



AS ALL OF OUR DISHES ARE MADE TO ORDER, MOST OF OUR SAUCES AND ACCOMPANIMENTS CAN BE MADE WITHOUT GLUTEN OR DAIRY. PLEASE ASK YOUR SERVER FOR MORE DETAILS. LOOK OUT FOR THE **GF+** **DF+** SYMBOLS.

GF GLUTEN FREE **DF** DAIRY FREE **V** VEGETARIAN **N** CONTAINS NUTS **S** SPICY **GF+** **DF+** GLUTEN AND DAIRY FREE ALTERNATIVES AVAILABLE

Please note there is a discretionary 10% service charge for tables of six persons or more.

Allergen information relating to the 14 allergies named in the EU Food Information for Consumers Regulation 2014, is available upon request.

C O L D S T A R T E R S

CORNETTI DI SALMONE 6.95

CLASSIC PRAWN COCKTAIL WRAPPED IN
SCOTTISH SMOKED SALMON SERVED
WITH FRESH ROCKET

GF

BRUSCHETTA CLASSICA 5.95

GARLIC BREAD, RIPE CHERRY TOMATOES, FRESH BASIL
AND EXTRA VIRGIN OLIVE OIL

ADD **BUFFALO MOZZARELLA 2.00**

ADD **PARMA HAM 1.50**

V GF+

NONNA'S PATE 6.45

HOMEMADE CHICKEN LIVER PATE,
STRAWBERRY AND RED ONION CHUTNEY
AND ITALIAN TOAST

GF+

CROSTINO CAPRESE 6.95

CROSTINO TOPPED WITH FRESH
MOZZARELLA, PLUM TOMATOES,
BASIL AND EXTRA VIRGIN OLIVE OIL

V GF+

T O S H A R E

ANTIPASTO ALL'ITALIANA 14.95

NAPOLI SALAMI, PARMA HAM, PICCANTI SALAMI,
HONEY ROAST HAM, MIXED GRILLED VEGETABLES,
MOZZARELLA, OLIVES AND FONTINA CHEESE

GF+ DF+

ANTIPASTO MEDITERRANEO 12.95

A MIXTURE OF GRILLED VEGETABLES,
SUNDRIED TOMATOES, OLIVES, ARTICHOKE,
FRESH ROCKET AND FONTINA CHEESE

V GF+ DF+

ANTIPASTO DI MARE 16.95

PRAWN COCKTAIL, SMOKED SALMON,
CRISPY KING PRAWNS, BATTERED CALAMARI
AND MUSSELS

BRUSCHETTA PLATTER 13.95

A SELECTION OF MIXED BRUSCHETTA INCLUDING:
POMODORO, PROSCIUTTO, GOATS' CHEESE,
ROAST RED PEPPER AND SUNDRIED TOMATO PUREE

