

– INTROS

<b>Marinated Green Olives (v)</b>	<b>3<sup>.00</sup></b>
- Green pitted olives and garlic cloves, marinated with peppercorns	
<b>Dough Balls (v)</b>	<b>3<sup>.95</sup></b>
- Dough balls served with garlic butter	
<b>Seasoned Focaccia with Oil and Vinegar (v)</b>	<b>4<sup>.25</sup></b>
- Three chunky pieces of rosemary and seasoned focaccia bread served with extra virgin olive oil and balsamic vinegar	

– STARTERS/SIDES

<b>Soup of the Day</b>	<b>4<sup>.95</sup></b>
- Ask your server for today’s choice. Served with two pieces of rosemary and seasoned focaccia bread	
<b>Ravioli of the Day</b>	<b>6<sup>.95</sup></b>
- Today’s special choice of fresh Ravioli finished with either: Butter with wilted baby spinach and shaved Gran Milano cheese or Arrabiata sauce with red onions and fresh red chillies	
<b>Garlic Bread (v)</b>	<b>4<sup>.40</sup></b>
- With garlic butter finished with fresh parsley	
<b>Garlic Bread with Mozzarella (v)</b>	<b>5<sup>.00</sup></b>
- Garlic butter, mozzarella & red onion chutney, finished with fresh parsley	
<b>Gourmet Pizza “Originale” Bruschetta (v)(n)</b>	<b>5<sup>.95</sup></b>
- Our take on this classic. Our dough brushed with garlic butter topped with tomato, red onion, garlic, mint, fresh basil and pesto	
<b>Mushroom Bruschetta (v)</b>	<b>5<sup>.95</sup></b>
- Mushrooms, cream sauce, red onion, fresh parsley	
<b>Polenta Chips (v)</b>	<b>4<sup>.95</sup></b>
- Italian polenta chips with rosemary, oven baked and finished with Gran Milano cheese, served with a tomato and harrisa dip	
<b>Caesar Salad</b>	<b>4<sup>.95</sup></b>
- Anchovies, croutons, Gran Milano cheese served on a bed of cos lettuce with Caesar dressing + Add chicken for 1.25	
<b>House Side Salad (v)</b>	<b>4<sup>.60</sup></b>
- Seasonal mixed leaves, baby plum tomatoes, cucumber, roasted mixed peppers, red onions with house dressing + Add chicken or goat’s cheese for 1.25	
<b>Rucola e Formaggi (v)</b>	<b>3<sup>.95</sup></b>
- Rocket and shaved Gran Milano cheese with balsamic vinegar and extra virgin olive oil + Add chicken or goat’s cheese for 1.25	
<b>Caprese Salad</b>	<b>5<sup>.95</sup></b>
- Buffalo mozzarella DOP, vine tomato and rocket salad dressed with extra virgin olive oil	
<b>Pan-Fried Tiger Prawns</b>	<b>7<sup>.95</sup></b>
- Tiger prawns pan-fried in butter and white wine served with rocket, rosemary focaccia bread and a lemon wedge	

– SALADS

<b>Superfood Salad (v)(n)</b>	<b>12<sup>.25</sup></b>
- Sweet beetroot, pine kernels, roasted butternut squash, avocado, cranberries, pumpkin seeds and goat’s cheese on a bed of rocket and baby spinach, finished with a drizzle of balsamic syrup + Add chicken 1.95	
<b>Niçoise Salad</b>	<b>12<sup>.25</sup></b>
- Tuna, anchovies, capers, olives, free-range egg, seasonal mixed leaves, roasted mixed peppers and cucumber with classic house dressing	
<b>Chicken Çaesar</b>	<b>12<sup>.25</sup></b>
- Chicken, anchovies, croutons, shaved Gran Milano cheese served on a bed of cos lettuce	
<b>Warm Chicken, Bacon &amp; Avocado</b>	<b>12<sup>.25</sup></b>
- Warm chicken, bacon, avocado and bruschetta mix of tomato, red onion, garlic, mint, fresh basil served on a bed of seasonal mixed leaves with a balsamic glaze	

– GOURMET PASTAS

<b>All dishes made with a choice of fresh Italian pasta – Ask your waiter for today’s choices</b>	
<b>Risotto of the Day</b>	<b>12<sup>.65</sup></b>
- Today’s special choice of creamy white wine risotto, finished with fresh rocket and a drizzle of shaved Gran Milano cheese	
<b>Ravioli of the Day</b>	<b>13<sup>.25</sup></b>
- Today’s special choice of fresh Ravioli served on a bed of baby spinach, finished with either: Butter with wilted baby spinach and shaved Gran Milano cheese or Arrabiata sauce with red onions and fresh red chillies	
<b>Classic Bolognese</b>	<b>12<sup>.25</sup></b>
- A ragu of minced beef, onions, red wine, mushrooms, celery, carrots and herbs in a tomato sauce	
<b>Frutti di Mare</b>	<b>13<sup>.25</sup></b>
- Mussels, prawns and calamari mixed with white wine, fresh chillies and butter in a tomato sauce	
<b>Calabrese (n)</b>	<b>13<sup>.25</sup></b>
- Calabrian spiced sausage , mushrooms and spring onion in a garlic, tomato & cream sauce with a hint of chilli	
<b>Tonno Rustico</b>	<b>12<sup>.50</sup></b>
- Tuna, with white wine, garlic, fresh chillies, white onions and baby plum tomatoes	
<b>Lasagne</b>	<b>12<sup>.25</sup></b>
- Layers of pasta with a Bolognese sauce, béchamel and Gran Milano cheese	
<b>Roasted Vegetable &amp; Mozzarella Arrabiata</b>	<b>11<sup>.95</sup></b>
- Buffalo mozzarella DOP, harissa paste, fresh red chilli, courgette and roasted mixed peppers, garlic, red onion and basil in a tomato sauce. (Make your pasta vegetarian by removing the Buffalo mozzarella DOP and add extra roasted vegetables) + Add chicken 1.95	
<b>Carbonara</b>	<b>12<sup>.25</sup></b>
- Smoked pancetta, cream, free-range egg and Gran Milano cheese	

Gourmet Pizza Company has been serving up award-winning pizzas with a side order of excellent service for nearly 30 years so we know a thing or two about Italian-style food.



