

AUTHENTIC NEAPOLITAN PIZZERIA AND FRESH PASTA

ANTIPASTI

**HOMEMADE
DIPS:
CURLI, PESTO,
GORGONZOLA
£1.25**

MARINATED OLIVES	3.25
FOCACCIA v NEW	4.00
Extra Virgin Olive Oil, Salt & Rosemary	
GARLIC BREAD/ WITH MOZZARELLA v	3.50/4.50
Extra Virgin Olive Oil, Garlic & Mixed Herbs	
BRUSCHETTA AL POMODORO v-VG	4.50
Cherry Tomatoes, Extra Virgin Olive Oil, Garlic & Mixed Herbs	
GROSTINO AL TONNO NEW	5.50
Homemade Bread topped with Tuna, Onions & Mayo	
BUFFALO MOZZARELLA v	5.60
Served With Cherry Tomatoes, Rocket, Olives	
BURRATA PUGLIESE	7.25
Mozzarella filled with cream With Coppa (cured meat)	
TAGLIERE DI AFFETTATI NEW	8.50
Board of Selected cured meats with Parmesan Shavings	

HOT SMALL PLATES NEW

PARMIGIANA v Aubergines, Mozzarella, Tomato & Basil	6.00
GAMBERETTI ALL'AGLIO Prawns in Garlic & White Wine	6.00
POLLO E BACON Chicken & Bacon Strips	5.50
FRIARIELLI v Neapolitan Wild Broccoli	4.50
POLLO PICCANTE Chicken in Chili Tomato Sauce	5.50
PATATE AL ROSMARINO v Roast Potatoes with Rosemary	4.00
SALSICCIA Fennel Sausage cooked in Red Wine & Tomato	5.50
PEPERONI v Peppers, Olives, Cappers, Garlic & Bread Crumbs	4.50
MELANZANE v Aubergines sautéed with Tomato	4.50
PATATE AL POMODORO v Baked Potatoes with Tomato	4.00
POLPETTE Homemade Beef Meatballs with Tomato	5.50

INSALATE SIDE/MAIN

INSALATA MISTA v-VG	3.50
Mixed Leaf Salad, Cherry Tomatoes, Cucumber & Olives	
RUCOLINA v	4.00
Wild Rocket & Parmesan Shavings	
CAPRESE SALAD v NEW	6.50
Traditional Italian salad with Buffalo Mozzarella Cherry Tomatoes in Garlic, Mixed Herbs & Basil	
ORTOLANA SALAD v-VG NEW	9.00
Mixed Leaf Salad, Cherry Tomatoes, Roast Peppers, Aubergines & Goat Cheese	
TUNA SALAD NEW	10.00
Mixed Leaf Salad, Cherry Tomatoes, Onions, Olives & Tuna	
CHICKEN CAESAR SALAD NEW	11.00
Mixed Leaf Salad with Cherry Tomatoes, Croutons, Parmesan Shavings, Chicken, Bacon & Caesar Dressing	

KIDS PIZZA & PASTA MENU AVAILABLE, PLEASE ASK FOR DETAILS...

