



A BRAND NEW, INTERACTIVE DINING EXPERIENCE

This method of cooking steak involves no added oil & the quick cooking at high temperature results in an incredibly tasty & tender steak

Your steak is given a quick sear in the kitchen & then delivered to your table on a hot lava stone for you to finish cooking to your preference





The stones remain hot for a good while so if a section of your steak is too rare, simply place it back on the hot stone for a little longer

CAUTION: Do not touch the stone!

RIBEYE STEAK (10 0Z) - 31.95

BUTTERFLY FILLET STEAK (8 OZ) - 35.45

Served with Hassleback Potatoes, Vine Tomatoes, Broccoletti dressed in Olive Oil, Garlic & Chilli & a choice of either Peppercorn sauce *(Contains Mustard)*, Blue Cheese sauce. Garlic Mushroom sauce or Garlic Butter

Add King Prawns, pan-fried in Garlic Butter & White Wine for 5.95

Dishes may contain traces of peanuts, nuts, sesame seeds, eggs, milk, shellfish, soya. mustard, celery and gluten.
Please advise your server of any allergies or dietary requirements

(V) = Vegetarian (NG) = Non-Gluten Recipe (VE) = Vegan = Contains Nuts





Mixed Spiced Marinated Olives (V) - 4.50

Bread Basket - 2.95

Basket of freshly baked Bread, served with Butter (Non-gluten option available)



Pizza Rosmarino - 7.45 (Full size) / 5.25 (Small)

Pizza bread base with Rosemary, Sea Salt & Extra Virgin Olive Oil - Add Mozzarella for £1.00

Pizza Garlic Bread - 7.95 (Full size) / 5.75 (Small)

Served with or without Tomato - Add Mozzarella for 1.00 (Non-gluten option available)

Antipasto Misto (1) - 14.95

Selection of Italian Cured Meats, served with Pickles, Olives, Mozzarella & Rocket. garnished with Gran Moravia shavings & Balsamic Glaze

Funghi All'aglio (V) - 8.95

Mushrooms cooked in a herby White Wine, Cream, Garlic & Shallot sauce. Served with Toasted Altamura Bread (Non-gluten option available)

Bresaola Della Valtellina - 13.45

Air cured Italian Fillet of Beef, sliced thinly & served on a bed of rocket. Dressed with Extra Virgin Olive Oil infused with Lemon, Gran Moravia shavings & Black Pepper

New

Bruschetta Pomodoro (V) - 7.95

Toasted Sourdough Bread with fresh Baby Plum Tomato, Extra Virgin Olive Oil & Oregano. *Add Burrata* (3.75) or Parma Ham (2.50) - (Non-gluten option available)

Bruschetta - Roast Pepper & Tomato (V) - 9.75

Toasted Sourdough Bread with Roast Pepper & Tomato garnished with Rocket, Gran Moravia shavings, Balsamic Glaze, Italian Dressing & Basil Oil. *Add Burrata* (3.75) or Parma Ham (2.50) - (Non-gluten option available)

Bruschetta - N'duja e Burrata - 10.45

Warm, spicy N'duja Salami served on toasted Sourdough Bread, topped with a whole Burrata, Rocket & Gran Moravia shavings. finished with Italian Dressing, Basil Oil & Balsamic Glaze

Tiger Prawns (NG) - 12.95 (((

Pan fried with White Wine, Garlic Butter, Baby Plum Tomatoes & Chilli Flakes - Available without chilli

Caprese Salad (V) - 9.85

Mozzarella & Fresh Tomatoes, served on a bed of Mixed Leaf Salad, garnished with Basil Oil



Tiger Prawns (NG) - 19.45 (()

Juicy King Prawns, pan fried with White Wine, Garlic Butter, Sweet Baby Plum Tomatoes & Chilli Flakes - *Available without Chilli*

Merluzzo Zucchine (NG) - 21.95

Freshly Baked Cod with Slowly Roasted Peppers, Courgette, Sweet Baby Plum Tomatoes, marinated with White Wine, Lemon, Garlic & Shallots

Merluzzo Pomodoro (NG) - 20.45

Freshly Baked Cod with Sweet Baby Plum Tomatoes, marinated with White Wine, Lemon, Garlic & Shallots

Hot Stone Steak - 10 oz Ribeye 31.95 / 80z Fillet 35.45

Premium, tender steaks, cooked to perfection at your table on Hot Lava Stones... by you! Served with Hasselback Potatoes, Broccoletti, Roasted Vine Tomatoes & a choice of sauce: Peppercorn (contains Mustard), Blue Cheese, Garlic Mushroom or Garlic Butter

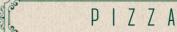
Pollo Alla Crema (NG) - 19.45

Chicken Breast cooked in White Wine with a Mushroom, Shallot, Thyme & Cream sauce

Porchetta - 19.45

Roast Suckling Pig, rolled with Garlic & Fresh Herbs, served with a rich Red Wine & Red Onion Jus

Dishes may contain traces of peanuts, nuts, sesame seeds, eggs, milk, shellfish, soya. mustard, celery and gluten. Please advise your server of any allergies or dietary requirements





