



SPECIALS

Parsnip Cream Soup, chestnuts and pancetta.

£9.90

Fried Ravioli of compote cheese served with Arrabiata sauce.

£9.70

**Fresh Black Tortelloni of Crab & Mascarpone,
Coconut, ginger, chilli, lime.**

£21.80

Fresh Tagliolini, Wild Boar Ragù, roasted chestnuts.

£19.80

Roasted British Turkey, seasonal veg and cranberry sauce.

£21.90

Fresh Half Lobster Linguine.

£29.90

Pan seared Seabass, potatoes, fennel and Pernod sauce

£26.90

Grilled Scottish Rib-eye Steaks (13.oz).

Add Sauces: Green Peppercorn or Gorgonzola Cheese £3.90. Wild Porcini. £5.90.

£29.90

Today's Vegetables/Sides:

Garlic French Beans, Broccoli, Fresh Buttered Spinach.

£4

Roast Potatoes, Mash Potato, Chips.

£4.90

Fried Zucchini.

£6.90

Mixed Grilled Vegetables

£7.90

PANE e OLIVE

House Style Focaccia (V) £4.5

Garlic Pizza bread (Mozzarella +£2.5) (V) £6.5

Bruschetta Classica (V)♥ £6.9

Mixed Mediterranean Olives (V) £5.4

SOUP

Minestrone Classico ♥ (V) £9.9

Fresh chunky vegetable soup served with home made grissini

Soup of the Day p.o.a

Chef's choice of the day

ANTIPASTI /STARTERS

Gnocchi Ripieni Fritti £6.9

Crispy fried potato croquettes, filled with Nduja and mascarpone, arrabbiata dipping sauce

Calamari, Gamberoni e Zucchine fritte (2 People) £19.8

Fried Calamari, king prawns, fried courgettes, spicy tomato and zesty tartare dipping sauce

Burrata al Pesto di Pistacchio (V) £11.9

Bronte Pistacchio Pesto, Datterino tomatoes, grilled aubergine

Polpette al Sugo/Scarpetta di sicuro £9.9

Home made beef & veal meatballs, sweet tomato sauce, bread

Popeye Salad £9.9

Fresh spinach leaves, avocado and crispy bacon topped with parmesan shavings and croutons

Pierino Chicken Salad ♥ £12.8

Mixed leaves, Marinated chicken, cherry tomatoes, tarragon house dressing

MAINS

Pollo alla Milanese £21.7

Hand Breaded Chicken Breast Escalope (Choice of Spaghetti or chunky chips)

Pollo Pierino ♥ £23.9

Grilled chicken paillard served with mixed roasted mediterranean vegetables and butter potatoes

Veal Milanese £29.9

Hand Breaded veal scaloppina (choice of Spaghetti or chunky chips)

Veal Escalopes, lemon, butter and fresh asparagus, new potatoes £29.9

Veal Escalopes, Wild mushroom cream sauce £28.9

LE PIZZE

Margherita (V) £11.9

Tomato, mozzarella cheese and oregano

Napoletana £12.9

Tomato, mozzarella cheese, capers, anchovies and oregano

Fiorentina (V) £13.9

Tomato, mozzarella cheese, fried egg, fresh spinach and garlic

Prosciutto Cotto e Funghi £15.9

Tomato, mozzarella cheese, ham and mushrooms

Diavola £16.9

Tomato, mozzarella cheese, spicy Calabrese salami and chilli

Verdure alla Griglia (V) £14.9

Tomato, mozzarella cheese and mixed grilled vegetables

Calzone £18.7

Folded pizza, filled with tomato, ham, mushrooms and mozzarella

Luganica £17.9

Tomato, mozzarella cheese, mushrooms, fresh italian sausage and chilli

Kiss (V) £17.5

Tomato, mozzarella, Gorgonzola, Taleggio, Goats cheese, garlic and Parmesan rocket salad

La Bianca £23.8

Mozzarella cheese, Parma ham, Burrata and cherry tomatoes

PIZZA TOPPINGS

Calabrese Salame or Sweet Salame Milano (£4.5), Prosciutto cotto (£4.5)
Luganica Sausage (£4.2), Grilled Chicken (£5), Parma Ham (£5.4),
Artichokes (£3.2) Burrata (£4.7), Caramelised Tropea onions (£2.6)

DAL FORNO /BAKED

Lasagne Classica £14.9

Layers of egg pasta, beef Bolognese, Parmesan cheese, bechamela

Cannelloni Vegetariani(V) £13.9

Hand rolled spinach and ricotta crespelle

Melanzane alla Parmigiana (V) £13.9

Home made Layers of fried aubergines, Fior di latte, basil, Parmesan cheese

FOOD ALLERGY:

Please speak to our staff about the ingredients used in your meal before placing your order.

GF options available. Kids portions available .

