

# • VEGETARIAN / VEGAN •

## SHARING

*In Italy sharing food is a way of life.*

### TOMATO SCARPETTA <sup>Ve</sup> £15

BAKED FOCACCIA & CIABATTA BREAD  
SERVED WITH A CILIEGINO TOMATO,  
OLIVE OIL, GARLIC & FRESH BASIL SAUCE

### OLIVES <sup>Ve</sup> £5

MIXED MARINATED OLIVES

### CHEESE BOARD (for 2) £22

A MIX OF ITALIAN CHEESE, WITH WALNUTS,  
FIG & HONEY. GORGONZOLA, PECORINO,  
BUFFALO MOZZARELLA, BURRATA, TALEGGIO,  
ASIAGO, PARMIGGIANO & PROVOLONE PICCANTE.

### HALF PIZZA & HALF PASTA (for 2) £28

CAN'T DECIDE BETWEEN THE TWO,  
THEN HAVE BOTH!

*Select one pizza and one pasta from the  
menu to share. (You must choose the same  
pasta & pizza.)*

### 1 METRE OF PIZZA (for 4) <sup>Ve</sup> £35

*Select from any of the pizza's on our menu.*

#### GARLIC BREAD

FRESH GARLIC & PARSLEY <sup>Ve</sup> £4

FIVE CHEESE £6

MOZZARELLA CHEESE £5

#### FOCACCIA

ROSEMARY & SEA SALT <sup>Ve</sup> £7

GARLIC & CHILLI <sup>Ve</sup> £7

CHERRY TOMATOES & BASIL <sup>Ve</sup> £10

## ANTIPASTI / STARTER

### ARANCINE £8

CRISPY RED PEPPER RISOTTO BALLS  
FIOR DI LATTE CHEESE

### CAPRESE £9

BUFFALO MOZZARELLA,  
HERITAGE TOMATOES & BASIL

### BRUSCHETTA POMODORO <sup>Ve</sup> £7

CHERRY TOMATOES & BASIL ON TOASTED  
HOMEMADE BREAD

### MINISTRONE SOUP <sup>Ve</sup> £6

VEGETABLE SOUP SERVED WITH BREAD

## • SIDES •

ROCKET SALAD <sup>Ve</sup> £6  
WITH PARMESAN

MIXED SALAD <sup>G</sup> £4

ROAST POTATOES <sup>Ve</sup> £5  
WITH PEPPERS, GARLIC  
& ROSEMARY

FRIES <sup>Ve</sup> £4

PARMESAN FRIES £6

SWEET POTATO FRIES <sup>Ve</sup> £5

FRIED COURGETTE  
STICKS <sup>Ve</sup> £6

BROCCOLI <sup>Ve</sup> £5  
SEASONED BROCCOLI

BREAD BASKET <sup>Ve</sup> £6  
DIPPING OLIVE OIL  
& BALSAMIC GLAZE

# PASTA & RISOTTO

## SPINACH & RICOTTA RAVIOLI £15

SAGE BUTTER & PARMESAN SAUCE

Ravioli (a filled enveloped of thin pasta dough) is popular all over Italy. This spinach & ricotta pasta is served in a modest sage butter and parmesan sauce to allow the filled ingredients to speak for themselves.



## BUCATINI ARANCIA CACIO PEPE £15

BLACK PEPPER, PECORINO & ORANGE

The Roman classic with black pepper and orange twist. What makes this dish special is the pecorino – an Italian cheese made from sheep milk, with a sharp, salty flavour.

## GNOCCHI MARGHERITA £14

POTATO DUMPLINGS, TOMATO,  
BUFFALO MOZZARELLA & FRESH BASIL

Gnocchi originates from Northern Italy. These delicate potato dumplings are traditionally served in a tomato sauce and topped with melted stringy mozzarella, however if you prefer a little extra kick add some chilli oil!

Vegan without mozzarella

## PENNE ARRABBIATA £13

CHILLI, GARLIC & TOMATO

A spicy sauce made from garlic, tomatoes, and dried red chilli peppers cooked in olive oil. The sauce originates from the Lazio region around Rome. Arrabbiata literally means "angry" in Italian, can you guess why this famous pasta dish got its name?

## BUTTERNUT SQUASH RISOTTO £14

SAGE BUTTER & PECORINO CHEESE

Butternut squash and sage is a marriage made in heaven as this simple yet flavour-packed risotto shows. The Italian twist of added pecorino cheese, one of the world's most ancient cheeses gives this dish a creamy indulgent feel.

## PAPPARDELLE PORCINI £15

WILD MUSHROOM & TRUFFLE OIL

Porcini mushrooms give this Tuscan pasta a rich, nutty taste and a full depth of flavour. Truffle oil is a modern culinary ingredient used to impact the flavour and aroma of truffles to a dish. Mushrooms and truffle oil are the perfect companion to add to pasta.

