



BAKERY, PASTA & SALAD BAR

## SMALL PLATES

<b>Soup of the day</b> (v)	<b>6.5</b>
Served with homemade sourdough bread	
<b>Burrata</b> (v)	<b>7</b>
Served on a bed of rocket and cherry tomatoes drizzled with rocket pesto	
<b>Focaccia &amp; Olives</b> (vv)	<b>5</b>
Homemade focaccia served with olives	
<b>Garlic prawns</b>	<b>8</b>
Served with croutons in a chilli & cherry tomato sauce	
<b>Beef Arancini</b>	<b>6</b>
Traditional arancini, saffron rice, mozzarella, bolognese sauce, peas served on tomato salsa, topped with Parmesan	
<b>Spinach Arancini</b> (v)	<b>5.5</b>
Filled with saffron rice, mozzarella cheese and spinach, topped with Parmesan	
<b>Croquette</b> (each)	<b>3</b>
Croquette with ham, mozzarella served with garlic mayo	
<b>Polpetta</b>	<b>6.5</b>
Beef meatballs served with rich tomato sauce and sourdough	
<b>Vegan Polpetta</b> (vv)	<b>6.5</b>
Vegan meatballs served in a rich tomato sauce served with sourdough	
<b>Pizzetta Margherita</b>	<b>5</b>
Basil, tomato & mozzarella	
<b>Antipasto Sharing Board (for two)</b>	<b>15</b>
Parma ham, mortadella, cured coppa, spicy salami, olives, homemade breadsticks and Fior Di Latte Mozzarella.	

## BRUSCHETTA

All served on sourdough

<b>Bruschetta Classica</b> (vv)	<b>5.5</b>
Served with cherry tomatoes seasoned with garlic, olive oil and oregano.	
<b>Bruschetta Caprese</b> (v)	<b>6</b>
Served with beef tomatoes & mozzarella, basil.	
<b>Bruschetta Mushrooms</b> (v)	<b>6</b>
Served with a creamy mushroom sauce.	
<b>Bruschetta Nduja</b>	<b>6</b>
Served with nduja spread, roasted peppers, burrata and drizzled with honey.	

## SALADS

<b>Mediterranean salad</b>	<b>10</b>
Mixed leaves salad, tomatoes, cucumber, olives, feta cheese, sliced bread	
<b>Salmon salad</b>	<b>10</b>
Mixed leaves salad, tomatoes, cucumber, poached salmon, sliced bread	
<b>Caesar salad</b>	<b>10</b>
Mixed leaves salad, chicken, Caesar dressing, croutons and Parmesan	

## SIDES

<b>Truffle Parmesan Fries</b>	<b>4</b>
<b>French fries</b>	<b>3</b>
<b>Sweet Potato Fries</b>	<b>3</b>
<b>Side Salad</b> (vv)	<b>5</b>
Mixed leaved, tomatoes, cucumber and dressing.	

## PASTA BAR

<b>Gnocchi Hey, Farina!</b> (V)	<b>12</b>
Gnocchi in a tomato sauce topped with Parmesan and smoked mozzarella baked in a pizza dough bowl. Vegan option available with vegan cheese.	
<b>Penne Arrabbiata</b> (VV)	<b>10</b>
Tomato sauce, garlic, fresh chilli, extra virgin olive oil	
<b>Spaghetti Carbonara</b>	<b>12</b>
Spaghetti, egg yolk, pancetta, Parmesan and black pepper	
<b>Tagliatelle Bolognese</b>	<b>12</b>
Traditional beef Bolognese sauce	
<b>Spaghetti Meatballs</b>	<b>12</b>
Served with meatballs in tomato sauce	
<b>Linguine Seafood</b>	<b>14</b>
Linguine pasta, served with mussels, clams and king prawns in a garlic and cherry tomato sauce topped with parsley.	
<b>Busiate Nerano</b> (V)	<b>12</b>
Long pasta served in a courgette creamy sauce, topped with provolone cheese, courgettes & basil	
<b>Nduja &amp; Burrata Mezze Maniche</b>	<b>12</b>
Tube shaped pasta in a rich nduja and roasted bell peppers sauce topped with burrata, herbs breadcrumbs	
<b>Pesto and Prawns Torchio</b>	<b>13</b>
Bell-shaped pasta served with sauted prawns & rocket pesto topped with herbs breadcrumbs	
<b>Paccheri Genovese</b>	<b>12</b>
Slowly cooked Genovese sauce with beef and white onions	
<b>Paccherri Amatriciana</b>	<b>12</b>
Guanciale, tomato and Pecorino	
<b>Black Truffle Fettuccine</b> (V)	<b>13</b>
Fettuccine pasta served in a rich and creamy black truffle sauce, topped with Parmesan	
<b>Paccheri Salsiccia &amp; Broccoli</b>	<b>12</b>
Paccheri pasta served in a broccoli sauce with Italian sausage topped with sun blush tomatoes and herbs breadcrumbs	