PASTE e RISOTTI

Spaghetti pomodoro & basilico (V) £10.9
Sweet tomatoes and fresh Basil (add meatballs +£ 4)

Spaghetti Carbonara £14.9
Guanciale (pork), egg yolk, Parmigiano, black pepper

Rigatoni Amatriciana £13.9
Guanciale (pork), onion, white wine, house tomato sauce

Gnocchi Luganese £16.7
Home made potato gnocchi, fresh luganica sausage, garlic, white wine, mushrooms, chilli and fresh tomatoes

Tagliatelle al Tartufo e Parmigiano (V) £17.8
Fresh Egg Tagliatelle, black truffle, butter, 24 months Parmesan

Linguine ai Frutti di Mare in Pentola £23.9
Fresh Mediterranean seafood, white wine, tomato garlic, chilli

Tagliatelle alla Bolognese £14.9
Fresh egg Tagliatelle, classic beef Ragu Bologna

Risotto ai funghi selvatici (V) £18.6
Carnaroli risotto, mixed wild mushrooms, butter, Parmigiano Reggiano

Risotto allo Zafferano e Gamberoni £24.8
Carnaroli risotto, Jumbo King Prawns, saffron, grilled asparagus

SIDES & SALAD (V)♥

Grigliata di vegetali di stagione £7.9
Grilled seasonal vegetables

Sautéed Spinach, Butter, Parmesan £4.9

Fresh grilled Asparagus £8.9

Ruola, Parmigiano and Datterini £8.9
Rocket, Parmesan flakes and Datterini tomatoes

Insalata Mista o Verde, avocado £6.5
Mixed or Green Salad with avocado

Zucchine fritte £5.7
Fried courgette Battons

Roasted Potatoes or Buttered Boiled Potatoes £4.6

Chips £4.6

12.5% service charge will be added to the bill.

V= Vegetarian. ♥ = Healthy Eating.

SELECTED WINE

CHIANTI CLASSICO DOCG RISERVA

Castello Della Paneretta

Toscana

Grapes 90% Sangiovese, 10% Canaiolo, a full flavoured wine with considerable depth, pronounced sweet red fruits with a vibrant acidity and long length.

Bottle

£77.90

BARBARESCO DOCG Morassino

Cascina Morassino

Piemonte

Grapes 100% Nebbiolo, this wine has aromas of morello cherry, plum and red currants, the tannin structure is fine with the added complexity of spicy oak.

£80.90

BAROLO DOCG Parussi

Chionetti

Piemonte

Grapes 100% Nebbiolo, a ruby red wine with typical fruity and floral notes such as dried rose, hints of spices and liquorice. The taste is dense with a whole tannic structure, fresh and at the same time sapid finish.

£113.70

AMARONE della VALPOLICELLA DOCG Cavolo Brigaldara

Veneto

Grapes 50% Corvinone, 20% Corvina, 20% Rondinella and 10% others. Made from dried grapes, in the Valpolicella region north of Verona, an enormous, muscular wine with tones of damsons and herbs, the flavours are full and dry, best drunk with game or strongly flavoured cheese.

£136.70

DESSERT WINE

PANTELLERIA LIQUOROSO 1833 DOC Florio

Sicilia

£11.90 £37.90

100% Zibibbo grapes, produced on the island of Pantelleria. An amazing dessert wine with a inviting, limpid golden colour. Aromas of orange zest, apricot and very ripe, sweet fruit. The flavours are sweet, quite full-bodied with a long finish.

120ml

£11.90

Bottle

500ml

£37.90

RED WINE

NERO D'AVOLA DOC Grottarossa

Sicilia

Ruby red with purplish hues. Complex aroma with lots of savoury fruit and spice on the nose, the flavours are smooth and full bodied. Perfect with savoury pasta dishes, red meat and aged cheese.

175ml

£9.40

Bottle

£26.90

MONTEPULCIANO D'ABRUZZO DOC Citra

Abruzzo

Intense ruby red, with scents of cherry and wild fruits. A full, fresh and fragrant wine with a pleasant and persistent finish. Perfect with fish, white meats, cold cuts and pizza.

£12.90

£33.90

MERLOT FRIULI DOC Cabert

Friuli

Intense ruby red with an intriguing nose displaying delicate fruity aromas and subtle spicy hints. Medium-bodied, this wine is initially soft and smooth on the palate with an elegant character. Excellent served with red meat dishes and mature cheese.

£12.90

£33.70

CHIANTI DOCG Vernaiolo Rocca Delle Macie

Toscana

Ruby red in colour with a bouquet of fresh ripe fruits, a well balanced full bodied wine, with soft tannins and a lingering finish.

£13.90

£37.80

PINOT NERO Grave Doc Torre Rosazza

Friuli

Typical of Pinot Nero, it is not particularly intense in the glass. Aromas of small red berries, cherries and wild violets.

