

il piatto

GLUTEN FREE OPTION
PIZZA GF MUST BE PRE ORDER

La Pizza

AL POLLO Artichokes, chicken, spinach, Parmesan cheese	£ 9
VEGETARIANA V Peppers, artichokes, olives, cherry tomato	£ 9
ALLE PERE Pear, pancetta, gorgonzola, rocket	£ 9
AI POMODORI N V pesto, cherry tomato, sun dried tomato, sliced tomato	£ 9
AI FUNGHI V Garlic, mushrooms, balsamic glaze, rocket, goat cheese	£ 9
PEPPERONI pancetta, pepperoni, olives, onion	£ 9
MAKE YOUR ONWN choose 4 toppings from list below	£ 9

TOPPING CHOICE

chicken	pesto
pepperoni	fresh tomato
parma ham	balsamic glaze
beef	rocket
pancetta	spinach
sun dried tomato	pear
onion	aubergine
peppers	courgette
mushrooms	goat cheese
olives	parmesan cheese
artichokes	gorgonzola
cherry tomato	



Bar Menu

SOFT DRINKS

COKE (330MLS)	£ 1.85
DIET COKE (330MLS)	£ 1.85
SPRITE (330MLS)	£ 1.85
J20	£ 2.25
ORANGE JUICE (330MLS)	£ 1.60
APPLE JUICE (330MLS)	£ 1.60
SPARKLING WATER (330MLS)	£ 1.60
STILL WATER (330MLS)	£ 1.60
ORANGE SQUASH (330MLS)	85P
DASH	45P
TONIC WATER (113MLS)	£ 1.60

BOTTLED ITALIAN BEER

MORETTI	£ 3.30
PERONI	£ 3.30
DOUBLE MALT	£ 3.95

INTERNATIONAL SPIRITS

GIN (25MLS)	£ 3.00
BACCARDI (25MLS)	£ 3.00
JACK DANIELS (25MLS)	£ 3.50
VODKA (25MLS)	£ 3.00
COURVASIER (25MLS)	£ 3.50
SOUTHERN COMFORT 25MLS	£ 3.50
RUM (25MLS)	£ 3.50
JAMESON (25MLS)	£ 3.50
TIA MARIA (25MLS)	£ 2.50
BAILEYS (50MLS)	£ 3.50
COINTREAU (25MLS)	£ 4.00

ARCHERS (25MLS)	£ 2.50
PIMM'S (25MLS)	£ 2.50
PORT (50MLS)	£ 4.00

THE ITALIAN SELECTION

CINZANO (50MLS)	£ 3.00
MARTINI (50MLS)	£ 3.50
MARTINI DRY (50MLS)	£ 3.50
APEROL (25MLS)	£ 2.50
CAMPARI (25MLS)	£ 2.50
PUNT E MES (25MLS)	£ 2.50
RAMAZZOTTI (25MLS)	£ 2.50
FRANGELICO (25MLS)	£ 3.50
AMARO LUCANO (25MLS)	£ 2.50
FERNET BRANCA (25MLS)	£ 2.50
FERNET BRANCA MENTA 25MLS	£ 2.50
AVERNA (25MLS)	£ 2.50
AMARO MONTENEGRO (25MLS)	£ 2.50
CYNAR (25MLS)	£ 2.50
GALLIANO (25MLS)	£ 2.50
AMARETTO (25MLS)	£ 2.50
SAMBUCA (25MLS)	£ 2.50
STREGA (25MLS)	£ 2.50
VECCHIA ROMAGNA (25MLS)	£ 3.50
GRAPPA (25MLS) *	£ 3.50

DOUBLE UP FOR £1.50 EXTRA
* NOT INCLUDED

Wine list



MERLOT DEL VENETO 12% house red 15
Color: ruby red with garnet reflections.
Bouquet: intense and spicy, with a pleasant note of wild berries. Taste: harmonious, balanced, with just the right softness. is the ideal combination with roasts, game, red meats and aged cheeses.

