

# STARTERS

<b>OLIVES: V</b> Italian large green olives from Gaeta	<b>£3.00</b>
<b>BRUSCHETTA: V</b> homemade bread with marinated cherry tomatoes in olive oil, garlic and basil	<b>£3.50</b>
<b>PANE ALL'AGLIO: V</b> home made bread with butter, garlic, olive oil and parsley	<b>£2.50</b>
<b>PANE ALL'AGLIO E MOZZARELLA: V</b> homemade bread with butter, garlic, parsley and mozzarella	<b>£3.25</b>
<b>PROSCIUTTO E MOZZARELLA:</b> finest parma ham, buffalo mozzarella and basil	<b>£6.95</b>
<b>CARPACCIO DI BRESAOLA:</b> cured beef, rocket and parmesan shavings	<b>£6.95</b>
<b>PARMIGIANA: V</b> fried aubergine, tomato sauce, mozzarella, parmesan and basil	<b>£6.95</b>
<b>CUOPPO DI MARE:</b> mixed fried squid, baby octopus, sepia pharaonis, whitebait and prawn	<b>£6.95</b>
<b>CUOPPO DI TERRA:</b> mixed fried arancini (small Italian rice balls) and croquette potatoes	<b>£6.95</b>
<b>CUOPPO DI POLLO:</b> chicken strips in bread crumbs and fries	<b>£5.95</b>
<b>CUOPPO DI CALAMARI:</b> fried squid rings served with tartare sauce	<b>£6.95</b>
<b>RAVIOLI FRITTI:</b> coated in breadcrumbs and parmesan with a pomodoro dip	<b>£7.25</b>

# SHARERS

<b>SELEZIONE DI PANE:</b> a selection of homemade dips with delicious assorted soughdough bread and olives (2 people)	<b>£6.80</b>
<b>TAVIOLA DI VEGETALI: V</b> a variety of Italian homemade vegetables and bread (2 people)	<b>£8.50</b>
<b>TAVOLA DI AFFETTATI:</b> a large selections of finest Italian meat from our farm, bresaola, Parma ham, speck, pancetta, capicollo, salame, mortadella, buffalo mozzarella and bread	<b>£8.00 / £15.50 (for 2)</b>
<b>TAVOLA DI PESCE:</b> smoked salmon, calamari, whitebait, mixed seafood, smoked mackerel, tuna steak, anchovies, cherry tomato, lemon and tartare sauce	<b>£17.50 (for 2)</b>

# SALAD

<b>MISTA: V</b> mixed salad leaves, cherry tomatoes and onion	<b>£3.50</b>
<b>CAPRESE: V</b> large beef tomato, buffalo mozzarella, olive oil and basil with warm bread	<b>£5.50</b>
<b>GRILLED TUNA SALAD:</b> grilled tuna steak, cherry tomatoes and black olives on a leaf bed	<b>£9.50</b>
<b>VIP SALAD:</b> grilled chicken breast on a bed of lettuce with croutons, mushrooms, artichokes, peppers, olives, sunblushed tomatoes, sweetcorn and house dressing topped with parmesan shavings	<b>£8.95</b>
<b>GOATS CHEESE: V</b> warm goats cheese, mixed leaves, walnuts and black olives	<b>£7.50</b>
<b>AVOCADO SALAD: V</b> avocado, provola (smoked cheese), cherry tomatoes and salad leaves	<b>£6.50</b>
<b>CHICKEN MILANESE:</b> chicken breast in breadcrumbs served with salad and chips	<b>£9.25</b>
<b>SCALOPPINA AL VINO BIANCO:</b> fried chicken breast and white wine sauce served with rocket and cherry tomatoes	<b>£9.50</b>

# PANUOZZO

Wrap your hands around me! (for 1 or 2 people)

A staple of Naples food, a sourdough "panuozzo" is a giant woodfired sandwich, stuffed with all the best ingredients that our farm can produce, grab it with both hands and enjoy!

<b>CLASSICO: V</b> tomato, mozzarella (with your choice of cured Italian meat; ham / salami / pancetta) or can be made vegetarian	<b>£4.90 / £9.50</b>
<b>SALSICCIA &amp; FRIARELLI:</b> mozzarella, sausage and friarelli (Neapolitan broccoli)	<b>£5.50 / £10.00</b>
<b>MEXICANO:</b> mozzarella, chicken, peppers, sweetcorn, chilli and tomato	<b>£5.80 / £10.50</b>
<b>PARMA:</b> mozzarella, finest Parma ham, parmesan shavings and rocket	<b>£6.50 / £11.80</b>
<b>BOSCO:</b> provola (smoked cheese), speck (black forest ham), mushroom, rocket and tomato	<b>£6.50 / £11.80</b>
<b>TARTUFO:</b> mozzarella, black truffle cream, fresh sausage and porcini wild mushroom	<b>£6.80 / £12.50</b>
<b>SALAMELLA:</b> mozzarella, sausage, onion, peppers and mushroom	<b>£6.80 / £12.50</b>
<b>GOLOSO:</b> mozzarella, tomato, mixed mushroom, pancetta, chilli, ketchup and mayo	<b>£6.00 / £12.00</b>
<b>FARCITO:</b> chicken breast in breadcrumbs, smoked provola, salad, mayo, sweet chilli and fries	<b>£6.00 / £11.00</b>

