NEW YEARS EVE MENU

STARTERS

GARLIC BREAD WITH MOZZARELLA V GF*
Hand stretched pizza dough baked with plenty of garlic and parsley

TOMATO BRUSCHETTA V GF*
Crisp toasted ciabatta topped with cherry tomatoes, red onion, balsamic glaze & basil pesto

CALAMARI
Crispy calamari served with our tangy pestonnaise dip
BEST SELLER

OVEN-BAKED KING PRAWNS
Oven-baked spicy king prawns in chilli butter served with toasted focaccia bread and garnished with parsley

TOMATO & BURRATA SALAD V GF
A whole creamy Burrata, served with cherry tomatoes and our basil pesto

HUMMUS & FLATBREAD VG
Smooth and rich hummus, finished with freshly chopped parsley and served with warm flatbread

SOMETHING FOR THE TABLE? ADD A SHARING STARTER

OLIVES VG GF
House mix of green and black olives

WARM FOCACCIA BREAD VG
Toasted focaccia bread served with olive oil and balsamic vinegar

MAINS

MARRY ME CHICKEN PASTA GF*
Roast chicken in a rich, spicy cheesy sauce of garlic, fresh chilli and cherry tomatoes, tossed with rigatoni
Swap for king prawns +1.50

SPAGHETTI CARBONARA GF*
Spaghetti in a creamy sauce with pancetta, crispy prosciutto and Italian cheese
Add chicken +3.00
A NEW FAVOURITE

SPAGHETTI BOLOGNESE GF*
Spaghetti tossed through a rich beef and pork ragù bolognese sauce, a traditional Italian classic

PLANT-BASED SPAGHETTI BOLOGNESE VG GF*
Spaghetti topped with meat-free Bolognese in a rich tomato sauce

CHICKEN, MUSHROOM & GARLIC PASTA V* GF*
Rigatoni pasta in creamy roasted garlic and wild mushrooms with chicken and parsley

GOAT'S CHEESE AL FORNO V
Rigatoni pasta in creamy goats cheese baked with pomodoro, roasted red pepper, red onion, spinach and mozzarella.
Topped with basil pesto

VERY MEATY CALZONE
Generously filled with pepperoni, chicken, pancetta, roasted peppers, mozzarella and rich tomato sauce

CHICKEN MILANESE (+2.00)
A lightly breaded chicken breast, fried until golden and crispy, finished with Italian cheese - Served with your choice of: Spaghetti Pomodoro or House Fries with a rocket and a Calabrese dip
Upgrade your fries to either chilli or truffle fries for +1.00
MOST LOVED BY GUESTS

LASAGNE
Tender braised beef in a rich ragu, layered with pasta sheets, cheddar & mozzarella bechamel & smothered in freshly grated parmesan

TUSCAN BEEF & MASH (+3.00)
Slow-braised featherblade of beef with a rich gravy, served with creamy mashed potatoes and tenderstem broccoli

THE SPICY ONE PIZZA GF*
Spicy Nduja, pepperoni, rich tomato sauce and mozzarella, finished with red chillies and drizzled with honey
CHEF'S CHOICE

MEAT LOVERS PIZZA VG* GF*
Prezzo three meat special, pepperoni, chicken, smoked pancetta, mozzarella and rich tomato sauce
A MUST TRY

CHICKEN CAESAR SALAD
Crisp baby gem, tender chicken and prosciutto, tossed in caesar dressing with ciabatta croutons and a generous grating of parmesan

SPAGHETTI WITH KING PRAWNS GF*
Succulent king prawns in a sweet pomodoro sauce with onion, spinach and lots of red chilli
WE ADORE

CRAB & LOBSTER RAVIOLI
Handmade ravioli filled with crab and lobster, served in a velvety rich lobster bisque with prawns and cherry tomatoes. Finished with a handful of peppery rocket

SIDES

HOUSE FRIES V | CHILLI GARLIC CHEESE FRIES V | TRUFFLE FRIES V | SMALL GARLIC BREAD V
WARM FOCACCIA BREAD VG | BABY CAESAR SALAD V GF | TENDERSTEM BROCCOLI V
MIXED LEAF SALAD VG GF | GARLIC ROASTED POTATOES V

DESSERTS

WHY NOT END YOUR MEAL WITH A COCKTAIL OR COFFEE? – ASK YOUR SERVER

HOT CHOCOLATE FUDGE CAKE V GF
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

STICKY TOFFEE PUDDING V
Luxurious sponge in warm caramel butterscotch sauce served with a scoop of vanilla ice cream

LOTUS BISCOFF CHEESECAKE VG
Our twist on the classic banoffee pie. Light cheesecake, topped with a Biscoff biscuit crumb, served with fresh banana and drizzled with chocolate sauce

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

FRESHLY COOKED NUTELLA DOUGHNUT BALLS V
A stack of hot and fresh house sugar glazed doughnuts served with a Nutella dip
BEST SELLER

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 or ask a team member.

Adults need around 2000 Kcals 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. V * Vegetarian option available upon request VG* 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.
GF * 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.