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Hatch End  
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# Menu

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Tripadvisor



Rosta

## Starters

Mixed Olives <b>Vegan</b>	5.50
Bread and Butter	1.50
Arancini <b>V</b>	8.50
Balls of risotto rice, saffron, mozzarella cheese, breaded, served with a spicy tomato sauce	
Focaccia con rosmarino <b>Vegan</b>	6.50
Flat oven-baked pizza bread with rosemary and olive oil	
Focaccia con aglio e mozzarella <b>V</b>	8.50
Flat oven-baked pizza bread with olive oil, garlic and mozzarella cheese	
Caprese <b>V</b>	8.50
Sliced tomato, Buffalo mozzarella and basil on a bed of rocket	
Tricolore <b>V</b>	10.50
Sliced tomato, avocado, buffalo mozzarella and fresh basil	
Tagliere di verdure <b>Vegan</b> (Serves Two)	15.50
Peppers, aubergines, courgettes, artichokes, rapini, asparagus and butternut squash served cold with a plain foccacia.	

Bruschetta con pomodori <b>Vegan</b>	5.50
Toasted bread topped with chopped tomatoes, garlic, onions, oregano and basil.	
Melanzane alla Parmigiana <b>V</b>	10.50
Sliced fried aubergines interlayered with tomato sauce, mozzarella, vegetarian cheese, basil and oregano.	
Bufala su tartare di pomodoro e olive <b>V</b>	9.50
Buffalo mozzarella on a bed of chopped tomatoes, onions, garlic, olives, basil and oregano.	
Burrata con Melanzane <b>V</b>	9.00
Burrata with grilled aubergines.	
Calamari e zucchine fritti	13.50
Fried fresh squid with courgettes served with homemade tartare sauce.	
Gamberoni alla provinciale	13.50
King prawns, garlic, white wine, chilli, tomato and parsley sauce.	
Tagliere di affettati e formaggi (Serves Two)	17.50
Parma ham, spianata, milano salami, pancetta, parmigiano, provola affumicata, burrata e olives served with a plain foccacia.	
Frittelle della zia <b>V</b>	7.50
Fresh courgettes sliced, fried in a parmesan and pecorino batter, on a bed of rocket.	

## Pizza

Margherita <b>V</b>	11.80
Tomato, fiordilatte, basil, olive oil	
Marinara <b>Vegan</b>	10.80
Tomato, oregano, garlic, basil, olive oil	
La Vegana <b>Vegan</b>	15.50
Tomato, vegan mozzarella, rapini, asparagus, chilli, sundried tomato, rocket	
La Tricolore <b>V</b>	14.80
Tomato, oregano, garlic, black olives, baked cherry tomatoes, buffalo mozzarella and topped with fresh rocket before serving	
Calabrese	14.00
Tomato, fiordilatte, spicy salami, onions, basil, olive oil	
Nduja	14.00
Tomato, smoked provola, Nduja sausage, basil, olive oil	
Parma e Burrata	16.50
Tomato, fiordilatte, Parma ham, burrata, basil, olive oil	
Crudaiola	16.00
Tomato, fiordilatte, Parma ham, rocket, parmesan shavings, basil, olive oil	
Bufalina <b>V</b>	14.50
Tomato, Buffalo mozzarella, cherry tomatoes, basil, olive oil	
Ortolana <b>V</b>	14.50
Tomato, fiordilatte, artichokes, peppers, courgettes, basil, olive oil	

Tonno e Cipolla	15.00
Tomato, fiordilatte, tuna, red onions, chilli, olive oil, basil	
Calzone Minori	15.50
Folded pizza filled with ricotta cheese, cooked ham, fiordilatte, tomato, basil and black pepper.	
Cacio, pepe e pancetta	14.80
Fiordilatte, pecorino, pancetta, black pepper, basil, olive oil	
Salsiccia e friarielli	14.00
Smoked provola, sausage meat, Rapini or broccoli rabe sautéed in garlic and chillies	
San Gennaro <b>V</b>	14.00
Fiordilatte, cherry tomatoes, olives, garlic, parsley, oregano, fresh chillies, basil, olive oil	
Norcina	15.50
Buffalo mozzarella, smoked provola, porcini mushrooms, fresh sausage, truffle paste, truffle oil, basil	
Cotto e Funghi	14.50
Tomato, fiordilatte, cooked ham, mushrooms, basil and olive oil	
Traditional - Original sour dough left to proof for 48 hours	
Without gluten -	extra 2.00

Although ingredients are gluten free, there are traces of gluten as there is contamination during the pizza making process. Not suitable for celiacs.