GF+



W A R M S T A R T E R S

MINESTRONE 4.95

HOMEMADE VEGETABLE BROTH SERVED
WITH FRESH ITALIAN BREAD

V GF+ DF

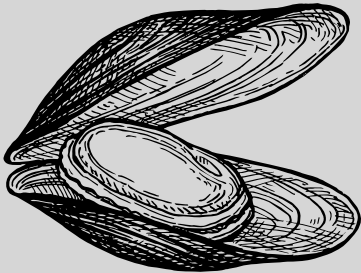
ZUPPA DEL GIORNO 4.95

CHEFS HOMEMADE SOUP OF THE DAY
SERVED WITH FRESH ITALIAN BREAD

GF+

COZZE 7.95

SJETLAND BLUE SHELL MUSSELS COOKED IN A SAUCE OF YOUR CHOICE AND SERVED WITH GARLIC BREAD



PEPERONCINO

WHITE WINE, ONIONS,
CHILLI AND TOMATO SUGO

GF+ DF+ S

BIANCO

WHITE ONIONS, GARLIC, PARSLEY
AND WHITE WINE

GF+ DF+

COZZE CREMA

CREAM, GARLIC, ONIONS, PARSLEY
AND WHITE WINE

GF+

MOZZARELLA FRITTA 5.95

BREADED MOZZARELLA STICKS
SERVED WITH A SPICY TOMATO DIP

V S

GAMBERONI PICCANTI 7.95

KING PRAWNS SEARED IN A
SWEET CHILLI SAUCE SERVED
WITH CRUSTY BREAD

GF+ DF+ S

CALAMARI FRITTI 6.95

CALAMARI IN A LIGHT CRISPY BATTER
SERVED WITH A SPICY MAYO DIP

DF+ S

POLPETTE AL FORNO 6.45

HOMEMADE MEATBALLS COATED
IN A NAPOLI SAUCE AND TOPPED
WITH FONTINA CHEESE

POLLO FRITTO 6.45

BATTERED CHICKEN STRIPS
AND A FIERY SRACHA MAYO

S

CAPELANTE CON VELLUTATA 8.95

PAN SEARED SCALLOPS WITH BLACK
PUDDING, CRISPY PARMA HAM AND A
MINTED PEA PURÉE

DF+

PASTA STARTER FROM 6
SMALL PLATE OF YOUR FAVOURITE PASTA DISH

P I Z Z A

ALL OF OUR PIZZAS ARE MADE IN HOUSE AND STRETCHED BY HAND AND BAKED IN A STONE OVEN
THEY COME WITH A STANDARD TOMATO BASE BUT CAN BE CHANGED TO ANY OF THE FOLLOWING:
BARBEQUE – BIANCA – PESTO

C R E A T E Y O U R O W N

IF YOU DON'T SEE YOUR FAVOURITE PIZZA THEN WHY NOT CREATE YOUR OWN
USING ANY COMBINATION OF TOPPINGS FROM BELOW...

- 1.45 EACH SWEETCORN | SUN BLUSHED TOMATOES | MUSHROOMS | ROAST RED PEPPERS | BLACK OLIVES |
SPINACH | ASPARAGUS | BROCCOLI | PINEAPPLE | JALAPEÑOS | ROCKET | ONIONS | ANCHOVIES |
CAPERS | CHERRY TOMATOES**
- 1.95 EACH CHICKEN | CAJUN CHICKEN | SPICY SAUSAGE | HAM | PEPPERONI | PANCETTA | SARDO |
GOATS CHEESE | DOLCE LATTE | PARMESAN**
- 2.95 EACH KING PRAWNS | MUSSELS | PARMA HAM | BUFFALO MOZZARELLA | SMOKED SALMON**

* LIMITED AVAILABILITY

H A L F A N D H A L F

**HALF PIZZA | HALF PASTA
DISHES CHARGED INDIVIDUALLY. ANY PIZZA
AND PASTA DISH SPLIT BETWEEN TWO PEOPLE**

(MUST BE SAME PIZZA AND PASTA)



