

Anti Pasti

Garlic Mozzarella Bread(V)

Garlic Mozzarella Bread(v) (to share)

Schiacciata Rossa (v) (to share)

Pizza bread served with tomato, Garlic and origano

Bruschetta (v)

Freshly chopped Basil, Cherry tomato and garlic

Bruschetta (v) (to share)

Tiger Prawns

Served with chilli, garlic and fresh coriander

Grilled Goat's Cheese

With grilled vegetables

Grilled Halloumi Cheese (v)

With cherry tomato, marinated vegetables and salad leaves

Calamari Fritti

Deep fried squid served with tartar sauce

Cozze Alla Provinciale

Fresh mussels in tomato sauce, chilli, garlic and fresh parsley

Bresaola Alla Valtellina

Air dried salted beef with rocket salad, shredded parmesan and touch of balsamic vinegar

Antipasto Misto

Bresaola, parma ham, napoli salami, ham, buffalo mozzarella, semi dried tomatoes, artichoke, olives and home made bread

Mixed Antipasto(to share)

Bresaola, parma ham, napoli salami, Fresh anchovies fillet, smoked ham, buffalo mozzarella, semi dried tomatoes, artichoke, olives and homemade bread

Marco Polo

Deep fried prawns served with tartar sauce

Frutti di Mare

Italian mix seafood salad

Burratina (v) (N)

Burrata cheese served with pesto dressing & cherry tomato

Soup of the Day

Homemade Soup (v)

Served with focaccia bread

Side Order

Rocket Salad (v)

Fresh rocket leaves, cherry tomato and grated parmesan cheese

Mixed Green Salad (v)

Portion of Chips(v)

Bread Roll (v)

Marinated Olive(v)

Fresh Salads

Feta Salad (V)

Feta cheese, cherry tomato, cucumber red pepper, red onion, olives and salad leaves

Classic Chicken Caesar Salad

Grilled chicken breast, splashed tomato parmesan cheese and tossed lettuce

Primitivo Salad

Smoked salmon, boiled egg, avocado salad leaves and cherry tomato

Romana Salad

Artichokes, mozzarella, anchovies, olives salad leaves and cherry tomato

Tuna Salad

Tuna, cherry tomato, Rocket, boiled egg and salad leaves

Trecolori Salad(v)

Buffalo mozzarella, avocado and tomato

Special Toasties

Ciabatta or baguette meal served with salad & chips

Mozzarella, Avocado, Tomato (v)

Gruyere Cheese, Rocket, Mushroom (v)

Ham and Cheese

Smoked Salmon, Cream Cheese

Chicken Breast, Fresh Tomato, Garlic Sauce

Tuna Melt

Mozzarella, Pesto, Sun-dried tomato (N)

Salami, Mozzarella, Tomato

Parma Ham, Mozzarella, Tomato

Kid's Menu

Margherita (v)

Mozzarella cheese, tomato and fresh basil

Penne Pomodoro (v)

Tomato sauce, garlic and fresh basil

Spaghetti Bolognese

Minced beef cooked in tomato sauce

Cheese Burger

Served with French fries and salad

Chicken Burger

Served with Chips

Spaghetti Genovese (v) (N)

With Basil pesto

Macaroni Cheese (v)

Please notify your waiter if you suffer from a food allergy or intolerance

Main Courses

Freshly Made Pasta

Gluten-free pasta is available. Please ask your waiter

Penne Arrabiata (v) 🍴

Tomato sauce, garlic and chilli

Penne Siciliana (v)

Aubergine, mozzarella and red onion in tomato sauce

Penne Capri

With chicken, mushroom, spinach finished with lemon, garlic, olive oil and parmesan cheese in pink sauce

Spaghetti Bolognese

Minced beef cooked in tomato sauce

Spaghetti Carbonara

Smoked pancetta, free range egg and parmesan

Spaghetti Puttanesca 🍴

With anchovies, olives, chilli in tomato sauce

Spaghetti Alla Marinara 🍴

With mixed seafood, garlic tomato and touch of chilli

Linguine Polpette 🍴

Linguine with meatballs in a rich tomato, garlic herbs sauce with a hint of chilli

Linguine Cozze

Linguine cooked in fresh homemade tomato sauce and fresh mussels with italian spices

