Dolci

DESSERTS

Mini cannoli alla Siciliana £6.50
Baby cannoli pastry , filled with ricotta cheese, crystallised fruit, chocolate chips.

Tartine di frutti £5.50
Mini tartlets, filled with crème patissiere topped with fresh fruit.

Mini vaniglia panna cotta con coulis di frutta £5.50
Baby vanilla panna cotta served with a fruit coulis.

Mini tiramisu £7.50
Baby classic tiramisu.

A 10% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL

PLEASE NOTE If you have a food allergy or a specific dietary requirement, please inform a member of our staff before you place your order. Thank you.

If you eating cherries or olives take care as they may contain stones.

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Pizzeria

Breakfast & Cicchetti Menu

TUESDAY - SUNDAY
BREAKFAST: 8-2pm | CICCHETTI: 11-6pm

Breakfast Menu

AVAILABLE FROM 8-2pm

Full English £9.50
Streaky bacon, sausages, grilled tomatoes, eggs, mushrooms, potato rosti, baked beans, sourdough bread.

Vegetarian Full English £9.50
Vegetarian sausages, eggs, grilled tomatoes, mushrooms, potato rosti, baked beans, sourdough bread.

Scrambled eggs and smoked salmon £8.50
Served with sourdough toasted bread.

Omelette £8.10
Eggs, vegetables of your choice, served with mixed salad or chips.

Eggs Florentine £7.80
Poached eggs , fresh baby spinach, hollandaise sauce on toasted sourdough.

Eggs Caprese £8.50
Baked eggs in a rich tomato sauce with chilli flakes, basil, garlic, served with toasted sourdough bread.

Ricotta and lemon pancakes £7.50
Fluffy pancakes with an Italian flair, ricotta cheese and lemon, served warm with honey or syrup and fresh blueberries.

Cornetti £2.50
Pastries baked fresh with a choice of fillings, plain, apricot jam, creme patisserie.

Extra toppings

Eggs	£1.00
Mushrooms, avocado, hollandaise sauce, beans	£1.50
Bacon, sausages	£2.50
Smoked salmon	£3.50

GLUTEN FREE BREAD AVAILABLE ON REQUEST.

Hot Drinks

Cappuccino	£2.80
Latte	£2.80
Mocha latte	£2.80
Americano	£2.50
Espresso	£1.70
Double Espresso	£3.20
Macchiato	£1.80
Double Macchiato	£3.20
Flat White	£3.00
Iced Coffee	£3.20

Choice of Teas £2.20 per pot
Breakfast, Green, Peppermint, Earl Grey, Fresh Mint, Fruit, Camomile

Milk choice
Oat, Soya, Coconut, Semi- skimmed, Skimmed, full fat.

Cicchetti Menu: Freddi

AVAILABLE FROM 11-5PM
FREDDI: COLD DISHES

Bruschettine con pomodorini e basilico £4.50
Toasted bread topped with cherry tomatoes and basil.

Crostini con crema di Tonno £8.50
Toasted bread coated with cream cheese, tuna, lemon rind, topped with cubes of fresh tuna sautéed in olive oil and smoked paprika, garlic.

Involtini di bresaola con caprino e erba cipollina £8.50
Cured beef filled with goats cheese , chives, lemon juice, touch of cream. Served on fresh rocket.

Olive nere e verdi £5.10
Mixed olives, pitted. Marinated in garlic, peppers, mushrooms, bay leaves, oregano.

Insalatina di mare in bicchierino £7.90
Seafood salad, prawn, squid, octopus, julienne of carrots, celery, bells peppers. With a lemon, olive oil, parsley, touch of vinegar dressing served in a small glass

Baccàla mantecato su crostini £7.50
Steamed salt cod with garlic and bay leaves , blended with olive oil, milk, garlic served with toasted bread.

Crostini di olive e acciughe £5.50
Black olives and anchovies patè on toasted bread.

Crostini di pomodori secchi e crema di mascarpone £5.50
Sun-dried tomatoes, capers, garlic, fresh basil patè served on toasted bread topped with mascarpone cream.

Patè di sgombro affumicato e pane tostato £7.50
Smoked makerel patè served on toast.

Cicchetti Menu: Caldi

WARM DISHES

Crocchette di merluzzo £8.10
Crocchette of steamed salted cod, boiled potatoes, parsley, garlic, eggs, chopped parsley, blended together then deep fried.

Mini arancini sù vellutata di piselli £5.50
Risotto rice, saffron, Parmesan cheese, breaded and then fried. Served on a pea veloutè.

