

GF Complete dish is gluten free

GF Dish can be adapted to be gluten free

STARTERS

GF MARINATED OLIVES	2.95	GF TOMATO AND BASIL BRUSCHETTA	4.50	GF GORGONZOLA BAKED MUSHROOM with a spinach, walnut and pickled onion salad	5.50
HOME MADE BREAD	2.95	toasted focaccia topped with tomatoes, basil, garlic and olive oil, served with rocket		POLENTA CRUSTED ITALIAN FISHCAKES with lemon and parsley mayo and a cucumber, avocado and chilli salad	6.25
GF GARLIC CIABATTA	3.50	* top with melted mozzarella cheese 50p extra		GF ITALIAN SPICED MEATBALLS baked in a tomato sauce served with home made focaccia	5.95
GF GARLIC CIABATTA with cheese	3.95	MIXED ANTIPASTO PLATTER FOR ONE	7..95		
GF GARLIC CIABATTA with pesto and cheese	4.45	salami, mortadella, Parma ham, olives, cheese, mini bruschetta, crostini, grilled vegetables			

CICCHETTI

CICCHETTI ARE LITTLE DISHES THAT ARE UNIQUE TO VENICE.

3 for £11.50 or £4.25 each

* Cicchetti dishes are not available for large groups *

GF ITALIAN SPICED MEATBALLS baked in a tomato sauce with foccacia	GF PRAWN CROSTINI prawn cocktail on toast	GF PAN FRIED CHILLI AND LEMON SQUID with a parsley and red onion salad
GF VENETIAN LAMBS LIVER AND ONION on toasted ciabatta with sage and balsamic	GF SICILIAN CHICK PEA FRITTERS with spiced tomato salsa	PAN FRIED CRISPY GNOCCHI with a gorgonzola and pecorino cream 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

SMALL £7.25 LARGE £8.95
* Gluten free available *

ITALIAN SPICED MEATBALLS in a rich home made tomato sauce * add extra meatballs for 75p each	CARBONARA a creamy sauce with white wine, bacon and parmesan * add chicken for £1.00
ARRABIATA a tomato sauce with chilli, garlic and cherry tomatoes * add chicken for £1.00	CHICKEN AND MUSHROOM in a creamy tarragon sauce
BRAISED PORK RAGU with red wine and oregano	WILD MUSHROOM AND RED ONION with sage and a mascarpone cream sauce

MAINS

PARMESAN CRUSTED CHICKEN 11.50

with new potatoes, green beans, peas and asparagus all tossed in a garlic butter with a sundried tomato dressing

GF PAN FRIED COD with rosemary roast potatoes, red peppers and crispy pancetta, on a cherry tomato and basil sauce	12.95	OPEN LASAGNE OF BEEF RAGU with roasted red onions, basil and cheese sauce	11.50
GF FENNEL SEED, GARLIC AND CHILLI CRUSTED PORK LOIN with crispy gnocchi, red onion and mushrooms and a marsala wine sauce	11.95	GF SEABASS AQUA PAZZA seabass cooked in white wine, garlic, onions, potato, cherry tomatoes, parsley and olive oil	12.95

SIDES

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

DESSERTS

3 SCOOPS OF PREMIUM ICE-CREAM AND ITALIAN GELATO 3.50

vanilla, strawberry, pistachio, wild cherry, salted caramel, honeycomb, hazelnut, lemon sorbet

LEMON AND RICOTTA CHEESECAKE with limoncello and mint marinated strawberries	5.50	GF AFFOGATO a scoop of vanilla ice-cream with a shot of hot espresso * Add a liqueur of your choice - £5.75	3.50
GF VANILLA PANNA COTTA with raspberries and pistachio meringues	5.50	GF NOCCIOLINO hazelnut ice-cream with a shot of espresso, a shot of 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
add a tea or americano for an extra £1.00

WARM PEACH AND ALMOND TART with vanilla ice-cream and drizzled with honey		LATTE	2.40
MINI TIRAMISU a smaller portion of the classic dessert		AMERICANO black / white	2.00 2.10
ESPRESSO	2.00	POT OF TEA: english breakfast, earl grey or green	2.00
CAPPUCCINO	2.40	FLAVOURED TEA peppermint, red berries, camomile	1.25
LIQUEUR COFFEE Whisky, Baileys, Tia Maria, Disoranno, Francelico, Brandy	4.75	HOT CHOCOLATE * add marshmallows and cream for £2.65	2.40

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