

		pasta		pizza		secondi	
cicchetti Venetian Small Plates To Share £5.50 each • 3 for £16.00 Have 3 with an Aperol Spritz for £24		Tagliatelle Ragù di Parma slow cooked beef ragu	£17.00	Margherita tomato, fior di latte	v £12.00	Fritto Misto with zucchini fries	£26.00
		Lasagne al Forno a classic	£18.00	Angelo (no cheese) tomato, anchovies and black olives	£12.00	Branzino with a seafood velotue	£22.00
		Mezze Maniche Salsiccia Italian sausage & San marzano tomatoes	£18.00	Parma & Mascarpone	£18.00	Coda di Rospo breaded monkfish	£21.00
r		Risotto gamberoni and nduja	£18.00	Gorgonzola e Pere gorgonzola & caramelised pear	∨ £17.00	with fries and salad Moules Frites	£18.00
antipasto misto for 2 or 4 £21/£34 cured meats, grilled & marinated vegetables served with gnocchi fritti		Linguine con Cape Sante with scallops & prawns, spinach, cream & lemon juice	£24.00	Calzone Cajun Chicken stuffed with cajun chicken, mascarpone and tomato	£18.50	fresh scottish mussels, cream & white wine sauce with skinny fries	
		Linguine alle Vongole clams, white wine and chilli	£23.00	Caffè Parma goats cheese, roast peppers, prosciutto cotto, pine nuts,	£18.00	Pollo Piccante al Cajun cajun chicken, salad and fries	£21.00
antipasto-starters		Linguine Granchio crab, chilli, tomato & cream	£21.00	rocket with balsamic glaze Piccante	£18.00	Pollo alla Milanese salad and fries	£19.50
Bruschetta with tomatoes & basil	vg £8.90	Spaghetti Gamberoni king prawns, zucchini, cherry tomatoes and chilli	£19.00	cajun chicken, peppers, red onion & nduja honey		pasta supplement from £5.00	
Minestrone vegetable soup	vg gf £6.90	Melanzane alla Parmigiana aubergine, San Marzano tomatoes & mozzarella	£16.50	Salsiccia italian sausage, nduja & nduja honey	£18.00	desserts	
Mozzarella Sticks with a spicy tomato dip	∨ £8.70	Mezza Maniche alla Pesto	£16.50	Funghetto Tartufo mushrooom, rocket, truffle oil	£17.00	Coppetta di Gelato add amarena cherries ask server for our flavours	£6.00 £1.50
Burrata parma ham, poached pears	£12.80	Mezza Maniche alla Norma Aubergine & grated ricotta	£17.00	sides		Sticky Toffee Pudding with salted caramel sauce	£8.50
& balsamic glaze		Tortelli Spinaci e Ricotta butter, sage and parmesan	v £16.00	Focaccia Rosmarino	vg £8.00	Tiramisù	£8.50
Prawn & Avocado Cocktail prawns with marie rose sauce & avocado	£9.80	Spaghetti Cacio e Pepe pecorino romano and black pepp	£16.00 er	Focaccia with fresh tomatoes & rocket	vg £13.00	Crème Brûlée	£8.50
Scallops sweetcorn purée & nduja crumb	£18.00	salad		Marinated Olives Skinny Fries Truffle & Parmesan Fries	vg £4.50 v £4.50 £5.50	Pizza Sticks for 2 with butterscotch or nutella	£14.00
Calamari Fritti deep fried squid	£12.00	Caffe Parma Ceaser Romaine lettuce, pecorino, croutons, black pepper dressing	£10.00	Sweet Potato Fries Zucchini Fries Spinach with Chilli & Garlic	∨ £4.90 ∨ £6.00 £6.00	Affogato vanilla ice cream,	£12.00
Gamberoni with a chilli and garlic dressing	£13.50	 with grilled cajun chicken with grilled prawns 	£16.00 £18.00	Extra Dips spicy tomato, garlic mayo, marie	£2.50 rose	coffee & amaretto	

This menu has been printed on 100% recycled paper that is bought through a Carbon Capture Scheme. The carbon produced from manufacture and transportation is captured through planting native trees in the UK. CC ref. 18019900401. (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.