"We use homemade sourdough, as in our tradition, to get a high quality product with more lightness, taste, unmistakable fragrance, and above all a better digestibility."



**MADE IN NAPLES**  
- since 1845 -

**V** suitable for vegetarians  
if you have any allergies please ask your server

# PIZZA

Made with **fior di latte** from our farm 'Latteria Sorrentina,' Caputo flower 00 and **San Marzano** tomato pelati. All from Naples.

<b>MARINARA: V</b> tomato, garlic, chilli and oregano	<b>£6.00</b>
<b>NAPOLETANA:</b> mozzarella, tomato, garlic, chilli, capers, black olives and anchovies	<b>£6.95</b>
<b>MARGHERITA: V</b> mozzarella, tomato, fresh basil and olive oil	<b>£6.50</b>
<b>FILETTO: V</b> buffalo mozzarella, cherry tomatoes and basil	<b>£10.50</b>
<b>DIAVOLA:</b> mozzarella, tomato and spicy salami	<b>£7.50</b>
<b>PROSCIUTTO E FUNGHI:</b> mozzarella, tomato, mushroom and ham	<b>£8.25</b>
<b>QUATTRO STAGIONI:</b> mozzarella, tomato, ham, mushroom, mixed olives and artichokes	<b>£8.95</b>
<b>QUATTRO FORMAGGI: V</b> mozzarella, provola (smoked cheese), blue cheese, goats cheese and parmesan	<b>£8.95</b>
<b>SARDA:</b> mozzarella, goats cheese, salami and rocket	<b>£9.75</b>
<b>AFFETTATA:</b> mozzarella, tomato and a mix of the finest Italian salami	<b>£9.80</b>
<b>AFFUMICATA BBQ:</b> tomato, provola, chicken, fresh sausage, roast ham and bbq sauce	<b>£10.50</b>
<b>BOLOGNESE:</b> mozzarella and bolognese sauce	<b>£8.95</b>
<b>FRIARELLA:</b> mozzarella, fresh sausage and friarelli (Neapolitan broccoli)	<b>£9.25</b>
<b>PORCINO:</b> mozzarella, porcini wild mushroom, speck (black forest ham), rocket and parmesan	<b>£10.25</b>
<b>FIOCO DI NEVE:</b> mozzarella, tomato, sausage, onion and gorgonzola (blue cheese)	<b>£9.50</b>
<b>RIO MARE:</b> mozzarella, tomato, tuna, onion and anchovies	<b>£8.25</b>
<b>MONTANARA:</b> mozzarella, roast ham, mascarpone, mushroom and walnuts	<b>£10.00</b>
<b>CONTADINA:</b> provola (smoked cheese), peppers, sausage and green olives	<b>£8.25</b>
<b>CATTIVA:</b> Smoked provola cheese, pancetta and friarelli	<b>£9.50</b>
<b>VEGETARIANA: V</b> mozzarella, tomato and a mix of homemade vegetable	<b>£7.80</b>
<b>BUFALINA: V</b> buffalo mozzarella, tomato, rocket and olive oil	<b>£10.50</b>
<b>POLLO:</b> mozzarella, tomato, onion, roast potatoes, roast chicken and rosemary	<b>£9.50</b>
<b>FIorentina: V</b> mozzarella, tomato, egg, spinach and garlic	<b>£8.75</b>
<b>PARMA:</b> mozzarella, tomato, finest Parma ham, parmesan shavings and rocket	<b>£10.75</b>
<b>PESTO: V</b> provola (smoked cheese), pesto and sun-blushed tomato	<b>£9.80</b>
<b>TARTUFO:</b> mozzarella, black truffle cream, porcini wild mushroom and sausage	<b>£12.00</b>
<b>VALTELLINA:</b> mozzarella, bresaola (cured beef), cherry tomato, rocket and parmesan	<b>£10.95</b>
<b>CALZONE:</b> (folded pizza) tomato, mozzarella, fresh sausage, spicy salami, mayo topped with tomato and pancetta	<b>£10.25</b>
<b>BOSCAIOLA:</b> mozzarella, tomato, mushroom and sausage	<b>£9.80</b>
<b>SALMONE:</b> mozzarella, onion, salmon, parsley and panna cream	<b>£11.50</b>
<b>POLPETTA:</b> mozzarella, bolognese sauce and meatballs	<b>£10.25</b>
<b>PATATE &amp; SALSICCIA:</b> mozzarella, potatoes and sausage	<b>£9.80</b>
<b>PIZZA MELANZANA: V</b> fried aubergine, tomato, mozzarella, parmesan and basil	<b>£11.80</b>
<b>ZUCCHINE &amp; PANCETTA:</b> mozzarella, courgette with pancetta	<b>£11.50</b>
<b>BARBABIETOLA: V</b> mozzarella, red beetroot, feta cheese, horseradish, black pepper and parsley	<b>£8.75</b>
<b>AVOCADO:</b> provola (smoked cheese), avocado cream and speck (black forest ham)	<b>£10.25</b>
<b>HAWAIIAN:</b> mozzarella, tomato, roast ham and pineapple	<b>£8.25</b>

