



Kick off with...

House Prosecco Vispo Allegro 4.95 23.95 Crisp and light sparkling wine with almonds and floral notes	Olive Marinata (v) (vg) (g/f) 2.95 Marinated mixed olives
Aperol Spritz 6.95 Traditional Italian aperitif, light and refreshing, with orange and rhubarb flavours.	Pane e Olio (v) (vg) can be (g/f) 4.95 6.95 Marinated mixed olives served with toasted ciabatta, balsamic vinegar & olive oil dips.

Try our new Rustic tomato and pesto pizza bread (v) can be (vg) or (g/f) 5.95

Antipasti...

Tagliere Misto can be (g/f) 7.95 15.95 A selection of Italian cured meats served with toasted ciabatta, fresh buffalo mozzarella, sundried tomatoes, mixed olives plus dipping sides of extra virgin olive oil and balsamic vinegar
Carpaccio di Bresaola (g/f) 6.95 Traditional cured Valtellina beef, served on a bed of rocket leaves, with cherry tomatoes, shaved parmesan and seasoned with extra virgin olive oil and fresh lemon
Impepata di Cozze can be (g/f) 7.95 13.95 Shell on mussels cooked in a white wine sauce, topped with ground black pepper, served with toasted sourdough bread
Capesante con Prosciutto (g/f) 8.95 Pan fried scallops, served on a bed of cauliflower puree, topped with crispy prosciutto
Caprese di Bufala (v) (g/f) 6.95 Classic fresh flavour of buffalo mozzarella, tomatoes, seasoned with homemade pesto, fresh basil and extra virgin olive oil.
Pizza Aglio e Olio (v) can be (vg) or (g/f) 4.95 Our rustic handmade pizza bread brushed with garlic butter
Pizza Aglio e Olio e Formaggio e Cipolla (v) can be (vg) or (g/f) 5.95 Our rustic handmade garlic pizza bread, topped with mozzarella cheese and caramelized onions