## PACCHERI CINQUE FORMAGGI £14

FIVE CHEESE PASTA

A cheese lover's heaven! Large tube shaped pasta with 5 different types of cheese, taleggio, gorgonzola, pecorino, parmigiano & asiago.

## MELANZANE PARMIGIANA £14

DEEP-FRIED SLICED AUBERGINE FILLING,  
LAYERED WITH MOZZARELLA CHEESE  
& TOMATO SAUCE, AND THEN BAKED

The origin of the dish is claimed by the southern regions of Campania and Sicily. A true favourite!

# SALAD

## ANTIPASTO £14

MIXED SALAD WITH MARINATED OLIVES,  
GRILLED PEPPERS AND AUBERGINE, SUN DRIED  
TOMATOES, PECORINO ROMANO, PROVOLONE  
PICANTE, RED WINE VINEGAR & OLIVE OIL

# PIZZA

We use the finest San Marzano tomatoes and Fior di Latte mozzarella cheese to give you a great tasting pizza.

## CLASSIC MARGHERITA £11

TOMATO, MOZZARELLA & BASIL

A typical Neapolitan pizza, made with San Marzano tomatoes, mozzarella cheese, fresh basil, salt and extra-virgin olive oil. Traditionally, it is made with Fior di Latte (cow's milk mozzarella) rather than buffalo mozzarella.

## VEGETARIAN £13

PEPPERS, COURGETTE, MUSHROOMS,  
TOMATO & FIOR DI LATTE CHEESE

This vegetarian dream is the perfect combination, loaded with colourful roasted vegetables and cheese, this will not disappoint.

Vegan without cheese

## MARINARA £8

A TYPICAL NEAPOLITAN PIZZA, MADE WITH SAN  
MARZANO TOMATOES, OLIVE OIL AND OREGANO

# BURGER

## VEG BURGER £12

VEGETABLE BURGER TOPPED WITH  
MELTED MOZZARELLA CHEESE

# TRADITIONAL

## MACARONI CHEESE £13

Crisp on top, oozing with a cheddar parmesan sauce and perfectly cooked pasta our Mac and Cheese is a real tasty treat.

# • GLUTEN-FREE •

## ANTIPASTI / STARTER

**OLIVES**   £5  
MIXED MARINATED OLIVES

**CAPRESE**  £9  
BUFFALO MOZZARELLA,  
HERITAGE TOMATOES & BASIL

**BURATTA WITH PARMA HAM** £11  
BURATTA IS A CREAMIER VERSION OF  
BUFFALO MOZZARELLA

**STEAMED MUSSELS** £12  
WHITE WINE, GARLIC, PARSLEY  
& CHERRY TOMATOES

**BRESAOLA** £11  
BRESAOLA (AIR-DRIED FINELY SLICED BEEF)  
WITH CRISP PEPPERY ROCKET, SPRITZ OF  
LEMON & PARMESAN SHAVINGS

**MINISTRONE SOUP**   £6  
VEGETABLE SOUP SERVED WITH BREAD

**SOUP OF THE DAY** £6

## PASTA & RISOTTO

**PENNE NDUJA & BURATTA** £15  
PASTA WITH NDUJA CHILLI, FRESH RICOTTA  
& TOMATO, TOPPED WITH BURATTA CHEESE

*This dish has the ultimate Italian trio of iconic ingredients. Nduja is a spicy spreadable pork sausage from the small southern Calabrese town of Spilinga, Italy.*

**PENNE ARRABBIATA**   £13  
CHILLI, GARLIC & TOMATO

*A spicy sauce made from garlic, tomatoes, and dried red chilli peppers cooked in olive oil. The sauce originates from the Lazio region around Rome. Arrabbiata literally means "angry" in Italian, can you guess why this famous pasta dish got its name?*

**SPAGHETTI CARBONARA** £14  
FREE RANGE EGGS, PANCETTA  
& PECORINO CHEESE

*We make this classic Roman dish how it should be made, no cream. However if you prefer this dish with added cream please ask!*

**BUTTERNUT SQUASH RISOTTO**  £15  
SAGE BUTTER & PECORINO CHEESE

*Butternut squash and sage is a marriage made in heaven as this simple yet flavour-packed risotto shows. The Italian twist of added pecorino cheese, one of the world's most ancient cheeses gives this dish a creamy indulgent feel.*



**BUCATINI ARANCIA CACIO PEPE** £15  
BLACK PEPPER, PECORINO & ORANGE

*The Roman classic with black pepper and orange twist. What makes this dish special is the pecorino – an Italian cheese made from sheep milk, with a sharp, salty flavour.*

