

PLATES TO SHARE

Antipasto Misto £10.75

Parma ham, salami, buffalo mozzarella, cherry tomatoes, green olives and grilled vegetables served with a selection of fresh bread

Focaccia all' Aglio £5.95

Baked focaccia flat bread with rosemary, garlic and olive oil

Focaccia Parma £8.50

Baked focaccia flat bread topped prosciutto, parmesan cheese, rocket and olive oil

Camembert Au Four ▽ £11.20

Mature Camembert baked in it's box with truffle oil, served with a selection of fresh bread

Mixed Bruschetta Platter £9.95

Toasted ciabatta bread topped with a selection of tomatoes, Parma ham and Portobello mushrooms

Fish Platter £12.75

Mediterranean crevettes, Orkney Island smoked salmon and smoked trout served with mixed leaves, olives and a sweet chilli dip

Greek Meze £9.95

Pitta bread served with feta cheese, olives, cherry tomatoes, hummus, taramasalata and mixed leaves

Arrosticini For One £5.95 To Share £10.95

Traditional tender lamb skewers from Abruzzo, served with fresh bread, tzatziki dip and olive oil

APPETISERS

Pane E Olive ▽ £3.25

A selection of fresh breads served with marinated olives and olive oil

Soup of the Day £4.95

Homemade soup served with crusty bread. Please see today's specials board

Crostini Al Piacere

Toasted ciabatta bread topped with a choice of either:

Tomatoes £4.25 ▽

Portobello mushrooms £4.25 ▽

Parma ham £5.25

Smoked salmon £5.25

D.O.P Buffalo Mozzarella ▽ £5.95

Whole Buffalo mozzarella served on warm caramelised red onions and peppers in a balsamic caramel

Empanadillas de Queso ▽ £4.75

Bite size puff pastry parcels filled with goat's cheese and peppers

Empanadillas De Carne £4.75

Bite size puff pastry parcels filled with traditional Italian bolognese

Gamberoni All`Aglio-Olio £7.45/£14.95

King prawns tossed in garlic, chilli and olive oil with a wild rocket garnish

Beef Carpaccio £6.95

Finely sliced raw beef with a Dijon mustard dressing, topped with wild rocket and parmesan shavings

MORE APPETISERS

Tomato and Goats Cheese Tart V £4.75

Puff pastry tart with a thin layer of Goats cheese topped with a tomato and basil mixture

Baked Portobello Mushroom £5.65

Large Portobello mushroom, baked with goats cheese roasted peppers on top

LIGHT STUFF

Goat's Cheese and Red Onion Tartlet V £9.75

Goat's cheese, caramelised red onion and peppers, baked on a puff pastry case, served with a pear and walnut salad and a raspberry and honey dressing

Salmon Nicoise £12.95

Grilled fresh salmon steak on a bed of new potatoes, green beans, boiled eggs, anchovies, olives, tomatoes and mixed leaves

Classic Caesar Salad/with Chicken £7.95/£11.50

Cos lettuce, crispy bacon, white anchovies, parmesan cheese and croutons tossed in a traditional caesar dressing

Beetroot and Feta Salad V £9.95

Beetroot and feta cheese with rocket and toasted pine nuts dressed in an olive oil and balsamic caramel

PASTA SELECTION

Risotto of the Day Please see the specials board for more details

Penne Arrabiata V £7.50

Penne in a tomato sauce with garlic, chilli and parsley

Penne Con Funghi Di Bosco V £7.50

Penne pasta in a rich sauce of cream, porcini paste and sautéed mixed mushrooms

Tagliatelle Alla Bolognese £8.25

Tagliatelle with traditional Italian bolognese

Penne Al Pollo E Panna £8.95

Pasta and succulent pieces of chicken breast served in a creamy mushroom sauce

Tagliatelle Gamberoni £10.95

Tagliatelle with tiger prawns and porcini mushrooms cooked in shellfish sauce

Vincisgrassi £9.65

Layers of egg lasagna, Parma ham, béchamel sauce, parmesan, porcini paste and mixed mushrooms

Tagliatelle Al Gorgonzola V £8.55

Tagliatelle in a creamy gorgonzola sauce with treviso and walnuts

PAGNOTTELLE

THE NEAPOLITAN SANDWICH

AVAILABLE DAILY 11.00-18.00

Mozzarella, tomato and basil V £6.50 **Chicken, mozzarella and onions** £7.50

Aubergine, mozzarella and tomato V £6.95 **Scarmorza and roasted peppers** £6.50

Salami, mushrooms and goats' cheese £7.25 **Tiger prawns, pesto and courgettes** £7.95

Sauteed mushrooms, shaved parmesan and fresh herbs V £6.50 **Prosciutto, tomato, mozzarella and fresh basil** £7.25

THE WOOD BURNING PIZZA OVEN MENU

We are members of the Associazione Verace Pizza Napoletana, which ensures that the ingredients we use and our cooking method conforms with the criteria of The Real Neapolitan Pizza.

