

APERITIVI

Prosecco DOC 200ml	8.50
Aperol Spritz	8.50
Limoncello spritz	8.50
Negroni	7.50

SNACKS & TAPAS

Nocellara olives	3
Crispy spiced broad beans	2
Ciabatta crostini topped with roasted butternut squash, rocket & almond pesto	3
Marinated anchovy fillets	3.50
English salami with fennel seeds & garlic	3.50
Balsamic & red wine cured beef bresaola	4
Lightly spiced cured pork coppa ham	4
N'duja arancini with mozzarella, arrabbiata sauce & pickled red onions	6
Calamari, aioli, lemon	7
Caponata: a warm sweet & sour aubergine stew, sourdough croutons, pine nuts & salted almonds	5
Sundried tomatoes with balsamic	4
Chargrilled artichoke hearts marinated in lemon & herbs	7
Garlic bread with mozzarella & parmesan	3.95 4.50



TRAVELLERS IN ITALY

PIZZERIA & ROSTICCERIA

SOURDOUGH PIZZA

Hand stretched, 48 hour twice fermented & stone baked, topped with creamy English fior di latte mozzarella

Crispy smoked pancetta, slow cooked onions & garlic, new potatoes, cream, parmesan & thyme base	13.50
Pulled lamb, cavolo nero, red onions, goats' cheese, parmesan & rosemary on a <i>Pomodoro</i> tomato base	13.95
Our own handmade wild boar & fennel sausage, caramelised red onions, parmesan & <i>Pomodoro</i> tomato base	14.50
Smoked mozzarella, cavolo nero, kale, tenderstem broccoli, chestnut mushrooms, rocket & almond pesto & parmesan	13.50
Free-range chicken, <i>Emmett's</i> artisan ham, chestnut mushrooms, garlic & herb butter & parmesan	14
Pepperoni, <i>Pomodoro</i> tomato sauce & fresh basil	12.95
Pizza of the day	MP
Margherita with <i>Pomodoro</i> tomato sauce, basil & mozzarella	9.75
Vegan pizza menu also available	

ROTISSERIE CHICKEN

Free-Range <i>Cotswold</i> White chicken from <i>Caldecott's Farm</i> , Worcs	12.50
Half chicken marinated for 12 hours in Italian herbs, garlic & lemon then spit-roasted in our rotisserie	
Aioli / Spicy n'duja mayo / Salsa Verde sauce	1

GNOCCHI, FISH & PASTA

Handmade gnocchi with smoked pancetta, wild mushrooms & free-range chicken baked in a creamy garlic sauce, topped with parmesan	14
Handmade gnocchi in a wild mushroom cream sauce, garlic spinach, chestnut mushrooms & tenderstem broccoli, topped with parmesan	12.95
Handmade gnocchi with roasted butternut squash, sage, red chilli, rocket & almond pesto & toasted seeds	12.50
Fillet of salmon, stone baked with a rustic Mediterranean tomato sauce with sautéed spinach, olives & lemon	14
Baked rigatoni with free-range chicken, olives, caramelised onions, roasted red peppers in a rich tomato & herb sauce	12.50

VEGETABLES & SALADS

Spit-roast potatoes with thyme, oregano, olive oil & chicken glaze	2.60
Classic crispy skinny fries add freshly shaved parmesan +1	
Italian cannellini bean salad tossed in our salsa verde dressing	
Wild rocket tossed in a olive oil, lemon vinaigrette & shaved parmesan	
Roasted butternut squash, celeriac, red onions, beetroot & carrots with olive oil, garlic & herbs	