

## Starters

<b>Olives</b> (V)	3.00
Mild & buttery mixed olives	
<b>Garlic Bread w rosemary</b> (V)	3.50
<b>With Cheese</b>	4.25
<b>With Tomato &amp; Pesto</b> (V)	4.50

## Antipasti

<b>Burrata</b> (V)	7.95
Fresh imported Burrata from Puglia	
- Marinated baby spinach, sundried tomato & crushed pistachio	
- Parma ham, rocket leaves & honey	
- Tomatoes & fresh basil pesto	
- Marinated grilled tomato & aubergine	
- Carpaccio courgette, rocket leaves & truffle oil	
- Roasted peach, rocket leaves & walnuts	
<b>Melanzane Parmigiana</b> (V)	7.50
Aubergine, mozzarella, Parmesan & basil pesto	
<b>Tricolore</b> (V)	5.95
Avocado, vine tomato & buffalo mozzarella	
<b>Selection of Salami &amp; Antipasti for 2</b>	15.80

## Crostini

<b>Pomodoro</b> (V)	4.50
Marinated tomatoes, buffalo mozzarella & basil	
<b>Avocado &amp; Feta</b> (V)	4.75
Crushed avocado, feta cheese & chilli butter	
<b>Prosciutto &amp; Gorgonzola</b>	5.00
Gorgonzola cream, Parma ham & fresh basil	



## Insalata

<b>Mixed Leaf</b> (V)	3.25
<b>Rucola, Tomatoes, Parmesan, balsamic, E.V. oil</b> (V)	4.50

Gluten free available +£2.5  
(not suitable for celiacs)

## Classics

Vegan Mozzarella +£1

<b>Margherita</b> 	<b>7.75</b>
Fior Di Latte, Pugliese tomatoes, basil	
<b>Napoli</b>	<b>8.50</b>
Fior Di Latte, Pugliese tomatoes, olives, capers, anchovies	
<b>Funghi Prosciutto</b>	<b>10.50</b>
Fior Di Latte, Pugliese tomatoes, mushrooms, Rustego ham	
<b>Life on the Veg</b> 	<b>11.50</b>
Oven roasted mix vegetables w garlic & onion, artichokes, Fior Di Latte, Pugliese tomatoes, black olives	
<b>Calzone</b>	<b>12.00</b>
Mushroom, Rustego ham, salami, fior di latte & Parmesan	
<b>Capricciosa</b>	<b>12.50</b>
Fior Di Latte, Pugliese tomatoes, Ham, mushrooms, artichokes, olives, egg	
<b>Fiorentina</b>	<b>11.00</b>
Pugliese tomatoes, fresh spinach, egg, garlic, parmesan shavings	

## Specialities

<b>Devils Workshop</b>	<b>11.50</b>
Spianata salami, chilli, Pugliese tomatoes, Fior Di Latte	
<b>Friarelli e Salsiccia</b>	<b>11.00</b>
White base, fior di latte, Tuscan Parmesan sausage, Italian wild broccoli	
<b>Salsiccia e Peperoni</b>	<b>12.50</b>
Tuscan sausage, mixed peppers, Pugliese tomatoes, fior Di Latte	
<b>Parma, Rucola e Burrata</b>	<b>14.00</b>
White base, Parma ham, burrata, rucola, fresh tomatoes	
<b>Piggy went to Market</b>	<b>14.00</b>
Salami, Tuscan sausage & Rustego ham, Pugliese tomatoes & fior di latte	
<b>It's a Bit Chilli</b>	<b>14.00</b>
Nduja, fresh spinach, Pugliese tomato, fior di latte, burrata	
<b>Nice to Meat You</b>	<b>13.50</b>
Sauteed minced beef w mixed peppers & red onions, Pugliese tomatoes, fior di latte, Parmesan & paprika butter	
<b>Bella</b>	<b>14.50</b>
Fior di latte, tomato sauce, mushrooms, Spianata salami, jalapenos & burrata cream	
<b>Manzo</b>	<b>15.00</b>
Fior di latte, tomato sauce, marinated tomatoes, beef strips, rocket leaves, Parmesan & glazed balsamic	

### EXTRA TOPPINGS

Tomato, mushrooms, egg, olives, capers, rucola, jalapenos, spinach	<b>1.00</b>
Salami, roasted veg, artichokes, Rustego ham, Fior Di Latte, aubergine, avocado, feta, anchovies, nduja, spianata salami	<b>1.50</b>
Tuscan sausage, minced beef, Parma ham, Friarelli	<b>2.00</b>
Burrata	<b>4.25</b>

Vegan options available on request. We use flour and other ingredients containing gluten in our kitchen.  
Not all the ingredients are stated on the dishes description. Please inform your server of any allergies/ intolerances  
An optional 12.5% service charge will be added to the bill