Linguine Gamberi & Zucchini

Fresh linguine cooked in olive oil, white wine parsley sauce with prawns and courgettes

Linguine lobster (N)

Linguine served with lobster meat and Home made pesto sauce

Tagliatelle Salmone (Smoked)

With fresh creamy sauce

Ravioli (v)

Spinach and ricotta cheese in rich tomato sauce=

Fettuccine Alfredo

Fettuccine pasta with chicken, mushrooms, onion and white creamy sauce

Spaghetti Vongole

Spaghetti clams Served with white wine sauce

Lasagne

Traditional Lasagne

Vegetarian or meat

Gnocchi

Served with garlic and mushroom sauce

Freshly Made Pizza

Gluten-free pizza is available. Please ask your waiter

Gluten free extra charge ₤

Vegan pizza available - Please ask your waiter

Margherita (v)

Mozzarella cheese, tomato, fresh basil

Funghi (v)

Mozzarella cheese, mushrooms

Americana Hot 🍴

Salami, mozzarella cheese and chili

Vegetarian (v)

Mozzarella cheese, mixed vegetables

Quattro Formaggi (Four Cheese) (v)

Mozzarella, gorgonzola, gruyere and grana padano

Quattro Stagioni

Mozzarella cheese, mushrooms, olives, artichoke, ham

Primavera Parma

Mozzarella cheese, parma ham and rocket

Pizza Alla Marinara

Mixed seafood and mozzarella cheese

Primitivo Pizza 🍴

Mozzarella cheese, anchovies, ham capers, chili and black olives

Tonno Cipolle

Mozzarella cheese, tuna, red onion, rocket

Fiorentina

Free range egg, spinach and ricotta and mozzarella cheese

Montanara

Mozzarella, bresaola, mushrooms and rocket

Rustica

Mozzarella, new potato, italian sausage and mushrooms

Primitivo Calzone

Ham, roasted red onion, mushrooms, grana padano with mozzarella and parmesan cheese

Saint Marco Calzone

Chicken, mushrooms, spinach mozzarella and parmesan cheese

Calzone Melanzan (v) 🍴

Mozzarella, aubergine, cherry tomato, fresh basil, chilli, and parmesan cheese

Hawaiian pizza

Served with ham and pineapple

Bufala (v)

Buffalo mozzarella, tomato, basil

Please notify your waiter if you suffer from a food allergy or intolerance

Service Charge of 12.50 will be added to your bill

Specialty

made from 100% fresh
ch fries and salad

chips

Chicken Fillet Burger

Traditional fish and chips

Marinated grilled seabass served with ratatouille vegetables and new potato

With mozzarella and spicy potatoes

Choose from (cream mushroom sauce, pepper corn sauce, garlic butter sauce)

Please notify your waiter if you suffer from a food allergy or intolerance

Affogato £9.90 *Desserts Menu*

COPPA CIOCCOLATO
Vanilla and chocolate ice cream topped with chocolate shavings.

LIMONCELLO FLUTE
Lemon gelato with swirls of limoncello sauce.

COPPA CAFFE
Vanilla ice cream rippled with coffee sauce, topped with chocolate coffee beans.

COPPA FIORDILATIE FRAGOLE E CARMELLO
Milk gelato with almond crunch, semi-candied strawberries, caramel and flaked almond topping



Ice Cream

Your choice of 2 scoops vanilla, chocolate strawberry topped with cream and syrup



Premium Torta Chocolate Fondant

A premium chocolate soufflé with a liquid chocolate centre, served with ice cream



Torta Della Nonna

Torta Della Nonna-A soft flat cake made with custard and flavoured with pine nuts



Tiramisu

Tiramisu is a popular Italian flavoured dessert made of lady biscuits dipped in coffee and layered with whipped cream and mascarpone cheese, flavoured with cocoa



Torta Ricotta

RICOTIA & PEAR CAKE Ricotta cheese cream with pears between two soft hazelnut biscuits

Hot Drinks

Cafe latte/Cappuccino/Black Coffee
Hot Chocolate / Cafe Mocha
Espresso Single
Espresso Double
De-Caffeinated Coffee
Tea (Wide range of flavours available)

Liqueur Caffee

Double shot coffee espresso topped with cream

Irish Coffee with Whiskey
Bailey's Coffee
Calypso Coffee with Tia Maria
Kahlua Coffee with Kahlua

Milkshakes

Chocolate / Vanilla / Strawberry / Oreo

Please notify your waiter if you suffer from a food allergy or intolerance

Service Charge of % 12.5 will be added to your bill

Desserts Menu

Luxury Gelato

Affogato

\$23.90

Coppa Amarena

Vanilla ice cream rippled with amarena cherry sauce

Coppa Cioccolato

Vanilla and chocolate ice cream topped with chocolate flakes.

