

## STARTERS

### HOT HONEY GLAZED MOZZARELLA STICKS <sup>V</sup> <sup>GF</sup>\*

Hot melting cheese in golden breadcrumbs with marinara sauce & basil pesto

### GARLIC BREAD <sup>V</sup> <sup>GF</sup>\*

Hand stretched pizza dough baked with plenty of garlic and parsley

- **Mozzarella** +1.50

- **Balsamic onions & mozzarella** +2.00

- **Balsamic onions & mozzarella sharing portion** +5.00

### TOMATO BRUSCHETTA <sup>V</sup> <sup>GF</sup>\*

Crisp toasted ciabatta topped with cherry tomatoes, red onion, balsamic glaze & basil pesto

### OVEN-BAKED CREAMY MUSHROOMS <sup>V</sup>

Roasted mushrooms baked in a rich and creamy cacio e pepe cheesy sauce, bubbling hot from the oven, served with toasted focaccia bread

## MAINS

### SPAGHETTI CARBONARA <sup>GF</sup>\*

Spaghetti in a creamy sauce with pancetta, crispy prosciutto and Italian cheese

Add chicken +3.00

**Make it oven-baked with chicken & lots of cheese** +4.00

### SPAGHETTI BOLOGNESE <sup>GF</sup>\*

Spaghetti topped with succulent beef ragu Bolognese sauce, a true Italian classic

### PLANT-BASED SPAGHETTI BOLOGNESE <sup>VG</sup> <sup>GF</sup>\*

Spaghetti topped with meat-free Bolognese in a rich tomato sauce

### CHICKEN, MUSHROOM & GARLIC PASTA <sup>V</sup> <sup>GF</sup>\*

Rigatoni pasta in creamy roasted garlic and wild mushrooms with chicken and parsley

### WILD MUSHROOM RAVIOLI <sup>V</sup> (+2.00)

Wild mushroom ravioli with spinach in a creamy mushroom sauce, topped with toasted pine nuts

### PEPPERONI PIZZA <sup>VG</sup> <sup>GF</sup>\*

Rich tomato sauce, mozzarella and a generous covering of pepperoni

**Double pepperoni** +1.50

### THE SPICY ONE PIZZA <sup>GF</sup>\*

Spicy Nduja, pepperoni, rich tomato sauce and mozzarella, finished with red chillies and drizzled with honey

### THE VEGGIE ONE PIZZA <sup>V</sup> <sup>GF</sup>\*

A medley of roasted red peppers, mushrooms, spinach and red onion, layered with creamy mozzarella on a rich tomato base

### ARRABBIATA <sup>VG</sup> <sup>GF</sup>\*

Rigatoni pasta in our sweet and spicy pomodoro sauce with a generous helping of garlic and red chilli

**Add Burrata** +3.00, **chicken** +3.00 or **both** +5.00

### ITALIAN SAUSAGE RAVIOLI

Salsiccia sausage ravioli in a roast pepper and chilli ragu



## DESSERT

### HOT CHOCOLATE FUDGE CAKE <sup>V</sup> <sup>GF</sup>

Rich warm chocolate fudge cake, topped with salted caramel and chocolate sauce and a crumbled Cadbury Flake. Served with a scoop of vanilla ice cream

### FRESHLY COOKED NUTELLA DOUGHNUT BALLS <sup>V</sup>

A stack of hot and fresh house sugar glazed doughnuts served with a Nutella dip

### TIRAMISU <sup>V</sup>

A classic Italian tiramisu made of ladyfinger biscuits soaked in coffee, layered with rich mascarpone cream and dusted with cocoa

## DRINKS

ADD A COCKTAIL FOR 7.50

### APEROL SPRITZ

Bittersweet Aperol with Prosecco and soda

### PEACH BELLINI

Sparkling Prosecco mixed with a sweet peach purée

**ADD A TWO-COURSE KID'S MEAL FOR £8** - FROM OUR STANDARD KID'S MENU



### SCAN THE QR CODE

FOLLOW THE STEPS AND ENTER YOUR VOUCHER DETAILS - GENERATE YOUR CODE TO USE IN RESTAURANT

### Allergies & Nutrition

Please inform us of any specific dietary requirements before ordering. If you have an allergy, intolerance or want to learn more about our nutritional values, please scan the QR code on the back of this menu or ask a team member.

Adults need around 2000 Kcal a day. Please inform us of any specific dietary requirements, including allergies and intolerances, before ordering. Our menu descriptors do not include all ingredients or allergens. <sup>V</sup> \* Vegetarian option available upon request <sup>VG</sup> \* Vegan option available upon request - these dishes are made with vegetarian and vegan ingredients, however there is a risk of cross contamination with products of animal origin, please refer to the allergy menu for further information.

<sup>GF</sup> \* Gluten free option available upon request. Our processes for making gluten free dishes have been accredited by Coeliac UK. Our suppliers and kitchens handle numerous food and drinks containing allergens. Whilst we have strict controls in our kitchens, please be aware that all our food is prepared and cooked in the same kitchen. However, processes are in place to ensure that meals on this menu are gluten free. Gluten free describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our meat and fish dishes may contain small bones. Olives may contain stones.



