



Mixed Tuscan Olives £4.50
Artisan Bread Selection £5.50

Starters

Mussels Marinara	Reg £11.50 / Large £16.50
Fresh mussels simmered in cherry tomatoes and a garlic white wine sauce with touches of spice. Served with homemade bread.	
Burrata al Parma con Gnocchi Fritti	£14.90
Creamy burrata with silky slices of aged parma ham accompanied by pillowy gnocchi fritto, finished with a basil infused extra virgin olive oil.	
Antipasto Italiano	£15.90
A variety of Italy’s finest cured meats, complemented by marinated vegetables, olives and sundried tomatoes.	
Calamari & Zucchini	£13.90
Crispy, light calamari and zucchini fritti accompanied with sweet chilli sauce.	
King Prawns	Reg £14.50 / Large £26.00
King prawns sautéed in fragrant garlic and white wine finished with sweet cherry tomatoes and a touch of chilli.	
Tropical Prawns & Avocado	£13.90
Fresh prawns tossed in a zesty rose sauce layered with smashed avocado and baby gem lettuce.	
Panzerotto Fritto	£11.50
Crispy golden parcels of handmade dough filled with creamy mozzarella and fiery Calabrese sausage. Paired with a fragrant tomato and oregano sauce.	
Garden Greens with a Poached Egg	£13.90
Blanched asparagus and a soft poached egg with mustard dressing and toasted almond flakes.	
Frittelle di Merluzzo	£12.50
Golden cod and vegetable fritters delicately seasoned with parsley and lemon zest. Served with a tangy herb dip.	

Pizze Classiche

Margherita	£10.90
San Marzano tomato sauce, creamy fior de latte mozzarella, fresh basil leaves and a drizzle of extra virgin olive oil.	
Americana	£13.50
San Marzano tomato sauce, creamy fior de latte mozzarella and Italian pepperoni.	
Diavola	£15.90
San Marzano tomato and spicy nduja base, creamy fior de latte mozzarella, spicy Calabrese salame and fiery jalapeño peppers.	
Capricciosa	£16.50
San Marzano tomato sauce, creamy fior de latte mozzarella, Italian ham, marinated artichokes, mushrooms and black olives.	
Vegetariana	£16.50
Hummus base, creamy fior de latte mozzarella, grilled aubergine, sweet roasted peppers and courgettes finished with a touch of extra virgin olive oil.	
Prosciutto e Funghi	£15.90
San Marzano tomato sauce, creamy fior de latte mozzarella, Italian ham and a mix of mushrooms finished with a drizzle of extra virgin olive oil.	
Siciliana	£16.50
San Mazarno tomato sauce, creamy fior de latte mozzarella, spicy Italian pepperoni, tuna and black olives.	
Pollo Grigliato	£16.50
Tender grilled chicken breast and roasted sweet peppers on a white base of creamy fior de latte mozzarella finished with a rich BBQ glaze.	

Appetisers

Maldon Sea Salt Polenta Chips £6.50
Pizza Garlic Bread / With Cheese £5.50 / £7.50

Pasta & Risotto

Tagliatelle alla Bolognese	£16.90
Fresh egg tagliatelle served with our traditional slow cooked beef ragu. Topped with aged Parmigiano Reggiano.	
Penne al'Arrabbiata	£14.50
Penne pasta in a fiery tomato sauce with garlic, extra virgin olive oil, Calabrian chilli and fresh Italian herbs. Add Chicken or Prawns +£4.00	
Linguine Pescatora	£18.90
Linguine pasta served with a luxurious selection of prawns, calamari, mussels and clams gently sautéed in white wine, garlic and cherry tomato with a touch of chilli.	
Spaghetti Carbonara	£15.50
Spaghetti pasta tossed with crispy pancetta, free-range egg yolk and aged Pecorino Romano. Add Chicken or Salmon +£4.00	
Lasagna Vegetariana	£16.50
Layers of fresh pasta, grilled vegetables, slow cooked tomato sauce and velvety béchamel baked to perfection.	
Risotto Asparagus & Pancetta	£17.50
Creamy Arborio rice infused with white wine and finished with crispy pancetta, fresh asparagus, aged parmesan and mascarpone.	
Risotto Gambero e Zucchini	£18.50
Creamy Arborio rice, succulent prawns, tender zucchini and slow roasted cherry tomatoes with a hint of chilli white wine and fresh herbs.	
Penne al Pollo	£17.50
Tender chicken breast in penne with creamy sundried and cherry tomatoes and vibrant spring onions.	
Tortelloni Ricotta & Spinach	£16.90
Fresh ricotta and spinach filled tortelloni served in a creamy tomato and basil sauce.	