Coppa Caffè

Vanilla ice cream rippled with coffee sauce, topped with chocolate coffee beans.



Coppa Fioridatie Fragole E Caramelle

Milk gelato with almond crunch, semi-candied strawberries, caramel and flaked almond topping

Coppa Pistacchio E Crema

Custard gelato swirled with chocolate and pistachio gelato, topped with praline pistachios

Limoncello Flute

Lemon gelato with swirls of limoncello sauce.

Ice Cream

\$17.90

Your choice of 2 scoops vanilla, chocolate strawberry topped with cream and syrup



Tiramisu

£7.50

Tiramisu is a popular Italian flavoured dessert made of lady biscuits dipped in coffee and layered with whipped cream and mascarpone cheese, flavoured with cocoa



Torta

£7.50

Della Nonna

Torta Della Nonna-A soft flat cake made with custard and flavoured with pine nuts



Torta Ricotta

£7.50

RICOTIA & PEAR CAKE Ricotta cheese cream with pears between two soft hazelnut biscuits



Premium

£9.95

Chocolate Fondant

A premium chocolate souffle with a liquid chocolate centre, served with icecream



Hot Drink

Cafe latte/ Cappuccino/ Black Coffee	£5.50
Hot Chocolate / Cafe Mocha	£5.50
Espresso Single	£3.95
Espresso Double	£5.00
De-cafeinated Coffee	£5.50
Tea (Wide range of flavours available)	£4.90

Liqueur Coffee

Double shot coffee espresso topped with cream

Irish Coffee with Whiskey	£11.95
Bailey's Coffee	£11.95
Calypso Coffee with Tia Maria	£11.95
Kahlua Coffee with Kahlua	£11.95

Milkshakes

Chocolate / Vanilla / Strawberry / Oreo	£3.95
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◆ THEATRE MENU ◆

LUNCH AND THEATRE MENU
2 COURSES £23.95 | 3 COURSES £27.95

ANTIPASTI

HOMEMADE SOUP (V)
Choice of minestrone or tomato soup served with freshly baked bread

PROSCIUTTO & MELON
Fresh melon accompanied by finely sliced Italian prosciutto

CHICKEN LIVER PÂTÉ
Served with onion chutney and homemade toast

MUSSELS
Cooked in either a spicy tomato sauce or a white wine and garlic sauce

FRIED PORTOBELLO MUSHROOMS (V)
Breaded portobello mushrooms with truffle oil served with creamy tartar sauce

PIATTI PRINCIPALI

ABBACCHIO ALLA ROMANA
Slow-cooked lamb leg with red wine, demi-glace, peppers, and mashed potatoes

WILD MUSHROOM PIZZA (V)
Wild mushrooms and mozzarella cheese

AMERICAN HOT PIZZA
Salami, mozzarella cheese and chili

PAN-SEARED CHICKEN BREAST
Served with a rich tomato sauce with garlic, a hint of chili and mashed potatoes

CLASSIC CARBONARA
Egg, pecorino and guanciale served in a pizza bread bowl

LINGUINE WITH MEATBALLS
Served in a rich tomato sauce with a hint of chilli, in a pizza bread bowl

FILLET OF COD MEUNIÈRE
Served in a white wine and lemon butter sauce with mashed potatoes and green beans

DOLCI

CLASSIC TIRAMISU
The iconic Italian dessert layered with mascarpone, espresso-soaked savoiardi and Amaretto licor

