

## 2 COURSE MENU FROM £15.95

### Starters

#### Minestrone della Nonna

Minestrone soup with hot crusty bread

#### Formaggio Francese

Breaded brie with cranberry dip, croutons, rocket salad & extra virgin olive oil

#### Dough Sticks

Deep fried & served with garlic mayonnaise

#### Cheesy Dough Sticks +3

Deep fried then baked with Italian stringy cheese with a dolcelatte dip

#### Salsiccia Friarelli +4

Grilled Neapolitan spicy fennel sausage topped with tender stem broccoli rabe in olive oil and garlic with a hint of chilli on a bed of crusty bread

#### Focaccia Tradizionale

Stonebaked pizza base with extra virgin olive oil, rosemary & rock salt

#### Focaccia Chilli & Tomato

Topped with napoli sauce, cherry tomatoes & fresh scotch bonnet

#### Alette di Pollo

Porky's smoked chicken wings served with mesquite bbq sauce

#### Costolette Affumicato +4

Porky's smoked half rack of ribs served with mesquite bbq sauce

#### Crespelle

Potato skins served with garlic mayo & bbq sauce

#### Polpettoni + 3.50

Homemade Italian meatballs in a tomato, garlic & chilli sauce served with crusty bread

#### Funghi

Assorted wild mushrooms in a roast garlic butter on crusty bread, topped with rocket

#### Calamari Fritti +4

Deep fried crispy North Sea squid with roasted garlic mayo & wedge of lemon

#### Pate

Homemade chicken liver pate served with toasted bread, caramelised onion, marmalade & salad

#### Gamberoni Aglio +5

Giant prawns, roast garlic, parsley, extra virgin olive oil, wedge of lemon, with garlic rubbed bread

#### Gamberoni Tempura +5

Giant prawns, light golden tempura batter served with our homemade lime & coriander sweet chilli

#### Suppli

Crispy Italian roman rice balls, stretchy mozzarella & parmesan snow

#### Bruschetta Rustica

Classic recipe of cherry tomatoes marinated in extra virgin olive oil, garlic & basil on altamura bread

#### Cozze +4

Fresh rope mussels cooked in chilli, garlic and tomato or white wine and garlic served with garlic, a touch of cream and infused crusty bread

#### Prawn Cocktail +3

North Atlantic baby prawns on a bed of baby gem topped with marie-rose sauce, finished with lemon smoked paprika

### Pizza Napoletana

#### Margherita

San Marzano tomato, hand cut Fior di Latte mozzarella, parmesan, basil & extra virgin olive oil

#### Italian Job +4

San Marzano tomato, hand cut Fior di Latte mozzarella, pepperoni, Nduja, prosciutto cotto, spicy salame, parmesan, chilli flakes, basil & extra virgin olive oil

#### Carbonara

White base, hand cut Fior di Latte mozzarella, smoked pancetta, pasteurised egg yolk, parmesan, pecorino cheese, black pepper & extra virgin olive oil

#### Pepperoni

San Marzano tomato, hand cut Fior di Latte mozzarella, pepperoni, parmesan, basil & extra virgin olive oil

#### 4 Cheese +4

White base, hand cut Fior di Latte mozzarella, Italian gorgonzola, pecorino cheese, parmesan, basil & extra virgin olive oil

#### 50% LESS CALORIES THAN THE STANDARD PIZZA

#### Calzone +5

Folded pizza with a ham, pepperoni, onions, mushrooms, tomato sauce & mozzarella filling topped with napoli or bolognese sauce

#### Pizza Gianni +3

San Marzano tomato, hand cut Fior di Latte mozzarella, buffalo ricotta, pancetta, pecorino cheese, basil, black pepper & extra virgin olive oil

#### Pizza Parma

San Marzano tomato, Fior di Latte mozzarella, parma ham, cherry tomatoes, rocket, parmesan, basil & extra virgin olive oil

#### Pizza Seafood +5

San Marzano tomato, hand cut Fior di Latte mozzarella, squid, prawns, mussels, tuna, anchovies, basil, roast garlic & extra virgin olive oil

#### Pizza Bolo

San Marzano tomato, hand cut Fior di Latte mozzarella, bolognese, parmesan, basil & extra virgin olive oil

#### Spicy Gorgonzola +4

San Marzano tomato, hand cut Fior di Latte mozzarella, gorgonzola cheese, Nduja (typical spicy meat from Calabria/Italy), parmesan, honey, basil & extra virgin olive oil

#### Pizza Pollo

San Marzano tomato, hand cut Fior di Latte mozzarella, diced roasted chicken, sautee mushrooms, garlic, parmesan, basil & extra virgin olive oil

#### Prosciutto & Funghi +3

San Marzano tomato, hand cut Fior di Latte mozzarella, prosciutto cotto, mix of wild mushrooms, basil, parmesan, oregano & extra virgin olive oil

#### ADD DIP FOR YOUR CRUST +2

Roast Garlic Mayo | Homemade Sweet Chilli, Lime & Coriander | Jalapeño Mayo | Smokey BBQ | Dolcelatte

