

GF \* Complete dish is gluten free \*  
GF \* Dish can be adapted to be gluten free \*

## NIBBLES

GF MARINATED OLIVES	2.99	GF GARLIC CIABATTA,	3.75	GF GARLIC CIABATTA	4.50
HOME MADE BREAD	2.95	GF GARLIC CIABATTA	4.10	with pesto and cheese	
with olive oil and balsamic vinegar		with cheese			

## STARTERS

STARTERS ARE ALSO  
AVAILABLE AS A CICCETTI

## CICCETTI

CICCETTI ARE LITTLE DISHES THAT ARE  
UNIQUE TO VENICE.  
£4.25 each or 3 for £11.95

GF TOMATO AND BASIL BRUSCHETTA	4.50
toasted focaccia topped with tomatoes, basil, garlic and olive oil, served with rocket	
GF GARLIC MUSHROOM BRUSCHETTA with	5.50
melted mozzarella, rocket and parmesan	
GF ITALIAN SPICED MEATBALLS baked in a	5.65
tomato sauce served with focaccia	
ARANCINI BOLOGNESE crispy bolognese	5.95
risotto balls with a mozzarella centre and served with a tomato jam	
GF GARLIC BAKED MUSHROOMS with goats	5.95
cheese, caramelised red onions and a red pesto dressing	
GF BAKED TALEGGIO CHEESE with a fig and	5.95
apple chutney and toasted focaccia	

HOME CURED SARDINES ON TOAST with tomatoes, basil and pickled red onions

WARM BEETROOT PANCAKES with ricotta, orange and fennel salad, crushed pistachios

GF ITALIAN MINCED LAMB SKEWERS with pesto cous cous salad and a tomato and chilli salsa

PRAWN AND PASTA SALAD with an avocado and lemon dressing

GF SMOKED HADDOCK, SPRING ONION AND PARMESAN FRITTATA with a tomato and red onion salad

ITALIAN SAUSAGE SCOTCH EGG with a garlic and parsley mayo

GF ITALIAN HOUMOUS made from cannellini beans served with garlic roast vegetables and flat bread

## ANTIPASTO PLATTERS

MIXED ANTIPASTO PLATTER  
salami, mortadella, Parma ham, olives, cheese, mini bruschetta, grilled vegetables and home made bread  
\* small £8.50 / large £16.50

VEGETARIAN ANTIPASTO PLATTER mini tomato bruschetta, mini mushroom bruschetta, sundried tomato and mozzarella arancini, olives, grilled veg, cheese, homemade bread  
\* small £7.50 / Large £14.50

MEAT AND CHEESE ANTIPASTO PLATTER parma ham, selection of salami, pecorino, mozzarella and gorgonzola with olives, focaccia and an apple and fig chutney  
\* small £9.95 / large £19.00

## PIZZA

GF CHEESE AND TOMATO PIZZA 7.95

a traditional 12" thin crust base made with Caputo flour, topped with a classic pizza sauce and mozzarella cheese

GF PIZZA WITH TOPPINGS 9.50

add 3 toppings to a cheese and tomato base  
chicken, pepperoni, meatballs, ham, bacon, mushrooms, peppers, onions, olives, goats cheese, grilled vegetables, fresh chilli

\* 3 toppings not enough - add extra for 75p each \*



PLEASE ADVISE A MEMBER OF STAFF OF ANY FOOD ALLERGIES, AS NOT ALL INGREDIENTS ARE LISTED IN THE MENU DESCRIPTION

PASTA

* Gluten free available *					
<b>TOMATO AND BASIL</b> finished with olive oil	6.95	8.25	<b>CHICKEN AND MUSHROOM</b> in a creamy tarragon sauce	7.75	8.95
<b>ARRABIATA</b> a tomato sauce with chilli, garlic and cherry tomatoes * add chicken for £1.00	6.95	8.95	<b>ITALIAN SPICED MEATBALLS</b> in a rich home made tomato sauce * add extra meatballs for 75p each	7.75	8.95
<b>CARBONARA</b> a creamy sauce with white wine, bacon and parmesan * add chicken for £1.00	7.75	8.95	<b>SMOKED SALMON, BROCCOLI AND CHIVE</b> in a mascarpone cream sauce	8.25	9.50
<b>PASTA ALLA NORMA</b> a Sicilian classic with aubergine, in a herby tomato sauce with pine nuts and ricotta.	7.75	8.95	<b>ITALIAN SAUSAGE WITH SPINACH AND RED PEPPERS</b> in a white wine, garlic and pecorino cream sauce	8.25	9.50

