







MENU



- 01 Margherita £10.95** 
Cherry tomatoes, fresh basil, mozzarella, tomato base, rocket
- 02 Double Buffalo Margherita £11.95** 
Cherry tomatoes, buffalo mozzarella, fresh basil, mozzarella, tomato base, rocket
- 03 Pepperoni £11.95**
Pepperoni, mozzarella, tomato base, rocket
- 04 Mediterranean £12.95**
Anchovies, olives, capers, mozzarella, tomato base, rocket
- 05 Speziata £12.95** 
Chorizo, red onion, fire-roasted peppers, mozzarella, tomato base, rocket
- 06 Prosciutto £11.95**
Prosciutto, mozzarella, tomato base, rocket
- 07 Funghi £11.95** 
Fresh mushrooms, fresh basil, mozzarella, tomato base, rocket
- 08 Cotto £14.95**
Local pork sausage, sun-blushed tomato, fire-roasted peppers, mozzarella, tomato base, rocket
- 09 En-doo-ya! £13.95** 
'Nduja, buffalo mozzarella, mozzarella, tomato base, rocket
- 10 Kid's Margherita £6.95** 
Mozzarella, tomato base
- 11 Kid's Pepperoni £8.95**
Pepperoni, mozzarella, tomato base

Add

- Garlic and Herb Aioli £1.50** 
- Smoked Chipotle Aioli £1.50** 
- Burrata £2.50** 
- Extra toppings £2.00 each**

Swap

Gluten-free pizza base + £2.50 
Whilst we can't guarantee a 100% flour-free environment, our base is 100% gluten-free

Vegan Notzarella + £2.00 

PLEASE PLACE YOUR ORDER AT THE BAR

A 10% service charge is applicable to all dine-in orders



Allergies

Please advise us of any allergies or request further information on ingredients used in our dishes. All our food is prepared fresh in our kitchen, where nuts, fish, gluten and possible allergens are handled. Ask for a full list of ingredients and dietary information. If you have concerns about your intolerance please speak to a member of the team. Ingredients are subject to availability.

SIDES

Dough Balls £7.95

Garlic & cheese | pepperoni | pesto | brie & cranberry

Cheese and Garlic Strips £7.95

Garlic Flat Bread £6.95



MANAGER'S SPECIALS

Pesto Buffalo Margherita £12.95

Cherry tomatoes, buffalo mozzarella, fresh basil, mozzarella, pesto base, rocket

Piccante £14.95

Spicy 'nduja, chorizo, red onion, jalapenos, mozzarella, tomato base, rocket

Tandoori Chicken £13.95

Special Punjabi spiced chicken, red onions, fire-roasted peppers, mozzarella, tomato base, rocket

Calzone £12.95

Chorizo, mozzarella, tomato base, ricotta

Bresaola £12.95

Bresaola, mozzarella, tomato base, buffalo mozzarella, rocket, parmesan flakes

Full English £14.95

Local pork sausage, egg, sun-blushed tomato, mozzarella, tomato base, rocket

Field and Forest £12.95

Fresh mushrooms, artichoke hearts, red onion, mozzarella, pesto base, rocket, parmesan flakes

Balls of Fire £12.95

Spicy volcano meat balls, pepperoni, mozzarella, tomato base, rocket

Continental £11.95

Courgette, red onion, brie, tomato base, caramelised onion, rocket

Hot Honey £13.95

Special Punjabi spiced chicken, red onions, fresh mushrooms, mozzarella, tomato base, spicy hot honey, rocket

DESSERTS

Chocolate Dough Balls £7.95

Nutella Calzone £9.95

Jude's Ice Cream £2.75

Very Vanilla / Strawberries and Cream / Truly Chocolate / Salted Caramel / Ginger Spice

Vegan Mint Choc Chip / Vegan Vanilla



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DRINKS



Red Wine

01 Corte Vigna Merlot Italia 175ml £5.50 | 250ml 7.40 | 750ml £19.40

Youthful, fruity, soft, fleshy character of the Merlot grape

02 Montepulciano d'Abruzzo, Parini 750ml £19.50

Ruby-red, the nose shows plum and cherry with notes of violet, dry, soft but well-structured with a pleasant long lasting finish of dried fruits and toasted hazelnut

03 Chianti Antica Cinta, Tenute Piccini 750ml £25.35

Bright, ruby-red wine with an intense and persistent fragrance of mature red fruit

White Wine

04 Belvino Pinot Grigio delle Venezie 175ml £6.00 | 250ml 8.00 | 750ml £21.00

Delicately flavoured with notes of green apple and pear, the palate shows a hint of sweetness making this wine just off-dry

05 Parini Trebbiano del Rubicone 750ml £22.50

Dry wine with a crisp palate showing hints of apple and almond

06 Soave Classico, Bolla 750ml £25.20

The traditional Garganega grape is blended with the rare, but highly-prized, Trebbiano di Soave, dry with a soft acidity and a rounded pear, melon and almond notes

Sparkling Wine

07 Sette Bello Prosecco 750ml £28.00

Juicy peach and apricot aroma's, it has a fresh citrus palate with a touch of richness and a clean, lingering finish

Rosé Wine

08 Castelbello Rosato 175ml £6.20 | 250ml 8.40 | 750ml £22.00

Made from predominately Sangiovese, light, medium dry rosé with delicious raspberry fruit and a refreshing finish

Beer, Cider

Birra Moretti 330ml £4.10

Peroni Nastro Azzurro 5% 330ml £4.10

Peroni Nastro Azzurro 0.0% 330ml £4.10

Aspall Draught Cyder 500ml £6.50 | 330ml £4.50

Soft Drinks

Coke £1.90

San Pellegrino Lemon, Orange £2.25

Diet Coke, Coke Zero £1.50

Fruit Shoot – apple and blackcurrent, Simply Fruity – orange £1.50

Oasis - citrus, Oasis - summer fruits £1.90

San Pellegrino Sparkling Water £1.70

Still Water £1.00

All wines our contain sulphites, all our beers contain gluten

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