ITALIAN CHEESECAKE
Topped with seasonal berries

COCKTAILS

Pornstar Martini	£12.75	Dark Passion	£12.50
<i>Vanilla vodka, passion fruit liqueur, passion fruit purée and a shot of prosecco</i>		<i>Dark Rum, Passoa, cranberry juice, apple juice and fresh mint leaves</i>	
Moulin Rouge	£12.00	Berry Red	£12.00
<i>Gin, elderflower cordial, cranberry juice and lemonade</i>		<i>Vodka, cassis, cranberry juice, raspberry purée, amaretto and soda</i>	
Lychee Martini	£12.50	Expresso Martini	£12.75
<i>Vodka, lychee juice and vanilla gomme sugar</i>		<i>Vodka, Kahlua coffee liqueur and espresso shot</i>	
Mojito	£12.00	Strawberry Frozen Daiquiri	£12.75
<i>Rum, lime juice, mint leaves and soda water</i>		<i>White rum, fraise, lime juice, and strawberry purée</i>	
Margarita	£12.00	Caipirinha	£12.50
<i>Tequila, triple sec and fresh lemon juice</i>		<i>Cachaça, lime, sugar and ice</i>	

ITALIAN CLASSICS

Negroni	£12.00	Aperol Spritz	£11.50
<i>Gin, Campari, sweet vermouth</i>		<i>Aperol, prosecco, soda water and slice of orange</i>	
Long Amaretto Sour	£12.00	Bellini	£9.75
<i>Amaretto, lemon juice and soda</i>		<i>Prosecco and peach purée</i>	
Americano	£11.75	Rossini	£9.75
<i>Campari, Rosso Vermouth and soda</i>		<i>Prosecco, Fraise and strawberry purée</i>	

GIN & TONIC

Elderflower Gin & Tonic	£11.50	Rhubarb & Ginger Gin	£11.50
<i>A timeless classic: gin perfectly paired with tonic</i>		<i>With a juice or soda of your choice</i>	
Pink Gin & Tonic	£11.50	Morello Cherry Gin	£11.50
<i>Bursting with fruity and refreshing notes</i>		<i>With a juice or soda of your choice</i>	

CREAMY AND FROZEN COCKTAILS

Chocwork Orange	£12.00	Te-Killa mango	£12.00
<i>Chocolate liqueur, Grand Marnier, Kaluha coffee and cream</i>		<i>Tequila, mango purée, vanilla and chilli purée</i>	
Toasted Almond	£12.00	Limoncello Spritz	£12.00
<i>Amaretto, Kaluha coffee and cream</i>		<i>Limoncello, prosecco, lemon purée and soda</i>	
Salted Caramel Cream	£12.00	Raspberry Cin Fizz	£12.00
<i>Bourbon, caramel syrup and cream</i>		<i>Gin, lemon juice, raspberry purée and soda</i>	

CHAMPAGNE

	125ml	750ml
Moët & Chandon Champagne Brut Impérial NV		£125.00
<i>Vibrant, generous, and perfectly balanced Champagne.</i>		
Paul Langier NV	£14.50	£100.00
<i>A refined Champagne with crisp citrus notes and elegant finesse.</i>		

WHITE WINE

175ml 250ml 750ml

House Wine (Sicily)	£7.95	£10.95	£29.95
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This wine has an intense golden colour and offers aromas of walnut, green pepper and exotic fruit. On the palate it is flavoursome and persistent. The finish is nicely bright and refreshing

Sauvignon Blanc (Veneto)	£9.10	£12.50	£34.95
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Yellow straw colour with golden flashes. Vinous bouquet; pleasant, dry and harmonious on the palate. Excellent with appetizers, light meals, seafood and white meats.

Pinot Grigio (Verona)	£9.10	£12.50	£34.95
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Classical Pinot Grigio with a brilliant straw-yellow colour and a slight almond finish. its bouquet is intense and characteristic. it goes very well with delicate soups, poultry, hors d'oeuvres, lighter Fish and shellfish dishes.

Chardonay (Piedmont)			£35.95
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Straw- Yellow colour with greenish highlights. Fragrant bouquet with fruit and flower notes. its taste is young, soft with a crispy fresh finish.

Gavi Nicoletto (Piedmont)			£50.00
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Light, straw-yellow with greenish highlights. Characteristic, delicate, dry, fresh and harmonious. Fresh, zesty bouquet with hints of citrus. Balanced with a subtle finish.

ROSE WINE

175ml 250ml 750ml

Pinot Grigio Blush (Veneto)	£9.10	£12.50	£35.00
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Rose' in colour with a rich nose ranging from fruit (pear) to floral (acacia blossom) aromas. Dry on the palate, full and fresh.