MAINS

<b>PARMESAN CRUSTED CHICKEN</b> with Tuscan roast veg, pan fried gnocchi and a tomato and basil cream	11.95	<b>GF PAN FRIED SEABASS</b> with sundried tomato crushed potato, garlic buttered broccoli and a tomato, black olive and chilli salsa	13.50
<b>GF PAN FRIED BEEF MEDALLIONS</b> with a mushroom, onion and mozzarella potato bake and a mushroom, tarragon and tomato gravy	14.25	<b>GF SICILIAN LEMON SOLE</b> with garlic buttered spring vegetables, new potatoes and a prawn, rosemary and lemon butter	13.50
<b>GF TUSCAN PORK LOIN</b> with cabbage, pancetta and red onion - rosemary roast potatoes and a Marsala wine cream	13.50	<b>SPRING VEGETABLE RISOTTO</b> with pecorino cheese, oregano and finished with a poached egg	10.95

SIDES

<b>GARLIC BUTTERED GREEN BEANS</b>	3.25	<b>TOMATO AND RED ONION SALAD</b>	2.95
<b>ROCKET AND PARMESAN SALAD</b>	2.95	<b>TRUFFLE AND PARMESAN POTATOES</b>	3.25

DESSERTS

CAKES AND BISCUITS

a selection of cakes and biscuits are available at the counter

<b>TIRAMISU</b> sponge fingers soaked in espresso, Tia Maria and Amaretto - layered with mascarpone and dusted with cocoa powder	5.50	<b>GF 3 SCOOPS OF PREMIUM ICE-CREAM AND ITALIAN GELATO</b> vanilla, strawberry, pistachio, wild cherry, salted caramel, stracciatella, hazelnut, lemon sorbet	3.95
<b>GF CHOCOLATE HAZELNUT AND MERINGUE SEMI FREDDO</b> with raspberries and a hazelnut cream	5.50	<b>GF AFFOGATO</b> a scoop of vanilla ice-cream with a shot of hot espresso * Add a liqueur of your choice - £5.85	3.65
<b>IMK ICE-CREAM SUNDAE</b> vanilla ice-cream, brownie pieces, cream, amoretti biscuits, toffee sauce and a shot of amaretto	5.95	<b>GF SGROPPINO</b> a scoop of lemon sorbet drowned in limoncello and prosecco	5.85
<b>TUSCAN APPLE TART</b> with cinnamon cream and toffee sauce	5.50	<b>GF NOCCIOLINO</b> hazelnut ice-cream with a shot of espresso, frangelico liqueur and finished with grated hazelnuts and chocolate	5.95

MINI DESSERTS/HOT BEVERAGES

<b>ALL MINI DESSERTS 3.85 EACH</b> add a tea or americano for an extra £1.00		<b>LATTE</b>	2.65
		<b>CAPPUCCINO</b>	2.65
<b>MINI TIRAMISU</b> a smaller portion of the classic dessert		<b>POT OF TEA:</b> english breakfast, earl grey or green	2.10
<b>GF WARM CHOCOLATE AMARETTI CAKE</b> with cherry cream		<b>FLAVOURED TEA</b> mint, red berries, camomile	1.75
<b>GF WHITE CHOCOLATE AND RASPBERRY MOUSSE</b> with vanilla shortbread		<b>HOT CHOCOLATE</b> (add marshmallows and cream for £1 extra)	2.65
<b>AMERICANO</b> black / white	2.10 2.30	<b>LIQUEUR COFFEE</b> Whisky, Baileys, Tia Maria, Disoranno, Francelico, Brandy	5.50
<b>ESPRESSO</b>	2.10		