### Pasta Dishes

#### Gnocchi Vodka

Light fluffy pasta balls, smoked pancetta, roast garlic, San Marzano tomato vodka sauce finished with basil, extra virgin olive oil, torn burrata & parmesan snow

#### Ravioli Stack +7.50

Giant ravioli filled with wild mushrooms and ricotta, finished with a light scotch bonnet, cherry tomato wild mushroom sauce topped with a medallion of dried aged fillet rocket & extra virgin olive oil

#### Ravioli Stack +7.50

Giant ravioli filled with ricotta prawn and crab with a light cherry tomato, white wine, mussels and baby prawn sauce topped with a sea bass medallion, crispy rocket & extra virgin olive oil

#### Linguine Carbonara

Linguine with pancetta cream, egg yolk & parmesan snow

#### Lasagne

Our own traditional recipe with homemade pasta sheets, beef ragu, silky béchamel, rich tomato sauce & melted mozzarella, parmesan snow & extra virgin olive oil

#### Risotto Mare +6

Arborio rice, king prawns, baby prawns, North Sea fresh squid, fresh mussels, a touch of scotch bonnet, San Marzano tomato, lobster bisque, cherry tomatoes, garlic, basil, white wine & extra virgin olive oil

#### Rigatoni Bolognese

Our classic recipe bolognese sauce, extra virgin olive oil, finished with parmesan

#### Rigatoni Salmone Vodka

Smoked salmon, spinach, San Marzano tomato, a touch of vodka, touch of cream, basil, extra virgin olive oil

#### Rigatoni Pollo +4

Smoked pancetta, scotch bonnet, roast garlic, San Marzano tomato, cherry tomato, extra virgin olive oil, basil, topped with a flattened chicken, parmesan snow

#### Fettuccine Filetto +6

Egg fettuccine pasta, shallots, wild mushrooms, porcini mushrooms, scotch bonnet, roast garlic topped with medallion of fillet, fresh rocket & parmesan snow

#### Risotto Porcini +4

Arborio risotto with a variety of wild mushrooms & Italian favourite porcini mushrooms, shallots, garlic, white wine, parmesan snow, rocket

#### Fettuccine Amatriciana

Egg fettuccine, smoked pancetta, chilli, garlic, San Marzano tomato, basil, pecorino snow & extra virgin olive oil

#### Gnocchi al Forno

Light & fluffy pasta dumplings cooked in the oven with San Marzano tomato, melting mozzarella with a parmesan crust & parmesan snow

#### Linguine Polpettoni +4.50

Linguine polpettoni with our homemade Italian meatballs, chilli, garlic, basil topped with parmesan snow & extra virgin olive oil

#### Linguine Mare Monti +5

North sea fresh squid, king prawns, smoked pancetta in a light San Marzano tomato sauce, scotch bonnet, garlic, cherry tomatoes, splash of brandy, basil & extra virgin olive oil

#### Bacon Royale Burger +4

100% Aberdeen Angus beef patties, American cheese, crispy smoked bacon, shredded lettuce, bacon jam & burger sauce



#### Pollo Aristocratico +6

Chargrilled chicken breast, topped with a giant king prawn, baby prawns, chilli, cherry tomatoes & lobster bisque

#### Pollo alla Valdostana +5

Chargrilled chicken breast, finished in the oven with mozzarella, parmesan and parma ham with cherry tomatoes & extra virgin olive oil

#### Fillet Frites +10

Chargrilled prime fillet of beef served with onion rings & skin on fries

#### Seabass Stack +4

Pan fried crispy skin seabass on a bed of Mediterranean vegetables topped with rocket & balsamic reduction drizzle

#### Pollo Parmigiano +4

Breaded chicken breast, oven roasted with parmesan, mozzarella, pepperoni, tomato & a touch of bechamel

aka  
Parma

#### Steak Frites +6

10oz dry aged sirloin served with skin on fries, onion ring, a grilled mushroom & tomato

#### Flattened Chicken Frites +3

Served with onion rings & skin on fries

#### ADD YOUR SAUCE +3

Creamy Wild Mushroom | Dijon | Peppercorn | Dolcelatte

VEGETABLES +4

SKIN ON FRIES +4

SALAD +4

GARLIC AND PARMESAN SKIN ON FRIES +5





### DO YOU HAVE A FOOD ALLERGY?

FOOD SOLD HERE MAY CONTAIN OR HAVE COME INTO CONTACT WITH THESE **ALLERGENS**



GLUTEN



EGGS



FISH



CRUSTACEANS



PEANUTS



SOYA



CELERY



MILK



TREE NUTS



MUSTARD



SESAME



SULPHUR DIOXIDE



LUPIN



MOLLUSCS

If you would like to know the ingredients of any food sold here, a member of staff will be happy to assist you & do let us know if there is any food that may cause an allergic reaction.

**PLEASE ASK BEFORE YOU ORDER**

Key: **V** - Vegetarian **Vg** - Vegan **Gf** - Gluten free