125ml available on request

PROSECO

125ml

750ml

Prosecco, Atelie' (Veneto)

£7.95

£37.50

Straw yellow with greenish hints and limey gold robes. Nose of apple and green tea min, papaya and tropical stone fruits.

Prosecco Rose' – Tosti (Veneto)

£7.95

£37.50

Fresh and fruity, the taste elegantly matches with raspberry, red berry and cherry notes

RED WINE

175ml

250ml

750ml

House Wine (Sicily)

£7.95

£10.95

£29.95

This medium bodied wine has a pleasant, fresh bouquet with a dark cherry and plum nose. Very easy on the palate with light tannins and a smooth finish. ideal with pasta, grilled meats and hard cheeses.

Nero d'Avola Giacondi (Sicily)

£9.10

£12.50

£35.00

A deep red colour with a hint of violets, this wine has a rich bouquet of red berries. it is sophisticated and intense on the palate offering significant cherry notes.

Montepulciano D'Abruzzo Bisanzio (Abruzzo)

£9.10

£12.50

£35.00

Lush-ruby with hints of purple. Lingering fruit aromas, dry well-balanced and delightfully tannic with concentrated berry flavours A perfect accompaniment to grilled meats, rich pasta dishes and vegetarian entrees.

Chianti Casa (Tuscany)

£40.00

Dry ruby red colour, fruity and full-bodied with elegant notes of spice this wine goes well with Tuscan salami, mature pecorino and red meat dishes.

Primitivo (Puglia)

£38.00

This wine has a deep red colour verging on violet. The distinctive notes of dried figs can be found on both the nose and the palate. it is well structured, full bodied and persistent.

FINE RED WINES

750ml

Barolo (Piedmont)

£70.00

This wine has an intense nose with hints of mature black forest fruits it is ruby-red with garnet highlights. On the palate it is smooth, almost velvety with a pleasant tinge that encompasses its bouquet and develops into a rich, long finish. Ideal with mature cheeses, game, red meals or just by itself

Brunello Di Montalcino (Tuscany)

£55.00

It is one of Italy's best known and most expensive wines, Wine is full bodied.

125ml available on request

BEER

Peroni Nastro Azzuro	£5.90	Peroni Nastro Azzuro Large	£9.90
Moretti	£5.90	Stella Artois	£5.90
Budweiser	£5.90	Corona	£5.90
Cider – Magners	£5.90	San Miguel	£5.90

SPIRITS • Any mixers : +£1.50

Vodka	£10.00	Tia Maria	£10.00
Gin	£10.00	Malibu	£10.00
Rum	£10.00	Amaro	£10.00
Whiskey	£10.00	Cognac	£10.00
Brandy	£10.00	Aperol/Campari/Cinzano	£10.00
Martini	£10.00	Grappa	£10.00
Tequila	£10.00	Limoncello	£10.00
Amaretto	£10.00	Sambuca	£10.00

Plus many more...

Standard serve: 50ml | 25ml available at £6.50

SHOTS • 4 shots for 20.00

Tequila, Limoncello, Vodka, Whiskey, Cachaça, Rum ...	£6.50
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COCKTAILS SHOTS • 4 shots for 20.00

Lemon Drop	£6.50	B52	£6.50
Choc Cherry	£6.50	Blue Kamikaze	£6.50
Butterball	£6.50	Baby Guinness	£6.50

SOFT DRINKS

Coke	bottle 330ml	£4.85	Appletizer	bottle 275ml	£5.25
Diet Coke	bottle 330ml	£4.85	Peach Ice Tea		£4.60
Coke Zero	bottle 330ml	£4.85	Still Water	bottle 330ml	£3.75
Fanta	bottle 330ml	£4.85	Still Water	bottle 750ml	£6.50
Sprite	bottle 330ml	£4.85	Sparkling Water	bottle 500ml	£4.50
Fruit Juice		£5.50	San pellegrino		
Orange, Apple, Pineapple, Cranberry			Sparkling Water	bottle 750ml	£6.50
			San pellegrino		

MOCKTAILS

Mojito	£9.00	Butterscotch Sour	£9.00
Classic, passion fruit and strawberry		Vanilla, Butterscotch, lemon and	
Apple Blossom	£9.00	soda	
Elderflower, fresh mint leaves and apple juice			