# PASTA

We cook our pasta 'al dente,' if you like it a little softer just ask.

<b>TROFIE AL POMODORO: V</b> gragnano pasta in olive oil and pomodoro	<b>£6.95</b>
<b>GNOCCHI GORGONZOLA: V</b> blue cheese, panna cream and baby spinach	<b>£7.50</b>
<b>RAVIOLI AL SUGO DI CARNE:</b> fresh pasta stuffed with parmesan and topped with tomato meat sauce	<b>£7.50</b>
<b>LASAGNA:</b> bolognese sauce, besciamella with parmesan and mozzarella	<b>£7.50</b>
<b>PENNE CARBONARA:</b> Italian pancetta, onion, parsley, eggs and parmesan (panna cream on request)	<b>£6.95</b>
<b>RISOTTO POLLO &amp; PANCETTA:</b> chicken and crispy pancetta risotto, topped with parmesan and black pepper	<b>£8.75</b>
<b>RIGATONI C'A PURPETTA:</b> gragnano pasta in olive oil, pomodoro and homemade meatballs	<b>£7.95</b>
<b>PAPPARDELLE MONTANA:</b> pappardelle with sausage, black truffle, cream, walnuts and parsley	<b>£9.95</b>
<b>LINGUINACCIA:</b> linguine with anchovies, sun blushed tomato, olives, garlic, parsley and bread crumbs	<b>£8.95</b>
<b>LINGUINE DI MARE:</b> linguine with cherry tomato sauce, garlic, mixed seafood, mussels, clams and king prawns	<b>£11.50</b>
<b>SCIALATIELLI DI MONTAGNA:</b> stewed tomato ragu with cured meats. A classic!	<b>£9.50</b>

**AUTHENTIC, TASTY, NEAPOLITAN.**

**WINE LIST**



**WHITE WINE**

**VINO DELLA CASA**

"house white" (Marche, Italy) 11.5%vol

Light easy drinking. The flavour is a fresh and fruity bouquet with hints of citrus fruit.

**PINOT GRIGIO**

(Veneto, Italy) 12%vol

Light, fine, elegant, clean and intense in aroma. Dry to taste with a pleasant green apple aftertaste.

**SAUVIGNON BLANC**

(Friuli Venezia Giulia, Italy) 12.5%vol

An intensive bouquet recalling sage, green pepper and hazelnut. On the palate it is aromatic with a good finish.

**FALANGHINA IGT**

(Campania, Italy) 12.5%vol

Elegant, floral and fragrant, with clearly perceptible scent of pineapple and yellow peach.

**FIANO DI AVELLINO DOCG**

(Campania, Italy) 13%vol

Elegant on the nose with distinct floral and fruity notes like peach, apricot, ripe citrus fruit and nut. Typical, resistant and rich on the palate.

**ROSÉ WINE**

**BARDOLINO CHIARETTO**

(Veneto, Italy) 11.5%vol

The bouquet is fairly bright, with sour cherry and wild strawberry fruit supported by heather and floral accents.

On the palate it's fairly rich with bright sour cherry fruit.

**175ml** £3.95  
**250ml** £4.95  
**Bottle** £13.95

**£5.00**   **£6.85**   **£18.20**

**£18.50**

**£21.50**

**£27.00**

**£4.75**   **£6.50**   **£17.50**

**RED WINE**

**VINO DELLA CASA**

"house red" (Marche, Italy) 11.5%vol

An intense ruby-red wine, it has a fruity and floral bouquet with hints of wild berries.

**MONTEPULCIANO**

(Abruzzo, Italy) 12.5%vol

Small red berry fruits on the palate, morello cherry, and a delicate and spicy touch at the end.