PIZZA

OUR HOMEMADE PIZZA DOUGH IS MADE ON SITE EVERYDAY AND IS COOKED IN A TRADITIONAL NEAPOLITAN OVEN AT 450 DEGREES

MARINARA v-VG	5.90
Tomato Sauce, Garlic & Oregano	
MARGHERITA v	6.90
Tomato Sauce, Mozzarella, Parmesan & Basil	
VEGETARIANA v NEW	7.90
Tomato Sauce, Mozzarella, Aubergines, Mushrooms, Peppers, Chillies & Basil	
VESUVIO	8.50
Tomato Sauce, Mozzarella, Spicy Salsiccia, Fresh Chillies, Parmesan & Basil	
NAPOLI	8.50
Tomato Sauce, Mozzarella, Garlic, Capers, Olives, Anchovies & Basil	
ISCHIA (NO TOMATO SAUCE) v	8.50
Mozzarella, Gorgonzola, Goat Cheese & Parmesan	
POSITANO	8.50
Tomato Sauce, Mozzarella, Nduja (Calabrian soft spicy sausage), Parmesan & Basil	
SORRENTO	8.90
Tomato Sauce, Mozzarella, Artichokes, Olives, Parmesan, Roast Ham & Basil	
VEGANA v-VG	9.50
Tomato Sauce, Mushrooms, Onions, Garlic, Olives, Oregano & Vegan Mozzarella	
RAVELLO	9.90
Tomato Sauce, Roast Ham, Mozzarella, Ricotta Cheese, Parmesan, Mushrooms & Basil	
CAPRI	9.90
Tomato Sauce, Mozzarella, Rocket, Parma Ham & Parmesan Shavings	
AMALFI (NO TOMATO SAUCE)	9.90
Italian Sausage, Friarielli (Neapolitan Broccoli), Smoked Mozzarella & Parmesan	
POMPEI (NO TOMATO SAUCE) NEW	9.90
Italian Fennel Sausage, Rosemary Potatoes, Smoked Mozzarella & Parmesan	
POSILLIPO	9.90
Tomato Sauce, Mozzarella, Tuna, Black Olives, Onions, Oregano & Basil	
CALZONE (FOLDED PIZZA)	10.50
Little Tomato Sauce, Smoked Mozzarella, Salame Napoli, Ricotta, Parmesan & Basil	
PROCIDA (NO TOMATO SAUCE)	10.90
Smoked Mozzarella, Chicken, Bacon, Parmesan & Basil	
MINORI	11.50
Tomato Sauce, Mozzarella, Parmesan, Roast Ham, Italian Sausage, Bacon & Basil	

**ADD EXTRAS
TO YOUR PIZZA
OR PASTA FROM
£0.50 - £2.50**

PANUOZZI PIZZA-BREAD PANINI NEW

SASIC' E FRIARIELL'	10.00
Italian Sausage, Smoked Mozzarella, Friarielli (Neapolitan Broccoli) & Parmesan	
PARMA E RUCOLA	10.00
Cherry Tomatoes, Mozzarella, Parma Ham, Parmesan Shavings & Rocket	

WE ALSO OFFER GLUTEN FREE PIZZA BASES (PAN OR STONE BAKED) BUT PLEASE BE AWARE THAT WE CAN'T GUARANTEE NO CROSS CONTAMINATION! ADD £2.00 TO THE PRICE OF ANY PIZZA

FRESH PASTA

OUR PASTA IS HOMEMADE EVERYDAY AND IT'S ALSO VEGAN. CHOOSE YOUR FAVOURITE SHAPE: Penne, Fusilli, Linguine, Tagliatelle

ARRABBIATA v-VG	6.90
Tomato Sauce, Fresh Chillies & Basil	
POMODORO E MOZZARELLA v	7.90
Tomato Sauce, Garlic, Basil & Mozzarella	
PESTO v	7.90
Extra Virgin Olive Oil, Basil, Parmesan & Nuts	
PUTTANESCA	8.50
Tomato Sauce, Garlic, Capers, Olives & Anchovies	
BOLOGNESE	8.90
Minced Beef in Tomato Sauce with Red Wine, Onions, Celery & Carrots	
MELANZANE SICILIANA v NEW	8.90
Tomato Sauce, Aubergines, Ricotta Cheese & Basil	
FUNGHI, CREMA E PANCETTA	9.50
White Wine, Cream, Mushrooms, Pancetta, Parmesan & Onions	
SALSICCIA PICCANTE NEW	9.50
Tomato Sauce, Cream, Nduja (Calabrian soft spicy sausage) & Olives	
PRIMAVERA v NEW	9.50
Aubergines, Mushrooms, Peas, Peppers, Parmesan & Cream	
PROSCIUTTO, PISELLI E FUNGHI NEW	9.50
White Wine, Cream, Roast Ham, Mushrooms, Peas, Onions & Parmesan	
SALMONE AFFUMICATO	9.90
Smoked Salmon in a creamy Pink Sauce, White Wine & Dill	
CARBONARA	10.50
Pancetta, White Wine, Eggs, Cream & Parmesan	
GORGONZOLA, FUNGHI E SALSICCIA NEW	10.90
Creamy Gorgonzola Sauce, White Wine, Italian Sausage, Mushroom & Parmesan	
POLLO CACCIATORA	10.90
Chicken in a Red Onion, Chillies, White Wine & Tomato Sauce	
COZZE E GAMBERI	10.90
Mussels and King Prawns in Garlic, Cherry tomatoes & White wine Sauce	
POLLO, FUNGHI E PISELLI NEW	11.50
Chicken, Mushrooms, Onions, Peas, White Wine, Cream & Tomato Sauce	