It has good structure, soft and round on the palate. Well balanced on all levels, it has good persistence and an excellent aromatic nature.

£13.70

£38.70

PRIMITIVO DI MANDURIA DOCG Villa Mottura

Puglia

100% Primitivo di Manduria, aged in French oak barriques for 6 months. Deep ruby red colour tending to purple, with an austere bouquet of red jam, sour cherry and walnut. Dry, full and velvety flavours, perfect with red meats, roasts and aged cheese.

£43.90

PASSO DEL BRICCO DOC PIEMONTE Patrizi

Piemonte

A blend of Nebbiolo, Barbera and Dolcetto grapes, aged in barriques for 8 months. Intense ruby red with violet tinges. Hints of violet and primrose on the nose. Ample, rich, full very harmonious and inviting. Perfect with game, pasta and all types of cheese.

£45.90

WHITE WINE

GRILLO DOC Grottarossa

Sicilia

Straw yellow with golden hues, intense aromas of citrus and exotic fruits. Crisp, full flavour, round and persistent. Excellent with seafood and fish dishes, white meat, light and medium-aged cheese.

GRECANICO IGT Terre Siciliane

Sicilia

Straw yellow colour with greenish reflections and an intense floral and citrusy note.

It shows a typical Mediterranean character with a fragrant, fresh and savoury finish.

SAUVIGNON FRIULI DOC Cabert

Friuli

Straw yellow with green reflections. Balanced, perfumed bouquet reminiscent of tropical fruits.

BIANCO PUGLIA BIOLOGICO ORGANIC

12 e mezzo

Puglia

Bianco Puglia, a blend of Malvasia Bianca, Chardonnay and Fiano. Straw colour, with hints of green. On the nose, its elegant aromatic bouquet is reminiscent of floral mimosa notes, with fruity and citrus aromas. On the palate, it is balanced, fresh and persistent.

Best with pasta, white meats and fresh cheeses.

PINOT GRIGIO IGT PUIATTINO Giovanni Puiatti

Friuli

Fresh and steely with a touch of honeyed richness, making it a wonderful aperitif.

VERDICCHIO CASTELLI DI JESI Fazi Battaglia

CLASSICO SUPERIORE

Marche

Intense, round and fresh aromas lead to a dry, soft palate with Notes of ripe peaches, apple and fresh citrus acidity

GAVI DI GAVI DOCG Nicola Bergaglio

La Minaia

Piemonte

A light, fresh mineral and citrus bouquet. The palate is crisp and dry with a hint of ripe pears

175ml

Bottle

£9.40

£26.90

£10.70

£29.90

£11.90

£33.90

£12.90

£37.40

£13.90

£39.70

£41.60

£45.60

ROSE WINE

175ml

Bottle

£11.90

£35.90

PINOT GRIGIO BLUSH DELLE VENEZIE IGT Il Sospiro

Veneto

An aromatic nose of freshly crushed cranberries and mineral elements. The palate is light, dry and crisp, with a delicious balance between zingy citrus and fruity red berry flavours.

PROSECCO

PROSECCO BRUT ARGEO Ruggeri

Veneto

A classic elegant Prosecco with tiny bubbles, a palate of fresh green apple and long crisp finish.

125ml	Bottle
£10.80	£37.90

APERITIF

Aperol Spritz

Prosecco, Aperol, Soda Water

Negroni

Gin, Vermouth, Campari

Bellini

Prosecco, Peach Nectar

Mimosa

Prosecco, Grand Marnier, Orange Juice

Campari Soda

Hugo Spritz

Prosecco, Soda, Elderflower St Germain

£12.90
£11.90
£10.70
£10.70
£9.70
£12.90

SOFT DRINKS

Coca Cola, Coke Zero, Lemonade, Aranciata

Fruit juices

Apple/Pineapple/Cranberry/Peach Juice

Freshly Squeezed Orange Juice

Water

Still/sparkling

£3.60
£5.40
£6.20
£3.90

SPIRITS

Gin

Vodka

Rum

Bacardi

Whiskey

Brandy

Grappe Speciali

Digestive / Amari

Spirits are served in a 25ml measure or multiple thereof

£7.60+£1.50 Mixer -	£14.00
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£7.60+£1.50 Mixer -	£14.00
£8.90+£1.50 Mixer -	£14.00
£9.00 -	£ 14.00
£6.00	

BEERS

Peroni Nastro Azzurro

Moretti

Moretti Zero Alcohol Free

London Pride

ITA 33cl	£5.90
ITA 33cl	£5.90
ITA 33cl	£5.40
UK 33cl	£6.20

COFFEE

Espresso

Cappuccino

Caffe' Latte

Decaf

Hot Chocolate

Liquor Coffee

Single	£3.90
Double	£4.50
	£4.50
	£4.50
	£4.50
	£4.90
	£10.90