

## Starters

- MINISTRONE CLASSICO** **CGF** **V** 7  
Vegetables, pasta, toasted bread
- ARANCINI** **V** 8  
Mozzarella, mushroom rice balls
- PATE DELLA CASA** **CGF** 8  
Pate, toasted bread, sweet pickle
- CALAMARI FRITTI** 9  
Dusted squid rings, rucola, limone
- UOVO NEL PANE & PROSCIUTTO** **CGF** 11  
Poached egg, Parma ham, dolcelatte, bread
- GAMBERETTI SPUNTINI** **CGF** 12  
King prawns, garlic, Napoli, cream, bread
- SANGUINACCIO È GAMBERONI** 14  
Black pudding, king prawns, sundried tomato, merlot sauce
- BRUSCHETTA POMODORO** **CGF** **V** **VE** 8  
Cherry tomato, olive oil, basil
- BRUSCHETTA FUNGHI** **CGF** **V** 9  
Mushrooms, dolcelatte cheese
- BRUSCHETTA PARMA** **CGF** 10  
Parma ham, cherry tomato, basil
- BRUSCHETTA SMOKED SALMON** 12  
Cream cheese, avocado, sun dried tomatoes

## Mains

- BRANZINO** **CGF** 21  
Sea bass, roast veg, mash, fennel, cream
- POLLO PEPE** **CGF** 19  
Creamy Tuscan chicken, mash, roast veg
- POLLO MILANESE** 23  
Chicken in breadcrumbs, penne, mascarpone
- POLLO PARMAGIANNIO** 24  
Crispy chicken breast layered in parmesan, spaghetti
- POLLO CAJUN** 23  
Tender cajun spiced chicken with roast veg and loaded fries

## Pasta

- SEAFOOD LINGUINE** 23  
King prawns, mussels, calamari, Napoli
- PENNE SANNIO** 17  
Chicken, broccoli, white wine, cream
- LASAGNE CLASSICO** 15  
Beef ragu, pasta, bechamel, mozzarella
- LINGUINE SICILIANA** **CGF** **V** 16  
Sundried tomato, capers, basil, egg yolk, evoo
- LINGUINE FUNGHI** **CGF** **V** 16  
Selection of wild mushrooms, fresh cream
- LINGUINE ALLA ITALIA** **V** **VE** 16  
Sun dried tomatoes, corquette, broccoli, garlic
- SPAGHETTI BOLOGNESE** 15  
Slow cooked beef, rich ragu
- SPAGHETTI CARBONARA** 14  
Smoked pancetta, white wine, cream
- PENNE SALSICCIA** 15  
Spicy italian sausage, red onion, cream
- PENNE TEATRO** 16  
Broccoli, spinach, bacon, green peas, Napoli sauce
- PENNE ARRABBIATA** **CGF** **V** **CVE** 14  
Lightly spicy Napoli Sauce, red onion, chilli pepper  
(Add chicken +£2.5 / Add 4 king prawns +£5)

## Risotto

- RISOTTO PORCINI** **GF** **V** 16  
Selection of wild mushrooms, fresh cream
- RISOTTO BROCCOLO** **GF** **V** 17  
Broccoli, red peppers, garden peas, red onion
- RISOTTO POLLO** **CGF** 18  
Creamy chicken, peppers, onion, fresh chillies
- RISOTTO FRUTTI DI MARE** **GF** 23  
King prawns, mussels, calamari, Napoli

## Pizza Napoli

- PIZZA CARNE** 19  
Italian sausage, spicy chicken, salami, parma ham
- PIZZA PICCANTÉ** 17  
Spicy chicken, smoked sausage, jalepenos
- PIZZA RUSTICA** 17  
Chicken, roast mediterranean vegetables
- PIZZA PARMA** 17  
Parma ham, mushroom, red onion
- PIZZA CAMPANIA** 17  
Spicy italian sausage, tomato, red onion
- PIZZA VEGANA** **V** **VE** 16  
Sun-dried tomatoes, roast veg, olives, garlic (cheese-free)
- PIZZA SANGUINACCIO** 16  
Black pudding, caramelised sweet red onion, rocket
- PIZZA VEGETARIANA** **V** 16  
Mediterranean roast vegetables
- PIZZA SALAME** 16  
Spicy salami from Napoli
- PIZZA MONTE** **V** 15  
Mushroom selection
- PIZZA MARGHERITA** **V** 14  
Mozzarella, tomato sugo

## Steak

- PREMIUM FILLET STEAK** **CGF**  
With chunky chips, peppercorn sauce, mushroom & onion  
**Add skewer of 4 king prawns for surf & turf + £5**
- 7oz - SMALL 29
- 10oz - MEDIUM 39
- 13oz - LARGE 49

## Special

- FILLETTO DI MANZO ALLA SANNIO** 29  
Sliced premium beef fillet, served medium rare  
with black pudding, creamy mash & merlot sauce



Vegetarian



Vegan



Gluten Free



Can be Gluten Free  
Please ask your server



Can be Vegan

Please advise your server of any allergies or special dietary requirements before ordering.

Groups of five or more, 10% service charge will be added.

This Menu is not available during Panto Season (December & 1st week in January)