

– INTROS

<b>Marinated Green Olives (v)</b> -----	<b>2</b> . <sup>95</sup>
- Green pitted olives and garlic cloves, marinated with peppercorns	
<b>Dough Balls (v)</b> -----	<b>3</b> . <sup>95</sup>
- Dough balls served with garlic butter	
<b>Seasoned Focaccia with Oil and Vinegar (v)</b> ----	<b>3</b> . <sup>95</sup>
- Rosemary and classic seasoned focaccia bread served with extra virgin olive oil and balsamic vinegar	

– STARTERS/SIDES

<b>Garlic Bread (v)</b> -----	<b>4</b> . <sup>35</sup>
- With garlic butter finished with fresh parsley	
<b>Garlic Bread with Mozzarella (v)</b> -----	<b>4</b> . <sup>95</sup>
- Garlic butter, mozzarella & red onion chutney, finished with fresh parsley	
<b>Bruschetta (v)(n)</b> -----	<b>5</b> . <sup>95</sup>
- Tomato, red onion, garlic, mint, fresh basil and pesto	
<b>Mushroom Bruschetta (v)</b> -----	<b>5</b> . <sup>95</sup>
- Mushrooms, cream sauce, red onion, fresh parsley	
<b>Caesar Salad</b> -----	<b>4</b> . <sup>95</sup>
- 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</b> . <sup>50</sup>
- 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</b> . <sup>95</sup>
- 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</b> . <sup>95</sup>
- Buffalo mozzarella DOP, vine tomato and rocket salad dressed with extra virgin olive oil	
<b>Spinach &amp; Ricotta Ravioli (v)</b> -----	<b>6</b> . <sup>95</sup>
- Fresh Italian pasta stuffed with spinach & ricotta, served with wilted spinach and shaved Gran Milano cheese	
<b>Pan-Fried Tiger Prawns</b> -----	<b>7</b> . <sup>95</sup>
- 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>11</b> . <sup>95</sup>
- Sweet beetroot, pine kernels, roasted butternut squash, avocado 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>11</b> . <sup>95</sup>
- Tuna, anchovies, capers, olives, free-range egg, seasonal mixed leaves, roasted mixed peppers and cucumber with classic house dressing	
<b>Chicken Çaesar</b> -----	<b>11</b> . <sup>95</sup>
- Chicken, anchovies, croutons, shaved Gran Milano cheese served on a bed of cos lettuce	
<b>Warm Chicken, Bacon &amp; Avocado</b> -----	<b>11</b> . <sup>95</sup>
- Warm chicken, bacon, avocado and bruschetta mix served on a bed of seasonal mixed leaves with a balsamic glaze	

– GOURMET PASTAS

All dishes made with a choice of fresh Italian pasta  
– Ask your waiter for today’s choices

<b>Classic Bolognese</b> -----	<b>11</b> . <sup>65</sup>
- A ragu of minced beef, onions, red wine, mushrooms, celery, carrots and herbs in a tomato sauce	
<b>Frutti di Mare</b> -----	<b>12</b> . <sup>95</sup>
- Mussels, prawns and calamari mixed with white wine, fresh chillies and butter in a tomato sauce	
<b>Calabrese (n)</b> -----	<b>12</b> . <sup>95</sup>
- Spicy Italian sausage, mushrooms and spring onion in a garlic, tomato & cream sauce with a hint of chilli	
<b>Tonno Rustico</b> -----	<b>11</b> . <sup>95</sup>
- Tuna, with white wine, garlic, fresh chillies, white onions and baby plum tomatoes	
<b>Lasagne</b> -----	<b>10</b> . <sup>95</sup>
- Layers of pasta with a Bolognese sauce, béchamel and Gran Milano cheese	
<b>Roasted Vegetable &amp; Mozzarella Arrabiata</b> ----	<b>10</b> . <sup>95</sup>
- -Buffalo mozzarella DOP, 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>10</b> . <sup>95</sup>
- Bacon, cream, free-range egg and Gran Milano cheese	
<b>Spinach &amp; Ricotta Ravioli (v)</b> -----	<b>12</b> . <sup>95</sup>
- Fresh Italian pasta stuffed with spinach & ricotta, served with wilted spinach and shaved Gran Milano cheese	

Gourmet Pizza Company has been serving up award-winning pizzas with a side order of excellent service for nearly 10 years so we know a thing or two about Italian-style food.



