

**SOFT DRINKS**

**ACQUA FRIZZANTE** £ 2.95  
Bottle of Italian sparkling water

**ACQUA NATURALE** £2.10  
Bottle of Still Water

**SOFT DRINKS** £ 2.50  
Coca Cola,  
Diet Coke,  
Crodino (italian bitter aperitif)

**SPARKLING FRUIT SOFT DRINKS** £ 4.00  
Blood Orange,  
Chinotto,  
Lemonade

**FRUIT JUICES** £ 3.30  
Peach, Green Apple, Pear

**BEERS**

**BIRRA ICHNUSA – 33 cl** £ 3.90  
Italian lager 33 cl, Vol 4.7%

**BIRRA MORETTI – 66 cl** £ 5.90  
Italian Lager 66 cl, Vol 4.6%

**BIRRA PERONI Zero alcohol** £ 3.10  
Not alcoholic beer – 33cl

**BIRRA PERONI gluten free** £ 4.20  
Gluten free beer – 33 cl, Vol 5.1%

**COCKTAILS**

**APEROL SPRITZ** £ 7.30  
Aperol, Prosecco and Soda

**NEGRONI** £ 7.90  
Gin, Campari and Red Martini

**BICICLETTA** £ 7.30  
Dry White Wine, Campari and Soda

**RADLER** £ 7.90  
Beer mixed with a choice of lemonade or tonic

**BELLINI**  
Prosecco and Peach Juice

**AMARENA GIN AND TONIC** £ 7.30  
Italian Gin, Fabbri Sour Cherries, Tonic  
and Rosemary

**LIMONCELLO GIN AND TONIC** £ 9.00  
Italian Gin, Lemoncello, Tonic and Lime

**SPARKLING WINES**

**PROSECCO BOSCO SPUMANTE DOC** £ 26.90  
Origin: Veneto 125 ml £ 6.30  
Vol 11% 175 ml £ 8.40

**ROSE WINE**

**CHIARETTO DI BARDOLINO** £ 25.80  
Origin: Veneto, 125 ml £ 5.60  
Vol 12% 175 ml £ 7.70  
250 ml £ 10.30

**WHITE WINES**

**TREBBIANO DI RUBICONE** £ 19.00  
- House White Wine  
Origin: Emilia 125 ml £ 4.00  
Romagna 175 ml £ 5.40  
Vol 12% 250 ml £ 7.30  
Half bottle £ 10.70

**PINOT GRIGIO LE VENEZIE** £ 24.60  
Origin: Veneto 125 ml £ 5.50  
Vol 12% 175 ml £ 7.50  
250 ml £ 10.10

**VERMENTINO DI SARDEGNA** £ 27.95  
Origin: Sardegna  
Vol 13.5%

**RED WINES**

**SANGIOVESE DI RUBICONE** £ 19.60  
- House Red Wine  
Origin: Emilia 125 ml £ 4.10  
Romagna 175 ml £ 5.50  
Vol 12.5% 250 ml £ 7.60  
Half bottle £ 11.00

**CHIANTI DOC** £ 26.90  
Origin: Toscana, 125 ml £ 5.60  
Vol 12.5% 175 ml £ 7.50  
250 ml £ 10.10

**PRIMITIVO DI MANDURIA DOP** £ 28.95  
Origin: Puglia,  
Vol 14%



QUALCOSA DA BERE...

## STARTERS

**ITALIAN CURED MEAT PLATTER** £ 9.90  
Selection of Italian Cured Meat, Veggie and Bread

**CHEESE AND VEGGIE PLATTER - v** £ 9.30  
Selection of Italian Cheeses, Veggie and Bread

**CAPRESE SALAD - v** £ 8.60  
Fresh Tomatoes, fresh cheese and basil –  
check the board to see which cheese we have this  
week!

## STARTERS TO SHARE

**MIXED PLATTER** £ 14.50  
Selection of Italian Meats, Cheeses, Veggie and  
Bread

**STRIA ALL'AGLIO – vegan** £ 5.60  
Plain pizza base with Garlic Olive Oil

**STRIA ALL'AGLIO E PARMIGIANO** £ 6.40  
Plain pizza base with Garlic Olive Oil and Parmesan

**STRIA ALL'AGLIO E MOZZARELLA – v** £ 7.60  
Plain pizza base with Garlic Olive Oil and Mozzarella  
and Oregano

**STRIA EMILIA** £ 6.70  
Plain pizza base with Emilian pesto (Garlic,  
Pancetta, Rosemary), Parmesan Cheese

**STRIA ALL' OLIO AROMATIZZATO** £6.50  
Plain Pizza base with a Natural flavoured Extra  
Virgin Olive Oil (Choose from  
Chillies/Lemon/Basil/Rosemary)

