

Pre Starter

SELECTION OF HOMEMADE BREADS made in-house each morning served with extra virgin olive oil & balsamic vinegar (v) **5**

OLIVES KALAMATA & BOSCAIOLA marinated in virgin olive oil with mushrooms, sweet peppers, garlic & herbs (v/gf) **5**

VEGETARIAN ANTIPASTO (Sharing) roasted mediterranean vegetables, grilled aubergine, artichokes, sun-dried tomatoes, olives, mixed cheeses (v/gf) **15**

ANTIPASTO MISTO (Sharing) – sharing plate with mixed cured meats, buffalo mozzarella, sun-dried tomatoes, artichokes, olives, provolone cheese, rocket & mediterranean vegetables (gf) **18**

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Homemade classics

MELANZANE PARMIGIANA – homemade aubergine, tomato & mozzarella bake, served with a rocket & parmesan salad (v/gf) **14**

BEEF LASAGNA garnished with rocket, parmesan & a balsamic reduction **15**

BOLOGNESE with linguine and fresh parmesan **14**

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RIGATONI ARRABBIATA – served with a spicy chilli & garlic Napoli sauce (v) **13**

LINGUINE AI FRUTTI DI MARE – mixed seafood served in a chilli, garlic & white wine sauce **17**

DAILY HAND-MADE PASTA SPECIAL FROM £16

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MIXED WILD MUSHROOM risotto with parmesan shavings (v/gf) **13**

SUNDRIED TOMATO, AUBERGINE & PARMESAN risotto garnished with rocket (v/gf) **14**

CHICKEN, PANCETTA & PEA risotto (gf) **15**

All pasta and risotto dishes are cooked using garlic & white wine.

STARTERS

HOMEMADE SOUP OF THE DAY served with Italian bread **7.5**

CLASSIC TOMATO & BASIL BRUSCHETTA plum tomatoes, basil, oregano, sea salt, garlic & extra virgin olive oil (v) **7.5**

CHICKEN CAESAR SALAD succulent grilled chicken breast served on a bed of Romaine salad, home-made seasoned croutons & our speciality Caesar dressing **8/14**

DEEP FRIED CRISPY SQUID served with our handmade sweet chilli & ginger relish, rocket & lemon **9.5**

CHORIZO ARANCINI stuffed with fontina cheese served with a cucumber yoghurt **9.5**

BURRATA served with roasted aubergine, sun-dried tomato & caramelised red onion (v) **9.5**

STEAMED MUSSELS with parsley, tomatoes, chilli, garlic & white wine (gf) **9.5**

MEAT & FISH

OVEN-BAKED CHICKEN BREAST stuffed with mushroom & mozzarella, with a creamy mascarpone, shallot, sage & thyme sauce, served with dauphinoise potatoes & chilli courgettes **18**

ROASTED SALMON with a honey & pistachio crust served on a bed of roasted Mediterranean vegetables & dauphinoise potatoes (gf without the crust) **24**

DAILY MEAT/FISH SPECIAL - PLEASE SEE SPECIALS CARD

Sides

ROCKET & PARMESAN SALAD with balsamic reduction (gf) **5**

VEG OF THE DAY (v/gf) **5**

HAND-CUT THICK CHIPS twice-cooked (v) **5**

Please discuss any dietary requirements or allergies with your server before ordering

(v) for vegetarians, (gf) gluten free, please ask your waiter about our gluten free pasta. Some products may contain traces of nuts.

**EXTRA TOPPING
FROM £1**

Artisan PIZZA

**Not available after 5pm
on Saturdays**

All our pizza dough is made in-house using a speciality 'OO Superiore Le 5 Stagioni' imported from Italy specifically for authentic Neapolitan pizza.

MARGHERITA - creamy Fior Di Latte (FDL) mozzarella, sweet tomato sauce, aromatic basil, oregano (v)	12	GRILLED AUBERGINE - mixed pepper, FDL mozzarella, tomato sauce, balsamic glaze (v)	14
PUTTANESCA - anchiove, black olive, caper, chilli, FDL mozzarella, tomato sauce	14	WILD MUSHROOM BIANCHI/WHITE - FDL mozzarella, truffle oil (v)	14
ARTICHOKE & WILD MUSHROOM - caramelised red onion, FDL mozzarella, tomato sauce (v)	14	DOUBLE PEPPERONI & HONEY - two types of pepperoni, local honey, FDL mozzarella, tomato	15
CALZONE - black olive, wild mushroom, FDL mozzarella, tomato sauce (v)	14	NDUJA SAUSAGE - caramelised red onion, FDL mozzarella, tomato sauce	15
		PROSCIUTTO & BURRATA - FDL mozzarella, tomato sauce, balsamic glaze	16

Our fermentation (proving) process is up to 72 hours. Our pizzas are stretched by hand and have a fabulous secret tomato sauce recipe made with San Marzano organic D.O.P tomatoes.

Allergy information

The yeast used in our pizza is not suitable for customers with an allergy to cereals containing gluten (wheat, rye, barley, oats, spelt, kamut), egg, peanut, soya, milk, nuts, celery, mustard, sesame, or sulphites.

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Independent AND PROUD

MISSION STATEMENT

To offer fresh, quality, Italian food in a relaxed but atmospheric environment. We pride ourselves on being a truly independent business, delivering innovation and consistency, inspired by our heritage, passionate staff, and our fantastic local suppliers.

The De Luca family originates from the village of Bovino, which lies in the South East of Italy, in the Province of Foggia. It is currently a member of the society "Italy's Most Beautiful Villages"

