



Starters

- Caprese Salad (v)

9.25

Creamy burrata, vine tomatoes, basil & pine kernel pesto and finished with fresh basil (453 kcal)
- Mozzarella Sticks (v)

9.25

Say cheese! Melting mozzarella coated in crisp, golden breadcrumbs. Served with a tangy Italian tomato dip and a drizzle of sweet hot honey (535 kcal)
- Slow-Roasted Tomatoes (v)

4.45

Marinated in garlic and oregano and packed with flavour (67 kcal)
- Marinated Olives (v)

4.45

Green pitted olives, marinated with pink peppercorns and garlic (122 kcal)
- Dough Balls (v)

7.25

With garlic butter (450 kcal)
- Garlic Bread Mozzarella (v)

7.95

With garlic butter, mozzarella, red onion chutney and fresh parsley (355 kcal)
- Calamari

9.45

Lightly crumbed calamari with house dip, lemon and parsley (570 kcal)
- BBQ Chicken Wings

9.45

Lemon & Herb Chicken Wings with a BBQ dipping sauce and a sprinkle of fresh parsley (655 kcal)
- Bruschetta (v)

8.25

Our dough brushed with garlic butter topped with tomato, red onion, garlic, and basil & pine kernel pesto (409 kcal)

Sides

- Halloumi Bites (v)

7.45

Crispy coated halloumi with Italian tomato dip and parsley (651 kcal)
- Polenta Chips (v)

6.75

Oven-baked rosemary polenta chips with tomato & harissa dip (549 kcal)
- Rainbow Slaw (v)

6.45

Perfect with pizza; a crisp and crunchy mix of red & white cabbage, carrot, red onion and parsley, in our house dressing (180 kcal)
- House Salad (v)

6.45

Seasonal mixed leaves, vine tomatoes, cucumber, roasted mixed peppers and red onions with our house dressing (150 kcal)
- Dips – Perfect for your crusts

0.75 each

Hot Honey (v) (92 kcal), Italian Tomato Dip (v) (20 kcal)
Basil & Pine Kernel Pesto Dip (v) (142 kcal), BBQ Dip (v) (44 kcal)

Salads

- Why not add some Dough Sticks for an extra 2.50

(255 kcal)
- Niçoise

18.75

Tuna, anchovies, capers, olives, free-range egg, seasonal mixed leaves, roasted mixed peppers and cucumber with our house dressing (332 kcal)
- Chicken Caesar

18.75

Chicken, anchovies, croutons, shaved Gran Milano cheese and Cos lettuce with Caesar dressing (581 kcal)
- Beetroot & Goat’s Cheese (v)

18.75

Balsamic roasted beetroot, goat’s cheese, avocado, baby plum tomatoes, Cos lettuce, rocket, red onion, and balsamic glaze (361 kcal)
- Warm Chicken, Bacon & Avocado

18.75

Warm chicken and bacon with avocado, seasonal mixed leaves, vine tomatoes, red onion, fresh basil and balsamic glaze (491 kcal)

Dietary Requirements

(v) Suitable for Vegetarians. Adults need around 2000 kcal per day. Please let the team know if you have any allergies or dietary requirements and scan the QR code. As our suppliers handle numerous ingredients and allergens and our dishes are made in our busy kitchens, we cannot guarantee that they are 100% free from allergens or contaminants or that nutritional values are as stated.



Pizza

- Double Pepperoni & Hot Honey

20.50

Calabrese D.O.P and pepperoni sausage, chilli, tomato, mozzarella, basil and Gran Milano cheese, all drizzled with hot honey (964 kcal)
- Goat’s Cheese & Caramelised Onion (v)

18.45

Goat’s cheese, caramelized onions, spinach, mozzarella, tomato, garlic oil and red onions. A feast of tastes and textures (800 kcal)
- Tropean Hot

19.75

Hot ‘nduja sausage, pepperoni, Calabrese sausage D.O.P, roasted peppers, chilli, red onion, tomato passata and mozzarella (1353 kcal)
- Mezze (v)

18.25

Veggie Inferno. Char-grilled aubergine, tomato, mozzarella, mixed chillis, smoky tomato harissa, garlic, smoky chilli, rocket and houmous (1097 kcal)
- Giardiniera (v)

18.00

Spinach, artichoke, olives, roasted red & yellow peppers, garlic oil, tomato passata and mozzarella (823 kcal)
- Garlic Mushroom (v)

18.30

Chestnut mushrooms, tomato with garlic, mozzarella and rosemary, finished with parsley and Gran Milano cheese (1061 kcal)
- Pollo Italiano

20.00

Chicken, spinach, mozzarella and garlic oil on a béchamel base, topped with slow-roasted tomatoes, basil & pine kernel pesto and Gran Milano cheese (1126 kcal)
- American

18.25

Pepperoni, tomato passata and mozzarella (1033 kcal)
- Margherita (v)

16.25

Mozzarella and tomato passata (870 kcal)
- Prosciutto

19.75

Black olives, mozzarella and tomato passata topped with fresh rocket, prosciutto crudo ham and shaved Gran Milano cheese (918 kcal)
- Hawaiian

20.75

Ham, fresh pineapple, chilli, basil, tomato passata and mozzarella (897 kcal)
- Pollo Cajun

19.45

Cajun chicken, bacon, sweet red peppers, goat’s cheese, tomato passata and mozzarella (1289 kcal)
- Quattro Formaggi

19.75

Gorgonzola DOP, mozzarella, goat’s cheese and Gran Milano cheese on a tomato passata base (931 kcal)
- Cotto e Funghi

18.00

Ham, chestnut & cup mushrooms, black olives, tomato passata and mozzarella (895 kcal)

Extra Toppings

- Red Onion (10 kcal), Black Olives (35 kcal), Sweet Red Peppers (20 kcal),
Roasted Red & Yellow Peppers (15 kcal), Artichokes (52 kcal),
Mix of Chestnut & Cup Mushroom (10 kcal)

1.50 each
- Chicken (53 kcal), Diced Mozzarella (190 kcal),
Pepperoni (101 kcal), Ham (30 kcal)

2.50 each

Plant based mozzarella alternative available on request – please ask your waiter

Al Forno

- Prawn Peperonata

19.75

Prawns, tomato & garlic sauce, penne, a pinch of chilli flakes and roasted peppers, finished with fresh parsley and lemon (519 kcal)
- ’Nduja & Mozzarella

19.75

’Nduja paired with soothing creamy burrata. Tomato, Gran Milano cheese, fresh basil and chilli. A true taste of Calabria (865 kcal)
- Pollo Pesto

19.75

Penne pasta with chicken, mushrooms, basil & pine kernel pesto, mozzarella and red onion in a béchamel sauce and topped with Gran Milano cheese (1076 kcal)
- Melanzane (v)

19.15

Grilled aubergine, Italian tomato sauce, garlic, mozzarella, and Gran Milano cheese (400 kcal)
- Cannelloni (v)

19.15

Spinach and ricotta filled pasta with passata, béchamel, mozzarella, garlic oil and Gran Milano cheese (757 kcal)
- Lasagne

19.15

Layers of pasta with a beef & tomato ragú, béchamel and Gran Milano cheese (597 kcal)