Pizze Speciali

Salt	£16.50
Italian pepperoni with roasted sweet peppers and caramelised red onions topped with aged parmigiano and bold gorgonzola over a tomato and mozzarella base	
Burrata e Nduja	£16.50
San Marzano tomato sauce, creamy fior de latte mozzarella and spicy nduja sausage finished with a whole burrata after baking with fresh basil.	
Emiliana	£18.50
Elegant mascarpone base with smoky scamorza cheese, premium parma ham, sweet cherry tomatoes and fresh rocket with delicate parmigiano shavings.	
Essex Pizza	£17.50
Crispy confit duck with creamy goats cheese and fior de latte mozzarella accented by caramelised red onions and spicy, sweet Roquito peppers.	
Quattro Formaggi con Albicocca	£17.50
Indulgent mix of fior de latte mozzarella, creamy dolce latte, aged parmigiano and smoked scamorza topped with a light glaze of apricot jam.	
Our Calzone	£17.50
A warm folded pizza filled with rich beef ragu, crispy pancetta and creamy buffalo mozzarella.	
Bufala e Pistacchio	£16.90
White base pizza with silky buffalo mozzarella, aromatic pistachio pesto, roasted cherry tomatoes and a touch of parmesan.	
Meat Lover	£18.50
San Marzano tomato sauce, creamy fior de latte mozzarella, Italian ham, spicy pepperoni, marinated grilled chicken and crispy pancetta.	

La Nostra Marinara £7.50
Tomato & Basil Bruschetta £7.50

Meat & Fish

Pistachio Crusted Lamb Cutlets	£26.90
Tender lamb cutlets with a pistachio crust served with creamy mashed potatoes and fresh pea and mint purée finished with a luxurious red wine jus.	
Grilled Ribeye (12oz)	£29.90
Prime ribeye steak perfectly grilled served with golden hand cut chips, slow roasted tomatoes and smooth peppercorn sauce.	
Scotch Fillet of Beef (10oz)	£34.90
Prime fillet of beef with golden potato gratin, wilted spinach and punchy pepper sauce.	
Pollo Milanese	£19.50
Lightly breaded chicken breast pan fried until golden crispy served with either zesty tomato linguine pasta or a fresh rocket salad.	
Roasted Baby Chicken	£21.50
Oven roasted herb marinated baby chicken with garlic and rosemary roast potatoes and a rich thyme infused chicken jus.	
Sea Bass Fillet	£21.90
Pan-seared sea bass fillet paired with tender broccoli and sweet roasted cherry tomatoes finished with a light garlic, white wine lemon sauce.	
Salmone al Forno	£22.90
Succulent baked salmon fillet on a bef of vibrant julienne vegetables, drizzled with a fragrant saffron infused sauce.	
Catch of the Day	
Please ask staff.	

Perfect for Sharing

Grand Grigliata di Mare £59.50
Vibrant selection of king prawns and shellfish complemented by a delicate fillet of sea bass and salmon. Served with fragrant garlic and rosemary new potatoes and a rich lemon butter and parsley sauce.
Royal Grigliata di Carne £59.90
Selection of premium grilled ribeye steak, lamb chops and chicken breast. Served with hand cut chips and smooth peppercorn sauce.

Salads

Aromatic Confit Duck Salad	£17.50
Crispy confit duck on a bed of mixed greens, sweet orange and pomegranate with a zesty ginger dressing.	
Goats Cheese Salad	£16.90
Creamy goats cheese with roasted beetroot, poached pears and caramelised walnuts drizzled with a rich balsamic reduction.	
Salt Chicken Salad	£17.50
Marinated grilled chicken breast on a bed of mixed greans, sundried tomatoes and a free-range egg finished with a creamy blue cheese dressing.	

Sides & Sauces

Seasoned Vegetables	£6.90	New Potatoes	£5.90
Mixed Salad	£6.90	Hand Cut Chips	£5.90
Rocket & Parmigiana	£6.90	Peppercorn Sauce	£4.50
Zucchini Fritti	£6.90	Red Wine Jus	£4.50
Tomato & Red Onion	£6.90	Dolce Latte Cheese Sauce	£4.50

