

MENU

SPECIALITA DA FORNO

Cheese Garlic Bread (V) ★	5.00
Fresh garlic, extra virgin olive oil and fior di latte cheese	
Tomato Garlic Bread (V) ★ VEGAN	4.50
Garlic, extra virgin olive oil and fresh cherry tomatoes	
Garlic Bread & Rosemary (V) ★ VEGAN	4.00
Extra virgin olive oil, rosemary and garlic.	
Rotolini	7.00
Rolled up dough base stuffed with salami, cooked ham, fior di latte cheese, basil, salt, pepper and oregano.	
Bread and Olives (V) VEGAN	4.50
Mixed olives with freshly baked bread.	
Pizza Margherita (V) ★	7.50
San marzano tomato base, fior di latte cheese and fresh basil leaves.	
Pizza Prosciutto e Funghi	8.95
San marzano tomato base, fior di latte cheese, cooked ham and mushrooms.	
Pizza Tonno e Cipolla	8.95
San marzano tomato base, fior di latte cheese, red onions, basil leaves and tuna.	
Pizza La Contadina (V) VEGAN OPTION	8.50
San marzano tomato base, fior di latte cheese, red onions, roasted peppers, mushrooms.	
Pizza Carnivora	12.50
Meat Feast Pizza with chicken, bacon, beef meatballs, San Marzano tomato base and fior di latte cheese.	
Pizza BBQ	10.00
Home made barbecue sauce base, grilled pork ribs, grilled chicken, fresh chillies	
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 Calzone San Daniel	13.00
Fior di Latte cheese, San Marzano tomato base, fresh basil, ham, mushrooms, fresh chillies, served with spicy napoli sauce, Parma ham, rocket salad, cherry tomatoes & parmesan shavings.	

SPECIALITA DI PASTA

Chicken & Chorizo Rigatoni ★	9.00
Rigatoni pasta with grilled chicken and chorizo, red onions, cherry tomatoes, white wine, touch of cream and napoli sauce.	
Spaghetti Aioli e Peperoncino (V) ★ VEGAN	7.00
Traditional Sicilian pasta with extra virgin olive oil, fresh garlic, fresh chillies & parsley.	
Tortellini Quattro Formaggi & Prosciutto Cotto	9.00
Cooked Ham filled Tortellini with a creamy cheese sauce, dolcelatte cheese, manchego cheese, parmesan, thyme and mushrooms.	
Risotto Salsiccioso ★	9.50
Arborio rice, Italian sausage, bacon, white wine and mushrooms.	

CARNICERIA

Pollo Del Campo	8.50
Charcoal grilled chicken thighs with sweet and sour roast peppers, garlic, white onions, mint and oregano.	
Chorizo Basco	10.50
Spanish chorizo casserole with kidney beans, carrots, celery, silver skin onions, touch of tomato sauce, Pedro Ximenez Wine, rosemary and bay leaves. Served with charcoal grilled bread.	
Albondigas De Andalucia ★	5.00
Traditional meatballs with manchego cheese and tomato sauce.	
Costillas de Cerdo a la Barbacoa	8.50
Spanish Pork short ribs with home made barbeque sauce, dry apple and a hint of chilli.	

CHOOSE ANY 3 STARRED DISHES from the menu for £14.95 per person sunday to thursday *T's & C's Apply

PESCADERIA

Gambas Caseras	10.50
Grilled Argentinian king prawns dressed with spicy fresh chillies, served with grilled home made bread, garlic butter & parsley.	
Calamari a la Parrilla	13.00
Fresh Charcoal Grilled Calamari, stuffed with Argentinian king prawns, squid tentacles, Spanish anchovies, pine nuts, garlic, raisins, lemon zest, mint, breadcrumbs, served with black squid ink risotto.	

DELICATESSEN

Piquillo Peppers ★	7.50
Spanish peppers stuffed with grilled chicken, garlic aioli and parsley served with charcoal bread.	
Arancini ★	5.50
Arborio rice balls, Ragú, garden peas, mozzarella cheese coated with breadcrumbs and deep fried, served with spicy napoli sauce.	
Buffala Campana ★	6.00
Marinated buffalo mozzarella wrapped in Parma ham, baked and served with spinach and parmesan shavings.	
Croquetas San Sebastian ★	6.00
Chicken and Chorizo potato croquettes with parmesan cheese, basil and pepper aioli.	
Panella (V) ★ VEGAN	3.50
Chickpea fritters, with lemon aioli dip.	
Calamari fritto ★	7.50
Deep fried Squid served with lemon aioli dip.	
Crostino De Queso Picante (V) ★	6.00
Gratin goat's cheese on a charcoal bread, chilli and orange marmalade with walnuts.	
Ensalada De Estacion (V) ★ VEGAN	4.00
Baby gem lettuce, fresh apples, toasted walnuts, extra virgin olive oil and balsamic reduction.	
Prawn Cocktail Crostino ★	5.00
Charcoal Crostino bread topped with prawn cocktail mix and paprika.	
Ensalada Verde (V) ★	4.00
Fresh mixed salad, rocket, spinach, green olives, roast pine nuts, parmesan shavings and balsamic reduction.	

VEGETALES

Padron Peppers & Chorizo ★	5.50
Sautéed Spanish peppers and Chorizo picante	
Garlic Mushrooms (V) ★	5.00
Button mushrooms with creamy garlic sauce, onions and parsley, white wine, served with toasted bread.	
Patatas Bravas (V) ★	4.00
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 CAFE

Lemon Cheesecake ★	5.00
Home made cheesecake with fresh lemons, Philadelphia cheese and mascarpone cheese.	
Crostata di Corleone ★	5.00
Traditional Sicilian tart, with a pastry base, creamy Ricotta cheese, chocolate flakes, lemon zest and pistacchio.	
Tiramisu ★	5.50
Traditional Italian dish with our chef's twist	
Helado Misto ★	4.50
Three flavours of ice cream (ask for flavours)	
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	

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.

