

Pre Pizza

Nocellara green olives	5
Garlic pizza bread	5
Caprese salad	5
Rocket & Parmesan salad	5
Antipasti vegetarian	7
Antipasti cured meats	9

Post Pizza

'Affogato'	5
Tiramisu	6
Pannacotta	6
Dolcetti Gelato	
Cotswold Cream	
Chocolate	
Strawberry Cream	
Pistachio	
Cherry	
Salted Caramel	
'Malaga' (Rum & Raisin)	
Mint Choc Chip	
'Straciatella' (Ve)	
Mocha	
Lemon Sorbet	
Raspberry Sorbet	
Per scoop	2

Pizza

Margherita (V) – <i>tomato sauce, mozzarella, basil</i>	10
Marinara (Ve) – <i>tomato sauce, garlic, oregano</i>	10
Genovese (V) – <i>pesto, mozzarella</i>	10
Quattro Stagioni – <i>tomato sauce, mozzarella, artichokes, olives, mushrooms, ham</i>	12
Quattro Formaggi (V) – <i>tomato sauce, mozzarella, gorgonzola, parmesan, goat's cheese</i>	12
Frutti di Mare – <i>tomato sauce, mozzarella, prawns, squid, mussels</i>	
Crudo – <i>tomato sauce, mozzarella, Parma ham</i>	12
Diavola – <i>tomato sauce, mozzarella, spicy salami</i>	12
Calzone – <i>tomato sauce, mozzarella, pepperoni, mushrooms, basil</i>	
Anatra – <i>duck confit, mozzarella, spring onion, hoisin sauce</i>	12
Hawaiano – <i>tomato sauce, mozzarella, ham hock, chargrilled pineapple</i>	12
Pollo – <i>chicken, mozzarella, sweetcorn, spinach, BBQ sauce</i>	12

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances, please ask a member of waiting staff about the ingredients in your meal before placing your order

Please note that a 10% discretionary gratuity is added to all tables

Aperitifs

Aperol Spritz	8
Negroni	8
Single Prosecco	8

Wine

House Wine	
White – Grillo	
Red – Nero D'avola	
175ml	6
500ml	16
White	
Pinot Grigio, Vivoli	21
Cortese, Gavi di Gavi	29
Red	
Montepulciano, Il Caggio	22
Amarone del Valpolicella	36
Rose	
Pinot Grigio, Principato	21
Sparkling	
Prosecco	25
Prosecco Rose	25

Digestifs

Grappa	4.5
Limoncello	3
American	2.25
Latte	2.50
Cappuccino	2.50
Espresso / Double	2 / 2.50