**EXTRA TOPPINGS:** Tomato sauce, fresh chillies, rocket, cherry tomatoes, olives, garlic, rapini, peppers, courgettes, avocado, onions, artichokes, sliced tomato, mushrooms, asparagus, basil, capers, parsley, anchovies **1.50 each**

- Fiordilatte, Buffalo mozzarella, fresh sausage, Spianata, Nduja, Parma ham, parmesan cheese, pecorino cheese, truffle oil, gorgonzola, sun dried tomatoes, tuna, truffle paste, pancetta, cooked ham **2.50 each** - Porcini, prawns **3.50 each** - Burrata **4.50**

## Pasta

Penne Arrabbiata <b>Vegan</b>	14.00
Penne with tomato sauce, garlic and fresh chillies.	
Linguine ai frutti di mare	17.50
Linguine pasta, tomato sauce, garlic, mussels, squid and prawns.	
Gnocchi aglio e peperoncino con mozzarella <b>V</b>	14.50
Baked Fresh Gnocchi di patate, tomato sauce, garlic, fresh chillies, topped with mozzarella.	
Paccheri alla Norma <b>V</b>	16.50
Large tubes of pasta, aubergines, tomato sauce, dry ricotta cheese and basil.	

Spaghetti ai pomodori secchi <b>Vegan</b>	15.50
Spaghetti, sun dried tomatoes, garlic, chillies, a touch of tomato sauce and basil.	
Lasagna vegetariana <b>V</b>	16.50
Layers of pasta interlaced with ricotta cheese, spinach, mushrooms, courgettes, bechamel, tomato, garlic and oregano with parmesan cheese.	
Lasagna di cinghiale e porcini	17.50
Layers of pasta interlaced with Wild Boar ragù, Porcini mushrooms, bechamel sauce and parmesan cheese.	
Pappardelle ragù di Cinghiale con olio di Tartufo Nero	17.50
Pasta, served with a wild boar ragù, black truffle oil	
All our pastas can be served as starter portions.	
A gluten free pasta option is available, please ask our staff	10.00

## Mains

Pollo crema e funghi (halal)	18.50
Pan fried chicken breasts, cream sauce, sliced mushrooms, served with a selection of daily vegetables and roast potatoes.	
Pollo Milano (halal)	18.50
Chicken breast in breadcrumbs served with spaghetti in a tomato sauce.	
Vitello alla milanese	18.50
Veal escalope in breadcrumbs served with spaghetti in a tomato sauce.	
Polpettine di agnello con pasta	18.00
Spicy lamb meatballs in tomato sauce served on a bed of spaghetti.	
Parmigiana <b>V</b>	15.00
Sliced fried aubergines interlayered with tomato sauce, mozzarella, vegetarian cheese, basil and oregano.	

## Salads

Our salads, unless already specified are served with only a drizzle of olive oil.

