

ITALIAN GRILL

RESTAURANT & BAR

WHILE YOU WAIT...

FOCACCIA	All £6.00
rocket, parmesan, balsamic prosciutto & rosemary mozzarella & tomato	
OLIVES	£3.50

STARTERS

SEMOLINA & ITALIAN HERB COATED BABY SQUID with lemon aioli	£6.75
BAKED GOATS CHEESE CROSTINI red onion jam	£6.50
HOUSE MEATBALLS with parmesan & rosemary breadsticks	£6.50
GARLIC BREAD / with cheese	£3.95 / £4.50
SOUP OF THE DAY with crusty bread	£4.75
HERITAGE TOMATO & CHERRY MOZZARELLA CAPRESE	£6.75
DEEP FRIED ITALIAN SAUSAGE RAVIOLI with chilli pesto	£6.75
WILD MUSHROOM & MOZZARELLA ARANCINI	£6.75
AIR DRIED BEEF CARPACCIO wild rocket, Pecorino Romano, aged balsamic	£7.50
STARTER SHARING PLATE arancini, caprese, olives, air dried beef carpaccio, pickled veg	£14.00
STEAMED MUSSELS with tomato, caper & garlic sauce with a shot of vodka	£7.25
CLASSIC TOMATO, GARLIC & BASIL BRUSCHETTA	£5.75

SALADS

COUS COUS & GIN CURED TUNA	£7.25	£12.50
mixed olives, toasted sesame seeds, sun blushed tomatoes, spring onions & dill cream		
CHICKEN CAESAR	£6.95	£11.50
baby lettuce, oregano croutons, Caesar dressing, Pecorino Romano		
CHORIZO NICOISE	£6.95	£11.50
Vitelotte potatoes, candy beetroot carpaccio, sugar snap peas, green olives, soft boiled egg, champagne vinegar dressing		

WE NOW DELIVER...

go to [deliveroo.co.uk](https://www.deliveroo.co.uk)

Our full menu is available 7 days a week delivered straight to your door.



SHARING BOARDS £13

- ◆ **MEAT:** prosciutto mattonella, chorizo rosario, air dried beef, porchetta, mixed olives, bread & Italian cheeses.
- ◆ **VEGETARIAN:** jasper grilled, extra virgin olive oil & italian herb marinated peppers, aubergines, courgette, artichoke hearts, olives, breads & Italian cheeses.
- ◆ **SEAFOOD:** hot smoked salmon, gin cured tuna, pickled herring, anchovies, semolina fried baby squid, bread, lemon aioli.

PIZZAS

MARGHERITA	£9.50
GOATS CHEESE green pesto base, sun blushed tomatoes, mozzarella rocket	£10.50
PEPPERONI	£9.75
ITALIAN SAUSAGE smoked Italian cheese, pepperoni, red jalapeno	£10.75
NAPOLI tomato, buffalo mozzarella, anchovies, capers	£10.25
BUFFALO RICOTTA cherry tomato, basil, aged balsamic, black olives	£10.25
PROSCIUTTO parmesan & rocket	£10.25
HOT SMOKED SALMON mozzarella, dill cream, spring onions, capers	£11.25
BEEF CARPACCIO Pecorino Romano, rocket, extra virgin olive oil, fresh chillies	£11.50
CAPRESE heritage tomatoes, buffalo mozzarella, basil pesto	£10.50
CHICKEN CAESAR shaved parmesan, anchovies, Caesar dressing	£10.50

CALZONES

VEGETARIAN: olive oil marinated grilled veg, olives, mozzarella, tomato & basil sauce	£11.95
MEAT: pancetta, chorizo, bolognese, mozzarella, fresh chillies	£12.50