TRADITIONAL NEAPOLITAN PIZZAS

Margherita D.O.C. V	£9.50
Classic pizza of tomato sauce, buffalo mozzarella and fresh basil leaves	
Marinara D.O.C. V	£6.25
Cherry tomatoes, tomato sauce, garlic, oregano and extra virgin olive oil	
Margherita V	£7.25
Tomato sauce, mozzarella and fresh basil leaves	
Funghi V	£7.95
Mushrooms, mozzarella, tomato sauce and garlic	
Napoletana	£8.50
Anchovies, tomato sauce, olives, capers and mozzarella	
Quattro Stagioni	£9.75
Mozzarella, tomato sauce, artichokes, mushrooms, cooked ham, and olives	
Fiorentina V	£9.25
Mozzarella, tomato sauce, spinach, free-range egg, olives and cherry tomatoes	
Parma	£9.75
Prosciutto, tomato sauce, rocket and mozzarella	
Diavolo V	£8.95
Mozzarella, tomato sauce, chillies, roasted peppers and olives	
Gamberoni	£10.50
Tiger prawns, tomato sauce, black olives and rocket leaves	
Napoli Forte	£8.95
Salami, tomato sauce, mozzarella and chillies	
Inglese	£9.50
Mozzarella, cherry tomatoes, cooked ham, asparagus and caramelised onions	
Forno Vivo	£9.95
House speciality. Mozzarella, ricotta, spinach, cherry tomatoes and pancetta	
Pollo	£9.50
Chicken, mozzarella, caramelised onions and pancetta	
La Dolce Vita V	£8.95
Dolce latte, mozzarella, parmesan and caramelised onions	
Salmone	£8.95
Mozzarella, fresh salmon, spinach and garlic	
Siciliana V	£9.95
Mozzarella, artichokes, capers, pine nuts, sultanas, caramelised onions and basil	
Caprino V	£8.95
Goats' cheese, mozzarella, roasted vegetables, cherry tomatoes and basil	
Affumicato	£9.50
Cherry tomatoes, smoked scamorza, pancetta and mozzarella	
Calzone Santa Maria V	£8.95
Spinach, mozzarella, ricotta, cherry tomatoes and garlic	
Calzone alla Forno Vivo	£9.95
A folded pizza; Goats' cheese, mozzarella, prosciutto and	

THE CHARCOAL OVEN MENU

In support of The British farming community, we use both farm assured and outdoor reared produce for both, superior flavour and respect for animal welfare.

All our beef steaks are of British origin and are matured for 21 days to ensure their tenderness, succulence and fuller flavour. Our steaks are all cooked medium-rare, the way we believe they should be eaten.

Grilled 8oz Prime Sirloin Steak £17.95

Served with roasted vine cherry tomatoes, rocket leaves and French fries

Grilled 7oz Fillet Steak £19.95

Served with roasted vine cherry tomatoes, rocket leaves, peppercorn sauce and French fries

18oz Cote de Boeuf £35.95

Prime rib-eye steak, grilled on the bone with rocket leaves and French fries (for two people to share)

Chicken Supreme £12.95

Grilled farm assured breast of chicken, served with braised leeks, mashed potato and beurre blanc

Grilled Haloumi V £11.50

Grilled haloumi cheese served with Portobello mushrooms and baby spinach

Honey Roasted Ham Hock £17.95

Honey glazed ham hock served with mashed potato and a mustard sauce

Grilled Salmon £12.95

Grilled salmon supreme with a puy lentil cassoulet, new potatoes and a shellfish sauce

Grilled 7oz Rump of Lamb £13.95

Grilled Lamb rump with caramelised red onion and peppers and mashed potato

Char-grilled Homemade Steak Burgers £10.50

Seasoned prime beef burger, served in ciabatta bread, with spicy salsa, mixed leaves and French fries

Twice Cooked Belly of Pork £13.95

Slow cooked free range, specially selected English pork, served with roasted apple, mashed potato and cavolo nero, with roasting jus

FISH OF THE DAY

We have fish deliveries five days a week, fresh from Billingsgate Fish Market.

For our fish specials, please see today's specials board.

SIDE ORDERS

Cherry Tomato, Onion & Balsamic Sauce	£2.65	Rocket & Parmesan	£3.75
Red Wine, Cream and Peppercorn Sauce	£2.65	French Fries	£2.95
Mixed Salad	£3.25	Mixed Grilled Vegetables	£3.45
New Potatoes	£3.25	Mashed Potatoes	£2.95

SUNDAY ROAST

Every Sunday we serve a traditional roast lunch.

