

STARTERS

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| Burrata ^{v gf} | Confit tomatoes, fresh basil, extra virgin olive oil | £5.50 |
| Caprese ^{v gf} | Mozzarella, beef tomato slices, fresh basil, extra virgin olive oil | £5.50 |
| Arancini ^{v*} | Choose: ham and mozzarella / taleggio | £5 |
| Bruschetta ^{vg} | Chopped beef tomatoes over garlic-brushed bread | £4 |
| Tomino boscaiolo ^{gf} | Melted cheese wrapped in speck slices | £5.50 |
| Mixed olives ^{vg gf} | From Sicily | £3.50 |

MAINS

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| Crab ravioli ^{p NEW!} | With fresh tomato sauce | £12.50 |
| Cod linguine ^{p NEW!} | With fresh tomato sauce, black olives and capers | £10.50 |
| Parmigiana ^{v* gf} | Fried aubergines, tomato sauce, mozzarella, parmesan | £9 |
| Buffalo tagliatelle ^v | Slow-cooked tomato sauce, buffalo mozzarella | £8 |
| Tortelloni ^v | Parmesan and ricotta with slow-cooked tomato sauce | £9 |
| Gnocchi alla Norma ^{v gf*} | Aubergines, tomato sauce and ricotta salata | £8 |

10" SOURDOUGH PIZZA

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| Margherita ^v | Glastonbury fior di latte mozzarella, our seasoned tomato sauce, fresh basil, oregano, cracked black pepper and extra virgin olive oil | £7.50 |
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ALL SERVED ON A MARGHERITA BASE:

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| Bocconcini, chilli flake, parmigiano reggiano ^v | £8.50 |
| Chorizo, hot honey ^{NEW!} | £10 |
| Anchovy, olive, caper ^p | £10 |
| Crispy tempeh, pickled chilli ^{vg} | £10 |
| Sun-dried tomato, olive, goat's cheese ^v | £11 |
| Parma ham, red onion, parmigiano reggiano | £11 |

*All available with vegan cheese

EVERYTHING ELSE

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| Garlic bread ^v | Garlic and parsley butter, fior di latte, rosemary, parmigiano reggiano | £6 |
| Chilli garlic bread ^{vg} | Blitzed chilli, garlic, parsley, coriander, extra virgin olive oil | £5 |
| Rocket salad ^v | Parmigiano reggiano, red onion, pine nut, balsamic glaze | £4 |
| Courgette salad ^{vg gf} | Avocado, beetroot, toasted seeds, fresh herbs, pomegranate & chilli vinaigrette | £6 |
| Goat's cheese salad ^{v gf} | Rocket, cherry tomato, beetroot, pine nuts, honey, balsamic glaze | £7 |
| Dips | Mayo: garlic ^v , vegan garlic ^{vg} , chilli herb ^v , sriracha ^v ; Tomato pineapple jam ^{vg} | £1 |

KIDS

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| Margherita with your choice of toppings (£1 each) ^v | £6 |
| <i>Chorizo, anchovy, sun-dried tomato, olive, goat's cheese, parmesan</i> | |
| Gnocchi with tomato sauce, parmesan and fresh basil ^{v* gf*} | £6 |

PUDDINGS

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| Tiramisù ^v | Homemade, contains coffee, alcohol-free | £4.50 |
| Panna cotta ^{gf} | Cream pudding, amaretto biscuit and caramel | £4 |
| Gelato ^{v gf} | Choose two: mixed berries / pistachio / vanilla | £4 |
| Lemon sorbetto ^{vg gf} | | £4 |

v = vegetarian, **v*** = contains cheese made with animal rennet, **vg** = vegan, **p** = pescatarian, **gf** = gluten-free, **gf*** = can be made gluten-free

All gluten-free items do not contain gluten, however all the food is prepared in a kitchen where gluten is present.

Allergies and intolerances: please speak to a member of staff if you require information about our ingredients.