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MAIN

STARTERS

Nocellara olives (VN)	£3.50
Avocado and tomato bruschetta (VN) With basil oil, fresh chilli, coriander	£7.50
Buffalo Milano bruschetta Grilled bruschetta, Milano salami, buffalo mozzarella and tomatoes	£8.95
Caprese Tomato, buffalo mozzarella and fresh basil	£7.50
Aubergine parmigiana Traditional dish of baked layered aubergine, mozzarella, tomato, garlic and parmesan	£6.95
Burrata Cherry tomato, oregano, fresh thyme, pesto and olive oil	£8.95
Chilli prawns Pan-fried king prawns with a spicy chilli sauce, cherry tomatoes and garlic	£8.95
Green-lip mussels Baked in an oyster tray with tomato, garlic, mushroom, dolcelatte and parmesan	£8.95
Antipasto misto Mixed cured salami, San Daniele, carved ham, scamorza, fontina, rocket and shaved parmesan. Served with sourdough + burrata	£13.95 + £3.95

FRIED STARTERS

Arancini Three risotto mozzarella balls served with tomato sauce. Choose any combination of the following: Bolognese / Prawn bisque sauce / Porcini truffle	£8.95
Salt and pepper squid Deep fried in sourdough batter. Served with tartar sauce	£7.95
Basket of prawns King prawns deep fried in sourdough batter. Served with tartar sauce	£7.95
Zucchini fritters Home-made courgette fritters coated in a light batter and parmesan	£6.95

WOOD FIRED BREAD

Home-made sourdough bread basket (VN)	£3.50
Garlic and oregano pizza bread (VN)	£4.50
Melted cheese pizza bread	£5.95
Mushroom, dolcelatte and oregano pizza bread	£6.50

PIZZA

Our pizzas are home-grown sourdough, topped with blended tomato sauce, fior di latte mozzarella, fresh basil and a touch of garlic oil

Marinara (VN) Tomato, garlic and oregano (no cheese)	£7.95
Margherita (V) With oregano	£9.40
Napoletana Anchovies, capers, olives and oregano	£10.50
American hot Spicy salami (pepperoni), red and green chilli peppers, tomato sauce, mozzarella, olive oil, garlic and herbs	£10.95
Oven-charred vegetables (V) Aubergine, mixed peppers, zucchini, mushroom, tomato, rosemary and thyme	£11.95
Spicy chilli chicken Blended with mayo, red and green pesto and chillies	£11.95
Piccante Spicy ventricina, chorizo, chilli sauce and 'nduja	£11.95
Goat's cheese, pesto and rocket With cherry tomato and fresh coriander	£12.50
Spicy tuna With red and green chilli, black olives, capers, oregano and red onion	£11.95
Wild mushroom, truffle oil and pecorino	£12.75
Chicken, 'nduja and chorizo Spicy 'nduja, chicken, chorizo, roasted peppers, chillies, mozzarella and fresh coriander	£11.95
Ham and wild mushroom	£11.95
Parma Rocket and parmesan	£15.95
Smoked aubergine and burrata With baked garlic and basil pesto	£12.95
Four seasons Ham, artichoke, mushrooms and olives	£12.95
Scamorza and coppa Coppa (pork shoulder), smoked mozzarella, rocket and pecorino	£12.95
Extra toppings	from £1.00
Gluten free	+ £2.00
Opt vegan. Swap mozzarella for vegan cheese	+ £2.00

PASTA

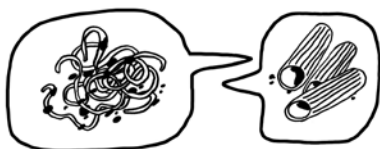
Dishes come with a choice of spaghetti or penne unless otherwise stated

Arrabbiata (VN)	£9.95
Tomato sauce, garlic, shallots, chilli and parsley	
Tomato, mozzarella and pesto gnocchi	£11.50
Carbonara	£11.95
Spaghetti with egg yolk, pancetta, cream and parmesan	
Chilli chicken and zucchini	£12.95
Chicken and zucchini cooked with tomato, red wine and mixed chillies	
Prawn and smoked salmon	£13.50
With spaghetti or penne (contains cream)	
Lasagna	£11.95
Pasta layered with beef, cooked with red wine, tomato, cream, parmesan and basil oil	
Spaghetti bolognese	£11.95
Slow cooked beef ragu, in a rich wine and tomato sauce	
Artichoke, truffle and asparagus (V)	£12.95
Wild mushrooms and a creamy white wine sauce	
Venison ragu pappardelle	£13.95
A rich ragu of venison, slow cooked with red wine	
Prawn vongole	£14.95
Classic clam linguine with prawns, garlic, white wine, tomato and chilli bisque sauce	
Mare e Monti paccheri	£13.95
Chicken, spicy 'nduja, wild mushrooms, prawns, white wine and parmesan	
+ Gluten free pasta	+ £2.00
+ Fresh pappardelle pasta	+ £2.00

