

STARTERS

Chefs Special

Mashed aubergine cooked in a cumin and coriander sauce with tomatoes, garlic, chillies and served with homemade rosemary focaccia.

DFO* V* GFO* VGO*

Bruschetta con Pomodoro

Homemade altumera bread topped with a recipe of garlic, basil, sun-dried tomatoes, olive oil, rocket salad and pesto.

DFO* V* GFO* N* VGO*

Antipasto for 1 (+£2.00)

Milano salami, prosciutto, chorizo and caprese sausage, served with baby mozzarella, sun-dried tomatoes, olives, apple and plum chutney and homemade flatbread.

DFO* GFO*

Brie

Deep fired brie, coated in panko breadcrumbs, served with apple and plum chutney and garnished with rocket.

V*

Calamari (+£2.00)

Crispy deep fried breaded calamari, served with garlic aioli, mixed salad and a lemon wedge.

Arancini al Verdura

Arborio rice balls, stuffed with mozzarella and roasted peppers, coated in fresh breadcrumbs, served with an arancini sauce.

V*

SALADS

Capra Grill Salad

Oven baked slices of ciabatta bread topped with goat's cheese and drizzled with balsamic glaze served with apple and plum chutney, mixed salad leaves, tomatoes, cucumber, green beans and roasted peppers.

V* GFO*

Pollo Piccante Salad

Mixed salad topped with deliciously spicy chicken, cooked in butter with roasted peppers, olives, avocados and spinach. Served with a honey mustard dressing and homemade flatbread.

DFO* GFO*

King Prawns Piccante Salad (+£2.00)

King prawns cooked in a garlic butter, coriander and chilli dressing, served with flatbread and a mix of rocket, spinach, cherry tomatoes, radishes, avocado, cucumber and red onion.s

GFO*

Please advise your server of any special dietary requirements.
While we try our best to reduce the risk of cross contamination in our kitchen, we cannot guarantee that any of our dishes are free from traces of allergens and therefore cannot accept liability in this respect.

A £1.50 surcharge is applied to our gluten free pizza bases and pastas.
A 10% service charge is added to all bills, which goes directly to our incredible servers.

This can be removed upon request.

PIZZAS & CALZONES

Margherita Pizza

San Marzano tomato sauce, with baby mozzarella and basil.

DFO* V* GFO* VGO*

Diavolo Pizza

San Marzano tomato sauce, mozzarella and sliced pepperoni. Add hot chillies £1.00

DFO* GFO*

Caprina Pizza

San Marzano tomato sauce, mozzarella, goats cheese, caramelised onion, garlic oil, spinach and red onions

DFO* V* GFO* VGO*

Fiorentina Pizza

San Marzano tomato sauce, mozzarella, spinach, olives, garlic oil, mix di formaggio, topped with an egg.

DFO* V* GFO* VGO*

Chicken Astra Pizza

San Marzano tomato sauce, mozzarella, chicken, red onions, roasted peppers, hot chillies, spinach and Cajun spice.

DFO* GFO*

Calzone Verdura (+£1.00)

San Marzano tomato sauce, mozzarella, goats cheese, spinach, mushrooms and a pesto dressing Served with a side salad. Served with a side salad.

DFO* V* VGO*

Meatballs Calzone (+£2.00)

San Marzano tomato sauce, mozzarella, meatballs, ragu beef and hot chillies Served with a side salad..

DFO*

PASTA AND RISOTTO

Linguine Bolognese

DFO* GFO*

Linguine in a classic beef ragu sautéed in tomatoes, garlic, red wine and fresh herbs

Linguine Carbonara

GFO*

A creamy egg sauce with crispy pancetta, black pepper and mix di formaggio served over homemade linguine
Add chicken £2.00

Casarecce or Risotto A la Verdura

DFO* V* GFO* VGO*

Casarecce pasta or Arborio rice served in a light creamy tomato sauce with marinated sun-dried tomatoes, spinach, peas and leeks
Add chicken or spicy nduja sausage £2.00

Linguine or Risotto Frutti Di Mare (+£2.00)

DFO* GFO*

Clams, mussels, king prawns and baby squid in a lemon, white wine and hot chilli pomodoro sauce, served over homemade linguine or Arborio rice

AL FORNO SPECIALS

Cannelloni (+£2.00)

V*

Homemade rolls of pasta filled with ricotta cheese, spinach, and mix di formaggio, oven baked in a rich tomato sauce and topped with a layer of creamy béchamel sauce and mozzarella, served with a side salad.

Lasagne (+£2.00)

Oven baked homemade bolognese, layered lasagne pasta and topped with a béchamel sauce, mix di formaggio, and mozzarella, served with a side salad

Belly Pork (+£3.00)

DFO* GFO*

Slow cooked belly pork served with roasted seasonal vegetables in a rosemary and red wine sauce

Casarecce Pollo Pesto

N* GFO*

Oven baked casarecce pasta in a creamy béchamel and pesto sauce with chicken, mushrooms and onions, topped with a sizzling layer of mozzarella and pesto dressing, and served with a side salad

STEAKS

All steaks are 28 day matured, seasoned with rosemary and olive oil, pan-fried to your own preference and served with steak cut chips and a fresh side salad

10oz Rib-eye Steak (+£5.00)

DFO* GFO*

10oz Sirloin Steak (+£4.00)

DFO* GFO*

10oz Rump Steak (+£2.00)

DFO* GFO*

Steak Sauces (+£2.00)

GFO*

Peppercorn Sauce
Diane Sauce
Garlic and Herb Butter

DESSERTS

Caramel Brownie Decadence

V*

A Belgian chocolate truffle mousse centred with a soft caramel on a sticky brownie. Topped with Chocolate ganache

Gelato Ice Cream

DFO* V* GFO* VGO*

2 scoops of smooth gelato ice cream. Choices include:
Chocolate, Vanilla, Strawberry, Honeycomb, Salted Caramel, Mango Sorbet

TORTA DELLA NONNA

N* V*

A zesty treat. A pastry shell with a lemon custard filling, topped with icing sugar and nuts. Served with vanilla gelato.

Chocolate Fudge Cake

DFO* V* GFO*

A chocolate sponge filled, topped and coated with delicious chocolate fudge. Can be served hot or cold, with ice cream or fresh pouring cream

Affogato

DFO* V* GFO* VGO*

2 scoops of vanilla ice cream served with espresso