

MEAL FOR TWO

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Two can dine for £30 with starter, main and drink

DRINKS SELECTION

Coke, Coke zero, Lemonade

Still/ Sparkling water

Orange/Apple/Pineapple juice

Poretti Pint

125ml Grillo, 125ml Merlot, 125ml Sacchetto Rosé

CICCHETTI

(Appetizers)

TOMATO BRUSCHETTA (VE)

Toasted Altamura bread topped with fresh chopped vine tomatoes, seasoned with garlic, extra virgin olive oil and fresh basil

NDUJA BRUSCHETTA

Nduja butter, honey, and fresh oregano, on toasted sourdough

ZUPPA COZZE (GFA)

Fresh mussels in a light tomato sauce with garlic, chilli, cherry tomatoes, and fresh parsley. Served with toasted Altamura bread

CALAMARI FRITTI

Deep fried squid dusted with smoked paprika. Served with chillimayo

POLLO

Chicken breast strips in panko breadcrumbs and cheese, deep fried, served with a rocket and Grana Padano salad with cherry tomatoes finished with a balsamic glaze and Maldon sea salt

GARLIC BREAD (VE)

Oregano and fresh garlic

GARLIC BREAD WITH CHEESE (V)

Fior di latte mozzarella, Balsamic onions, oregano, and fresh garlic



(VE) Vegan (VEA) Vegan option available For Gluten free options, please speak to a member of our team

Not in conjunction with any offers or discounts

PIZZA

MARGHERITA (V)

Tomato, Fior di latte mozzarella and fresh basil

POLLO

Tomato, Fior di latte mozzarella, chicken, garlic spinach

VEGETARIANA (V)(VEA)

Tomato, Fior di latte mozzarella, garlic mushrooms, peppers, white onion

QUATTRO FORMAGGI (VE)

Fior de latte mozzarella, Gorgonzola, smoked cheese and goats cheese

CAPRICCIOSA

Tomato, Fior di latte mozzarella, ham, mushrooms, and olives

HAWAIIAN

Tomato, Fior di latte mozzarella, ham and pineapple

CAPRESE (VEA)

Tomato, Fior di latte mozzarella, vine tomato, basil, oregano, extra virgin olive oil

PASTA

BOLOGNESE

Tagliatelle with a rich red wine and minced beef sauce slow cooked for 6 hours

CARBONARA

Spaghetti with smoked pancetta in a creamy Grana Padano cheese and eggs sauce, topped with black pepper

PENNE ARRABBIATA (V)(VE)

Short tube pasta in a spicy tomato sauce, made with chilli, garlic, onions, black olives, and fresh parsley, add Tuscan sausage or chicken for £3

RISOTTO (V) (GF)(VEA)

Arborio rice cooked with a trilogy of mushrooms, onion, and truffle oil, finished with Grana Padano cheese, butter and fresh parsley, add chicken for £2. Vegan cheese on request

POLLO E FUNGHI

Casarecce pasta in a creamy white wine sauce with chicken, chestnut mushroom and porcini mushrooms, onion and garlic with fresh parsley