**SPAGHETTI PORCINI**  £15  
WILD MUSHROOM & TRUFFLE OIL

*Porcini mushrooms give this Tuscan pasta a rich, nutty taste and a full depth of flavour. Truffle oil is a modern culinary ingredient used to impact the flavour and aroma of truffles to a dish. Mushrooms and truffle oil are the perfect companion to add to pasta.*

## • SIDES •

**ROCKET SALAD**  £6  
WITH PARMESAN 

**MIXED SALAD**  £4

**PEAS** £5  
WITH MASCARPONE, PANCETTA & ONION

**FRIES**  £4

**PARMESAN FRIES**  £6

**SWEET POTATO FRIES**  £5

**BROCCOLI**  £5  
SEASONED BROCCOLI

**ROAST POTATOES**   £5  
WITH PEPPERS, GARLIC & ROSEMARY

**FRIED COURGETTE  
STICKS**   £6

## SPAGHETTI WITH SEAFOOD £18

KING PRAWN, MUSSELS, CLAMS, CALAMARI, TOMATO & CHILLI

*This dish is a seafood lovers dream. A punchy slightly spicy, elegant pasta dish, piled with the fruits of the sea. The secret is all in the execution.*

## SPAGHETTI BOLOGNESE £14

SUCCULENT MEAT & RED WINE SAUCE

*Bolognese sauce known in Italian as ragù, is a meat-based sauce, which has its origins in Bologna. Served with beautiful wide ribbons of pasta known as pappardelle from Tuscany.*

## PENNE KING PRAWNS & PANCETTA £17

TOMATO & GARLIC

*Paccheri are large, tubular shaped pasta originating from Campania & Calabria. This dish is oozing with wonderful flavours from the fresh juicy king prawns, crispy pancetta, tomatoes and garlic.*



## SPAGHETTI LOBSTER £25

CHERRY TOMATOES, WHITE WINE, GARLIC, CHILLI & PARSLEY

*People often ask me what I would choose for my last supper. Well this is it! Lobster can be expensive but the flavour is superb, and for a special occasion – or even if you just fancy a treat – it's worth splurging for an amazing pasta dish.*

## MELANZANE PARMIGIANA V £14

DEEP-FRIED SLICED AUBERGINE FILLING, LAYERED WITH MOZZARELLA CHEESE & TOMATO SAUCE, AND THEN BAKED

*The origin of the dish is claimed by the southern regions of Campania and Sicily. A true favourite!*

## SPAGHETTI AMATRICIANA £14

GUANCALE (CURED PORK), CHILLI & TOMATO

*PAPA GINO'S No.1 DISH. Originating from the town of Amatrice, Rome. A simplistic yet utterly delicious dish that continues to stand the test of time.*

## RISOTTO ASPARAGUS & KING PRAWNS £17

WITH PEAS & PECORINO CHEESE

*Risotto is a northern Italian rice dish cooked with broth until it reaches a creamy consistency. This simple, sophisticated and fabulously silky risotto combines arborio rice with pecorino cheese, peas, leeks, zesty lemon to give a super fresh tasting dish topped with king prawns.*

## PENNE CINQUE FORMAGGI V £14

FIVE CHEESE PASTA

*A cheese lover's heaven! Large tube shaped pasta with 5 different types of cheese, taleggio, gorgonzola, pecorino, parmigiano & asiago.*

## PENNE CHICKEN & SWEET BELL PEPPERS £14

IN TOMATO SAUCE

*Succulent chicken & colourful, sweet bell peppers in a tomato sugo is so deliciously satisfying. It's the best chicken pasta around!*

## SALADS

### GRILLED CHICKEN £14

GEM LETTUCE, PANCETTA, PECORINO CHEESE, BALSAMIC VINEGAR & OLIVE OIL

### GRILLED PEACH AND BUFFALO MOZZARELLA £15

WITH ROCKET SALAD, PARMA HAM, BALSAMIC VINEGAR & OLIVE OIL

### ANTIPASTO £14

MIXED SALAD WITH MARINATED OLIVES, PARMA HAM, GRILLED PEPPERS AND AUBERGINE, SUN DRIED TOMATOES, PECORINO ROMANO, PROVOLONE PICANTE, RED WINE VINEGAR & OLIVE OIL

*Go vegetarian – order without ham.*

## PIZZA

*We use the finest San Marzano tomatoes and Fior di Latte mozzarella cheese to give you a great tasting pizza.*



### PAOLO'S PIZZA £16

WHITE BASE, HAM, ARTICHOKE, MOZZARELLA & NDUJA, DRIZZLED WITH TOMATO

*The pizza that crowned Paolo UK Number 1 Pizza Chef in 2015 in London. This pizza even made its debut on ITV!*