P I Z Z A

ALL OF OUR PIZZAS CAN BE MADE WITH A GLUTEN FREE BASE* AND WITHOUT DAIRY ON REQUEST

MARGHERITA 8.95

TOMATO SUGO, MOZZARELLA
AND FRESH BASIL



CALZONE NONNA 11.95

FOLDED OVER PIZZA FILLED WITH
TOMATO SUGO, MOZZARELLA, PEPPERS,
MUSHROOMS, SWEETCORN, RED
ONIONS AND OLIVES



PESCATORA 12.95

TOMATO SUGO, MUSSELS,
KING PRAWNS, SQUID AND SALMON

PESTO 10.95

A PESTO BASE WITH
ROAST RED PEPPERS, CHICKEN
AND MOZZARELLA

CAJUN POLLO 10.95

TOMATO SUGO, CAJUN CHICKEN,
RED ONIONS AND MOZZARELLA



CAPRINO 10.95

TOMATO SUGO, ROAST RED PEPPERS,
MOZZARELLA, GOATS CHEESE
AND BLACK OLIVES



CALZONE CARNE 11.95

FOLDED OVER PIZZA BASE WITH
TOMATO SUGO, MOZZARELLA AND
A SELECTION OF ITALIAN MEATS

PROSCIUTTO DI PARMA 12.95

BIANCA BASE TOPPED WITH CHERRY
TOMATOES, BUFFALO MOZZARELLA,
PARMA HAM, PARMESAN SHAVINGS
AND WILD ROCKET

KENNEDY 11.95

A MASCARPONE BASE,
CHERRY TOMATOES, PANCETTA ,
BUFFALO MOZZARELLA
AND PARMESAN SHAVINGS

BROCCOLI E SALSICCIA 11.95

TOMATO SUGO, ITALIAN SAUSAGE,
BROCCOLLI, CHILLI FLAKES AND
FRESH ROCKET



VEGETARIAN PASTA

PENNE ARRABBIATA 8.95

SPICY POMODORO, GARLIC AND PARSLEY SAUCE FINISHED WITH EXTRA VIRGIN OLIVE OIL

DF S

PENNE BROCCOLETTI 9.95

BROCCOLI, SPINACH, CREAM AND DOLCE LATTE TOPPED WITH TOASTED PINE NUTS

SPAGHETTI POMODORO 8.95

SIMPLE BUT TASTY TOMATO AND BASIL SAUCE

DF

MEAT PASTA

SPAGHETTI CARBONARA 9.45

PAN SEARED CRISPY PANCETTA FINISHED WITH GARLIC, DOUBLE CREAM, PARMESAN AND BLACK PEPPER

SPAGHETTI BOLOGNESE 8.95

A TRADITIONAL BOLOGNESE SAUCE OF MINCED BEEF, PORK AND NAPOLI SAUCE

DF

GNOCCHI GENOVESE 11.95

POTATO DUMPLING WITH CHICKEN TOSSED IN A CREAM AND HOMEMADE PESTO SAUCE

PENNE SALSICCIA 10.95

ONION, CHILLI AND ITALIAN SAUSAGE IN A CREAMY NAPOLI SAUCE

S

PENNE CON POLLO E BROCCOLI 10.95

GRILLED CHICKEN BREAST, BROCCOLI AND ROAST CHERRY TOMATOES IN A NAPOLI CREAM SAUCE

SPAGHETTI POLPETTE 9.95

HOMEMADE MEATBALLS IN A NAPOLI AND BASIL SAUCE

PENNE FILLETTO 12.95

STRIPS OF FILLET STEAK IN A TOMATO, RED WINE AND CHILLI SAUCE

DF S

PENNE AMATRICIANA 9.45

CRISPY PANCETTA WITH WHITE ONIONS, GARLIC AND CHILLI SERVED IN A RED WINE AND NAPOLI SAUCE

DF S

FROM THE SEA (WITH PASTA)

SPAGHETTI GAMBERONI E SARDO 12.95

KING PRAWNS, SPICY SARDINIAN SAUSAGE, WHITE WINE, GARLIC AND CHILLI

DF+ S

SPAGHETTI SALMONE 11.95

FRESH SALMON WITH SPINACH AND CHERRY TOMATOES IN A WHITE WINE AND CREAM SAUCE

ADD **CHICKEN** 1.95 ADD **PANCETTA** 1.95 ADD **KING PRAWNS** 2.95

UPGRADE TO NONNA'S FRESH PASTA* FOR AN ADDITIONAL **1.00***. LIMITED AVAILABILITY
ALL PASTA IN THIS SECTION CAN BE MADE WITH GLUTEN FREE FUSILLI