– GOURMET PIZZAS

Our Gourmet pizzas are prepared with the finest ingredients from traditional suppliers & hand crafted by our Pizzaiolos

<b>Margherita (v)</b> -----	<b>8</b> . <sup>25</sup>
- Tomato sauce, mozzarella and fresh basil leaves	
<b>Rucola e Prosciutto</b> -----	<b>11</b> . <sup>25</sup>
- Prosciutto crudo ham, black olives, mozzarella, tomato sauce topped with fresh rocket and shaved Gran Milano cheese	
<b>Quattro Formaggi</b> -----	<b>10</b> . <sup>95</sup>
- Gorgonzola DOP, mozzarella, goat’s cheese and Gran Milano on a tomato base	
<b>American</b> -----	<b>10</b> . <sup>95</sup>
- Pepperoni, tomato sauce and mozzarella	
<b>American Hot</b> -----	<b>11</b> . <sup>15</sup>
- Pepperoni, fresh red chilli, tomato sauce and mozzarella	
<b>Hawaiian</b> -----	<b>11</b> . <sup>25</sup>
- Tomato sauce, speck ham, fresh juicy pineapple, hint of chilli, basil, garlic and mozzarella	
<b>Classico Italiane</b> -----	<b>11</b> . <sup>25</sup>
- Tomato sauce, speck ham, cup and chestnut mushrooms, black olives and mozzarella	
<b>Tonnata</b> -----	<b>11</b> . <sup>50</sup>
- Tuna, anchovies, red onion, capers, black olives, tomato sauce and mozzarella + Add fresh red chillies 0.65	
<b>Caprese</b> -----	<b>11</b> . <sup>50</sup>
- 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</b> . <sup>50</sup>
- Spinach, chicken, goat’s cheese, tomato sauce and mozzarella	
<b>Speck e Butternut Squash</b> -----	<b>11</b> . <sup>25</sup>
- Speck ham, roasted butternut squash, tomato sauce and mozzarella	
<b>Verdure di Capra (v)</b> -----	<b>10</b> . <sup>95</sup>
- Grilled mix of aubergines & courgettes, roasted peppers, caramelised red onion, tomato sauce, goat’s cheese and mozzarella	
<b>Manzo Americano (n)</b> -----	<b>11</b> . <sup>95</sup>
- BBQ beef, pepperoni, roasted mixed peppers, red onion, red chillis, tomato sauce and mozzarella	
<b>Pollo Cajun</b> -----	<b>11</b> . <sup>50</sup>
- Cajun chicken, bacon, sweet Peppadew peppers, goat’s cheese and buffalo mozzarella DOP on a tomato base	
<b>Trifolata (v)</b> -----	<b>11</b> . <sup>95</sup>
- Chestnut and cup mushrooms, black truffle oil, béchamel base and mozzarella	
<b>Giardinera (v)</b> -----	<b>11</b> . <sup>95</sup>
- Spinach, artichoke, olives, roasted mixed peppers, garlic oil, tomato sauce and mozzarella	
<b>Tropean Hot (n)</b> -----	<b>12</b> . <sup>50</sup>
- Hot ‘Nduja sausage, spicy Italian sausage, pepperoni, red onion, roasted red and yellow peppers, tomato sauce and buffalo mozzarella DOP	
<b>Bacon, Beets &amp; Blue</b> -----	<b>12</b> . <sup>50</sup>
- Sweet beetroot, bacon, Gorgonzola DOP, spinach, red onion, tomato sauce and buffalo mozzarella	

Add any additional toppings to your pizza for 1.95. If you are unable to find any of your favourite recipes, please ask your waiter, if we have the ingredients, we will happily make it for you.

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.