Fennel and beetroot salad <b>Vegan</b>	8.00
Roasted peppers and artichoke salad <b>Vegan</b>	9.40
Green salad (side) <b>Vegan</b>	4.50
Green salad, cucumber, green olives	
Mix salad (side) <b>Vegan</b>	5.00
Tomato, cucumber, olives, mixed lettuce, red onions	

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Did you know our buffalo mozzarella, fiordilatte and our burrata contain vegetarian rennet (microbial rennet) and the bread we use for our bruschetta and serve is freshly baked on the premises by our pizzaioli

## Children (this menu will be strictly available to children of 13 years and under)

<b>Baby Margherita</b> 	4.75
Tomato, fiordilatte and basil	
<b>Baby Marinara</b> <b>Vegan</b>	4.25
Tomato, oregano, garlic and basil	
<b>Baby Pizza Con salsiccia</b>	5.25
Tomato, fiordilatte, fresh sausage	
<b>Baby Gnocchi al pomodoro</b> <b>Vegan</b>	5.25
Fresh gnocchi di patate in a tomato sauce	
<b>Baby Spaghetti pomodoro</b> <b>Vegan</b>	5.20
Spaghetti in a tomato sauce	

<b>Baby Penne pomodoro</b> <b>Vegan</b>	5.20
Penne in a tomato sauce	
<b>Baby Penne crema</b> 	5.25
Penne with a cream sauce	
<b>Baby Pollo Milano e patatine (halal)</b>	9.00
Strips of chicken breast in breadcrumbs served with chips	
<b>Baby Spaghetti al ragù</b>	5.50
Spaghetti with wild boar ragu	
<b>Chips</b>	2.50
<b>Extra Pizza Topping</b>	75p Each
<small>Usually your child menu choice is served with your starters</small>	

## White Wine

<b>Pinot Grigio (House Wine)</b>	<b>Glass 175ml 6.70</b>
	<b>Glass 250ml 8.50</b>
	<b>75cl 23.50</b>

Fine and persistent bouquet. The taste is dry and fresh.

<b>Falanghina Beneventano I.G.T.</b>	<b>75cl 32.50</b>
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Straw yellow color with greenish hues which demonstrates its freshness.

The bouquet has notes of apple, banana, pineapple. There is also an aromatic note which gives elegance to this wine, the typical acidity in the mouth leads to a fresh and pleasant finish.

<b>Inzolia I.G.P.</b>	<b>Glass 175ml 7.70</b>
	<b>Glass 250ml 10.00</b>
	<b>75cl 28.00</b>

An elegant white wine made from the powerful yet resistant inzolia grape.

<b>Gavi Di Gavi</b>	<b>75cl 50.50</b>
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Fausto Gemme harvest the grapes by hand and immediately pressed using a soft squeezing machine. The must obtained is fermented in steel tanks at a controlled temperature. The result is a wine that conquers for the transparency and dry flavour typical of Gavi D.O.C.G.

<b>La Segreta Bianco, Planeta</b>	<b>75cl 34.50</b>
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La Segreta wine is a wine focusing on notes of pleasant citrus flower freshness, which provide a harmony unique among its Mediterranean notes and an unforgettable freshness. Elegant on the nose with notes of peach, papaya, yellow melon and chamomile, refined and intriguing on the palate.

<b>Vermentino</b>	<b>75cl 34.50</b>
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Light straw coloured with a light greenish glint, flowery intense, fresh and fruity. Best paired with seafood and grilled fish.

<b>Zibibbio (Medium Sweet)</b>	<b>Glass 175ml 7.00</b>
	<b>Glass 250ml 9.00</b>
	<b>75cl 26.00</b>

## Rose Wine

<b>Pinot Grigio Blush</b>	<b>Glass 175ml 7.20</b>
	<b>Glass 250ml 9.00</b>
	<b>75cl 25.00</b>

Fruity and refreshing with flavours of apricot, peach and strawberries.

Excellent with appetisers, soups, fish or white meat dishes.