SANGIOVESE 12.5% house red 15
Sangiovese from Puglia. Fine, restrained light cherry and strawberry fruit with subtle herbs and medium body. A tiny bit astringent but still juicy. is the ideal combination with Beef · Pasta · Lamb.

MONTEPULCIANO D'ABRUZZO D.O.C. 13% 17
Deep cherry-red in colour. Brief period of wood ageing gives a dry, soft and medium bodied wine. Well balanced tannins and a delightful vinous aroma (bottle only)

NERO D`AVOLA 13% (bottle only) 17
Dark ruby-red. Blackberry and dark plum on the fresh nose, with complicating notes of anise and fresh herbs. Bright and juicy on entry, then firmer in the middle, offering dark cherry and plum flavors and a hint of cola. A musky herbal note comes up with air on the moderately long finish. (bottle only)

HOUSE WINE BY GLASS
SMALL £ 3.70 LARGE £ 5

ASK WAITER/ESS FOR
ANY OTHER WINES



PINOT GRIGIO D.O.C. 12.5% house white 15
A pleasant aroma with intense flavours of pear and apple. Premium Italian white wine. The Garganega and Pinot Grigio grapes grown in the mild and sunny hills of Veneto, help to produce dry white wine with an intensely fruity aroma and delicate flavour. Enjoy chilled as an apéritif or as an accompaniment to salads, white meats, sushi and fresh seafood

PINOT GRIGIO BLUSH IGT 12% bottle only 17
Beautiful coppery hue from ripe Pinot Grigio grapes. Equally delicate cherry and strawberry aromas, whilst the palate is packed full of flavour with strawberry hints on the finish. Delicious, fruity Rosato.”

FRASCATI D.O.C.G. 12.5% (bottle only) 17
Straw yellow with light green hues, this wine is fresh and aromatic with a delicate fruitiness

GAVI **organic** D.O.C.G. 13% (bottle only) 18
It is a Superior Gavi. It is a complex Gavi, with an intense and intriguing nose. It has a bigger structure due to a later harvest and a longer fermentation at very low temperatures. The grapes come from the hilly part of the estate which is the oldest. It is the second biggest production.

PROSECCO Extra dry 11.5% (bottle only) 19
MINI PROSECCO 187ML 11.5% 8
Prosecco Extra Dry is made from 100% Prosecco grapes, giving it an authentic dryness with plenty of flavour. Rich in aromas of sweet fruits, bright white flowers, and a dash of minerality, the palate is zesty and robust, with notes of fleshy apricots, crisp apple, tangy lemon, and crunchy apple. The minerality carries through to a very satisfying end, making Prosecco Extra Dry ideal for serving alongside a variety of light dishes, from aperitifs to fish to dessert.

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ONLINE BOOKING

La Pasta

GLUTEN FREE PASTA COOKED TO ORDER ADD £ 1.50

SPAGHETTI CARBONARA £ 9
pancetta, egg, black pepper, Parmesan and a touch of cream

CARBONARA VEGETARIANA V £ 9
asparagus, mushrooms, garlic, egg parsley, touch of cream, parmesan, black pepper

LASAGNE CLASSICA (made with Aberdeen angus beef) £ 9
traditional ragu smothered with a blend of mozzarella & parmesan, layered with fresh lasagne sheet and bechamel sauce

SPAGHETTI AL RAGU (made with Aberdeen angus beef) £ 9
Traditional ragu` sauce (bolognese)

ORECHIETTE ALLA PUTTANESCA V £ 9
capers, olives, garlic, chili, parsley and tomato sauce

ORECHIETTE POLLO £ 9
cherry tomato, olives, chicken, Parmesan, artichokes, garlic, cream, butter, parmesan

RAVIOLI ALLE VERDURE N V ** £ 10
fresh spinach, artichokes, capers, sun dried tomato, pinenuts, garlic, parsley

GNOCCHI AL SALMONE N ** £ 10
fresh potato gnocchi with pesto, smoked salmon, rocket, garlic, cherry tomato

RISOTTO CON ZUCCA V N £ 9
barley, celery, garlic, white wine, roasted butternut, sage, butter, finish with gorgonzola and walnuts