**CHECK
THE BOARD
FOR OUR DAILY
SPECIALS!**

OVEN BAKED PASTA NEW

LASAGNA (GLUTEN FREE)	10.00
Traditional Lasagna with Mozzarella, Creamy Bolognese Sauce & Basil	
VEGGIE BAKED v	10.00
Penne in a Creamy Tomato Sauce, Peas, Mushrooms, Peppers, Aubergines & Mozzarella	
TUNA BAKED	10.00
Fusilli with Tomato Sauce, Tuna, Onions, Olives & Mozzarella	
PESTO POLLO E FUNGHI	11.00
Penne with Chicken, Mushrooms, Pesto, Mozzarella & Parmesan	

NUPOSTO - COCKTAIL BAR

COCKTAILS

PASSIONFRUIT BELLINI	6.00
Prosecco, Passionfruit, Mint	
ROSSINI NEW	6.00
Prosecco, Strawberry	
MIMOSA NEW	6.00
Prosecco, Orange	
LIMONCELLO SPRITZ NEW	7.00
Limoncello, Gin, Lemon, Soda	
APEROL SPRITZ	7.00
Prosecco, Aperol, Soda	
APPLE G&P	7.00
Gin, Prosecco, Apple Juice, Lime	
NUPOSTO TROPICAL	7.00
Prosecco, Passionfruit, Orange Juice	
DAIQUIRI NEW	7.50
Havana Club, Lime, Gomme	
ESPRESSO MARTINI NEW	7.50
Espresso, Vodka, Kahlua	
ELDERFLOWERS FIZZ	7.50
Prosecco, Elderflower, Mint	
PROSECCO MOJITO	7.50
Rum, Prosecco, Lime, Mint, Gomme	
CRANBERRY MINT SPRITZ	7.50
Vodka, Prosecco, Cranberry, Mint, Lime	

HAPPY HOUR MON - FRI
4 - 6 PM
ASK US FOR DETAILS!!

BEER & CIDER

DRAUGHT	Half / Pint
PERONI	5.1% 2.60 - 5.20
NUPOSTO LAGER	4.0% 2.10 - 4.20
EAST COAST IPA	4.0% 2.25 - 4.50
STOWFORD PRESS	4.0% 2.15 - 4.30
BOTTLES	
ESTRELLA DAMN	4.6% 4.00
BROOKLYN LAGER	5.2% 4.25
CAMDEN PALE ALE	4.0% 4.50
PERONI GLUTEN FREE	5.1% 4.50
BECKS BLUE ALCOHOL FREE	0.5% 3.50
REKORDERLIG WILD BERRY	4.0% 5.20
REKORDERLIG STRAWBERRY & LIME	4.0% 5.20

SPARKLING WINE

NUPOSTO'S FRIZZANTE ON TAP ITALY	125ml 4.00	500ml 13.00
Deliciously Refreshing pear and apple fruit flavours with light bubbles and a crisp finish.		
BELSTAR PROSECCO DOC	Bottle 25.00	
Soft, fruity and refreshing sparkling wine with citrus, pear and floral flavours and aromas.		
BELSTAR CUVÉE SPARKLING NV	Bottle 25.00	
Fruity, red fruits, cherries, citrus fruits, slight spicy notes of mint, thyme and tomato leaves elegantly floral.		



WHITE WINE

	175ml	500ml	Bottle
TREBBIANO RUBICONE IGT PONTE MILIANO, ITALY	4.30	11.50	16.00
Light and fresh with aromatic apple and peach notes and a dry, fresh palate that has an easy drinking style and plenty of pear, citrus and apple fruit			
LEGATO INZOLIA IGT ITALY	5.00	13.00	18.50
This wine has an intense spicy cherry aroma with rich, ripe dark fruit flavours.			
CHARDONNAY TORRONTES EL COLECTIVO, ARGENTINA	5.50	14.50	20.00
Lively tropical and stone fruits on the nose. Bright and refreshing acidity on the palate with vibrant aromas of apples, peach and pineapple.			
PINOT GRIGIO IGT LA MAGLIA ROSA, ITALY	6.00	16.00	22.00
A well-rounded wine with flavours of white fruits and delicate floral notes. Dry and crisp with an elegant, light body			
SAUVIGNON BLANC MAMAKU, NEW ZEALAND	5.50	17.00	25.00
This bright, refreshing Sauvignon Blanc has aromas and flavours of apples and a soft finish.			