## PIZZAS – THE CLASSIC ONES

**MARGHERITA** £ 10.20  
Tomato Sauce, Mozzarella, Parmesan Cheese, Basil

**MARGARLIC (GARLIC MARGHERITA) - v** £ 10.40  
Double Tomato Sauce, Mozzarella, Garlic Olive Oil,  
Basil

**SMOKY MARGHERITA - v** £10.80  
Tomato Sauce, Mozzarella, Smoked Scamorza  
Cheese, Fresh Basil

**THE BREATHTAKER - v** £11.40  
Tomato Sauce, Mozzarella, Gorgonzola, Sweet Red  
Onion

**BOSCAIOLA (FROM THE WOODS)** £ 13.20  
Tomato Sauce, Mozzarella, Herb Roasted Ham,  
Sautéed Mushrooms

**DIAVOLA (DEVIL)** £ 12.60  
Tomato Sauce, Mozzarella, Spianata Calabria (Spicy  
Salami)

**MEAT FEAST** £15.70  
Tomato Sauce, Mozzarella, Spianata Calabria (Spicy  
Salame), Pancetta and Italian Sausage

**FUNGHI – v** £12.30  
Tomato Sauce, Mozzarella, Sautéed Mushrooms

**VEGGIE - v** £11.50  
Tomato Sauce, Mozzarella, Mixed Grilled  
Vegetables, Olives, Onions

**FOUR CHEESES** £15.70  
Tomato Sauce, Mozzarella, Gorgonzola, Smoked  
Scamorza Cheese, Parmesan Cheese

**CAPRICCIOSA (MOODY)** £14.30  
Tomato Sauce, Mozzarella, Herb Roasted Ham,  
Grilled Artichokes, Olives, Mushrooms

**CRUDO** £14.90  
Tomato Sauce, Mozzarella, Parma Ham

**PUTTANESCA** £12.30  
Tomato Sauce, Mozzarella, Olives, Anchovies,  
Capers, Oregano

**SEMPRE (ALWAYS)** £12.60  
Tomato Sauce, Mozzarella, Italian Sausage, Red  
Onion

**SARA** £11.50  
Tomato Sauce, Mozzarella, Parmesan Cheese  
Shavings, Balsamic Vinegar

**THE JACK** £14.00  
Tomato Sauce, Mozzarella, Spicy Salami, Olives,  
Gorgonzola

**PAVOLA** £14.30  
Tomato Sauce, Mozzarella, Mixed Grilled  
Vegetables, Italian Sausage

**FAUSTO** £12.90  
Tomato Sauce, Mozzarella, Italian Sausage,  
gorgonzola, Onion

**PICO (PIG-O)** £14.30  
Tomato Sauce, Mozzarella, Garlic, Herb Roasted  
Ham and Italian Sausage

QUALCOSA DA MANGIARE

**PIZZAS – THE WHITE ONES**  
(without Tomato Sauce, double Mozzarella)

<b>SALSICCIA E FRIARIELLI</b>	£14.30
Mozzarella, Italian Sausage, Turnip Tips	
<b>OUR FAVOURITE</b>	£16.30
Mozzarella, Sweet Gorgonzola, Pancetta	
<b>VECCHIA MODENA</b>	£ 15.70
Mozzarella, Italian Sausage, Parmesan Cheese, Balsamic Vinegar	
<b>MEDITERRANEAN - v</b>	£ 13.70
Mozzarella, Smoked Scamorza Cheese, Sundried Tomatoes	
<b>FRESH DYNAMITE</b>	£ 13.20
Mozzarella, Spicy Salami, Fresh Rocket	
<b>GLORIA</b>	£ 14.90
Mozzarella, Sausage, Pancetta, Red Onion	
<b>CARCIOFFOLA (ARTICHOKY)</b>	£ 16.30
Mozzarella, Pancetta, Grilled artichokes, Smoked Scamorza Cheese	

Our pizzas are hand stretched to approx. 12". They are made using Italian stone milled flour and topped with the finest ingredients, such as San Marzano PDO Tomatoes, Italian Fiordilatte Mozzarella and the best Italian meat and dairy products we are able to import. Our dough is left to slowly prove up to 48" hours but it is worth the wait! The result is a crunchy and soft pizza, which is also light and easier to digest.