As classic as pizza gets - Mozzarella, Tomato & Basil Oil

Funghi (V) - 12.75

Tomato & Mozzarella with Mushrooms

Prosciutto - 12.75

Tomato, Mozzarella & Roast Ham

Salame Piccante (With Chilli Flakes) - 12.95

Tomato & Mozzarella with Pepperoni - Available without Chilli Flakes

Salsiccia E Friarielli - 13.95

A true Italian classic - Tomato. Mozzarella, Italian Sausage, Friarielli Broccoli Spears & Fresh Chilli

Meat Feast - 15.25

Tomato & Mozzarella, Italian Sausage, Pepperoni, Roast Ham, Spicy N'Duja Salami & Salami Napoli

Volcano - 15.95 (((()

A folded pizza with Tomato, Mozzarella, spicy N'duja Salami, Pepperoni, Jalapenos, Chilli Flakes & Luigi's homemade Chilli Oil - Very hot!

Pizza Della Nonna 🕖 - 16.25

Tomato & Mozzarella with spicy N'duja Salami. Friarielli Broccoli Spears, Blue Cheese & Walnuts

Extra Toppings

Parma Ham - £2.50 All other extra toppings - £2.00 Vegetariana (V) - 13.25

Tomato & Mozzarella with Grilled Aubergine, Courgette & Tomato, Mushrooms, Olives & Friarielli Broccoli with a little Garlic

Al Crudo - 15.65

Tomato & Mozzarella with Parma Ham, garnished with Rocket & Gran Moravia Shavings

Pizza Boscaiola - 15.95

Tomato & Mozzarella, with Pepperoni, Mushrooms & Blue Cheese

Pizza Valtellina - 16.45 New

White base, Mozzarella, Bresaola (Air Cured Italian Fillet of Beef), Rocket, Extra Virgin Olive Oil infused with Lemon, Gran Moravia Shavings & Black Pepper

Capo Stazione - 16.75

The Station Master's Special - Pepperoni, Roast Ham, Mushrooms, Italian Sausage, Friarielli Broccoli, Grilled Aubergine, Courgette, Tomato & a little Garlic

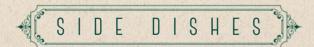
Mare E Monte (1) - 16.75

King Prawns sautéed in White Wine, Garlic Butter & Chilli, Pepperoni, Roast Ham & Pistachio Nuts



Scan to see our current Special Pizza

Please ask your server about our gluten free bases & vegan pizza options. N.B. Pizzas with gluten free bases are cooked in the same ovens as our regular pizzas



Rosemary Potatoes (VE) (NG) - 4.95

Tender Roast Potatoes with Extra Virgin Olive Oil, Garlic & Fresh Herbs - a simple, rustic flavour

Mixed Leaf Salad (VE) - 4.45

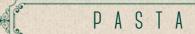
A traditional Italian Green Salad with Fennel & Tomatoes, complimented with an Italian dressing (Non-gluten option available)

Broccoletti (VE) - 4.95

Tenderstem Broccoli Spears, dressed with Garlic, Olive Oil & Fresh Chilli (Also available without Chilli/Garlic - Non-gluten option available)

Dishes may contain traces of peanuts, nuts, sesame seeds, eggs, milk, shellfish, sova. mustard, celery and gluten. Please advise your server of any allergies or dietary requirements

(V) = Vegetarian (NG) = Non-Gluten Recipe (VE) = Vegan= Contains Nuts



King Prawn Linguine - 15.95

King Prawns Pan Fried with White Wine, Garlic Butter, Baby Plum Tomatoes & Chilli Flakes.
Served with Linguine Pasta - Available without Chilli

Agnolotti D'astice Alla Thermidor - 18.95

Fresh Agnolotti pasta with a Lobster filling, in a luxurious Thermidor Sauce. Crowned with succulent King Prawns, pan fried with White Wine & Garlic Butter - *Contains Mustard*

Ravioli N'duja e Pecorino - 14.25

Ravioli filled with Spicy Pork Salami & Pecorino Cheese, served with Baby Plum Tomatoes, Rocket & Gran Moravia shavings

Girasoli Rossi (VE) - 14.25

Sunflower Shaped Vegan Pasta with a Chickpea & Mixed Vegetable filling, served with Grilled Vegetables & a rich Tomato & Herb Sauce. *Contains Celery*

Tortellini Spinaci e Ricotta (V) 🕡 - 13.75

Tortellini filled with Spinach & Ricotta Cheese, garnished with Rocket & Gran Moravia Shavings. Served with your choice of sauce:

Tomato, Tomato & Cream or Pesto & Cream Contains Nuts

Parmigiana (NG) (V) - 15.25

Layers of Aubergine, homemade Tomato & Shallot Sauce, Mozzarella & Gran Moravia - *Contains Eggs*

Lasagne Casareccia - 15.75

Homemade Lasagne. following Luigi's Mama's recipe: Bolognese, Italian Roast Ham, Boiled Egg, rich Tomato & Béchamel Sauce, Parmesan & Mozzarella. Contains Celery

Garlic Mushroom Linguine (V) - 13.45

Mushrooms cooked in a White Wine, Cream, Shallot & Garlic sauce. Served with Linguine Pasta