– GOURMET PIZZAS

<b>Our Gourmet pizzas are prepared with the finest ingredients from traditional suppliers &amp; hand crafted by our Pizzaiolos</b>	
<b>Margherita (v)</b>	<b>8<sup>.50</sup></b>
- Tomato sauce, mozzarella and fresh basil leaves	
<b>Rucola e Prosciutto</b>	<b>11<sup>.50</sup></b>
- Prosciutto crudo ham, black olives, mozzarella, tomato sauce topped with fresh rocket and shaved Gran Milano cheese	
<b>Quattro Formaggi</b>	<b>11<sup>.00</sup></b>
- Gorgonzola DOP, mozzarella, goat’s cheese and Gran Milano on a tomato base	
<b>American</b>	<b>11<sup>.00</sup></b>
- Pepperoni, tomato sauce and mozzarella	
<b>American Hot</b>	<b>11<sup>.15</sup></b>
- Pepperoni, fresh red chilli, tomato sauce and mozzarella	
<b>Hawaiian</b>	<b>11<sup>.50</sup></b>
- Tomato sauce, speck ham, fresh juicy pineapple, fresh red chillies, basil, garlic and mozzarella	
<b>Boscaiola</b>	<b>11<sup>.95</sup></b>
- Calabrian spiced sausage, fresh baby spinach, black olives, chestnut and cup mushrooms, mozzarella on a tomato base + Add fresh red chillies 0.75	
<b>Classico Italiana</b>	<b>11<sup>.50</sup></b>
- Tomato sauce, speck ham, cup and chestnut mushrooms, black olives and mozzarella	
<b>Tonnata</b>	<b>11<sup>.50</sup></b>
- Tuna, anchovies, red onion, capers, black olives, tomato sauce and mozzarella + Add fresh red chillies 0.75	
<b>Caprese</b>	<b>11<sup>.50</sup></b>
- A bianca base (mozzarella & Gran Milano Cheese), baby plum tomatoes, topped with rocket and shaved Gran Milano cheese + Add Prosciutto crudo ham 1.95	
<b>Pollo e Spinaci</b>	<b>11<sup>.50</sup></b>
- Fresh baby spinach, chicken, goat’s cheese, tomato sauce and mozzarella	
<b>Speck e Butternut Squash</b>	<b>11<sup>.50</sup></b>
- Speck ham, roasted butternut squash, tomato sauce and mozzarella	
<b>Verdure di Capra (v)</b>	<b>11<sup>.95</sup></b>
- Grilled mix of aubergines & courgettes, roasted peppers, caramelised red onion, tomato sauce, goat’s cheese and mozzarella	
<b>Meditereanian (v)</b>	<b>11<sup>.95</sup></b>
- Roasted aubergine, capers, black olives, red onions, fresh red chillies and mozzarella on a tomato base	
<b>Manzo Americano (n)</b>	<b>12<sup>.25</sup></b>
- BBQ beef, pepperoni, roasted mixed peppers, red onion, red chillis, tomato sauce and mozzarella	
<b>Pollo Cajun</b>	<b>11<sup>.95</sup></b>
- Cajun chicken, bacon, sweet Peppadew peppers, goat’s cheese and buffalo mozzarella DOP on a tomato base	
<b>Trifolata (v)</b>	<b>11<sup>.95</sup></b>
- Chestnut and cup mushrooms, black truffle oil, béchamel base and mozzarella	
<b>Giardinera (v)</b>	<b>11<sup>.95</sup></b>
- Spinach, artichoke, olives, roasted mixed peppers, garlic oil, tomato sauce and mozzarella	
<b>Affumicata</b>	<b>12<sup>.75</sup></b>
- Calabrian spiced sausage, sliced roast potatoes, black olives on a creamy fontal cheese and mozzarella base	
<b>Tropean Hot (n)</b>	<b>12<sup>.75</sup></b>
- Hot ‘Nduja sausage, Calabrian spiced sausage pieces, pepperoni, red onion, roasted red and yellow peppers, tomato sauce and buffalo mozzarella DOP	
<b>Bacon, Beets &amp; Blue</b>	<b>12<sup>.75</sup></b>
- Sweet beetroot, bacon, Gorgonzola DOP, spinach, red onion, tomato sauce and buffalo mozzarella DOP	
<b>Add any additional toppings to your pizza for 1.95. If you are unable to find any of your favourite recipes, please ask your server, if we have the ingredients, we will happily make it for you.</b>	

D.O.P certification (Denominazione di Origine Protetta) is a Protected Designation of Origin. Products are guaranteed to be made in protected zones designated by Italian government and made according to strict procedures and standards.  
(v) Suitable for vegetarians (n) Contains nuts. Please watch out for stray olive stones and fish bones. Our dishes are made fresh to order and if needed we do hold more detailed allergen information. Please ask a member of the team.  
Unfortunately, it is not possible for us to guarantee our busy kitchens are 100% allergen / contamination free.