BREAKFAST

Served daily from 9.00am.
See the Bar Menu for full details

DESSERT MENU

Sticky Toffee Pudding	£5.65
British classic winter-warmer. Spiced sponge cake covered in a toffee sauce and served with vanilla ice cream	
Traditional Apple Pie	£5.25
A British classic, served with vanilla ice cream	
Boston Brownie Sundae	£5.95
Chocolate brownie pieces and chocolate sauce with chocolate ice cream and layers of whipped cream	
Cheese Cake	£5.55
Baked white chocolate cheese cake	
Selection of Italian Ice Creams	£4.25
Choose from pistachio, vanilla, strawberry, or chocolate flavours	
Sorbets	£4.25
Lemon and raspberry flavours	
Lemon & Vodka	£5.75
Lemon sorbet drenched in Absolut vodka	
Raspberry & Amaretto	£5.75
Raspberry sorbet drenched in Amaretto Disaronno liqueur	

TEA, COFFEE & LIQUEURS

Americano	£2.00	Amaretto Disaronno	£2.75
Cappuccino	£2.20	Amaro Montenegro	£2.75
Latte	£2.20	Averna	£2.75
Espresso	£1.95	Baileys Irish Cream	£3.10
Macchiato	£2.00	Cointreau	£2.75
Mocha	£2.30	Drambuie	£2.75
Hot Chocolate	£2.30	Fernet Branca	£2.75
English Breakfast Tea	£1.90	Grand Marnier	£2.75
Camomile Tea	£1.90	Kahlua	£2.75
Fruit Tea	£1.90	Limoncello	£2.75
Earl Grey Tea	£1.90	Tia Maria	£2.75
Peppermint Tea	£1.90		

Nut warning. Because nuts are an ingredient in some of our dishes, please be aware that all food prepared in our kitchen may contain nut or nut traces.

BREAKFAST MENU

SERVED DAILY, 9-12NOON

The Traditional Breakfast	£5.95
Sausage, bacon, mushroom and scrambled eggs served with vine cherry tomatoes and a toasted muffin	
Scrambled Eggs and Smoked Salmon	£5.50
Scrambled eggs and smoked salmon on a toasted muffin	
Scrambled Eggs and Bacon	£5.25
Scrambled eggs and bacon on a toasted muffin	
Scrambled Eggs and Mushrooms	£5.25
Scrambled eggs and mushrooms on a toasted muffin	
Champagne Breakfast	£12.95
A Glass of 'Henriot Brut Souverain' Champagne, your choice of bacon, mushrooms or smoked salmon with scrambled eggs on a toasted muffin and hot beverage	
Granola	£3.95
Granola served with milk or Greek yogurt and honey	
Croissants	£2.75
Freshly baked croissants served with jam and butter	
Cakes	£2.95
Please see today's special board for our daily selection of cakes	

TEA & COFFEE

Americano	£2.00
Cappuccino	£2.20
Latte	£2.20
Espresso	£1.95
Macchiato	£2.00
Mocha	£2.30
Hot Chocolate	£2.30
English Breakfast Tea	£1.90
Other Teas	£1.90

GLOSSARY

Marinara

Pizza Marinara is named so because it was beloved by Neopolitan fisherman who wanted a quick hot snack after a night at sea. It is the greatest pizza of all due to its delicious simplicity of ingredients, tomato, garlic and oregano, which are enhanced by the unmistakable aroma of the wood fuelled oven.

Arrosticini

A traditional Abruzzese dish made with lamb meat, cut in chunks and pierced by a skewer. Arrosticini are often accompanied by slices of traditionally home-made bread soaked in extra-virgin olive oil (pan unto), we have included tzatziki into our dish

Hummus or hummus bi tahini

A dip or spread made of mashed chickpeas, sesame tahini, lemon juice, and garlic. Hummus is popular in various local forms throughout the Middle Eastern world.

Haloumi

A cheese indigenous to Cyprus and the Middle East, traditionally made from a mixture of goat's and sheep's milk. This cheese is white, with distinctive layered texture, similar to mozzarella, and a salty flavour. It is used in cooking due to its higher-than-normal melting point, making it an excellent cheese for frying or grilling (such as in souflaki greek style skewers).

Josper

A charcoal oven which came to existence by trying to contain the fumes from an open charcoal barbecue. The result was an enclosed barbecue which acted as an oven as well. The cooking speed and a dual system for roasting and barbecuing, produce stunning flavours and aromas. It has been one of the most exciting additions to the British food industry of recent times.

D.O.C.

Stands for denominazione di Origine Controllata; it is a quality stamp approved by the Italian government.

Associazione Verace Pizza Napoletana

The Real Neapolitan Pizza.

Forno Vivo

literally "lively oven" - our wood burning pizza oven.

Vincisgrassi

An oddly named dish from the Marches. Vincisgrassi is the Italianization of the name of the Austrian general, Prince Windischgratz, who was commander of the Austrian Forces stationed in the Marches. Legend has it that this dish was originally created for the prince by a local chef. It is made with layers of lasagna sheets filled with Parma ham, porcini paste, mixed mushrooms, fresh herbs, parmesan and béchamel sauce.

Focaccia Bread

A flat over baked Italian bread. The dough consists of high gluten flour, oil, water, salt and yeast.

Calzone

Literally trouser leg, a savoury turnover made out of pizza dough.

Pagnottella

A freshly baked pizza dough bap, baked in our wood burning oven and filled with delicious fillings.