

Pizza Alla Pinta

A hand-pressed, Roman-style, 48 hour proven sourdough pizza with a light and crunchy crust.

Margherita

San Marzano tomato sauce, Fior di Latte mozzarella, fresh basil and EVO oil.

£8

Choose Max 2 Toppings

Roast pork belly
Spicy sausage 'Nduja
Anchovies

Vesuviano tomatoes
Mushrooms
Taggiasca olives
Rocket

Grilled aubergines
Red onion
Spicy salami
Peppers

Courgettes
Goats cheese
Bufala mozzarella +£1.5
Vegan cheese +£2

Fresh Pasta

Paccheri ai due pomodori (Campania)

Mezzi paccheri with a rustic tomato sauce, Piccadilly and plum yellow tomatoes, basil leaves and EVO oil.

Paccheri all'Amatriciana (Lazio)

Mezzi paccheri with tomato sauce, cured pork cheek, Raspadura cheese flakes, chilli pepper and basil leaves.

Pappardelle alla carbonara (Lazio)

Egg pasta with fresh egg yolks, pancetta, Pecorino cheese and black pepper.

Pappardelle al ragù (Emilia-Romagna)

Egg Pasta with our Bolognese sauce & basil leaves

Chitarre pesto e patate (Liguria)

Spaghetti with basil pesto and potatoes topped with paprika flavoured Guttiau bread.

Orecchiette all'ortolana (Lazio)

Whole-grain orecchiette with a rustic tomato sauce, diced courgettes, aubergines, peppers and basil leaves.

Lasagne caserecce (Emilia-Romagna)

Egg pasta layers with beef and pork Bolognese sauce, creamy béchamel, grated Grana Padano cheese served with flavoured bread croutons.

Italian Gourmet Burgers

Pancetta e Fontal

Beef burger with creamy Fontal cheese, pancetta, green salad and beer flavoured mayonnaise. Served in a buttered brioche bun with skin-on fries.

Porchetta e Provola affumicata

Beef burger with roast pork belly, smoked provola cheese, green salad and mayonnaise. Served in a buttered brioche bun with skin-on fries.

Vegan Mais e Vesuviano

Vegan corn burger with vegan cheese, thyme flavoured Vesuviano tomatoes, Tropea red onion in sweet and sour sauce, red cabbage and vegan mayonnaise. Served with skin-on fries.

Filone Sandwich

Suprema e Pecorino

Breast of chicken slowly cooked in the oven and then grilled, Pecorino cheese, plum yellow tomatoes drizzled in oil, rocket leaves and mayonnaise.

Salads & Co.

Suprema e Piccadilly

Salad, breast of chicken slowly cooked in the oven then grilled, Piccadilly tomatoes, fried bread croutons. Served with Bella Lodi grana cheese sauce

Verdure grigliate e Burrata

Grilled courgettes, aubergines and peppers, Piccadilly tomatoes, Burrata Apulian cheese, basil leaves and EVO oil

Italian Grill

Salamelle alla birra

Mantuan Salamella sausages, 11oz, flavoured with Honey Ipa beer, oven-cooked and grilled. Served with oven roasted flavoured skin on potato wedges and beer flavoured mayonnaise

Suprema di Pollo

7oz chicken breast slowly cooked in the oven then grilled. Marinated with sweet paprika, black pepper and brown sugar. Served with skin-on fries.
(Change gravy to our spicy Mediterranean sauce or mushroom sauce £1)

Galletto Mediterraneo alla birra

Free-range grilled half rooster, 12oz, glazed with our Honey Ipa beer, honey and spices. Served with oven roasted flavoured skin-on potato wedges and beer flavoured mayonnaise

Galletto al Fuoco Rosso

Free-range grilled half rooster, 12oz, marinated with oil and hot pepper, grilled and served with spicy sauce. Served with oven roasted flavoured skin on potato wedges and beer flavoured mayonnaise

FANGY ANYTHING ELSE?

Starters

Burrata e Piccadilly

Creamy burrata cheese with Piccadilly tomatoes over fried Guttiau bread chips finished with basil emulsion and fresh leaves. Served with seeded bread croutons.

Mini gnocco fritto con porchetta

Small fried pizza dough pillows with thinly sliced roast pork belly and Grana Padano cheese sauce.

Pollo fritto

Chicken wings lightly dusted in semolina served with a sun-dried tomato mayonnaise.

Pollo fritto piccante

Chicken wings lightly dusted in semolina covered in a spicy sauce.

Mozzarella in carrozza

Mozzarella bread and ham slices coated in breadcrumbs and deep fried.

Parmigiana di melanzane

Grilled aubergines, mozzarella and Edam cheese, tomato sauce and breadcrumbs. Topped with grated parmesan cheese and basil leaves. Served with flavoured bread croutons.

Crochetta di patata

Deep fried breaded potato croquettes stuffed with mozzarella. Served with sundried tomato mayonnaise.

7

Bruschetta Tricolore

Toasted Italian bread coated in pesto, topped with creamy Stracciatella cheese and Vesuviano tomatoes.

Bruschetta Fior di Latte e Pancetta

7.5

Toasted Italian bread with Fior di Latte mozzarella, pancetta and caramelised onions.

Focaccia rosmarino

6.5

Focaccia with rosemary, sea salt flakes and EVO oil.

Focaccia all'aglio

Focaccia with garlic and EVO oil.

6.5

Focaccia rosmarino e olive

Focaccia with olives, rosemary, sea salt flakes and EVO oil.

6.5

Focaccia bufala e crudo

Focaccia with PDO Parma ham and buffalo mozzarella.

Focaccia aglio olio e Fior di Latte

Focaccia with garlic, extra virgin olive oil and Fior di Latte mozzarella.

6.5

Be Kind & Share

6.5

Fritto Assoluto

Pollo fritto, Mozzarella in carrozza, Anelli di cipolla and crochetta di patate. Served with beer flavoured mayonnaise and sun-dried tomato flavoured mayonnaise.

6.5

Nibbles & Sides

Beer battered onion rings

3

Fried battered aubergines

3

Oven roasted potato wedges

4

With beer flavoured mayonnaise.

Skin-on fries

4

With beer flavoured mayonnaise.

Mixed veg

4

Grilled courgettes, aubergines and peppers.

Mixed salad

3

Green leaves, Piccadilly tomato slices and EVO oil.

Burrata Apulian cheese

4

Buffalo Mozzarella

4

14

Gran Taglieri

PDO Parma Ham, Porchetta, Spianata Calabrese Salami, Buffalo Mozzarella, Giardiniera e Gnocco Fritto.

14