CALZONE

Folded baked pizza served with a hot tomato and garlic sauce

Traditional	£12.95
Home-baked ham, artichoke, wild mushroom and mozzarella	
Charred vegetable and dolcelatte	£12.95
Baked garlic, mozzarella, smoked aubergine, zucchini and mushrooms	



RISOTTO

Porcini with truffle oil	£12.95
Cooked with white wine, shallots, stock and parmesan	
Seafood	£14.95
Calamari, cuttlefish, clam and prawn, cooked with white wine, butter, shallot and bisque	

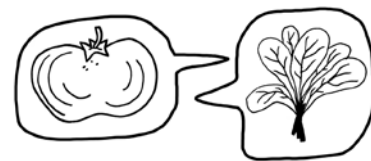
MAIN SALADS

Bomba burrata Parma ham	£14.95
Wood fired balloon sourdough bread, Parma ham, burrata, tomato, basil and olive oil	
Chicken Caesar	£12.95
Pancetta, anchovies, grilled chicken, romaine lettuce, parmesan, baked croutons and a home-made Caesar dressing	
Grilled vegetable and avocado (V)	£13.95
Zucchini, mixed peppers, aubergine, artichoke, asparagus, avocado, mixed leaves and house dressing	
Burrata tricolore	£14.95
Burrata, crushed avocado, beef tomatoes and grilled bruschetta, topped with pine nuts and basil pesto (V)	
Tuna Niçoise salad	£13.95
Tuna, egg, artichoke, French beans, anchovies, olives, tomato, onion and salad	

PIZZA BREAD FOCACCIA

Open pizza bread sandwiches, fillings include salad and home-made dressing

Avocado and buffalo mozzarella	£11.95
Avocado, buffalo mozzarella, tomato and basil	
Parma ham and mozzarella	£13.95
Parma, mozzarella, tomato and basil	

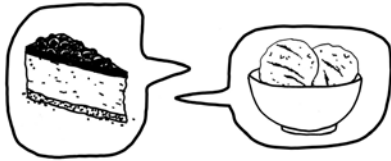


SIDES

Green salad (V)	£4.95
Mixed leaves, olives, cucumber, herbs and house dressing	
Double fried chips (VN)	£4.50
Truffle chips with parmesan	£4.95
Rocket and parmesan salad	£5.95
With olive oil and balsamic vinegar	

DESSERTS

Amaretto sticky toffee pudding (V) With custard or ice cream	£6.95
Blueberry mascarpone cheesecake (V)	£6.95
Tiramisu (V) Savoiard biscuit, espresso, mascarpone, grated white and dark chocolate, egg and marsala wine	£6.95
Raspberry panna cotta (V) Madagascar vanilla cream set into a mould and served with macerated strawberries	£6.95
Chocolate brownie (V) Chocolate brownie with vanilla ice cream	£6.95
Ice cream (V) 1 scoop / 2 scoops / 3 scoops Vanilla / Chocolate / Pistachio	£1.95 / £3.50 / £4.95
Sorbet (VN) 1 scoop / 2 scoops / 3 scoops Lemon / Raspberry	£1.95 / £3.50 / £4.95



AFFOGATO

Classic affogato (V) A scoop of vanilla ice cream with a shot of espresso	£4.50
Italian (V) A scoop of vanilla ice cream served with a shot of espresso and a shot of grappa	£6.95
Almond (V) A scoop of vanilla ice cream served with a shot of espresso and a shot of amaretto	£6.95
Hazelnut (V) A scoop of vanilla ice cream served with a shot of espresso and a shot of Frangelico	£6.95

(V) = Vegetarian / (VN) = Vegan

Please note: our olives may have stones and we use nuts in several dishes so cannot guarantee any product is nut free. Please notify our staff of any allergies or special requirements.

Tables are usually offered to customers at 1½ hour intervals, if you plan to stay longer please let us know when you make the initial booking. A discretionary service charge of 12.5% will be added to your bill.