



Sharing planks

The Bread Bin £9.95 V

Focaccia, Flat bread, Grissini sticks, Mixed olives with Hummus, Pesto and Tapenade dips

The vegetarian baker £9.95 V

A trio of bruschetta, Tomato basil and garlic, broad bean hummus, ricotta lemon and basil honey

The fish tank £14.95

A selection of fried fish, calamari, muscle popcorn and whitebait with Prosecco aioli

The deli £14.95

A mix of Italian cured meats and cheeses with Sicilian olives

Prima

Minestrone V/VE	Sanguinaccio	Insalata Di Pesche
Classic minestrone soup £6	Italian black pudding scotch egg with paprika mayonnaise £6.5	Warm peach and pancetta salad with a crispy egg £6.5
Insalata Di Pere e Nocciole GF/V	Funghi Arancini V	Moscardini Stufati GF
Radicchio, pear and hazelnut salad with a gorgonzola dressing £6.75	Mushroom arancini with a goats cheese and truffle dip £6.5	Sicilian lifeguard squid and chorizo stew with a spicy pesto £8.5
Frittelle Di Cavolfiore V/VE	Pane Misto V/VE	Sicilian Olives V/VE/GF
Cauliflower fritters with a curry mayonnaise dip £6.75	A mix of italian breads with balsamic and olive oil £4.5	Marinated sicilian olives £3.5

V = Vegetarian VE = Vegan GF = Gluten free

Secondi

Spaghetti Carbonara Spaghetti with crispy pancetta in an egg & parmesan sauce £13.5	Salsa Piccante Rigatoni pasta with Italian spicy sausage in a tomato sauce £14
Pasta allo scoglio Seafood pasta, king prawn, razor clams, mussels, squid in a chilli garlic sauce £16.5	Pasta alla Bolognese Rigatoni pasta with beef cheek in a tomato ragu sauce £13.5
Gusci Di pasta Di Spinaci V/VE Tofu and spinach stuffed pasta shells with a tomato, basil, oregano sauce £13.5	Spaghetti peperoncino V/VE Fresh spaghetti pasta with chilli, garlic and cherry vine tomatoes £13
Risotto alla pera e taleggio GF/V Poached pear and taleggio risotto with candied walnuts £13	Filetto di branzino GF Roast fillets of seabass with tomato and basil risotto £17
Pollo al Limone e Rosmarino GF Lemon and rosemary free range chicken breast with garlic sautéed potatoes, roasted lemon £14.5	Filetto Di Passera GF Fillets of plaice stuffed with salmon & dill mouse, crushed new potatoes, tomato & chive butter sauce £16.5
Bistecca Di Manzo GF 10oz rump steak with mushroom and tomato £18.5	Costole D' Aglio GF Sticky garlic glazed beef ribs with coleslaw and hand cut chips £17.50
Groppa Di Agnello Marinated chermoula spiced welsh lamb rump, summer vegetable couscous and mint yogurt. £17.95	Coda Di Rospo GF Monkfish tail wrapped in prosciutto ham with pine nuts, sultanans and martini butter sauce £18

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Sides

Hand cut chips £3.5	Mixed vegetables £3.5	Sautéed potatoes £3.5	Mixed salad £3.5
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Sauces

Red Wine £2.5	Peppercorn £2.5	Blue cheese £2.5	Diane £2.5
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All our ingredients are sourced locally, with our fruit and vegetables coming from Perrys Cheshire produce. Our meat products are supplied by awarding winning butcher Dave Joinson and our eggs are produced by Christleton Manor Farm in Cheshire.

Selected pasta dishes can be made gluten free, please ask your server about any other dietary requirements

Dolci

Meringue GF/V Rose and pistachio meringue with lemon curd and fresh strawberries £6	Crostata V Peach crostata with fresh basil cream £6
Chocolate Pot V Black forest style chocolate pot £6	Cheesecake V Summer berry cheesecake £6
Affogato GF Espresso coffee, vanilla ice cream and a shot of limoncello £6.5	Cheese board Selection of Italian cheeses with honey and biscuits £7.5
Change the liquor for £1	Add a glass of Port for £5

Cafe'

Americano £2.25
Flat white £2.5
Cappuccino £2.75
Espresso £1.80
Double Espresso £2.5
Latte £2.70
Macchiato £3
Hot Chocolate £3.2
Liquor coffee £5.95
Tea £2.5
(other flavours of tea available)
Decafe available

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