NONNA'S FRESH PASTA

LIMITED AVAILABILITY

RAVIOLI DI CAPRA 11.95

HOMEMADE RAVIOLI FILLED WITH ROAST RED PEPPER AND GOATS CHEESE IN A TOMATO AND CREAM SAUCE

V

RAVIOLI DI PESCE 12.95

HOMEMADE RAVIOLI FILLED WITH MIXED SEAFOOD IN A BUTTER AND DILL SAUCE

S

RAVIOLI DI MANZO 11.95

HOMEMADE RAVIOLI PARCELS STUFFED WITH BRAISED BEEF IN A NAPOLI SAUCE

DF

FETTUCCINE PESCATORA 12.95

HOMEMADE FETTUCCINE PASTA WITH KING PRAWNS, MUSSELS, SQUID AND SALMON IN A SPICY WHITE WINE AND AGLIO OLIO SAUCE

DF+ S

FETTUCCINE AI PORCINI 11.95

HOMEMADE FETTUCCINE PASTA WITH PORCINI MUSHROOMS AND ITALIAN SAUSAGE IN A CREAMY WHITE WINE SAUCE

S

FETTUCCINE LANGOUSTINE 13.95

HOMEMADE FETTUCCINE PASTA WITH FRESH LANGOUSTINES AND ROAST CHERRY TOMATOES IN A SPICY AGLIO OLIO SAUCE

DF+ S

BAKED PASTA

LASAGNE 9.95

HOMEMADE PASTA SHEETS LAYERED WITH BOLOGNESE SAUCE, BECHAMEL, PARMESAN AND MOZZARELLA

GNOCCHI SORRENTINA 9.95

POTATO DUMPLING, NAPOLI SUGO PARMESAN, MOZZARELLA AND FRESH BASIL

V

MAC N CHEESE 9.95

OVEN BAKED MACARONI CHEESE FINISHED WITH MELTED CHEDDAR AND PARMESAN

V

RISOTTO

RISOTTO PORCINI 11.95

MIXED PORCINI MUSHROOMS, BLUE CHEESE AND SPINACH IN A WHITE WINE AND BUTTER SAUCE

V GF

RISOTTO PESCATORA 12.95

KING PRAWNS, MUSSELS, SQUID, SALMON AND ROAST CHERRY TOMATOES IN A WHITE WINE AND CHILLI SAUCE

GF DF+ S

RISOTTO MONTANARA 10.95

ROAST RED PEPPERS, CHERRY TOMATOES, PEAS AND GOATS CHEESE IN A WHITE WINE AND BUTTER SAUCE

V GF

ADD CHICKEN 1.95

ADD PANCETTA 1.95

ADD KING PRAWNS 2.95

M E A T S

POLLO SCOZZESE 16.95

SUCCULENT BREAST OF CHICKEN
STUFFED WITH HAGGIS, SERVED WITH
CREAMY MASH, BROCCOLI, CARROTS
AND A BRANDY PEPPERCORN SAUCE

BRASATO D' AGNELLO 18.95

BRAISED LAMB SHANK SERVED
WITH CREAMY MASH, STEAMED
BROCCOLI AND DRIZZLED WITH A
HOMEMADE MINTED LAMB JUS

GF

VITELLO MARSALA 16.95

ESCALOPE'S OF VEAL IN A MARSALA
GRAVY, SERVED WITH SAUTÉED
POTATOES AND ASPARAGUS

GF

POLLO MILANESE 16.95

BREADED CHICKEN ESCALOPE,
LIGHTLY FRIED AND SERVED WITH
SPAGHETTI POMODORO AND
A ROCKET AND PARMESAN SALAD

COSTOLETTA D' AGNELLO 17.95

ENGLISH MUSTARD AND BROWN SUGAR
MARINATED LAMB CUTLETS, SERVED
WITH CRUSHED GARLIC POTATOES
AND PANCETTA WRAPPED ASPARAGUS,
DRIZZLED WITH A RED WINE GLAZE.
SERVED MEDIUM-RARE

DF

VITELLO SALTIMBOCCA 17.95

ESCALOPES OF VEAL TOPPED WITH SAGE
AND PARMA HAM, SERVED WITH CRUSHED
GARLIC POTATOES, CARROTS, ASPARAGUS
AND A WHITE WINE AND BUTTER SAUCE

GF

POLLO FONTINA 16.95

CHICKEN BREAST STUFFED WITH
ASPARAGUS AND FONTINA CHEESE,
WRAPPED IN PANCETTA, SERVED WITH
SAUTEED POTATOES, CARROTS, PEAS AND
A WHITE WINE AND TARRAGON GRAVY

GF

VITELLO AL LIMONE 16.95

ESCALOPES OF VEAL COOKED IN
A ZESTY LEMON BUTTER, SERVED
WITH SAUTEED POTATOES,
BROCCOLI AND CARROTS

GF

VITELLO MILANESE 16.95

BREADED VEAL, LIGHTLY FRIED
WITH SPAGHETTI POMODORO AND
A ROCKET AND PARMESAN SALAD

S E A F O O D

PESCE FRITTO 13.95

BREADED FILLETS OF HADDOCK WITH HAND CUT CHIPS,
SALAD AND HOMEMADE TARTAR SAUCE

PESCE SPADA ALLA PALERMITANA 16.95

SWORDFISH MARINATED IN EXTRA VIRGIN OLIVE OIL
AND FRESH MINT, LIGHTLY COATED IN HERBY BREADCRUMBS
AND GRILLED, SERVED WITH CAPONATA TOPPED WITH ROCKET

DF

FILETTO DI BRANZINO 16.95

PAN FRIED FILLET OF SEA BASS SERVED WITH A SARDO, PEA
AND PROSECCO RISOTTO FINISHED WITH A TOUCH OF BUTTER

GF DF

SALMONE ALL'ACQUA PAZZA 16.95

PARMESAN AND HERB CRUSTED SALMON TOPPED
WITH A CAPER, CHERRY TOMATO AND WHITE WINE BUTTER
SAUCE, SERVED WITH SEASONAL VEGETABLES