**PIZZAS – THE RED ONES**  
(without Mozzarella, double Tomato Sauce)

<b>MARINARA - vegan</b>	£ 7.40
Tomato Sauce, Garlic, Oregano	
<b>NAPOLI</b>	£ 8.80
Tomato Sauce, Anchovies, Capers, Oregano	
<b>VEGAN</b>	£ 10.30
Tomato Sauce, Mixed Grilled Vegetables, Olives, Onions	
<b>AMATRICIANA</b>	£13.90
Tomato Sauce, Pancetta, Onion, Parmesan	
<b>TONNO E CIPOLLA (FROM THE SEA)</b>	£12.30
Tomato Sauce, Tuna Fillets, Capers, Onions, Oregano	

**SALADS –**  
all served with a balsamic dressing

<b>CLASSIC SALAD – vegan</b>	£ 4.40
Lettuce and tomatoes	
<b>TASTY SALAD - vegan</b>	£ 4.80
Lettuce, Tomatoes, Olives and Onions	
<b>ROCKY SALAD</b>	£ 5.10
Fresh Rocket, Tomatoes, Parmesan Cheese Shavings	

Are you worried you might not be able to finish your pizza? Don't worry, we have a 9" option for smaller appetites (10% discount on menu prices) – but if you have any leftovers you think you might enjoy tomorrow, please ask for a box!

**PIZZAS – THE LOADED ONES**  
(for an explosion of taste!)

<b>THE THIRSTY ONE</b>	£15.40
Tomato Sauce, Mozzarella, Tuna Fillets, Anchovies, Red Onions, Capers, Olives	
<b>EMER - white</b>	£ 17.10
Double Mozzarella, Sundried Tomatoes, Pancetta, Gorgonzola, Fresh Rocket, Parmesan Shavings	
<b>VESUVIO - white</b>	£ 16.50
Double Mozzarella, Smoked Scamorza Cheese, Friarielli, Spicy Salame	
<b>STEFANO</b>	£13.50
Tomato Sauce, Mozzarella, Mixed Grilled Vegetables, Olives, Onions, Spicy Salame	
<b>GHIOTTONA</b>	£17.55
Tomato Sauce, Mozzarella, Sweet Gorgonzola, Mixed Grilled vegetables, Spianata Calabria (Spicy Salame), Pancetta, Italian Sausage	

**Extras: £+1.50/£2.80 each**

Please let us know if you have any **allergies, intolerances or dietary requirements** and we will do our best to help and advise. Our food is homemade and freshly prepared but because our kitchen is so small, we cannot guarantee all ingredients to be kept separate.



**...QUALCOS' ALTRO DA MANGIARE!**

## DESSERTS

**AFFOGATO AL CAFFE** £ 6.20  
Fiordilatte ice Cream topped with espresso coffee and crumbled amaretti

**AFFOGATO AL CAFFE CORRETTO** £ 7.40  
Fiordilatte ice Cream topped with espresso coffee, crumbled amaretti and a shot of liquor

You can choose amongst any of the liquors marked with a star, and don't hesitate to ask if you would like a more detailed description!

**MASCARPONE MOUSSE** £ 6.40  
Homemade Mascarpone Mousse topped with a choice of:

- Dark chocolate shavings
- Fabbri Sour Cherries
- Amaretti biscuits

**TIRAMISU** £ 6.70

**CHOCOLATE PIZZA** £ 8.20  
Chocolate and hazelnut spread with grounded almonds on a pizza base

**CANTUCCI E VIN SANTO** £ 8.40  
Almond biscotti with a glass of dessert wine

**GELATO** £ 6.20  
Amarena Ice Cream, Stracciatella, Fiordilatte (vegan ice cream available)

## LIQUORS AND DESSERT WINES

\*AMARETTO DI SARONNO – 28% £ 4.50

\*SAMBUCA – 40% £4.50

\*LIQUIRIZIA – 23% £4.50

\*GRAPPA – 42% £6.00

\*NOCELLO – 24% £4.50

\*NOCINO – 40% £ 5.50

LIMONCELLO – 30% £ 4.00

LIQUORE STREGA – 40% £5.10

AMARO MONTENEGRO – 23% £5.10

VECCHIA ROMAGNA – 38% £5.10

AMARO LUCANO -28% £5.10

CAMPARI – 25% £4.50

MARTINI – 15% £4.00

VIN SANTO – 17% £6.95  
(125 ml glass)

## COFFEES AND TEAS

All coffees are served with amaretti biscuits – please let us know if you have a nut allergy

**CAFFE' ESPRESSO** £ 2.30

Double Shot £ 2.55

**CAFFE' MACCHIATO** £ 2.55

Espresso with foamed milk. A mini cappuccino, for a small treat!

**CAPPUCCINO / LATTE / FLAT WHITE / MOKA** £ 2.85

**TEAS AND HERBAL TEAS** £ 2.15

**CAFFE' CORRETTO** – liquor coffee £ 4.75

Caffè espresso with a drop of your favourite liquor.



**PER CHIUDERE IN BELLEZZA!**