

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

NIBBLES

GF MARINATED OLIVES	2.95
HOME MADE BREAD with olive oil and balsamic vinegar	2.95
GF GARLIC CIABATTA	3.50
GF GARLIC CIABATTA with cheese	3.95
GF GARLIC CIABATTA with pesto and cheese	4.25

MIXED ANTIPASTO PLATTER	7.95
salami, mortadella, Parma ham, olives, cheese, mini bruschetta, grilled vegetables and home made bread	

STARTERS/CICCHETTI

THESE STARTERS ARE ALSO AVAILABLE AS A CICCHETTI

GF TOMATO AND BASIL BRUSCHETTA	4.50
toasted focaccia topped with tomatoes, basil, garlic and olive oil, served with rocket	
GF GARLIC MUSHROOM BRUSCHETTA	5.50
with rocket and parmesan	
GF ITALIAN SPICED MEATBALLS	5.50
baked in a tomato sauce served with crusty bread	
MINESTRONE SOUP	4.95
with parmesan croutons	
GF PRAWN COCKTAIL CROSTINI	6.50
a prawn cocktail on toasted focaccia	
GF GARLIC AND HERB BAKED CHICKEN WINGS	5.25
with spiced tomato relish	

CICCHETTI

CICCHETTI ARE LITTLE DISHES THAT ARE UNIQUE TO VENICE.
3 for £11.75 or £4.25 each

GF MELANZANE PARMIGIANA
sliced aubergine layered with parmesan and tomato sauce, and baked
GF ITALIAN PIGS IN BLANKETS
Home made Italian sausage wrapped in pancetta, with cranberry mayo
SALT COD FRITTERS
with lemon and parsley mayo
GF TURKEY, MUSHROOM AND CHESTNUT TERRINE
wrapped in Parma ham, with a sage and onion dressing
GF SMOKED MACKEREL PÂTÉ
with beetroot and horseradish relish and toasted ciabatta
GF CAVALO RIEPESO
Italian stuffed cabbage rolls with mushroom, mozzarella and rice, baked in a tomato sauce

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 for £9.50 - chicken, pepperoni, meatballs, ham, bacon, mushrooms, peppers, onions, olives, goats cheese, grilled vegetables, fresh chilli

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

PASTA

* Gluten free available *

TOMATO AND BASIL	finished with olive oil	6.95	7.95	ITALIAN SPICED MEATBALLS	in a rich home made tomato sauce	7.50	8.95
ARRABIATA	a tomato sauce with chilli, garlic and cherry tomatoes	6.95	7.95	* add extra meatballs for 75p each			
* add chicken for £1.00				CHICKEN AND MUSHROOM	in a creamy tarragon sauce	7.50	8.95
CARBONARA	a creamy sauce with white wine, bacon and parmesan	7.50	8.95	ITALIAN SAUSAGE	in a creamy white wine sauce with mushrooms, cherry tomatos and thyme	7.95	9.25
* add chicken for £1.00				BEEF RAGU	with rosemary and red wine	8.50	9.95
ROAST PUMPKIN, SPINACH AND WALNUT	in a ricotta and sage cream	7.50	8.95				

MAINS

GF PARMESAN CRUSTED CHICKEN	with rosemary roast potatoes, chestnuts and smoked bacon with a tomato and oregano cream sauce	11.25	GF SLOW COOKED BEEF IN A TOMATO AND RED WINE SAUCE	with rafanata (a potato and horseradish cake) and garlic fried green beans	13.95
GF PAN FRIED SEABASS	with a Sicilian seafood stew served with lemon and parsley couscous	12.95	LEMON AND PARSLEY CRUSTED COD	with pan fried gnocchi, Tuscan veg and a pesto cream	12.95
GF PORCHETTA	Italian slow roast pork stuffed with fennel, garlic and parsley, served with roast winter vegetables and potatoes and a roast apple and marsala wine sauce	13.25	SPINACH AND RICOTTA TORTELLINI	with roast red pepper and tomato sauce, and rocket and parmesan	10.95

