

Dolci e Bevande

DOLCI

Graffa	£8.90
Neapolitan ring doughnuts with vanilla ice cream and Nutella.	
Panna Cotta	£7.90
Homemade, served with fruit and chocolate sauce.	
Tiramisù	£8.90
Traditional and homemade.	
Cheesecake	£7.90
Please ask our team for today’s selection.	
Profiteroles	£8.50
Sorbetto	£7.90
Please ask our team for available flavours.	
Dolce del Giorno	£8.50
Please ask our team for today’s selection.	
Affogato	£10.90
Vanilla ice cream, Baileys, espresso and cream.	
Sticky Toffee Pudding	£8.90
Served with vanilla ice cream.	
Nocciola Sundae	£8.50
Hazelnut ice cream, chocolate sauce, nuts and cream.	

DRINKS

Liqueurs and spirits: 25ml measures. Prices below: single / double where shown.	
Spirit & mixer	£5.00 / £9.80
Premium spirit & mixer	£6.00 / £11.90
Malt whisky	£9.00
Cognac	£7.00
Liqueurs	£5.00 / £8.90
Premium liqueurs	£5.50 / £9.00
Alcohol-free lager	£4.00
Bottled Peroni lager	£4.90
Artisan lager 500ml	£7.50
Draught lager pint / half	£6.20 / £4.50
Acqua minerale 75ml	£4.90
Fruit juice	£2.20
Soft drinks half pint / large	£3.00 / £4.50
Schweppes 200ml / double	£2.90 / £5.00

HOT DRINKS

Pot of tea	£2.50
Herbal tea	£2.90
Espresso / double	£2.80 / £4.00
Cappuccino	£3.90
Flat white	£4.00
Latte	£4.00
Americano	£3.00
Decaf supplement	£0.30
Extra shot	£1.40
Liqueur coffee	£7.90

Please Note:

All our food is cooked fresh to order. During busy periods, our team will prepare and serve your food and drinks as quickly as possible. Thank you for your patience.

Unfortunately we are unable to split bills individually. Guests are welcome to calculate their own share at the table and make separate payments towards the total bill. Thank you for your understanding.

We are happy to pack your remaining food. A small charge of 50p applies per box.

Please inform your server of any food allergies.

MENU



Pane, Antipasti, Pasta e Risotti

PANE	PASTA
Bruschetta £7.90 Chopped tomatoes, garlic, fresh basil, oregano and evoo*. Pane della Casa £6.00 Homemade Italian bread, breadsticks and taralli. Focaccia Italiana £8.90 Pizza bread with evoo*, sea salt and rosemary. Focaccia al Balsamico £10.90 Homemade pizza bread with balsamic glaze and Parmesan shavings.	Spaghetti Vongole £27.90 Fresh clams in their shells, garlic, white wine, parsley and evoo*, with a touch of chilli. Carbonara £17.90 Traditional carbonara. With cream: £18.90 Scarpariello Mamma Style £16.90 Cherry tomatoes, garlic and fresh basil, tossed with butter and Parmesan, finished with evoo*. With chilli: £17.90. Papà Alfonso £25.90 Sun-dried tomatoes, mushrooms and porcini in a tomato and garlic sauce with Parmesan shavings. Ravioli ai Porcini £22.90 Homemade pasta filled with porcini mushrooms, served with a cream reduction. Cartoccio £29.90 Spaghetti with fresh shellfish, garlic, white wine, parsley and evoo*, served traditionally al cartoccio. Pasta Alessa’ £27.90 Rich lamb ragu’,slow cooked for 6 hours until beautifully tender,served with tagliatelle. Genovese £25.90 A traditional Neapolitan dish: onions, veal and beef ragù, slow-cooked for 6 hours and served with pasta.
ANTIPASTI FREDDI	RISOTTI
Caprese £10.90 Fresh mozzarella, tomatoes, basil, oregano and evoo* Antipasto Classico £30.00 Large platter of Italian cured meats, fresh mozzarella, olives and Italian bread. Minimum 2 people. Paté di Pollo £10.90 Homemade chicken liver pâté. Bowl of Olives £4.50	Zafferano e Salsiccia £19.90 Italian sausage, saffron, white wine, Parmesan and a touch of cream. ’Nduja e Burrata £19.50 ’Nduja, tomato, burrata and cream. Zafferano e Zucchine £19.90 Creamy saffron and courgette risotto with Parmesan, topped with a crispy battered courgette flower. Porcini £18.50 Creamy porcini mushroom risotto with Parmesan, butter and fresh parsley.
ANTIPASTI CALDI	
Calamari Fritti £12.90 Squid fried in a light batter, served on a bed of salad. Gamberoni in Pancetta £15.90 Grilled king prawns wrapped in pancetta, with a garnish of rocket and balsamic glaze. Cozze £13.90 Fresh mussels with garlic, tomato and a white wine reduction. Crostino al Formaggio £10.90 Melted goat’s cheese on toasted Italian bread, topped with warm peppers in olive oil. Sauté £25.90 King prawns, fresh clams and mussels with garlic, white wine and chilli.	
Please inform your server of any food allergies.	

Secondi e Pizza

CARNE	PIZZAS
Scaloppina ai Funghi £25.90 Pan-fried veal escalope with mushrooms, a wine reduction and cream. Saltimbocca £26.90 Pan-fried veal escalope with Parmaham, sage, butter and a wine reduction. Scaloppina Lombarda £28.90 Tender veal with ham and mozzarella in a rich cream sauce with a wine reduction. Pollo ai Funghi £23.90 Double chicken breast with mushrooms and cream. Pollo Montecassino £25.90 Double chicken breast with garlic, spicy sausage, peppers, tomato and mozzarella. Paillard di Pollo £22.90 Thinly cut double chicken breast, grilled and finished with rocket and Parmesan shavings. Sirloin Steak 10oz £30.00 Add sauce: £3.00 (porcini or pepper sauce) All meat dishes are served with a choice of chips or sautéed potatoes.	All pizzas are 12 inches. Marinara £12.90 A true Neapolitan classic with tomato, fresh garlic, oregano and evoo*. Simple, aromatic and full of Mediterranean flavour. Margherita £13.90 Tomato, mozzarella and basil. Cardinale £16.90 Tomato, mozzarella, ham and mushrooms. Quattro Stagioni £18.90 Tomato, mozzarella, mushrooms, ham, peppers and spicy sausage. Prosciutto £18.50 Tomato, mozzarella, Parmaham, rocket and Parmesan shavings. Calzone UK £18.90 Folded pizza filled with tomato, mushrooms, mozzarella, salamino and ham. Calzone Napoletano £19.90 Traditional Neapolitan folded pizza with a touch of tomato, mozzarella, ricotta, salame, ham and Parmesan, baked until golden and crisp. Salamino £15.90 Tomato, mozzarella and Italian spicy sausage. Montecassino £18.50 Tomato, mozzarella, spicy sausage, peppers and goat’s cheese. Luchetto £18.50 Mozzarella base topped with italian mortadella, a whole creamy burrata at the centre and a drizzle of pistacho cream.
PESCE	EXTRAS
Spigola all’Acqua Pazza £25.90 Two sea bass fillets with garlic, evoo*, cherry tomatoes, a white wine reduction and fresh parsley. Seafood Specials Our selection changes with market availability and may include lobster, langoustines, scallops and other seasonal catches. Please ask our team for today’s specials.	Extra topping £2.00 Fresh chilli oil £1.00 Add pineapple £100.00
*EXTRA VIRGIN OLIVE OIL	