Pasta Formaggio (V) - 7.95

Nice & Simple - Tender, plain Pasta in a homemade Cheese Sauce

Lasagne Casareccia - 7.95

A smaller portion of our homemade Lasagne, following Luigi's Mama's recipe: Bolognese, Italian Roast Ham, Boiled Egg, rich Tomato & Béchamel Sauce, Parmesan & Mozzarella. *Contains Celery*

Pasta Bolognese - 7.95

Tender Pasta served with our homemade Bolognese sauce - *Contains Celery*

Parmigiana (V) (NG) - 7.95

A smaller portion of our homemade Parmigiana. Layers of Aubergine, homemade Tomato & Shallot Sauce, Mozzarella & Gran Moravia - *Contains Eggs*



Pizza Margherita (V) - 7.45

Start with a classic Margherita Pizza & add any combination of extra toppings - perfect for our little pizzaioli

Extra Toppings - 1.25

Blue Cheese Friarielli Broccoli Hot & Spicy N'duja Italian Sausage Grilled Vegetables Mushrooms Olives Parma Ham Pepperoni Pineapple

Roast Ham Roasted Peppers Salami Napoli Sweetcorn Walnuts

Please ask your server about our gluten free bases & vegan pizza options. N.B. Pizzas with gluten free bases are cooked in the same ovens as our regular pizzas

Dishes may contain traces of peanuts, nuts, sesame seeds, eggs, milk, shellfish, soya. mustard, celery and gluten. Please advise your server of any allergies or dietary requirements

(V) = Vegetarian (NG) = Non-Gluten Recipe (VE) = Vegan = Contains Nuts

DESSERTS



Soft Sponge base with a layer of Mascarpone Cream, decorated with Coffee soaked Finger Biscuits & dusted with Cocoa Powder

Tiramisu Al Pistacchio 🕖 - 6.95

A wonderful twist on this classic dessert. Coffee soaked Finger Biscuits, Marscapone & Pistacchio cream

Delizia Al Limone () - 6.50

Lemon Cake dome, filled with a light Sponge & Lemon Cream

Chocolate & Caramel Tart (VE) (NG) (- 6.50

A crisp Chocolate Tartlet, with an decadent Chocolate & Caramel centre. Served with vegan Vanilla Ice Cream

Budino Cioccolato 🕖 - 6.95

A hot Double Chocolate Pudding, served with either Vanilla Gelato or Pouring Cream

Cheesecake Frutti Di Bosco (NG) - 6.50 Gluten free base with a rich, creamy topping, a Fruit Of The Forest sauce & Mixed Berries



Gelato is an Italian style of Ice Cream. With less air & more flavouring, it has a denser quality & is richer in flavour - distinguishing it from other Ice Creams. It is said Gelato originates from the 'Renaissance Period' over 400 years ago.

Choose from following flavours (subject to availability):

Fig & Walnut , Pear & Ricotta, Amarena (Cherry), Melon, Chocolate, Pistachio , Stracciatella (Vanilla & Chocolate), Strawberry, Vanilla

Also available: Lemon Sorbet & Raspberry Sorbet

All Gelato flavours are Non-Gluten, excluding Amarena (Cherry), Lemon & Raspberry sorbets All Gelato may contain nuts. Please ask your server about our Vegan Ice Cream options

1 Scoop - 2.95

2 Scoops - 4.95

3 Scoops - 6.75

4 Scoops - 7.45

Italian Pasticcini 🕖 - 1.45 each or 3 for 3.75

Traditional Italian miniature pastries in a variety of flavours - *Please ask regarding available options*

HOT DRINKS

Espresso - 2.75
Double Espresso - 3.15
Cappuccino - 3.50
Latte - 3.50
Flat White - 3.50
Americano - 2.75
Mocha - 3.65
Hot Chocolate - 3.50
Herbal/Fruit Tea - 2.45

Yorkshire Tea - 2.45

LIQUEUR COFFEE

Irish Coffee - 6.25 Bailey's Coffee - 6.25 Sambuca Coffee - 6.25 Brandy Coffee - 6.25

Bailey's Hot Chocolate - 6.25 Frangelico Hot Chocolate - 6.25

Add Another Espresso Shot - 0.75 Add A Shot Of Assorted Syrups - 0.50

Dishes may contain traces of peanuts, nuts, sesame seeds, eggs, milk, shellfish, soya. mustard, celery and gluten. Please advise your server of any allergies or dietary requirements

(V) = Vegetarian (NG) = Non-Gluten Recipe (VE) = Vegan = Contains Nuts





APPOLINE

Available in Lemon, Chocolate or Pistachio



Q U A D R A T I N I

Available in Chocolate or Pistachio



CANNOLI

Available in Lemon, Chocolate, Pistachio or Salted Caramel



TARTELETTE

Available in Chocolate, White Chocolate, Hazelnut or Pistachio

All Pasticcini contain Nuts (

Dishes may contain traces of peanuts, nuts, sesame seeds, eggs, milk, shellfish, soya. mustard, celery and gluten. Please advise your server of any allergies or dietary requirements