## CLASSIC OVEN BAKED

<b>Lasagne</b>	<b>13</b>	<b>Aubergine Parmigiana</b>	<b>13</b>
Traditional beef lasagne served with sourdough and mixed leaves		Layered aubergines with parmesan, mozzarella, tomato salsa and fresh basil served with sourdough and mixed leaves	

Please let a member of staff know if you have allergen or dietary requirements. All our dishes are prepared in the kitchen where nuts are used and we cannot guarantee that they are free from allergens. Although some dishes are labelled as gluten free, they are prepared in an ambience that handles gluten so there might be traces.

V - VEGETARIAN    VV - VEGAN

## HOMEMADE FOCACCE

All served with fries  
Vegan cheese swap available (VV) - £1 extra

Choose your focaccia dough:  
Classic / Ciabatta Bread

<b>Caprese</b> (v)	<b>9.5</b>
Fior di latte mozzarella, beef tomato, wild rocket & pesto, topped with fresh basil	
<b>Parma</b>	<b>9.5</b>
Parma ham, fior di latte mozzarella, wild rocket and black olive pate	
<b>Spicy</b>	<b>9.5</b>
Spicy peppers & Nduja sauce, salami, wild rocket & burrata	
<b>Emiliana</b>	<b>9.5</b>
Mortadella, creamy burrata, Parmesan baby spinach & truffled mushrooms sauce	
<b>Porchetta</b>	<b>9.5</b>
Cured pork belly, melted smoked provola cheese, caramelised onions & sweet potato purée and wild rocket	
<b>Cotto</b>	<b>9.5</b>
Cooked ham, burrata, wild rocket & artichoke cream	
<b>Coppa</b>	<b>9.5</b>
Cured coppa, wild rocket, melted provolone cheese and truffled mushrooms sauce	
<b>Veggie</b> (V)	<b>9.5</b>
Roasted courgettes, aubergines and mixed peppers, goats cheese & onion chutney	
<b>Ciabatta Chicken Milanese</b>	<b>9.5</b>
Fried chicken breast, garlic mayo, salad & tomato	

## PINSE

Pinsa is a Roman speciality, which is a light and crumbly flatbread  
Vegan cheese swap available (VV) - £1 extra

<b>Marinara</b>	<b>8</b>	<b>Nduja</b>	<b>11</b>
San Marzano tomato, anchovies, black olives, cappers, oregano & EVO		Cream of spicy peppers, burrata, Nduja topped with Parmesan & basil	
<b>Garlic &amp; Mozzarella</b> (V)	<b>8</b>	<b>Genovese</b>	<b>11</b>
Fior di latte mozzarella, garlic butter, topped with parsley		Beef and onions slowly cooked sauce, crispy pancetta, topped with Parmesan and fresh basil	
<b>Margherita</b> (V)	<b>9.5</b>	<b>Italiana</b>	<b>11</b>
San Marzano tomato, fior di latte mozzarella, basi, EVO		Fior di latte mozzarella, Parma ham, beef tomato, mixed leaves, basil, EVO (all toppings served cold)	
<b>Diavola</b>	<b>10</b>	<b>Salsiccia</b>	<b>11</b>
San Marzano tomato, fiordilatte mozzarella, spicy salami, basil, EVO		Smoked provola, Italian sausage & friarielli broccoli topped with basil and Parmesan	
<b>Meatballs</b>	<b>10</b>	<b>Parmigiana</b> (V)	<b>11</b>
San Marzano tomato, burrata, beef meatballs, topped with Parmesan & basil		San Marzano tomato, Fior di latte mozzarella, aubergines, Parmesan, basil, EVO	
<b>Zingara</b>	<b>10</b>	<b>Quattro Formaggi</b> (V)	<b>11</b>
an Marzano tomato, fior di latte mozzarella, cooked ham, mushrooms, basi, EVO		Fior di latte mozzarella, gorgonzola blue cheese, smoked provola, Parmesan and onion chutney	
<b>Nerano</b> (V)	<b>11</b>	<b>Meat Feast</b>	<b>10.5</b>
Cream of courgettes, provolone cheese, Parmesan & basil		San Marzano tomato, fiordilatte mozzarella, Italian sausage, cooked ham, spicy salami, basil, EVO	

SERVED FROM 12PM