RISOTTO REALE GF ** £ 15
porcini, spinach, red wine, butter, Parmesan cheese served with a beef fillet mignon, VERY RICH Of Flavour (cooked to your likely)



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ONLINE BOOKING

carne/pesce

Meat (BRITISH MEAT)

INVOLTINI ALLA PIZZAIOLA GF £ 15
stuffed pork fillet with parmesan cheese, mozzarella, parma ham served with olives, oregano, garlic in a rich tomato sauce

FILETTO AL GORGONZOLA 5oz GF £ 18
beef fillet served with a porcini and gorgonzola creamy sauce

FILETTO AL PEPE 5oz GF £ 18
Pepper and garlic beef fillet wrapped in parma ham with port wine sauce

COSTOLETTE DI AGNELLO AL VINO ROSSO GF £ 15
lamb chop, served over mash potato in a rich red wine sauce with honey, thyme, rosemary, garlic, lemon

PICCANTINE CON PEPERONI E POMODORO GF £ 15
chicken breast with celery, peppers, thyme, garlic, chili, carrots, wine and tomato sauce

POLLO AL CACCIATORE GF £ 15
chicken breast with exotic mushrooms, peppers, garlic, olives, rosemary and tomato sauce

PLAIN FILLET 5OZ GF £ 15

SAUCES £ 2.50 GF all the sauces are freshly made to order
Creamy mushroom sauce - Peppercorn sauce
Creamy Gorgonzola sauce - Red wine balsamic

Fish

ROOLI DI BRANZINIO CON PANCETTA GF £ 15
oven baked sea bass fillets wrapped with pancetta, diced courgette sauted in butter, served with olives, olive oil and capers

SALMONE AL CARTOCCIO GF £ 15
oven baked Fillet of salmon with lemon, rosemary, garlic, honey, pink peppercorn, butter

SERVED WITH POTATO AND VEG

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HAPPY HOUR
5.30PM - 7PM

Antipasti

Starters to share

ANTIPASTO X TWO £ 14
Cured meat board, olives, cheese, artichokes
home made piadina

PIADINA AGLIO V £ 6
Home made flat bread topped with garlic,
tomato, Mozzarella, Gorgonzola

PIDINA RUSTICA V £ 8
Home made flat bread topped with goat
cheese, sliced lemon, sun dried tomato and
rocket finished with balsamic glaze

Salads & side dish

INSALATA DI SEDANO V GF N £ 6
Celery, apple, walnuts, olives, rocket

INSALATA DI POMODORI V GF £ 6
with cherry tomato, sun dried tomato,
onion, rocket & basil

INSALATA MISTA V GF £ 6
onion, cherry tomato, apple, sun dried
tomato, mixed leaves, artichokes,

INSALATA SALMONE GF £ 7
rocket, mozzarella, smoked salmon, cherry
tomato finish with olive oil

BASTONCINI DI POLENTA V GF £ 6
oven baked polenta chips with parmesan
cheese

Starters hot

CREPELLE AL FORNO V GF £ 6
crepe filled artichokes, ricotta, pecorino,
thyme, garlic served with prawns

STARTER PORTION PASTA £ 6
Any pasta as starters

GAMBERI AL FORNO GF £ 8
Tiger prawns wrapped in pancetta served
over mash potato and garlic mushrooms

POLENTA E FUNGHI V GF £ 6
soft polenta served with mix exotic
mushrooms, garlic and rocket

MINISTRONE ALLA GENOVESE V N GF £ 6
minestrone soup with pesto

Starters cold

TIRAMISU SALATO E VERDURE V N GF £ 6
mascarpone, pesto, ginger, diced auberigine
peppers and courgette

OLIVE MISTE V GF £ 6
Mixed olives, cherry tomato, rocket, onion,
goat cheese

ALL THE DISHES ARE FRESHLY PREPARED TO ORDER
N contains nuts V suitable for vegetarian GF gluten free

NOTE:
ON PASTA DISHES WE ADD CHEESE AS DESCRIBED ON
MENU, FOR TRULY VEGETARIAN ASK STAFF TO BE
REMOVED