– COCKTAILS

<b>Pornstar Martini</b> -----	<b>6.25</b>
- Vanilla vodka, passion fruit liqueur, passion fruit juice and lime juice	
<b>Peach Bellini</b> -----	<b>5.95</b>
- Prosecco and white peach	
<b>Chambord Royale</b> -----	<b>5.95</b>
- Prosecco, Chambord black raspberry liqueur and fresh raspberry	
<b>Mojito</b> -----	<b>6.25</b>
- Refreshing blend of Bacardi rum, lime juice and mint	
<b>Berry Mojito Royale</b> -----	<b>6.25</b>
- White rum, crème de casis, mint and lime over ice, topped with prosecco	
<b>Cosmopolitan</b> -----	<b>6.25</b>
- Citron vodka, triple sec, cranberry juice and lime juice	

<b>Hugo St-Germain</b> -----	<b>6.25</b>
- St-Germain elderflower liqueur, lemon and mint over ice, topped with prosecco	
<b>Amaretto Sours</b> -----	<b>6.25</b>
- Amaretto liqueur, lemon juice, gomme sugar syrup and lime juice	
<b>Aperol Spritz</b> -----	<b>6.25</b>
<b>Negroni</b> -----	<b>6.25</b>
- Damrak gin, Galliano L’Aperitivo and vermouth rosso	
<b>Espresso Martini</b> -----	<b>6.25</b>
- Shot of rich espresso, vodka, Bols coffee liqueur and vanilla, shaken over ice	

<b>– WHITE WINE</b>		<b>250ml/Bottle</b>
<b>Chardonnay, Australia (ABV 13.5%) ----- 7.50 / 19.95</b>		
- A fresh, unoaked and crisp Chardonnay from South Eastern Australia. Packed full of the citrus and tropical fruit		
<b>Soave, Veneto, Italy (ABV 12%) ----- 7.75 / 21.25</b>		
- Light and delicate with a soft straw colour and gentle almond notes		
<b>Chablis AC, Burgundy, France (ABV 12.5%) ----- 29.95</b>		
- This classic wine has a golden texture with some green hints with a fruit filled intensity of peach preserves and fruit drops that is enhanced by sweet aromas of anise		
<b>Pinot Grigio, Veneto, Italy (ABV 12%) ----- 7.95 / 21.95</b>		
- Features a dry, crisp, vibrant texture and delicate aromas of apple, flowers		
<b>Sauvignon Blanc, New Zealand (ABV 12.5%) – 8.95 / 24.95</b>		
- Notes of crushed herbs and black currant give way to a palate bursting with flavours of lychee, that follow through to a zingy citrus finish		
<b>– ROSE</b>		<b>250ml/Bottle</b>
<b>Pinot Grigio Blush (ABV 12%) ----- 7.95 / 21.95</b>		
- A delicate pink colour which has crisp, clean, summer fruit flavours and a style which is on the sweeter side of dry		
125ml and 175ml glasses of wine and prices are available on request		
<b>– BEER/CIDER</b>		
<b>Peroni 330ml/660ml (ABV 5.1%) ----- 4.95 / 6.95</b>		
- Light, crisp and refreshing Italian lager		
<b>Camden Hells Lager 330ml (ABV 4.6%) ----- 4.95</b>		
- Easy drinking, crisp and dry with a refreshing dry hop finish		
<b>Camden Pale Ale 330ml (ABV 4%) ----- 4.95</b>		
- Bold blend of British brewing with American hops, giving a citrus and tropical fruit, a round body and twist of bitterness		
<b>Thatchers Gold Cider 500ml (ABV 4.8%) ----- 6.15</b>		
- Refreshing cider blended from the highest quality apples from the orchards at their Myrtle farm		
The ABV% on alcoholic drinks are correct at the time of printing this menu, however maybe subject to change. Please speak to your waiter for more details		
<b>– RED WINE</b>		<b>250ml/Bottle</b>
<b>Shiraz, Australia (ABV 14%) ----- 7.50 / 19.95</b>		
- This Southern Australia shiraz has a delicate cedar wood nose with a polish and bright berries		
<b>Montepulciano d’Abruzzo D.O.C. ----- 7.95 / 21.95</b>		
<b>Abruzzo, Italy (ABV 12.5%) ----- 7.95 / 21.95</b>		
- This is a soft, fruity approachable red wine produced from Montepulciano grapes grown in the rustic central Italian region of Abruzzo. With notes of warm plum and blackberry fruits		
<b>Cabernet Sauvignon, D.O.C. Friuli ----- 27.95</b>		
<b>Grave, Italy (ABV 12%) ----- 27.95</b>		
- This full-bodied ruby red wine is produced from Italian region of Friuli Venezia Giulia. With notes of forest fruits		
<b>Chianti Riserva, Tuscany, Italy (ABV 13%) 8.45 / 23.95</b>		
- Smooth ripe fruit flavours with a hint of spice		
<b>Malbec, Argentina (ABV 14%) ----- 8.95 / 24.95</b>		
- A deep inky red hint of black and red berry fruit		
<b>– FIZZ</b>		<b>125ml/Bottle</b>
<b>Prosecco, Veneto, Italy (ABV 11%) ----- 5.25 / 26.95</b>		
- The Italian classic. Apple and fresh cream flavours, our prosecco is a dry and light fizz with a hint of minerality		
<b>Champagne Brut, Linard Gontier (ABV 12.5%) --- 49.95</b>		
- Award winning dry Champagne is a light mix of white fruits and floral notes on the nose		
<b>Spumante Rose, Veneto, Italy (ABV 12%) ----- 26.95</b>		
- This intense and fruity fizz with hints of wild flowers and berry fruits		
<b>– SPIRITS &amp; LIQUEURS</b>		
<b>All spirits &amp; Liqueurs (are 25ml unless otherwise stated) ----- 3.65</b>		
- Russian Standard Vodka (ABV 40%), Bombay Sapphire Gin (ABV 40%), Bacardi (ABV 40%), Courvoisier (ABV 40%), Amaretto (ABV 28%), Jack Daniel's (ABV 40%), Jameson (ABV 40%), Grappa (ABV 41%), Tia Maria (ABV 20%), Pimms 50ml (ABV 25%), Baileys 50ml (ABV 17%), Aperol 50ml (ABV 11%), Campari 50ml (ABV 25%), Martini 50ml (ABV 15%)		
<b>Sipsmith &amp; Fever-Tree ----- 6.25</b>		
<b>Sipsmith London Dry Gin (ABV 41.6%) ----- 6.25</b>		
- With Fever-Tree mediterranean tonic water and fresh lemon		
<b>Seedlip Garden 108----- 5.75</b>		
- The worlds first distilled, non-alcoholic spirit: Seedlip Garden 108 has a floral and herbal essence, served with Fever-Tree Mediterranean tonic water and fresh mint		
<b>Mixers (200ml) ----- 1.95</b>		
- Tonic, Soda Water, Lemonade, Tomato Juice		
- Fever-Tree mediterranean tonic water		

