

Lunch & Dinner A La Garte Menu

STARTERS £8

BRUSCHETTA CLASSICA (V/VG)

Toasted altamura bread, cherry tomatoes, capers & basil oil.

ARANCINO CLASSICO

Deep fried rice balls filled with bolognese, peas & mozzarella. Served with home-made tomato sauce.

TAGLIERE MISTO

A selection of Italian cured meats, cheese with gnocco fritto, chutney & grapes.

PARMIGIANA (V)

Fried aubergines, tomato sauce, mozzarella cheese, basil & parmesan cheese. Also available as a main.

BRUSCHETTA RAPA ROSSA (V)

Toasted altamura bread, whipped ricotta with thyme, honey & beetroot.

ARANCINO VEGETARIANO (V)

Deep fried rice balls filled with spinach & mozzarella. Served with home-made tomato sauce.

POLPETTE AL SUGO

Meatballs in a rich homemade tomato sauce. Served with altamura bread.

BRUSCHETTA SARDA

Toasted altamura bread with spreadable Pecorino cheese, Parma ham & sun-dried tomatoes.

MINESTRONE DELLA CASA (VG)

Classic Italian vegetable soup. Served with toasted altamura bread.

DIAVOLA PRAWNS

Prawns in spicy tomato sauce. Served with altamura bread.

MAIN COURSES £18.50

POLLO RIPIENO

Stuffed chicken
ballotine, basil, sundried tomato & Fior di
Latte cheese. Served with
cream of mushroom sauce.

CHICKEN MILANESE

Breadcrumb coated chicken breast. Served with spaghetti in Napoli sauce & side leaves.

PANCETTA AL FORNO

Slow roasted pork belly, roasted shallot, Lyonnaise potatoes. Served with honey & mustard gravy.

FLAT IRON STEAK

Grilled 8oz flat iron steak, skin on fries. Served with Bearnaise sauce

SALMONE DELIZIOSA

Pan roasted salmon supreme, Mediterranean crushed potato, steamed spinach. Served with crustacean bisque.

PARMIGIANA (V) £15

Fried aubergine, tomato sauce, mozzarella cheese, basil & parmesan cheese.



PASTA £13.50

SPICY LINGUINE LIMONE

Linguine, king prawns, olive oil, lemon juice, garlic, parsley.

AUTHENTIC CARBONARA

Spaghetti with Guanciale, eggs, Pecorino cheese & black pepper.

RIGATONI ALLA CAPONATA (V)

Rigatoni pasta, aubergine, white onions, capers, black olives & cherry tomatoes.

GNOCCHETTI SARDI

Sardinian gnocchetti served with fennel sausage ragu.

LASAGNA

Fresh pasta layers with bolognese ragu, mozzarella, parmesan & bechamel sauce.

PENNE ARRABIATA (V/VG)

Tomato sauce, chilli, parsley & garlic.

BOLOGNESE

Penne in home-made bolognese sauce.

VEGETABLE LASAGNA (V)

Fresh pasta layers with bechamel, parmigiano, mushrooms & courgettes.

PIZZA

PROSCIUTTO E FUNGHI

MARGHERITA £10.00

Tomato sauce, fior di latte cheese, basil & extra virgin olive oil. (EVO Oil) Vegan cheese available.

PEPPERONI

£12.00 Tomato sauce, fior di latte cheese & pepperoni.

NDUJA

£14.00 Tomato sauce, Fior di latte cheese, spicy pork sausage, peppers & EVO oil.

Tomato Sauce, fior di latte cheese, ham, mushroom & EVO oil.

ORTOLANA

Tomato sauce, fior di latte cheese, fried aubergines, courgettes, peppers & basil oil. Vegan cheese available.

LA SARDA

Tomato sauce, Fior di latte cheese, spicy Sardinian salami, onions & soft pecorino.

DELIZIOSA £13.00

Tomato sauce, fior di latte, fresh basil, ricotta, cherry tomatoes & honey.

CAPRUCOLA

Tomato sauce, fior di latte, parma ham, rocket, parmesan shavings, cherry tomatoes, EVO Oil.

£14.50

GARLIC BREAD

£8.50 Tomato Sauce +£0.50 Cheese +£1.00 Cheese and Tomato +£1.50

EXTRA TOPPINGS £1.25 EACH Vegetables/meat/vegan cheese

GLUTEN FREE BASE +£1.50

£12.50

£12.00

£14.00

SALADS £10

CAPRINO SALAD (V)

Goats cheese, mixed leaves, pomegranate & walnuts.

CAESAR SALAD

Lettuce, chicken, bacon, croutons, parmesan shavings & caesar dressing.

CAPRESE SALAD (V)

Tomato, buffalo mozzarella, basil oil, oregano & mixed Leaves.

SIDES

SKIN ON FRIES £3.90 **BREAD AND OLIVES** £3.30 **OLIVES** £2.50

ZUCCHINI FRIES £4.50 **ROCKET, PARMESAN &** £4.80 BALSAMIC GLAZE

MIXED SALAD (V/VE) Lettuce, onions, cucumber & cherry tomatoes. **EXTRA BREAD** £2.50

Please note, service charge will not be added to your bill as we believe any tips should be discretionary.

For any allergies or dietary requirements, please speak to a member of staff.