SIDES

POLENTA CHIPS WITH ROSEMARY	All £3.50
HAND CUT CHIPS	
SKINNY FRIES	
SAUTÉED SPINACH	
HOUSE SALAD	
SAUTÉED MUSHROOMS	

PASTAS

PUMPKIN GNOCCHI toasted pine nuts, sautéed porchetta, touch of cream, samorza cheese	£10.95
SEAFOOD LINGUINE with clams, baby squid, mussels & prawns in a tomato & basil sauce	£12.75
PENNE MEZZANI ARABIATTA	£9.75
SPAGHETTINI CARBONARA (vegetarian option available with porcini mushrooms & spinach)	£10.75
SPAGHETTINI BOLOGNESE	£10.75
SPAGHETTINI MEATBALLS	£10.75
BETROOT & GOATS CHEESE RAVIOLINI tomato sauce, basil pesto	£11.95
OPEN BEEF LASAGNE smoked pancetta, parmesan & cream sauce, house salad	£11.75
SEAFOOD RISOTTO hot smoked salmon, pea puree, crayfish tails	£12.95
VEGETARIAN RISOTTO wild mushrooms, spinach, black truffle	£10.95
MEAT RISOTTO Italian sausage, puy lentils, fennel seeds, white asparagus, touch of cream	£11.95

JOSPER GRILL

ITALIAN GRILL MEATBALL BURGER with ciabattine pugliese, red pepper pesto, baby lettuce	£10.75
ITALIAN GRILL CHICKEN BURGER rosemary focaccia, cured pancetta, tomato	£10.75
Burgers served with hand cut chips or skinny fries	
BRAISED PORK BELLY red cabbage carbonara, apple gel, pickled carrot spaghetti	£13.75
7oz SIRLOIN* house salad, hand cut chips or skinny fries	£20.75
7oz FILLET* house salad, hand cut chips or skinny fries	£25.75
*SAUCES: PEPPERCORN, GAME, GARLIC BUTTER	
FREE RANGE CHICKEN BREAST Milan turnip & kale mash, crispy prosciutto, sweet marsala glaze	£11.75
SEA BASS white bean & seafood ragou	£13.50
RAINBOW TROUT clamata olives, semi dried tomatoes, pompelmo salsa thyme & celery salt roasted celeriac,	£13.50

BIRTHDAY & SPECIAL OCCASIONS

From a shopping trip or a girls' night out to a business lunch or a birthday - whatever your occasion, let us make it that extra bit special by booking our private function area. Ask your server for details.

WHITE WINE

TREBBIANO, TERRE ALLEGRE (Italy)

PINOT GRIGIO, ORSINO (Italy)

CHARDONNAY, THE GOOGLY (Australia)

SAUVIGNON BLANC, FERNDAL (New Zealand)

CHENIN BLANC, ALOE TREE (South Africa)

Off dry with ripe apples, peaches and a hint of orange peel on the palate.

SOAVE, LATIUM MORINI (Italy)

Light crisp and refreshing white. Delicate, citrusy, dry with almond and mineral finish.

GRILLO, BIANCO MAGGIORE (Italy)

From the coast of Sicily comes this delightful crisp fresh wine, lovely with seafood.

GAVI, TENUTA OLIM BAUDA (Italy)

Produced in Piedmont the home of the slow food movement, a floral, citrus style wine.

LUGANA, MAURIZIO & MARTINO (Italy)

Coming from the southern end of Lake Garda, it is a fresh, fruity, flavoursome wine.

CHABLIS, 1ER CRU, DOMAINE GROSSOT (France)

This is 1er cru Chablis as it should taste. It shows incredible fruit purity and a real stony, mineral character.

ROSE WINE

PINOT GRIGIO ROSÉ, CASA DEFRA (Italy)

WHITE ZINFANDEL, HEADLANDS COVE CALIFORNIA (USA)

Sweet raspberries and strawberries mingled with melon and are abundant in this fruity medium sweet rose.

RED WINE

SANGIOVESE, TERRE ALLEGRE (Italy)

NERO D'AVOLA, PALAZZO DEL MARE (Italy)

MERLOT, COSTA VERA (Chile)

MALBEC, SANTA ROSA (Argentina)

PINOT NOIR, MONTSABLÉ (France)

Aromatic nose of black cherries with elegant floral notes. On the palate, this Pinot Noir is silky and well balanced.

