs, Ricotta Cheese, Parma Ham, Rustic Tomato Sauce topped with Fresh Wild Rocket & Balsamic Glaze

**Otro (V)** Rustic Tomato Sauce, Fior di Latte Mozzarella, Balsamic Onions, Baby Capers, Sun Dried Tomatoes, Peppadew Peppers, Olives topped with Fresh Wild Rocket & Balsamic Glaze

**Carne Miste** Smoked Speck Ham, Napoli Salami, Fennel Salami, Rustic Tomato Sauce, Fior di Latte Mozzarella topped with Black Pepper

**Dolce Picante (V)** Tangy Goats Cheese, Rustic Tomato Sauce, Peppadew Peppers, Balsamic Onions, Sun Dried Tomatoes topped with Basil Pesto

**Aromatizzato** Spicy Calabrian Ndjua Sausage Laced with Chilli, Ventricina Salami, Rustic Tomato Sauce, Fior di Latte Mozzarella, Peppadew Peppers, Chilli Peppers

**Napoli Salami** Italian Napoli Salami, Rustic Tomato Sauce, Fior di Latte Mozzarella

**La Boscalia** Champagne Mushrooms, Speck Ham, Black Truffle, Rustic Tomato Sauce, Fior di Latte Mozzarella topped with Truffle Oil

**Caprese (V)** Rustic Tomato Sauce, Fior di Latte Mozzarella, Buffalo Mozzarella, Cherry Tomatoes, Baby Capers, Olives, topped with Basil Pesto, Herb Salad & Balsamic Glaze

### Desserts

Classic Tiramisu dusted with Coco Powder

Affagato; Espresso Coffee, Vanilla Ice Cream, Crumbled Biscoff Biscuit (Add Disaronno £1.50)

Lemon Citrus Tart with Vanilla Ice Cream Gluten Free

#### **Authentic Sicilian Cannoli £3.50 each**

Hand made to order, Sweetened Ricotta & Mascarpone Cheese topped with a choice of:  
Pistachio Crumb, Candied Orange, Candied Lemon, Freeze Dried Raspberries or Salted Caramel

#### **Coffee with Dessert**

Choice of Coffee with a Choice of:  
Traditional Sicilian Cannoli or Lemon Tart

### Lavazza Coffee

Single Espresso £2.75

Double Espresso £3.00

Americano £3.50

Latte £3.75

Cappuccino £3.75 Flat White £3.75

### Whipped Gelato Ice Creams Trays

**Strawberry & Raspberry Eton Mess** Soft Dairy Ice Cream, Fresh Strawberries & Raspberries,  
Meringues finished with Strawberry & Raspberry Sauce

**Oreo Biscuit** Soft Dairy Ice Cream with Oreo Crumbs, topped with Oreo Biscuits & Chocolate Sauce

**Kinder Bueno** Soft Dairy Ice Cream with Kinder Bueno Crumbs topped with Chocolate Sauce

**Biscoff Lotus** Soft Dairy Ice Cream with Biscoff Lotus Crumbs topped with Biscoff Biscuits & Caramel  
Sauce

### Sundaes

**Mint Aero** Soft Dairy Ice Cream swirled with Mint Aero Crumbs topped with Chocolate Sauce

**Malteser** Soft Dairy Ice Cream swirled with Malteser Crumbs topped with Chocolate Sauce

**Cadbury Caramel** Soft Dairy Ice Cream swirled with Cadbury Caramel Crumbs topped with  
Chocolate & Caramel Sauce

**Ferrero Rocher** Soft Dairy Ice cream swirled with Ferrero Rocher Crumbs topped with Hazelnut &  
Chocolate Sauce