



Early Bird Menu

Enjoy our classic pizzas
or classic pastas

£11.00*

on all orders before 7.30pm
Tuesday to Thursday

* early bird offer not available on
special celebration, December or bank holiday days

Please inform us if anyone in your party has a food allergy BEFORE ordering.

Please Note - Dishes in this menu may contain:

Gluten / Nuts / Dairy / Soya / Lupin / Mustard / Eggs / Fish /
Crustaceans / Molluscs / Sesame Seeds / Celery / Sulphur Dioxide

(V) suitable for Vegetarians (GF) Gluten Free



Please scan here
for more information
on our allergen
descriptions

All prices are inclusive of V.A.T. Service is not included



Our Menu

Explore texture, colour and of course the ultimate tastes with our menu of the season. All the ingredients are fresh and carefully selected by our chefs. Enjoy an extraordinary dining experience.

Stuzzichini... Bread & Nibbles

Olive bowl of marinated olives	(V) (GF)	£3.75
Acciughe marinated anchovy fillets	(GF)	£4.75
Bruschetta toasted ciabatta with chopped tomato, extra virgin olive oil, garlic & basil	(V)	£6.50
Olive Tapenade & Hummus with wafer thin carta di musica' bread	(V)	£5.50
Pane selection of Italian breads, olive oil & balsamic vinegar	(V)	£5.50

Garlic Pizza Bread

Olive oil & garlic	(V)	£6.50
Olive oil, rosemary, roast garlic & sea-salt	(V)	£6.50
Garlic & mozzarella	(V)	£6.75
Garlic mozzarella & caramelised onions	(V)	£6.95
Garlic tomato & basil	(V)	£6.75
Garlic red onion, chilli & tomato	(V)	£6.95

Antipasti... Starters

Gamberi extra large prawns (in shell) pan fried with garlic & chilli		£11.50
Soup soup of the day served with ciabatta bread		£7.00
Caprese fresh buffalo mozzarella D.O.P. mixed seasonal tomatoes, fresh basil, extra virgin olive oil & salt flakes	(V) (GF)	£9.95
Fegatini chicken livers sauteed with red wine, onion & a little chilli		£9.00
Funghi mushroom in a garlic white wine herbs and creamy sauce toasted ciabatta bread		£9.95
Rack of Ribs slow cooked pork ribs with our tangy sweet & sour sauce	(GF)	£9.50
Pasta Fresca please ask about our hand-made fresh pasta of the day		£11.50
Zucchini courgette flowers lightly battered & deep fried with a basil mayo dip	(V)	£10.00
Calamari Fritti Fleetwood market daily fresh squid, lightly floured, seasoned & quick fried with an aioli dip		£11.50
Pâté chicken liver pâté, caramelised onion & toasted ciabatta		£8.50
Burrata fresh creamy burrata from Puglia, heritage tomatoes, pine nuts, basil pesto		£10.95

Secondi... Mains

Anatra barbary duck leg confit, plum sauce & mash potato		£18.50
Caciucco Livornese a rich fish stew, fresh mussels, king prawns, baby squid, clams & fish of the day stewed with tomato, wine, garlic, onion & parsley, served with a wedge of bread & fries		£26.50
Rack of Ribs meaty pork ribs in a tangy sweet & sour sauce, served with a bucket of skinny fries	(GF)	£15.50
Scaloppine Di Pollo Oven roasted chicken breast supreme in white wine, garlic, lemon zest & mixed herbs with seasonal vegetables & roasted new potatoes		£21.00
Lamb Shank 6hrs braised, red wine, rosemary and garlic sauce, mash potatoes and seasonal vegetables		£24.50

Alla Griglia... 28 Day Dry Aged Lakeland Beef

10oz. Rib Eye chargrilled to your liking & served with Triple cooked chunky chips, roast vine tomatoes & sauteed mushrooms	(GF)	£26.00
8oz. Fillet chargrilled to your liking & served with triple cooked chunky chips, roast vine tomatoes & sauteed mushrooms	(GF)	£32.00
Add a sauce three peppercorn / creamy porcini mushroom / red wine rosemary & roasted garlic		£3.00