GF+

STEAKS

OUR STEAKS ARE GRILLED TO YOUR LIKING AND SERVED WITH HAND CUT CHIPS AND A HOUSE SALAD

9OZ FILLET STEAK 25.95

TENDER CUT, RECOMMENDED RARE

GF DF

9OZ RIBEYE STEAK 21.95

BURSTING WITH FLAVOUR,
BEST SERVED MEDIUM-RARE

GF DF

CHOOSE YOUR SAUCE

PEPPERCORN, DIANE, 1.95
BLUE CHEESE, RED WINE JUS

KING PRAWNS AND
GARLIC BUTTER 2.95

GF

ADD:

ASPARAGUS WRAPPED IN PANCETTA 3.45

MIXED VEGETABLES 3.95

SAUTÉED MUSHROOMS 2.95

GRILLED TOMATO 1.50

BURGERS

ALL OUR BURGERS ARE SERVED ON A BRIOCHE BUN AND SERVED WITH HAND CUT CHIPS AND A DRESSED SALAD

NONNAS BURGER 12.95

CLASSIC GRILLED BEEF BURGER TOPPED
WITH CRISPY PANCETTA, CHEESE,
BABY GEM LETTUCE AND TOMATO

CHICKEN BURGER 12.95

HOMEMADE CHICKEN PATTY LIGHTLY
FRIED WITH TOMATO, LETTUCE AND A
FRIED EGG SERVED WITH SPICY MAYO

VEGETARIAN BURGER 10.95

BREADED PORTOBELLO MUSHROOM,
ROAST RED PEPPERS, ROCKET AND
PARMESAN SHAVINGS AND A SIDE
OF GARLIC MAYONNAISE

V

GRILL

CAN'T DECIDE WHAT DISH TO HAVE? EXPLORE A VARIETY OF FLAVOURS BY CHOOSING ONE OF OUR MIXED GRILL DISHES, UPGRADE THESE TO SHARING PLATES FOR AN ADDITIONAL 19.95

GRIGLIATA DI CARNE 28.95

MEDALLIONS OF FILLET STEAK, ITALIAN SAUSAGE,
LAMB CUTLET AND BREAST OF CHICKEN, SERVED WITH
A MIXED SALAD AND HAND CUT CHIPS

ADD PEPPERCORN SAUCE 1.95

DF GF+

GRIGLIATA MISTA DI PESCE 29.95

FRESH SWORDFISH, SEABASS, LANGOUSTINES, MUSSELS,
SCALLOPS AND KING PRAWNS COOKED IN A LEMON
AND PARSLEY BUTTER SAUCE AND SERVED WITH HAND CUTS
AND MIXED SALAD

GF+

S A L A D S

CAESAR SALAD 10.95

BABY GEM LETTUCE, PANCETTA,
CROUTONS AND PARMESAN WITH
OUR CLASSIC HOMEMADE
CAESAR DRESSING TOPPED WITH
A GRILLED CHICKEN BREAST

GF+

MELE E SANGUINACCIO 10.95

FRESH SLICED APPLE WITH MIXED
SALAD LEAVES, RED ONIONS,
CHERRY TOMATOES, CRISPY PANCETTA
AND HOT BLACK PUDDING TOPPED
WITH A POACHED EGG IN OUR
NONNA'S DRESSING

DF

BRANZINO 12.95

FILLET OF SEABASS, MIXED SALAD
LEAVES, SPINACH, SUN DRIED
TOMATOES, CUCUMBER AND ONIONS
IN A BALSAMIC DRESSING

GF DF

GAMBERONI E SARDO 12.95

KING PRAWNS, MIXED LEAVES,
RED ONIONS AND SPICY SARDINIAN
SAUSAGE DRIZZLED WITH A SPICY
MARIE-ROSE SAUCE

GF



S I D E S

GARLIC BREAD

2.95

GARLIC BREAD AND CHEESE

3.45

MIXED SALAD

3.45

MIXED OLIVES

3.45

BREAD AND BUTTER

1.95

MIXED VEGETABLES & POTATOES

3.95

SAUTÉED MUSHROOMS

3.45

CRISPY PANCETTA, PEAS AND ONIONS

3.45

TOMATO AND RED ONION SALAD

3.45

GRILLED ASPARAGUS WRAPPED IN PANCETTA

3.95

SKINNY FRIES

3.45

HAND-CUT CHIPS

3.45



FOCACCIA ROSEMARY GF+

5.95

FOCACCIA POMODORO GF+

6.95

FOCACCIA BIANCA GF+

6.95

FOCACCIA MARINARA GF+

6.95