



## FOOD MENU

Where you see **PR** enjoy 2 courses for 10.95 or 3 courses for £13.95. Presto menu is available Sunday to Thursday until 7pm & Friday and Saturday until 5pm

### BREADS AND OLIVES

<b>PR</b> <b>Piatto di olive</b> <b>VG GF</b> £2.95 Marinated Kalamata in chilli, garlic and herb olive oil	<b>Caprino and cipolla</b> <b>V</b> £5.95 Goat's cheese, pesto, caramelised onion, served with spiced hummus
<b>Pizza Garlic Bread</b> <b>V</b> £4.50 with tomato £4.95 with cheese £4.95 Cheese and Tomato £5.95	<b>Pane misto</b> £3.95 Selection of house bread, butter, olive oil and balsamic glaze

### PIZZA

Our famous thin crust style stone baked pizzas served as 12" made with authentic flour from Naples

<b>PR</b> <b>Margherita</b> <b>V</b> £8.50 Tomato, mozzarella and basil	<b>San Daniele</b> £10.50 Baby mozzarella, parma ham, rocket and parmesan
<b>PR</b> <b>Lucifera</b> £9.50 Pepperoni, onions and chilli	<b>Carne piccante</b> £12.95 Fillet strips, gorgonzola, spinach, cherry tomatoes
<b>PR</b> <b>Kiev</b> £9.95 Chicken, mushrooms, garlic	<b>Marinara</b> £11.95 Mixed seafood, cherry tomatoes, tuna and garlic
<b>PR</b> <b>Bolognese</b> £9.95 Our classic 100% beef Bolognese ragù	<b>PR</b> <b>Napolitana</b> £9.95 Anchovies, olives and garlic
<b>PR</b> <b>Hawaian</b> £9.25 Ham and pineapple	<b>PR</b> <b>Vegeteriana</b> <b>V VG</b> £9.95 Grilled artickokes, charred courgette, braised porcini mushrooms, spinach and pesto (vegan option available)
<b>PR</b> <b>Capricciosa</b> £9.95 Ham, mushrooms and grilled artickokes	<b>PR</b> <b>Calzone</b> £10.95 Ham, mushrooms, onion and bolognese
<b>PR</b> <b>Quattro stagioni</b> £10.95 Ham, olives, salami and peppers	
<b>Pizza Carnivora</b> £11.95 Pepperoni, salami, nduja and parma ham	

### MAINS

Traditional Italian cuisine, all our dishes are prepared with love and made with fresh quality ingredients

<b>Spigola e cozze</b> £15.95 Pan fried seabass fillets, crushed new potatoes, mussels white wine garlic, cherry tomatoes	<b>Cozze</b> £14.95 Steamed local wine and garlic mussels, butter, cream or spicy, served with crispy bread
<b>Pollo Kiev</b> £14.95 Breaded chicken supreme stuffed with garlic butter, served with a side of your choice	<b>PR</b> <b>Salmone alla barbabietola</b> £15.95 Oven roasted, beetroot salsa, olive oil, new potatoes and spinach fritter (£4 supplement required for dish to be eligible as part of the PR menu)
<b>Pollo la salsa</b> £14.95 Grilled chicken breast with your choice of sauce. Sauce choices: Peppercorn, diane, funghi alla crema, dolcelatte Choice of side	<b>Insalata super</b> <b>V VG</b> £9.50 Mixed leaves, cherry tomatoes, soya beans, sweet beetroots, roasted sweet potato, toasted seeds, peppers, red onions, cucumber, citrus and mustard vinaigrette.
<b>PR</b> <b>Pollo milanese</b> £14.95 Breaded butterfly chicken breast on a bed of spaghetti napoli (£3 supplement required for dish to be eligible as part of the PR menu)	<b>Pimp your salad:</b> Chicken, chorizo and Goat's cheese / Crispy chilli fillet strips, sriracha dressing / Cayenne peppered tiger prawns and lime £3.00
<b>Risotto di carne</b> £13.95 Spicy beef strips, onions, mushrooms, spicy tomato	<b>Fresh from the grill (choose from)</b> Fillet (8oz) £23.95 Sirloin(10oz) £19.95 T-bone(16oz) £25.95
<b>Risotto pollo</b> £10.95 Chicken, onions, mushrooms and peppers in a light cream and tomato sauce	<b>Add sauces</b> Peppercorn / Diana /Dolcelatte £2.00 Rossini £4.50 Surf and turf £4.50 Cajun King Prawns and Chorizo
<b>Gamberoni</b> £17.95 King prawns, white wine garlic butter / spicy provençale or tempura with sweet chilli and served with rice	

### STARTERS

For those that like to keep it light, fresh and simple  
(So you don't spoil your appetite for the main event)