– COFFEES/TEAS

Our coffee has been ethically sourced and roasted for us by Matthew Algie



<b>Americano</b> -----	<b>2.65</b>
<b>Cappuccino</b> -----	<b>2.75</b>
<b>Latte</b> -----	<b>2.75</b>
<b>Flat White</b> -----	<b>2.75</b>

<b>Espresso Single / Double</b> -----	<b>2.35 / 2.60</b>
<b>Macchiato</b> -----	<b>2.45</b>
<b>Selection of Liqueur Coffees Available</b> -----	<b>4.95</b>
- Irish, Baileys, Brandy, Amaretto	
<b>Selection of Teapigs Teas</b> -----	<b>2.35</b>
<b>Fresh Mint Leaf Tea</b> -----	<b>2.35</b>

– SOFT DRINKS

<b>Sicilian Lemonade</b> -----	<b>2.75</b>
<b>Orange Juice / Apple Juice / Cranberry Juice</b> -----	<b>2.70</b>
<b>Coke / Diet Coke / Fanta / Sprite</b> -----	<b>2.75</b>
<b>San Pellegrino Limonata</b> -----	<b>2.75</b>

<b>San Pellegrino Sparkling Water 500ml / 1ltr</b>	<b>2.85 / 4.95</b>
<b>Acqua Panna Still Water 500ml / 1ltr</b> -----	<b>2.85 / 4.95</b>
<b>Fever-Tree Mediterranean Tonic Water</b> -----	<b>2.25</b>