## Champagne

<b>House Champagne</b>	<b>75cl 55.00</b>
<b>Louis Roederer Brut Premier Non Vintage Champagne</b>	<b>75cl 95.00</b>
<b>Laurent Perrier NV Brut</b>	<b>75cl 90.00</b>
<b>Moet &amp; Chandon NV Brut</b>	<b>75cl 87.00</b>

## Sparkling

<b>Prosecco Rosa</b>	<b>75cl 34.50</b>
<b>Prosecco</b>	<b>Glass 125ml 6.95</b>
	<b>75cl 29.50</b>
<b>Baby Prosecco</b>	<b>20cl 8.50</b>

## Beer

<b>Moretti Zero 330ml Lager (0.5% volume)</b>	<b>5.60</b>
<b>Ichnusa 330ml</b>	<b>5.90</b>
<b>Moretti 330ml</b>	<b>5.80</b>
<b>Peroni Draught Beer</b>	<b>Half Pint 3.50</b>
	<b>Pint 6.10</b>

## Red Wine

<b>Nero D Avola DOC Roceno (House wine)</b>	<b>Glass 175ml 7.70</b>
	<b>Glass 250ml 9.75</b>
	<b>75cl 25.00</b>

Very apparent in the glass with a firm presence of aromas like blackcurrant, red fruit, spices, slightly peppery and soft round tannins. Subtle with the right finesse.

<b>Primitivo Salento, Boheme</b>	<b>75cl 35.00</b>
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Medium bodied, fresh and fruit forward, this will pair very well with starters, charcuterie, pasta and pizzas.

<b>Biferno Rosso Riserva DOC Palladino</b>	<b>75cl 40.50</b>
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Aglanico grapes, a lovely, easy drinking red wine with a nose of blueberry aromas. Oak ageing has given it a soft, velvety texture underlaid by spices, as well as a rustic warmth.

<b>Cannonau Riserva 2019</b>	<b>75cl 43.00</b>
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A dark, intense expression of Cannonau, with blackberry and cherry jam aromas, spicy and full in the mouth, with real drive and length. This is consistently one of Sardinia's greatest red wines.

<b>Amicone 2018</b>	<b>Glass 175ml 10.50</b>
	<b>Glass 250ml 14.50</b>
	<b>75cl 42.00</b>

The healthiest and most developed grapes are chosen during harvest to undergo a further drying process in controlled temperatures which guarantees the superb quality of this wine. These laborious steps produce a full bodied yet soft wine with aromas of fresh raspberry and black cherry. Slow maturation in oak barrels gives notes of sweet spices and chocolate.

<b>Amarone Della Valpolicella DCG Masi 2015</b>	<b>75cl 95.00</b>
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Made from Corvina grapes and Rondinella with 5% Molinara grapes. Proud, majestic, complex and exuberant this is Masi's gentle giant. A benchmark for the Amarone category which, together with Barolo and Brunello makes up the aristocracy of the Italian wine world. Full bodied with an aroma of fruit.

<b>Coke 330ml (Glass)</b>	<b>3.50</b>
<b>Coke Zero 330ml (Glass)</b>	<b>3.50</b>
<b>San Pellegrino Lemonade 330ml</b>	<b>3.50</b>
<b>San Pellegrino Aranciata 330ml</b>	<b>3.50</b>
<b>Soda 200ml</b>	<b>2.50</b>
<b>Tonic water 200ml</b>	<b>2.50</b>
<b>Ginger Ale 200ml</b>	<b>2.50</b>
<b>Slimline Tonic 200ml</b>	<b>2.50</b>
<b>Apple juice 250ml (Glass)</b>	<b>3.50</b>
<b>Peach juice 250ml (Glass)</b>	<b>3.50</b>
<b>Pineapple juice 250ml (Glass)</b>	<b>3.50</b>
<b>Orange juice 250ml (Glass)</b>	<b>3.50</b>
<b>Tomato juice 200ml (Glass)</b>	<b>3.00</b>
<b>Panna 500ml</b>	<b>2.75</b>
<b>San Pellegrino 500ml</b>	<b>2.90</b>
<b>Panna 750ml</b>	<b>3.75</b>
<b>San Pellegrino 750ml</b>	<b>3.75</b>
<b>Red Bull 250ml</b>	<b>4.55</b>

Olives may contain stones

If you have any allergen or dietary requirements, please inform our staff before you order.

All our dishes are freshly prepared in our kitchen,

unfortunately we cannot guarantee that they are 100% free of allergens or contaminants.

 **is for Vegetarian Vegan**

A 10% service charge will be added to your bill