<b>PR</b> <b>Zuppa di giorno</b> £4.95 Homemade soup of the day served with fresh bread	<b>PR</b> <b>Mozzarella con caprese</b> £6.95 Caprese con Mozzarella, baby mozzarella, sliced beef tomatoes, fresh basil green pesto and a balsamic glaze
<b>PR</b> <b>Bucce di patate</b> <b>V</b> £4.95 Deep fried potato skins, garlic mayo and bbq dips	<b>Calamari</b> £6.50 Deep fried with garlic aioli
<b>PR</b> <b>Bruschetta di pomodoro</b> <b>V</b> £4.95 Toasted bread, sweet plum tomatoes, garlic, basil and olive oil, honey and balsamic glaze	<b>Mozzarella in carroza</b> <b>V</b> £6.50 Deep fried and breaded baby mozzarella, napoli and basil salsa
<b>Bruschetta di funghi</b> <b>V</b> £5.95 Sautéed wild mushrooms, garlic and white wine butter, toasted house bread	<b>Polpette al forno</b> £6.50 Meat balls, napoli and cheese baked, flat bread
<b>Bruschetta di n'duja e sanguinaccio</b> £5.95 Sautéed black pudding, spicy N'duja sausage, honey mustard and wild mushrooms, toasted bread	<b>Asparagus involtini</b> £7.50 Wrapped in parma ham, crispy hens egg, creamed ricotta, truffle dressing
<b>PR</b> <b>Parfait della casa</b> £5.50 Smooth home made chicken liver paté, served with house chutney and toast	<b>Cozze</b> £8.95 Steamed local wine and garlic mussels, butter, cream or spicy, served with crispy bread
<b>Gamberoni</b> £9.50 King prawns, white wine garlic butter / spicy provençale or tempura with sweet chilli	<b>Antipasto</b> £16.95 A sharing platter of cured Italian mixed meat, seafood and vegetables

### PASTA

Choice of pasta: Penne, Spaghetti, Fusilli and Gluten Free (GF).

If you're going to treat yourself to a hearty comforting meal then Italian pasta is the way to go

<b>PR</b> <b>Napoli</b> <b>V</b> £8.50 Cherry tomatoes, basil and olive oil	<b>PR</b> <b>Lasagna al forno</b> £9.95 Layers of pasta, bolognese, bechamel sauce
<b>PR</b> <b>Arrabiata</b> £8.95 Cherry tomatoes, onions, garlic and chilli	<b>Pollo nduja</b> £11.50 Chicken strips, nduja, spring onion, spinach topped with lime mascarpone
<b>PR</b> <b>Carbonara</b> £9.50 Pancetta, parmesan, egg yolk and cream	<b>Gnocchi al forno</b> <b>V</b> £9.95 Oven baked in creamy red pesto, wild mushrooms, courgettes, sundried tomatoes with mozzarella
<b>PR</b> <b>Bolognese</b> £9.50 100% beef Bolognese ragù and basil	<b>Ravioli aragosta</b> <b>V</b> £12.50 Lobster pasta parcels, sautéed tiger prawns, cherry tomatoes and light lobster bisque
<b>PR</b> <b>Funghi</b> <b>V</b> £9.50 Wild mushrooms, peas, spinach in creamy white wine sauce and parsley	<b>PR</b> <b>Vegeteriana</b> <b>V</b> £9.50 Ratatouille, garlic, creamy tomato sauce and basil
<b>PR</b> <b>Broccolini</b> <b>V</b> £9.75 Sautéed baby broccoli, pesto, toasted pine nuts. Sunblushed tomatoes, goat's cheese crumble	<b>Marinara</b> £11.95 Mixed seafood in garlic cherry tomatoes and herb, white wine and garlic
<b>Polpette</b> £10.95 Hand made beef meat balls in spicy tomato and basil sauce	<b>Dolce piccante</b> £13.50 Strips of fillets, sweet chilli, roasted peppers, onion and garlic Add chicken £2 or prawns £3
<b>PR</b> <b>Romana</b> £10.95 Chicken, mushrooms, garlic and creamy tomato sauce	

### SIDES

To compliment the main event

<b>All £3.50</b>	
Hand cut chips	Seasonal vegetables
Sweet potato fries	House salad
Skin on fries	Sautéed baby broccoli (with chilli and garlic)

### SUNDAY LUNCH

2 courses for £14.95  
3 courses for £16.95

**GIFT VOUCHERS AVAILABLE**

**Gluten Free (GF)    Vegetarian (V)    Vegan (VE)**

All our food is prepared in a multi-use kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptors do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Our cooking equipment is multi-use and cannot guarantee free from any allergen. Our team members cannot offer specific advice or recommendations beyond our published allergen guide. Full allergen information for food and drink is available upon request.