PRIMITIVO SALENTO, CASATO DI MELZI ITALY (Italy)

Gorgeous aromas of blackberry and chocolate on the palate, with a very pleasant fruity sweetness.

SHIRAZ, THE OPPORTUNIST (Australia)

Perfect Barossa Shiraz. Rich, voluptuous and silky with creamy black fruits and smokiness.

RIOJA RESERVA, FINCA MANZANOS (Spain)

Aromas of vanilla and sweet almonds with hints of leather in fine combination with the wood.

BARBERA D'ASTI, LA VILLA (Italy)

Deep and bright ruby red colour with a rich concentrated nose depicting cherry and berry fruit aromas.

CHIANTI RUFINA, FATTORIA IL LAGO (Italy)

Youthful red and black fruits followed by scented violets lead on to round tannin and a well balanced wine.

AMARONE DI VALPOLICELLA, MABIS (Italy)

An intense and persistent bouquet with cherry hints. Velvety, slightly bitter, with cherry and almond.



125ml

£3.30



250ml

£6.10



500ml

£11.50



750ml Bottle

£16.50

£3.50

£6.60

£12.50

£18.50

£3.80

£7.10

£13.90

£20.50

£4.50

£8.40

£16.10

£23.50

£21.50

£24.00

£26.00

£27.00

£29.00

£45.00

125ml

£3.50

250ml

£6.60

500ml

£12.50

Bottle

£18.50

£3.60

£6.80

£13.50

£19.50

125ml

£3.30

250ml

£6.10

500ml

£11.50

Bottle

£16.50

£3.50

£6.60

£12.50

£18.50

£3.80

£7.10

£13.90

£20.50

£4.50

£8.40

£16.10

£23.50

£23.00

£24.00

£26.00

£28.00

£29.50

£31.00

£49.00

BEER

PERONI NASTRO AZZURI DRAUGHT £4.95

PERONI RED £3.75

BIRRA MORETTI £3.75

BIRRA MORETTI SICILIANA £4.95

Selections of orange blossom giving this beer a smooth, moderately bitter flavour

BIRRA MORETTI TOSCANA £4.95

Pale lager with a pleasant bitter note, hint of chestnuts, herbs and pine needles

PORETTI 4 £3.45

A low fermentation lager, 4 hop varieties, fruity with moderately bitter taste

PORETTI 5 £3.95

A rounded malty beer with fruity aroma and a delicate bitter taste

PORETTI 6 £4.45

A red malty beer, notes of caramel and liquorice

BIRRA MORETTI ZERO (Non alcoholic) £2.95

PROSECCO

Glass Bottle

PROSECCO SPUMANTE, MODELLA

£4.70 £27.00

Crisp, deliciously frothy & filled with ripe apple and citrus fruit character, this is the model of a perfect Prosecco.

CHAMPAGNE

Bottle

LAURENT PERRIER

£65.00

An incredibly refined Champagne with delicious, toasty, citrusy notes.

LAURENT PERRIER, ROSE

£85.00

The fashion statement in Champagne! Elegant, crisp with soft, strawberry like fruit and a long creamy finish.

SOFT DRINKS

ALL £2.20

APPLETISE / SPRITE

COKE / DIET COKE

IRN BRU / DIET IRN BRU

SAN PELLEGRINO

orange / blood orange / lemon / grapefruit / orange & pomegranate / lemon & mint

COFFEE

FLAT WHITE £2.30

ESPRESSO (double) £2.40

MACCHIATO £2.40

AMERICANO £2.50

CAPPUCCINO £2.60

CAFE LATTE £2.75

MOCHA £2.75

HOT CHOCOLATE £2.60

TEA £2.40

FLAVOURED TEA £2.65

LIQUEUR COFFEE £4.95

Tia Maria / Jamesons / Del Capo / Baileys / Cointreau / Disaronno



COCKTAIL MASTERCLASS Book now from £20 per person.

Ask your server for our full drinks list, including all our cocktails and spirits