



THE CLASSICS

STARTERS

Classic Pomodoro (v) (n) - £6.50

Diced fresh plum tomatoes, sweet yellow heritage cherry tomatoes and peppers, torn basil leaves, red onion and basil pesto on toasted bread topped with wild rocket and a balsamic reduction

Meat'A'Ball - £7.50

Three of our home made meatballs in our rich tomato ragu served with fresh Italian bread

Calamari - £7.95

Lightly floured pieces of squid, quick fried, served with a garlic mayonnaise dip and wild rocket

Funghi Trifolati (v) - £6.95

Pan-fried garlic button & wild mushrooms with white wine and parsley, served with toasted Italian bread

Nonna's Sharing Platter - £15.00

Freshly baked bread, a selection of cured meats, Maltese sausage, marinated olives, sundried tomatoes, ricotta stuffed peppers, grilled marinated peppers, mozzarella, garlic butter beans, rocket, olive oil and balsamic dip

PASTA

Linguine Bolognese - £11.25

Fresh three meat ragu (Lamb, Veal, Beef) with Nonna's tomato sauce

Lasagne - £12.95

Traditionally cooked, layered with a rich meaty ragu and béchamel sauce. Served with a small side salad

Cassaraccia Alla Nonna - £12.95

Crispy pancetta, button mushrooms, chicken, rosemary, thyme, garlic, parsley, tomato ragu with a touch of cream

Linguine Salmone - £13.25

Smoked salmon, garlic and parsley in a creamy white wine sauce with a splash of tomato ragu topped with wild rocket

Cassaraccia Genovese (v) (n) - £11.25

Courgette, green beans, red onion, black olives in a creamy pesto sauce

Linguine Carbonara - £11.25

Pancetta, onions, parsley, egg yolk, parmesan with a touch of cream

(deduct £4 for child portions)

(Gluten free available)

PIZZA

Margherita (v) - £9.95

Tomato sauce, fior di latte mozzarella and fresh basil

Prosciutto Funghi - £11.25

Tomato sauce, fior di latte mozzarella, Italian ham and mushrooms

Diavola - £12.95

Tomato sauce, fior di latte mozzarella, double pepperoni and chilli

Spicy Meatball - £12.95

Tomato sauce, fior di latte mozzarella, homemade spicy meatballs, chilli, mixed peppers and red onion

Vegetariana (v) - £11.95

Mixed peppers, courgettes, aubergine, cherry tomatoes and red onion

(deduct £4 for child portions)

(Gluten free available)

CARNE

Pollo Romana - £20.95

Chicken wrapped in parma ham and sage baked in a white wine and butter sauce served with green beans and garlic roasted new potatoes

8oz Ribeye Steak - £24.95

Garlic and rosemary roasted new potatoes, wilted spinach and grilled cherry tomatoes

Including one of the following sauces -

Pizzaiola, Mushroom Zola, Peppercorn



SPRING MENU

STARTERS

Smoked Salmon Infused Arancini Scotch Egg £8.25

Served with chargrilled asparagus, lemoncello smoked salmon ceviche and a fresh basil espuma

Wood Pigeon (n) £8.95

Pan-seared pigeon breast. Served with textures of watercress, poached sweet rhubarb and honey glazed walnuts

Harissa Spiced Bulgar Wheat Salad (n) £7.75

Served with chargrilled halloumi strips, poached conference pear and "labneha" honey & lemon yoghurt curd.

PASTA

Blue Swimmer Crab & King Prawn Orzo £17.75

White and brown crab meat, sautéed with lemon, garlic and hints of ginger. Combined in a spring onion orzo pasta. Topped with king prawns and coriander foam

Wild Boar Ravioli £20.95

Hand folded ravioli filled with wild boar and mixed herbs, cooked in a rich creamy truffle, wild mushroom sauce with wild boar sausage balls

Lightly Spiced Aubergine and Sweet Potato Risotto (v) (n) £13.95

Served with charred spring onion and topped with toasted pine nuts and a shallot dust

PIZZA

Il Cuore (v) £13.75

Gorgonzola, artichokes hearts, red onion, cherry tomato and wild rocket £11.95
(Add Parma Ham £2)

The Dirty Pink Lady £13.75

Black olive & green olive tapenade, smoked salmon, lemon zest, courgette and a touch of chilli

CALZONE

Valletta £14.00

Maltese sausage, prosciutto ham, mushrooms, Maltese (gbejiniet) cheese, red onion, green olives and baby spinach

MAINS

Pollock Fillet £19.95

Served with roasted French ratte hassleback potatoes, crispy wild nettles and a wild nettle puree. Finished with a squid ink coral tuile

Dingley Dell Pork Tenderloin £22.95

Wrapped in Parma ham. Served on top of a chorizo/garden peas and haricot bean cassoulet with sliced radish and a wholegrain mustard jus

Spinach and Ricotta Gnocchi (v) £12.50

Cooked in a garlic and sage butter with butter beans. Topped with fresh watercress, parmigiana shavings and crispy Sage

SIDES

Halloumi Croutons (v) £6.50

With sautéed black cabbage

Caprese Salad (v) £5.85

Layers of freshly sliced tomato, basil leaves and torn buffalo mozzarella

Tuscan Chips £4.95

Triple cooked French ratte potatoes cut into wedges with grated horseradish, garlic and mixed herbs

Green Beans (v)(n) £4.00

Sautéed in chilli garlic toasted pine nuts and feta cheese