Focaccine al rosmarino £5.10
Small rosemary focaccia.

Mini arancini sù vellutata di piselli £5.50
Risotto rice, saffron, Parmesan cheese, breaded and then fried. Served on a pea veloutè.

Focaccine al rosmarino £5.50
Small rosemary focaccia.

Crostini di peperoni grigliati e houmous £6.50
Toasted bread topped with houmous, juliennes of bells peppers, oregano, olive oil.

Mozzarelline di bufala con pomodorini e peperoncino £7.50
Baby buffalo mozzarella, breaded, deep fried, served with a tomato ragù with fresh chilli.

Mini frittelle della Zia £5.50
Mini courgettes fritters made in batter, vegetarian hard cheese served with fresh homemade tartare sauce.

Mini polpettine di agnello servite con yogurt alla menta Halal £8.50
Mini lamb meatballs ,served with fresh yogurt and fresh mint.

Mini Crocchette di patate e mozzarella £4.80
Small potatoes crocchette, filled with buffalo mozzarella, breaded then fried.

Pizzeria

AVAILABLE MON: 6-8pm, TUE-SAT: 12-6pm

Set Menu: 2 courses £17.50pp

Starters

Focaccia con aglio Vegan
Flat oven baked pizza bread with garlic and olive oil.

Arancini Ⓥ
Ball of risotto rice, saffron, mozzarella cheese, breaded, served with a spicy tomato sauce.

Funghi All'Aglio Ⓥ
Garlic mushrooms.

Avocado con Gamberetti
Avocado with prawns.

Zuppa del giorno Vegan
Soup of the day.

Bianchetti fritti
Whitebait deep fried, served with tartar sauce.

Caprese Ⓥ
Sliced tomato, Buffalo mozzarella and basil on a bed of rocket.

Bruschetta con Pomodori Vegan
Toasted bread topped with chopped tomatoes, garlic, onions, oregano and basil.

Insalata Tritata Vegan
Chopped mixed salad, olives, avocado, tomatoes, cucumber, peppers, beetroot.

Zucchini e Carciofi Fritti Ⓥ
Deep Fried Artichokes and courgettes.

Main Course

Penne Arrabbiata Vegan
Penne with tomato sauce, garlic and fresh chillies.

Paccheri alla Norma Ⓥ
Large tubes of pasta, aubergines, tomato sauce, fresh ricotta cheese and basil.

Lasagna Vegetariana Ⓥ
Layers of pasta interlaced with spinach, mushrooms, courgettes, ricotta cheese, bechamel, tomato sauce and garlic.

Lasagna di cinghiale
Layers of pasta interlaced with wild boar Ragù, bechamel sauce and parmesan cheese.

Gnocchi Ⓥ
Fresh gnocchi in a tomato, chilli and basil sauce topped with fiordilatte.

Tagliatelle Al Ragù D'agnello
Tagliatelle served in a rich lamb ragu and a splash of rosemary oil.

Pizza Marinara Vegan
Tomato, garlic, oregano, oil, basil

Main Course cont.

Nduja Pizza
Tomato, smoked provola, fiordilatte, Nduja sausage, basil, olive oil.

Calabrese Pizza
Tomato, fiordilatte, spicy salami, onions, basil, olive oil.

San Gennaro Pizza Ⓥ
Fiordilatte, cherry tomatoes, olives, garlic, parsley, oregano, fresh chillies, basil, olive oil.

Pollo crema e funghi Halal
Pan fried chicken breasts, cream sauce, sliced mushrooms, served with a selection of daily vegetables and roast potatoes.

Pollo Milano Halal
Breaded chicken breast served with spaghetti in tomato sauce.

Polpettine di Agnello con Rigatoni Halal
Spicy lamb meatballs in tomato sauce served on a bed of tubes of pasta.

Dessert

Torta di cioccolato
Two layers of chocolate flavoured sponge filled with fudge icing, all coated with a rich chocolate fudge, served warm with a scoop of vanilla ice cream.

Torta di Carote
Classic carrot cake, gluten free.

Apple Pie
Apple pie, served warm with custard.

Torta della Nonna
Sugar shortcrust pastry, lemon scented custard. The top is studded with crunchy pine nuts and dusted with icing sugar.

Cheesecake
Cake made of cream cheese, served with whipped cream and fresh fruit decoration.

Budino di Pane e Burro
Bread and butter pudding served warm with custard.

Ice Cream
A scoop of your choice

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PLEASE NOTE If sharing this menu with someone else a £6 surcharge will be applied per person.
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