**AGLIANICO**

(Campania, Italy) 12.5%vol

On the nose there are distinctive elegant, intense, and resistant aromas, reminiscent of spices, black-berries and ripe fruit. The palate gives a full, rich and velvety taste.

**CHIANTI**

(Tuscany, Italy) 13%vol

Harmonious and clean on the palate, dry with good body.

**VALPOLICELLA SUPERIORE DOC**

(Veneto, Italy) 13.5%vol

A ruby red colour, a delicate bouquet reminiscent of cherries and wild berries. Is full bodied and dry with a velvety finish.

**NERO D'AVOLA IGB**

(Sicily, Italy) 14%vol

A red of unmistakable personality. Harmonious and rounded with intense aromas of jammy fruits and juniper berries.

**175ml** £3.95  
**250ml** £4.95  
**Bottle** £13.95

**£5.00**   **£6.85**   **£18.20**

**£23.95**

**£19.50**

**£20.95**

**£18.50**

**SPARKLING**

**PROSECCO**

(Veneto, Italy) 11%vol

Fresh and light. The bouquet is intense with notes of citrus and apples.

**125ml** £5.25  
**Bottle** £20.95

**DRINKS**

**SOFT DRINKS**

Acqua naturale (still water)	<b>S</b> £2.00	<b>L</b> £3.50
Acqua frizzante (sparkling water)	<b>S</b> £2.00	<b>L</b> £3.50
Coke bottle 'the original' 33cl		£1.95
Diet coke bottle 'the original' 33cl		£1.95
Aranciata Rossa san Pellegrino		£1.95
Aranciata san Pellegrino		£1.95
Limonata san Pellegrino		£1.95
Tonic water		£1.50
Orange juice / Apple juice		£1.75
Pineapple / Cranberry / Tomato juice		£1.75
Pear juice / Peach juice		£3.00
J2O Apple & Mango		£1.95
J2O Orange & Passion fruit		£1.95

**BEER**

Peroni draft:	<b>H</b> £2.35	<b>Pt</b> £4.65
Shandy:	<b>H</b> £2.00	<b>Pt</b> £4.00
Peroni / Corona bottle 33cl:		£3.75
Becks blue 33cl:		£3.00
Cider 50cl:		£4.25

**APERITIVI**

<b>Spritz</b> .....	<b>£5.95</b>
Aperol Spritz (Aperol, Prosecco and soda)	
Lemon Spritz (Limocello, Prosecco and Limonata)	
Campari Spritz (Campari, Prosecco and soda)	
Orange Spritz (Prosecco and blood orange)	
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Campari orange	£3.85
Campari soda	£3.85
Crodino (non-alcoholic)	£2.80
Chinotto (non-alcoholic)	£2.80
Spirit and mixer	£4.25
Pimms and lemonade	£4.00
Gordons: served with tonic	£4.20
Hendricks: served with tonic	£4.50
Brighton Gin: served with tonic	£4.50

And more and more.....

**(Dbl £6.50)**

**DIGESTIVE**

Limoncello / Meloncello	£3.00
Amaro del Capo / Amaro Averna	£3.50
Amaro Lucano / Amaro Fernet	£3.50
Branca	£3.50
Amaro Montenegro	£3.50
Grappa Barricata	£4.00
Grappa Bianca	£3.75

**HOT DRINKS**

Espresso	£1.00
Caffè macchiato	£1.30
Double espresso	£1.95
Cappuccino	£2.20
White coffee	£2.20
Black coffee	£1.95
Caffè corretto	£2.20
Hot chocolate	£2.50
Tea / Camomile / Peppermint / Green / Earl Grey	£2.00

**DESSERTS**

All our desserts are homemade!

**NUTELLA PIZZA:**

VIP pizza base topped with nutella

**SCIALATELLI ALLA NUTELLA:**

fried strips of pizza dough with nutella

**TIRAMISU:**

mascarpone, coffee, savoiardi biscuit

**RICOTTA GIANDUIA:**

traditional Neapolitan cheesecake made with ricotta from our farm and gianduaia chocolate

**£5.50**

**£4.50**

**£4.50**

**£4.50**

**CAPRESE: (gluten free)**

almond and chocolate served warm with ice cream

**BABA' RUM / BABA' LIMONCELLO:**

typical Italian sponge cake soaked in rum or limoncello served with nutella or lemon curd from Amalfi

**TRIS VIP MIX OF HOMEMADE DESSERTS:**

tiramisu, caprese, and ricotta cake

**CANNOLO SICILIANO MAGNUM:**

famous Sicilian cannoli filled with our own sweet ricotta and chocolate

**£4.50**

**£4.25**

**£6.25**

**£4.50**