### CLASSIC MARGHERITA V £12

TOMATO, MOZZARELLA & BASIL

*A typical Neapolitan pizza, made with san marzano tomatoes, mozzarella cheese, fresh basil, salt and extra-virgin olive oil. Traditionally, it is made with fior di latte (cow's milk mozzarella) rather than buffalo mozzarella.*

## THE REAL NEAPOLITAN

### SAUSAGE & FRIARIELLI

If you go to Napoli you will find this pizza everywhere. Friarielli (marinated broccolli) with fior di latte mozzarella, proper Italian sausages, chilli and extra virgin olive oil.

£15

## SPICY NDUJA

### NDUJA WITH FIOR DI LATTE MOZZARELLA, TOMATO, CHILLI & EXTRA VIRGIN OLIVE OIL

Nduja is a spicy, spreadable pork sausage from the small southern Calabrese town of Spilinga, Italy. This is the hottest pizza on the menu... are you brave enough?

£14

## MILANO

### TOMATO, MOZZARELLA, SALAMI MILANO, CHILLI & GARLIC

A popular pizza with Italy's most authentic salami from Milan.

£15

## VEGETARIAN

### PEPPERS, COURGETTE, MUSHROOMS, TOMATO & FIOR DI LATTE CHEESE

This vegetarian dream is the perfect combination, loaded with colourful roasted vegetables and cheese, this will not disappoint.

£14

## ROCKET & PARMA

### TOMATO, MOZZARELLA, PARMA HAM, ROCKET LEAVES, SHAVINGS OF PARMESAN & DRIZZLED WITH BALSAMIC GLAZE

Parma Ham also known as prosciutto is an Italian dry-cured ham that is thinly sliced. This is a pizza that everyone seems to love.

£15

## POLLO

### CHICKEN, RED ONION, GORGONZOLA & ROCKET

Surprisingly this non-traditional pizza created by Paolo is a winner amongst our favourites. The rich flavours of the creamy gorgonzola are equally balanced by the chicken and red onion. Topped with crisp peppery rocket and shavings of parmesan.

£15

## BBQ MEAT DELUXE

### BBQ BASE, CHICKEN, HAM, SALAMI AND MOZZARELLA CHEESE.

This American influenced pizza is delicious. With a sticky, tangy bbq sauce base topped with succulent chicken, Italian ham, slightly spiced salami from Milan and mozzarella cheese

£15

## PERSONALISE YOUR PIZZA

SELECT FROM ANY OF THE TOPPINGS ABOVE  
£1.50 PER EXTRA TOPPING

## OVEN & GRILL

### CRISPY DUCK

£25

#### CHERRY & RED WINE SAUCE

Tender, moist duck breasts with a crisp, golden brown skin are served topped with a cherry port wine sauce and mashed potato. Cherries are so popular in Italy it only felt right to accompany this duck dish with them.

### 10oz STEAK

£32

#### FILLET OR SIRLOIN STEAK SERVED WITH FRIES OR ROASTED POTATOES

Select from peppercorn, gorgonzola, wild mushroom or spicy nduja tomato sauce. Nduja is a spicy, spreadable pork sausage.

### BEEF TAGLIATA

£32

#### GRILLED FILLET STEAK MARINATED

#### IN CHILLI & GARLIC, WITH ROCKET, PARMESAN FLAKES & BALSAMIC GLAZE

Looking for a healthier version of steak and chips then look no further. A 10oz fillet steak, grilled then carved into thin slices, served on a bed of glazed rocket. This is the traditional way steaks are grilled and served in Northern Italy.

### SEA BASS

£23

#### PAN FRIED FILLET OF SEA BASS WITH OLIVE OIL, GARLIC, OLIVES & LEMON ZEST SERVED WITH CREAMY POTATO MASH

Delicate yet flavoursome seabass is one of Italy's most sophisticated dishes.

### GAMBERONI PICCANTE

£25

#### JUMBO KING PRAWNS WITH CHILLI, GARLIC, WHITE WINE, CHERRY TOMATOES SERVED WITH ROASTED POTATOES & PEPPERS

In any country with a coastline, you're bound to find incredible prawn recipes central to its cuisine. Our mouth-watering, sweet, juicy king prawns are delicious, healthy and beautiful to look at.

## TRADITIONAL

### PROPER FISH & CHIPS

£15

You can't go wrong with this one, battered haddock served with chips and tartar sauce.

### MACARONI CHEESE

£13

Crisp on top, oozing with a cheddar parmesan sauce and perfectly cooked pasta our Mac and Cheese is a real tasty treat.