



cicchetti £5.20 each · 3 for £15
 Venetian Small Plates To Share
 Have 3 with an Aperol Spritz for £24

antipasto misto for 2 £28
 cured meats, grilled &
 marinated vegetables,
 served with gnocchi fritti

With a bottle of Lambrusco £45

antipasto-starters

Bruschetta with Tomatoes & Basil vg £8.50

Minestrone vegetable soup vg gf £6.70

Mozzarella Sticks with a spicy tomato dip v £8.40

Polpette al Sugo home-made meatballs £8.50

Prawn & Avocado Cocktail prawns with marie rose sauce and avocado £9.50

Calamari Fritti deep fried squid £10.50

Gamberoni with a chilli and garlic dressing £12.50

Burrata insalata caprese £11.50

Focaccia Rosmarino vg £7.00

Focaccia Fresh Tomatoes & Rocket vg £12.50

pasta

Tagliatelle Ragù di Parma slow cooked beef ragu £17.00

Lasagne al Forno a classic £18.00

Linguine Nere allo Scoglio fresh squid ink tagliatelle with mixed seafood £24.00

Linguine alle Vongole clams, white wine and chilli £21.00

Risotto gamberoni and nduja £18.00

Spaghetti Gamberoni king prawns, zucchini and cherry tomatoes £19.00

Tortelli Spinaci e Ricotta butter, sage and parmesan v £16.00

Spaghetti Cacio e Pepe pecorino romano and black pepper £16.00

Linguine Granchio crab, chilli, cream £21.00

Casarecce Salsiccia italian sausage & san marzano tomatoes £18.00

Melanzane alla Parmigiana aubergine, san marzano tomatoes & mozzarella £16.00

salad

Caffe Parma Ceaser £10.00
 Romaine lettuce, pecorino, croutons, black pepper dressing

· with grilled chicken £16.00
 · with grilled prawns £18.00

pizza

Margherita tomato, fior di latte v £12.00

Angelo (no cheese) tomato, anchovies and black olives £12.00

Parma & Mascarpone £18.00

Gorgonzola e Pere gorgonzola & caramelised pear v £17.00

Calzone Cajun Chicken stuffed with cajun chicken, mascarpone and tomato £18.50

Caffè Parma goats cheese, roast peppers, prosciutto cotto, pine nuts, rocket with balsamic glaze £18.00

Piccante cajun chicken, peppers, red onion & nduja honey £18.00

Salsiccia italian sausage, nduja & nduja honey £18.00

Funghetto Tartufo mushroom, rocket, truffe oil £17.00

sides

Marinated Olives vg £4.50
 Skinny Fries v £4.50
 Truffe & Parmesan Fries £5.50
 Sweet Potato Fries v £4.90
 Zucchini Fries v £6.00
 Roast Potatoes £6.00
 Pizza Sticks with tomato dip v £11.00

Extra Dips £2.00
 spicy tomato, garlic mayo, marie rose

secondi

Ossobuco with risotto alla milanese £26.00

Merluzzo alla Puttanesca pan fried fillet of cod, san marzano tomatoes, olives & capers £22.00

Coda di Rospo breaded monkfish with fries and salad £20.00

Moules Frites fresh scottish mussels, cream & white wine sauce with skinny fries £18.00

Pollo Piccante al Cajun cajun chicken, salad and fries £19.00

Pollo alla Milanese salad and fries £18.50
 pasta supplement from £5.00

desserts

Coppetta di Gelato £6.00
 add amarena cherries £1.50
 ask server for our flavours

Sticky Toffee Pudding with salted caramel sauce £8.50

Tiramisù £8.50

Crème Brûlée £8.50

Pizza Sticks for 2 with butterscotch or nutella £12.00

Affogato vanilla ice cream, coffee & amaretto £12.00

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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.