SIDES

MIXED SALAD	2.95	TOMATO AND RED ONION SALAD	2.75
ROCKET AND PARMESAN SALAD	2.75	TRUFFLE AND PARMESAN POTATOES	3.25

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

DESSERTS

3 SCOOPS OF PREMIUM ICE-CREAM AND ITALIAN GELATO 3.50					
vanilla, strawberry, pistachio, wild cherry, salted caramel, stracciatella, hazelnut, lemon sorbet					
CHOCOLATE ORANGE CHEESECAKE	with vanilla cream and orange syrup	5.50	GF AFFOGATO	a scoop of vanilla ice-cream with a shot of hot espresso	3.50
			* Add a liqueur of your choice - £5.75		
GF VANILLA PANNA COTTA	with rum roasted pineapple, toasted coconut and passion fruit	5.50	GF NOCCIOLINO	hazelnut ice-cream with a shot of espresso, frangelico liqueur and finished with grated hazelnuts and chocolate	5.75
TIRAMISU	sponge fingers soaked in espresso, Tia Maria and Amaretto - layered with mascarpone and dusted with cocoa powder	5.50	GF SGROPPINO	a scoop of lemon sorbet drowned in limoncello and prosecco	5.75

MINI DESSERTS/HOT BEVERAGES

ALL MINI DESSERTS 3.75 EACH		ESPRESSO		2.00
add a tea or americano for an extra £1.00		CAPPUCCINO		2.40
WARM HOME MADE MINCE PIE with brandy cream		LATTE		2.40
PANETTONE BREAD AND BUTTER PUDDING TART with marmelade syrup and vanilla cream		FLAVOURED TEA peppermint, red berries, chamomile		1.25
MINI TIRAMISU a smaller portion of the classic dessert		LIQUEUR COFFEE Whisky, Baileys, Tia Maria, Disoranno, Francelico, Brandy		4.95
AMERICANO	black / white	2.00	HOT CHOCOLATE	2.40
POT OF TEA:	english breakfast, earl grey or green	2.00	* add marshmallows and cream for £2.95	

SOFT DRINKS/MIXERS

COKE	330ml	2.40	DIET COKE	330ml	2.30
7 UP	330ml	2.30	SAN PELLEGRINO	sparkling lemon / sparkling orange / sparkling orange and pomegranate	2.35
SODA WATER		1.25	* 330ml		
PEACH ICE TEA		2.25	SAN PELLEGRINO	carbonated natural mineral water 500ml	1.95
FRUIT JUICE	apple / orange	1.80	ACQUA PANNA	natural mineral water 500ml	1.95
MILKSHAKES	with vanilla ice-cream and topped with whipped cream	3.50	FEVER TREE TONIC	200ml	2.00
* strawberry, vanilla or chocolate			FEVERTREE LIGHT TONIC	200ml	1.95
FRAPPÉ	coffee, vanilla ice-cream, cold milk and ice - blended together and topped with whipped cream.	3.25	FEVERTREE GINGER ALE	200ml	1.95
* add a flavoured syrup for 25p extra					

BEER/CIDER

PERONI	330ml	3.50	BULMERS	original 500ml	4.00
BIRRA MORETTI	330ml	3.50	BULMERS	red berries and lime 500ml	4.25
PERONI LIBERA	alcohol Free 330ml	2.95	ANGIOLETTI	craft Italian cider made from 100% Italian apple juice, medium dry 500ml	4.95

SPIRITS

HOUSE SPIRITS	2.40	JURA	10 year single malt Scotch Whisky	3.50	GRAPPA BIANCO	2.70
* 25ml *					GRAPPA IL PROSECCO RESERVE	3.95
VODKA, BACARDI, SPICED RUM, PINK GIN, WHISKY, TIA MARIA, MALIBU		A TASTE OF ITALY			I SPIRIT VODKA	a quality Italian vodka 2.70
		a selection of Italian spirits and liqueurs			VECCHIA ROMAGNA	Italian brandy 2.70
BAILEYS IRISH CREAM	50ml 3.20	MALFY GIN	original / blood orange / lemon / pink grapefruit	3.50	MARTINI	Bianco / Extra Dry / Rosso 50ml 2.30
JACK DANIELS	2.65	DISARONNO AMARETTO	almond flavoured liqueur	2.70	LIQUORE STREGA	an Italian herbal liqueur infused with saffron, mint and fennel 2.70
PIMMS	with mint, cucumber and fruit 50ml 2.30	LIMONCELLO	50ml 3.75		* made in the Benevento area of Italy where the Franco family originates	
MARTELL VS COGNAC	25ml 2.65	SAMBUCA		2.40		
WARNER'S RHUBARB GIN	3.95	FRANGELICO	hazelnut Liqueur	2.50		

PROSECCO COCKTAILS

BELLINI	5.75	ROSSINI	5.75	APEROL SPRITZ	6.25
prosecco with peach puree		prosecco with strawberry puree		Aperol, prosecco and a dash of soda	