

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

NIBBLES

GF MARINATED OLIVES	2.99	GF GARLIC CIABATTA,	3.85	GF GARLIC CIABATTA	4.50
HOME MADE BREAD	2.95	GF GARLIC CIABATTA	4.25	with pesto and cheese	
with olive oil and balsamic vinegar		with cheese			

STARTERS

STARTERS ARE ALSO AVAILABLE AS A CICCETTI

GF TOMATO AND BASIL BRUSCHETTA	4.95
toasted focaccia topped with tomatoes, basil, garlic and olive oil, served with rocket	
GF GARLIC MUSHROOM BRUSCHETTA with melted mozzarella, rocket and parmesan	5.75
GF ITALIAN SPICED MEATBALLS baked in a tomato sauce served with focaccia	5.95
SMOKED SALMON, PEA AND TARRAGON ARANCINI with a lemon, chive and black pepper mayo	6.25
GF ITALIAN DUCK LIVER PÂTÉ with a spiced cherry chutney and toasted focaccia	5.95
GF BAKED MUSHROOM topped with gorgonzola, roast pear and a walnut crumble, with a mustard and thyme dressing	5.95
KING PRAWN AND MUSHROOM GNOCCHI with chilli, garlic and red onion in a creamy tomato sauce.	6.50

CICCETTI

CICCETTI ARE LITTLE DISHES THAT ARE UNIQUE TO VENICE.
£4.50 each or 3 for £12.50

GF ITALIAN PIGS IN BLANKETS homemade Italian sausage wrapped in pancetta with a cranberry mayo
GF ROAST PUMPKIN, MOZZARELLA AND HAZELNUT SALAD with a sage and onion dressing
GF OLIVE OIL POACHED SALMON with fennel, orange and almond salad and a black olive puree
GF NDUJA, POTATO AND RED ONION FRITTATA with a goats cheese cream
MALFATTI ricotta, spinach and parmesan dumplings in a tomato sauce
CRISPY FRIED ANCHOVIES AND SAGE LEAVES with a caper, garlic and parsley dip
BLACK PUDDING, PANCETTA AND RED ONION CROSTINI with a rosemary and mustard cream

ANTIPASTO PLATTERS

MIXED ANTIPASTO PLATTER
salami, mortadella, Parma ham, olives, cheese, mini tomato bruschetta, grilled vegetables and home made bread
* small £8.95 / large £16.50

VEGETARIAN ANTIPASTO PLATTER mini tomato bruschetta, mini mushroom bruschetta, crispy gnocchi with a tomato and basil cream sauce, olives, grilled veg, cheese, homemade bread
* small £7.95 / 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** 9.95
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 *

TOMATO AND BASIL finished with olive oil	7.25	8.45	CHICKEN AND MUSHROOM in a creamy tarragon sauce	8.00	9.25
ARRABIATA a tomato sauce with chilli, garlic and cherry tomatoes * add chicken for £1.00	7.25	8.45	ITALIAN SPICED MEATBALLS in a rich homemade tomato sauce * add extra meatballs for 75p each	8.00	9.25
CARBONARA a creamy sauce with white wine, bacon and parmesan * add chicken for £1.00	8.00	9.25	BEEF AND RED WINE RAGU with roasted red onions and truffle oil	8.50	9.85
ROAST MUSHROOM, CHESTNUT AND THYME in a creamy ricotta sauce	8.00	9.25	ITALIAN SAUSAGE, ROASTED PEPPERS AND SPICED SALAMI with a tomato and red pesto sauce	8.50	9.85

MAINS

PARMESAN CRUSTED CHICKEN with pan fried gnocchi, braised peas, courgettes, mushrooms and onions and a tomato and basil creamy sauce	12.50	GF TURKEY BOMBETTA turkey stuffed with italian sausage and pancetta, with potatoes and vegetables roasted with sage and onion and served with a cranberry gravy	13.95
GF COD CIANFOTTA roast cod with a Neapolitan potato and vegetable stew and a pesto cream sauce	13.95	GF ITALIAN FISH PIE in a tomato and red pesto sauce and finished with gremolata, served with a green bean, red onion and tomato salad	13.75
GF SICILIAN SPICED LOIN OF PORK with truffle mashed potato, roast butternut squash and a marsala wine and grain mustard sauce	13.95	ROAST AUBERGINE, RED PEPPER AND MUSHROOM OPEN LASAGNE with rocket and parmesan	11.50

SIDES

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

DESSERTS

TIRAMISU sponge fingers soaked in espresso, Tia Maria and Amaretto - layered with mascarpone and dusted with cocoa powder	5.75	ITALIAN LEMON AND RASPBERRY MILLEFOGLIE pastry layers with fresh raspberries and a lemon custard cream served with raspberry syrup and a mini shot of limoncello	5.95
WHITE CHOCOLATE, CHERRY AND AMARETTO CHEESECAKE with cherry syrup and amaretti crumble	5.75	GF VANILLA PANNA COTTA with honey roast pears, salted caramel sauce and candied walnuts	5.75
GF 3 SCOOPS OF PREMIUM ICE-CREAM AND ITALIAN GELATO vanilla, strawberry, pistachio, wild cherry, salted caramel, stracciatella, hazelnut, lemon sorbet	3.95	GF NOCCIOLINO hazelnut ice-cream with a shot of espresso, frangelico liqueur and finished with grated hazelnuts and chocolate	5.95
GF AFFOGATO a scoop of vanilla ice-cream with a shot of hot espresso * Add a liqueur of your choice - £5.85	3.65	GF SGROPPINO a scoop of lemon sorbet drowned in limoncello and prosecco	5.85

MINI DESSERTS

ALL MINI DESSERTS 3.95 EACH
add a tea or americano for an extra £1.00

GF MILK CHOCOLATE AND GINGERBREAD MOUSSE

PANETTONE BREAD AND BUTTER PUDDING TART

MINI TIRAMISU a smaller portion of the classic dessert

MINI DESSERT SHARING BOARD one of each mini dessert 10.75