Contorni... Sides & Salad

Mixed Leaf & Cherry Tomato Salad olive oil with Modena balsamic & Maldon sea salt flakes	(GF) (V)	£5.50
Rocket & Parmesan olive oil, lemon & parmesan shavings	(GF)	£6.00
Asparagi steamed asparagus tips with butter & parmesan	(GF)	£6.50
Bucket of Fries	(GF)	£4.50



Classic Pasta

Rigatoni Porcini barolo & porcini sauce, parmesan fondue	£ 17.50
Lasagna Al Forno traditional northern Italian style baked prime beef lasagna	£ 15.50
Spaghetti Carbonara our carbonara is made using the original recipe (NO CREAM) spaghetti tossed with egg yolk, diced guanciale, parmigiano reggiano & black pepper	£ 16.50
Spaghetti Bolognese prime beef, plum tomato & red wine ragu	£ 14.50
Risotto Nduja arborio risotto, calabrian nduja and Sicilian fennel sausage with a taralli crumble	£ 16.50
Risotto Ai Funghi wild mushroom & thyme 'arborio rice' risotto	(V) (GF) £ 16.50

Pasta E Risotto

Spaghetti Burrata cherry Tomato and garlic sauce spaghetti, topped with fresh creamy burrata finished with pesto and pine nuts	£ 18.00
Strascinati Salsiccia a thick leaf shaped pasta from the 'Puglia' region of Italy, pork & fennel sausage, tender stem broccoli, spicy n'duja & cherry tomato	£ 16.50
Risotto or Spaghetti Allo Scoglio fresh mussels, baby squid, clams, king prawns, cherry tomato, garlic & parsley	£ 19.95
Pasta Fresca please ask about our hand-made filled pasta of the day	£ 19.00
Pappardelle Anatra pasta ribbons with a slow cooked duck & thyme ragu	£ 16.50
Rigatoni Genovese a speciality of Neapolitan cuisine: a white ragu with meat and lots of onion, slow cooked for 7hours	£ 17.00

*Gluten Free pasta available, please ask if required.
Please note: our Vegetarian pasta and risotto contain parmesan*



Classic Pizza

Margherita San Marzano plum tomato, fresh fior di latte & basil	(v)	£ 11.00
Tonno San Marzano plum tomato, fresh fior di latte, tuna & red onion		£ 12.95
Americana San Marzano plum tomato, fresh fior di latte, spicy napoli salame		£ 12.95
Cotto E Funghi San Marzano plum tomato, fresh fior di latte, mushroom & roast ham		£ 13.50
Med San Marzano plum tomato, fresh fior di latte, grilled mediterranean vegetables & sun blushed tomatoes... finished with toasted pine nuts & basil pesto		£ 16.50

Pizza

Funghi San Marzano plum tomato, fresh fior di latte, mushrooms and friarielli (a leafy type of broccoli grown in the areas around Napoli)	(v)	£ 14.00
Calabrese San Marzano plum tomato, fresh fior di latte, grilled peppers, spicy soft n'duja sausage, sweet roquito peppers & salame Calabrese ... finished with buffalo mozzarella d.o.p & rocket leaves		£ 17.00
Capricciosa San Marzano plum tomato, fresh fior di latte, roast ham, artichoke, mushrooms & black olives		£ 14.50
Anatra our plum sauce, fresh fior di latte, shredded duck leg and honey roasted plums		£ 16.00
Pulcinella San Marzano plum tomato, fresh fior di latte, mushrooms, spicy salame & roast peppers, finished with rocket leaves, prosciutto crudo & parmesan shavings		£ 17.50
Burrata San Marzano plum tomato, fresh fior di latte, fresh cherry tomato, fresh puglia burrata and pistachio crumble		£ 16.50

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