(125ml Wines available on request)

ROSE WINE

	175ml	500ml	Bottle
PINOT GRIGIO BLUSH IGP, LA MAGLIA ROSA, ITALY	6.00	16.00	22.00
This wine is very easy-drinking with subtle red fruit flavours and a soft finish.			
NIBBLES & LIGHT BITES			
CRISPY COATED NUTS	2.50		
ROASTED & SALTED MIXED NUTS	2.50		
MARINATED OLIVES	1.25		
GARLIC BREAD/ WITH MOZZARELLA	3.50/4.50		
FOCACCIA	4.00		

HOMEMADE DIPS:
CHILLI, PESTO OR BLUE CHEESE
£1.25

RED WINE

	175ml	500ml	Bottle
NEGROAMARO IGT PONTE MILIANO, ITALY	4.30	11.50	16.00
A classic Italian red, this wine has aromas and flavours of red cherry, raspberry and vanilla. It's medium-bodied and refreshing on the finish.			
LEGATO NERO D'AVOLA IGP, ITALY	5.00	13.00	18.00
Flavours of mature red fruits. The tannins are soft and smooth, giving this wine a velvety mouthfeel.			
CASTELLANI DOC MONTEPULCIANO D'ABRUZZO, ITALY	5.50	15.00	21.00
Ripe red fruit violet with liquorice spicy notes, fruit and delicate flowery notes.			
CHIANTI RISERVA DOCG CASTELLANI, ITALY	6.00	16.00	23.00
Packedfull of violets and spicy fruit aromas. Notes of black cherry and dark chocolate, plus spicy oak on the finish.			
BARBERA DOC RIVA LEONE, ITALY	5.50	17.25	25.00
This red wine has aromas and flavours of red cherry and dark berry fruit. Medium-bodied with a refreshing finish.			

SOFT DRINKS

ORANGE JUICE	2.00
APPLE JUICE	2.00
CRANBERRY JUICE	2.00
GRAPEFRUIT JUICE	2.00
SAN PELLEGRINO SPARKLING WATER	2.40
PANNA STILL WATER	2.40
COKE, DIET COKE, COKE ZERO	2.40
SPRITE	2.40
APPLETISER	2.60
SAN PELLEGRINO	2.40
Aranciata, Limonata	
FROBISHERS FUSION	2.80
Orange & Passionfruit, Apple & Mango	
RED BULL	2.80
NON ALCOHOLIC COCKTAILS NEW	
ELDERFLOWER & MINT LIMONATA	4.75
Elderflower, Mint, Lemon & Lime	
FOUR FRUITS	4.75
Orange, Apple, Granadine, Passionfruit & Soda	
VIRGIN MOJITO	4.75
Lemonade, Lime, Soda, Gomme & Mint	

COFFE & TEA

ESPRESSO	2.00
DOUBLE ESPRESSO	2.30
MACCHIATO	2.50
AMERICANO	2.30
LATTE	2.80
CAPPUCCINO	2.80
MOCHA	2.80
HOT CHOCOLATE	2.80
TEA	2.25
English breakfast, Green Tea, Earl Grey, Peppermint, Lemon & Ginger, Camomille	
DIGESTIVI	
LIMONCELLO	3.50
GRAPPA	3.50
AMARO MONTENEGRO	3.50
DISARONNO	3.50
AMARO AVERNA	3.50
FRANGELICO	3.50
GALLIANO	3.50
SAMBUCA	3.50
HENNESSY X.O	5.00
BAILEYS	4.00
KALUA'	4.50
JAGERMEISTER	4.00
COINTREAU	4.00

DOLCI & GELATI

TIRAMISU' DELLA CASA	5.00	PIZZA ALLA NUTELLA	5.00 NEW
Traditional coffee-flavoured Italian dessert		Panna Cotta GLUTEN FREE 5.00 NEW	
SALAME DI CIOCCOLATO	5.00	A blend of vanilla and cream topped with strawberry sauce	
Chocolate and broken biscuits salame with vanilla ice cream		TORTA DI LIMONE	4.50
TORTA DI CIOCCOLATO	4.50	Warm Lemon Almond & Rosemary cake served with Italian Vanilla Ice Cream	
Warm Chocolate and Hazelnut Cake served with Italian Vanilla Ice Cream		AFFOGATO AL LIMONCELLO	5.00
AFFOGATO AL CAFFE'	4.50	Italian Lemon Sorbet with Limoncello	
Italian Vanilla Ice Cream with Espresso		ITALIAN SORBETTI	
ITALIAN GELATI		Mango, Lemon, Blueberry	
Vanilla, Chocolate, Hazelnut, Strawberry		TWO SCOOPS	4.00
		THREE SCOOPS	5.00