



caffè parma

cicchetti £4.50 each · 3 for £13
Venetian Small Plates To Share
Have 3 with an Aperol Spritz for £20

antipasto misto for 2 £22
salami, mortadella,
parma ham, torta frita
· with a bottle of Lambrusco £45
Vegetarian Antipasto Misto for 2 £18
· with a bottle of Lambrusco £40
Bagna cauda con crudités to share £12.00

antipasto-starters

Bruschetta with Tomatoes & Basil v £6.90
Minestrone v gf £6.40
vegetable soup
Mozzarella Sticks v £7.90
with a spicy tomato dip
Prawn and Avocado Cocktail £8.90
prawns with marie rose sauce
and avocado
Calamari Fritti £9.50
deep fried squid
Scallops £12.00
bagna cauda
Buffalo Mozzarella £9.50
with prosciutto & figs
Focaccia Rosmarino v £7.00
Focaccia Fresh Tomatoes & Rocket v £11.00

sides

Marinated Olives v £4.50
Skinny Fries v £4.50
Truffle and Parmesan Fries v £5.50
Sweet Potato Fries v £4.90

pasta

Tagliatelle Ragù di Parma £15.00
slow cooked beef ragu
Lasagne al Forno £16.00
a classic
Linguine alla Marinara £21.00
mixed seafood and
san marzano tomatoes
Linguine alle Vongole £19.00
clams, white wine and chilli
Risotto Asparagi v £17.00
peas & zucchini
Penne Broccoletti £14.50
broccoli and anchovies
Spaghetti Gamberoni £18.50
king prawns, zucchini and
cherry tomatoes
Tortelli Spinaci e Ricotta v £14.50
butter, sage and parmesan
Spaghetti Cacio e Pepe v £16.00
pecorino romano and black pepper
Linguine Granchio £18.00
crab, chilli, cream
Penne Salsiccia £18.00
italian sausage & san marzano tomatoes

Pizza sticks with tomato dip £10.00
Broccoli aglio, olio e peperoncino v £5.90
Extra Dips £1.80
spicy tomato, garlic mayo, marie rose

pizza

Margherita v £12.00
Tomato, fior di latte
Angelo (no cheese) £12.00
tomato, anchovies
and black olives
Parma Mascarpone £16.00
tomato, mozzarella, parma ham
and mascarpone
Gorgonzola e Pere v £16.00
gorgonzola and caramelised pear
Fichi £16.00
figs and parma ham
Calzone Cajun Chicken £17.00
stuffed with cajun chicken,
mascarpone and tomato
Caffè Parma £17.00
goats cheese, roast peppers,
prosciutto cotto, pine nuts,
rocket with balsamic glaze
Peperoni Arrostiti e Pollo £18.00
roast peppers and chicken
Zucchini (no tomato) £16.00
courgettes & prosciutto cotto, parmigiano

salads

Cacio e Pepe Salad v £9.00
romaine lettuce, pecorino,
black pepper dressing
· with grilled chicken £17.00
Insalata Caprese £9.50
buffalo mozzarella & sliced tomatoes
Watermelon & Goats Cheese Salad £9.50
with cucumber
Fregola Salad v £16.00
sardinian couscous summer salad

secondi

Frittura di Calamari e Gamberoni £21.00
fried prawns, calamari with fries
Branzino con Vellutata £22.00
di Cozze e Vongole
sea bass fillet, mussels and clams veloute
Cozze alla Marinara £17.00
fresh scottish mussels, spicy
tomato sauce with garlic bread
Moules Frites £17.00
fresh scottish mussels, cream &
white wine sauce with skinny fries
Tagliata di Manzo £26.00
28 day aged sirloin, salsa verde
and asparagus
Pollo Piccante al Cajun £18.50
cajun chicken, salad and fries
Pollo alla Milanese £18.50
salad and fries
pasta supplement from £5.00

desserts
Coppetta di Gelato £6.00
add amarena cherries £1.50
ask server for our flavours
Vanilla Cheesecake £7.50
Tiramisù £8.50
Crème Brûlée £8.00
Pizza Sticks for 2 £12.00
with butterscotch or nutella
Affogato £11.00
vanilla ice cream, coffee
and amaretto

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(v) vegetarian, (GF) gluten free, (VG) vegan. Gluten free pasta, pizza and bread available on request. Food allergies and special dietary requirements can be catered for by our Chefs. Please make us aware of these & they will prepare something especially for you. We can supply information showing all of the ingredients contained in each dish and whether they may affect any of the 14 food allergens.