

Cicchetti / Antipasti

HOUSE MARINATED OLIVES GF	5.5	EXOTIC MUSHROOM BRUSCHETTA GFA	10
CAPONATA GFA Sicilian aubergine stew, garlic crostini	8	ZUPPA DEL GIORNO GFA Italian bread	8.5
HOME MADE FOCACCIA GFA Olive oil and balsamic vinegar	5.5	RAYS ITALIAN INSALATA GFA Mixed salad, olives, balsamic, Italian crumb	6.5
ROSEMARY & GARLIC OIL PANE ALL'AGLIO	5.5	INSALATA RUCOLA GF Parmesan, sun-dried tomato	6.5

Pasta

LENTIL AND MUSHROOM RAGU GFA Spaghetti, vegetarian Parmesan	16.5	AUBERGINE & SUN-DRIED TOMATO RAVIOLONI Roasted squash, rocket pesto	20
RIGATONI PICCANTE ALLA GRAPPA GFA Spicy tomato cream sauce, Grappa, basil	16	SPAGHETTI POMODORO GFA Basil, vegetarian Parmesan	15
Add Mushrooms	extra 5		

Pizza

Stone baked 12" thin Roman style base, Italian tomatoes & mozzarella. **GF supp 3.5**

MARGHERITA Fresh basil	13.5	PIEDEMONTA Goats cheese, red onion, peppers, spinach, balsamic	16
VEGETARIANA '4 SEASONS' Artichoke - mushrooms - tomato/basil - squash/olives	16.5	PIZZA CAPONATA Sicilian aubergine stew, basil	15

Our house Grana Padano parmesan and other classic Italian cheeses are made using traditional PDO certified methods meaning not suitable for a vegetarian diet - if you include traditional made cheeses in your diet we maybe able to offer dishes from the main menu.



Allergens

Please scan the QR Code to
view our allergen chart

Cicchetti / Antipasti

HOUSE MARINATED OLIVES GF

CAPONATA GFA

Sicilian aubergine stew, garlic crostini

HOME MADE FOCACCIA

Olive oil and balsamic vinegar

ZUPPA DEL GIORNO GFA

Italian bread

5.5 ROSEMARY & GARLIC FLATBREAD

5.5

8 EXOTIC MUSHROOMS BRUSCHETTA GFA

10

Rocket pesto

5.5 RAYS ITALIAN INSALATA GFA

6.5

Mixed salad, olives, balsamic, Italian crumb

8.5 INSALATA RUCOLA GF

6.5

Olives, sun-dried tomato

Pasta

LENTIL AND MUSHROOM RAGU GFA

Spaghetti, Italian Crumb

16.5 SPAGHETTI POMODORO GFA

15

Basil, Italian crumb

AUBERGINE & SUN-DRIED TOMATO RAVIOLONI 20

Roasted squash, rocket pesto

Pizza

Stone baked 12" thin Roman style base, Italian tomato marinara. **GF supp 3.5**

VEGETARIANA '4 SEASONS' 16.5

Artichoke - mushrooms - tomato/basil - squash/olives

PIZZA CAPONATA 15

Sicilian aubergine stew, basil

MARINARA 13

Oregano, garlic, olive oil

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