

SPECIALITA DA FORNO

Focaccia Fior Di Latte V	5.00
Rosemary, garlic, extra virgin olive oil and fior di latte cheese	
Focaccia Pomodoro V ★ VEGAN	4.50
Rosemary, garlic, extra virgin olive oil and fresh cherry tomatoes	
Focaccia Rosemarino V ★ VEGAN	4.00
Extra virgin olive oil, rosemary and garlic	
Rotolini	6.50
Rolled up dough base stuffed with salami, cooked ham, fior di latte cheese, basil, salt, pepper and oregano	
Bread and Olives V VEGAN	3.50
Mixed olives with freshly baked bread	
Pizza Margherita V	7.50
San marzano tomato base, fior di latte cheese and fresh basil leaves	
Pizza Capricciosa	8.95
San marzano tomato base, fior di latte cheese, cooked ham, salami Napoli dry chilli flakes olives and artichokes	
Pizza Il Molo	10.00
San marzano tomato base, mixed fresh seafood, garlic, spring onions and basil leaves	
Pizza La Contadina V VEGAN OPTION	8.50
San marzano tomato base, provola dolce soresina cheese, aubergine, roasted peppers, mushrooms, garlic and parmesan cheese	
Pizza Carnivora	12.50
Meat Feast Pizza with chicken, bacon, beef meatballs, San Marzano tomato base and fior di latte cheese.	
Pizza Salsiccosa	10.00
Mixed peppers, sausage, red onions, san marzano tomato base, fior di latte and parmesan cheese	
Pizza Fiamma Calabrese	11.00
Spicy Pizza with Salami picante, nduja Calabrese, mixed grilled peppers, fresh chillies, San marzano tomato base and fior di latte cheese.	
Pizza Tronchetto	11.50
Semi open calzone style pizza, tomato, red onions, meatballs, aubergine, fior di latte cheese, parmesan cheese and dry chilli	
Pizza Calzone	11.50
Fior di Latte cheese, San Marzano tomato base, fresh basil, ham, mushrooms, fresh chillies, served with spicy napoli sauce.	

SPECIALITA DI PASTA

Trofiette alla Palermitana V ★	7.50
Home-made pesto with roasted peppers, onions, cream and butter served with toasted walnuts and grilled spring onions.	
Spaghetti al Ragù ★	8.00
Traditional Bolognese sauce made with fresh beef mince, san marzano tomato, red wine, carrots, garden peas, celery & onions and parmesan cheese.	
Ravioli Quattro Formaggi	8.95
Ricotta and Spinach Ravioli with a creamy cheese sauce, dolcelatte cheese, manchego cheese, parmesan, thyme and mushrooms.	
Spaghetti Del Porticciolo	8.95
A fresh mixture of seafood, cherry tomatoes, basil, garlic and white wine	
Risotto Gamberoni	11.50
Argentinian King Prawns, Carnaroli rice, fish bisque, fresh fennel, white onions and lemon zest.	
CARNICERIA	
Braised Beef Cheeks	11.00
Melting and tender beef cheeks, with smoked cauliflower puree, fried cavolo nero, baby dutch carrots and beef jus.	
Pollo Del Campo	9.00
Charcoal grilled chicken thighs with butternut squash puree, diced butternut squash, port and caramelised shallot onions.	
Chorizo Picante En Cacerola	9.00
Spanish chorizo with red onions, peppers, cherry tomatoes and rosemary	
Albondigas De Andalucia ★	5.50
Traditional meatballs with manchego cheese and tomato sauce	
Costillas de Cerdo a la Barbacoa	9.00
Spanish Pork short ribs with home made barbeque sauce, dry apple and a hint of chilli	



PESCADERIA

Vieiras con Morcilla	12.00
Pan fried scallops with Spanish black pudding and black squid aioli sauce.	
Gambas Pil Pil	10.00
Grilled Argentinian king prawns dressed with fresh chillies, garlic, Mediterranean herbs and lemon aioli.	
Pez Espada	12.50
Grilled Swordfish with sautéed spinach, garlic, chilli, butter, lemon juice and capers.	
Merluza	12.50
Pan fried hake with seafood bisque, crayfish and croutons	
DELICATESSEN	
Piquillo Peppers ★	8.00
Spanish peppers stuffed with grilled chicken, garlic aioli, thyme, parsley served with charcoal bread.	
Carpaccio De Cerdo ★	7.50
Marinated pork belly with sundried tomato, lemon oil, rocket salad and parmesan shavings	
Buffala Campana ★	7.00
Marinated buffalo mozzarella wrapped in Parma ham, baked and served with spinach and parmesan shavings	
Croquetas San Sebastian ★	5.00
Potato croquettes with Iberico ham, smoked cheese and basil and pepper aioli	
Panella V ★ VEGAN	3.50
Chickpea fritters, with lemon aioli dip	
Fritto Misto di Paranza ★	8.00
Deep fried mixed fresh fish and seafood with lemon aioli dip	
Boquerones De Galicia ★	5.50
Fresh Spanish anchovies with olive oil and lemon wedge, served with sliced bread	
Queso De Cabra Picante V ★	4.50
Breaded goat's cheese, chilli and orange marmalade	
Ensalada De Tomate V ★ VEGAN	3.50
Fresh tomato salad, olives, grilled spring onions, fresh basil, olive oil and balsamic vinaigrette	
Prawn Cocktail Crostino ★	5.50
Charcoal Crostino bread topped with prawn cocktail mix and paprika.	
Ensalada Verde V ★	4.50
Fresh mixed salad, rocket, spinach, green olives, roast pine nuts, parmesan shavings and balsamic reduction.	

VEGETALES

Padron Peppers V ★ VEGAN	4.00
Deep fried Spanish peppers with sea salt	
Fungo Ripieno V	6.00
portobello stuffed mushroom with provola cheese, sundried tomato, bread crumbs parmesan, garlic and spinach	
Patatas Bravas V ★	4.50
Traditional Spanish dish with spicy smoked paprika, fresh chilli and tomato sauce.	
Patatas Aioli V ★	4.00
Deep fried potatoes with garlic aioli and fresh parsley.	
DULCES Y CAFÉ	
Mango Cheesecake ★	5.50
Home made cheesecake with fresh mango, Philadelphia cheese, mascarpone cheese, served with ice cream.	
Torta De Chocolate Con Frutas Del Bosque ★	5.50
Chocolate torte with forest fruit marmalade topped with fresh fruit served with ice cream.	
Mediterranean Cheeseboard	7.00
Mixed selection of Mediterranean cheeses served with biscuits, poached pear, chili orange and marmalade.	
Helado Misto ★	4.50
Three flavours of ice cream (ask for flavours)	
Coppa Fresca	4.50
Lemon sorbet with fresh summer fruits, greek yogurt, homemade strawberry marmelade, caramelised cereal and white chocolate crumble.	
Espresso	2.00
Double Espresso	3.95
Latte	2.25
Cappuccino	2.25
Mocha	2.25
Cortado	2.00
Coffee Liquors	4.75
Calypso Coffee, Baileys Coffee Irish Coffee, Carajillo Coffee	
Tea	1.60
Selection of teas	

CHOOSE ANY 3 STARRED DISHES
FROM THE MENU FOR £14.95 PER PERSON
SUNDAY TO THURSDAY (t&c's apply)



Please inform your waiter of any food allergies.
We cannot guarantee the total absence of allergens in our dishes.

We want to ensure the freshness of all our dishes, therefore they are cooked to order. they will be delivered to your table in no particular order.