

We use only the finest ingredients in our dishes & pizzas, all carefully sourced in Italy, such as the very best Fior di Latte & Buffalo mozzarellas from the Salento area and the extra aged Parma ham, Parmesan cheese from small family businesses in the Valceno and Valtaro region of the Parma Appennines, Italy's food valley.

STARTERS

Garlic & rosemary pizza bread £5.90 **V**

Soup of the day £6.50 (please see specials menu)

Bruschetta: Toasted rustic bread with chopped tomatoes and garlic, basil pesto dressing £6.90 **V**

Salad of Beef bresaola, rocket with slivers of Parmesan, olive oil & lemon £9.50

Crostino: Toasted rustic bread topped with smoked mozzarella cream and roasted peppers £8.90 **V**

Burrata cheese served with grilled courgettes, spring onions, cherry tomatoes & toasted sesame oil £10.90 **V**

Polpette di Manzo, fried Beef meatballs with parmesan, breadcrumbs, egg yolk & oregano with a spicy yellow cherry tomato sauce £10.90

Tuna e quinoa salad with black olives, chopped tomatoes, lemon juice and coriander. Made with Rio mare canned tuna. £10.50

Insalata Rizzoli: Tomato, buffalo mozzarella & the speciality Rizzoli anchovies from Parma in their special piquant sauce £11.50

Prosciutto di Parma 'Pio Tosini' with bocconcini of Buffalo mozzarella and grilled artichokes £13.90

Fried calamari & fried zucchini served with tartar sauce £13.90

PASTA MAIN COURSES

Penne al Pomodoro: With tomato sauce and basil **V**, or Arrabbiata with the addition of fresh chilli £13.90 **V**

Traditional baked beef lasagne £14.90 Spaghettini al ragù: with the classic meat sauce £14.90

Tortelloni: Spinach and ricotta pasta parcels with sautéed cabbage and soft taleggio cheese & toasted seeds £16.50 **V**

Fresh Spaghetti alla Carbonara, with smoked pancetta, egg yolks, parmesan & black pepper (no cream) £16.50

Spaghetti Integrali: Whole-wheat pasta with spinach and parmesan pesto topped with toasted pine kernels £16.50 **V**

Fregola, Sardinian pasta with sautéed squid tentacles, mussel meat, black olives, sun-dried tomatoes and basil, garlic & chilli £19.50

Linguine alle Vongole with fresh palourde clams, spring onion & cherry tomato, garlic & chilli £20.50

Tagliolini con Aragosta: Fresh tagliolini with rock lobster tails, cherry tomatoes, basil and garlic £24.50

(Gluten free pasta is now available with many of the above sauces)

GRILLS & SALADS

Grilled breast of marinated chicken with basil tossed potatoes and green leaves £20.50

Roast rack of Lamb with balsamic vinegar, herbs & dijon mustard sauce served with broccoli florets dressed with lemon & hazelnuts £23.50

Vitello alla Milanese: Escalope of veal in a breadcrumb coating, served with capelli d'angelo pasta in a yellow cherry tomato sauce £23.90

Grilled rib-eye steak, sliced and served with green beans and new potatoes £26.50

Grilled Fillets of Sea-bass with roasted aubergine, tomato and lemon casserole £23.50

Pan-fried spicy Salmon fillet rubbed in smoky paprika and chilli served with a salad of baby spinach, chick peas, coriander & yoghurt £22.50

Gamberoni: Large grilled king prawns with a salad of green leaves, french beans, melon, apple & coconut, lemon & madras dressing £26.90

Grilled goat's cheese on a rustic crouton, served with mixed leaf salad and pine kernels, pesto dressing £14.50 **V**

Insalata di Spinaci: Young spinach leaves, avocado, Italian premium tuna, buffalo mozzarella & croutons, olive oil & balsamic dressing £15.90

Insalata Delfino: Salad of mixed leaves, whole chicken breast, bacon, boiled egg and avocado, herb mayonnaise dressing £17.90

SIDE ORDERS

Chips £5.10 New potatoes £4.50 Broccoli florets £4.50

Sautéed leaf spinach £4.50 Fried zucchini £5.50 Tomato, red onion and basil salad £4.50 Mixed salad £4.50

An optional gratuity of 12.5% will be added

V - denotes dishes suitable for vegetarian diets

Food Allergies and Intolerances. Some of our Foods contain Allergens.
Please speak to a member of staff for more information.

PIZZE

To enjoy our 12 inch, thin base pizzas in peak condition, they will be served as soon as they come out of the oven.
Please note it may not always be possible, therefore, to synchronise the serving of pizzas with other kitchen dishes to the same table.

Margherita: Tomato, mozzarella, fresh basil £10.90 **V**

Napoletana: Tomato, mozzarella, olives, anchovies, capers, garlic £14.90

Tonno & Cipolla: Tomato, a little mozzarella, tuna, oregano, capers, red onions £14.90

Cotto & Funghi: Tomato, mozzarella, Italian prosciutto cotto ham, mushrooms, oregano £14.90

Quattro Formaggi: Mozzarella, brie, Parmesan cheese, gorgonzola, no tomato £14.90 **V**

American Hot: Tomato, mozzarella, fresh chilli, spicy salame, mixed peppers £14.90

Fiorentina: Tomato, mozzarella, fresh spinach, Italian prosciutto cotto ham, fresh farm egg £14.90

Capricciosa: Tomato, mozzarella, Italian prosciutto cotto ham, mushrooms, artichokes £14.90

Tirolese: Tomato, mozzarella, a little gorgonzola, speck (Tyrolean ham speciality) and rucola £14.90

Diavola: Tomato, mozzarella, fresh sausage, spicy salame, gorgonzola £14.90

Vegetariana: Tomato, mozzarella, courgettes, peppers, grilled aubergines, spinach £14.90 **V**

Calzone: Folded pizza parcel with tomato, mozzarella, prosciutto cotto ham, mushrooms, oregano £14.90

Rustica: Tomato, mozzarella, pancetta, spicy salame, red onion, fresh farm egg £14.90

Pizza Pollo: Tomato, mozzarella, chicken, mixed peppers, red onion and sun-blushed tomatoes £15.50

Quattro Stagioni: Tomato, mozzarella, artichokes, mushrooms, olives, Italian prosciutto cotto ham £15.50

Alpina: Tomato, mozzarella, goat's cheese, speck (Tyrolean speciality ham), rucola & mushrooms £15.50

Piccante al Pecorino: Tomato, mozzarella, spicy salame, olives, onion, fresh chilli, slivers of aged pecorino (ewe's milk) cheese £15.50

Caprina: Tomato, a little mozzarella, goat's cheese, sun-dried tomatoes, pesto & pine kernels £15.50 **V**

Tricolore: A three-stripe pizza: Tomato, mozzarella & spicy salame — mozzarella & ricotta — rucola & Parma ham £15.50

Caprese: Tomato with just the finest buffalo mozzarella then topped with fresh cherry tomatoes and rocket £15.50 **V**

Pizza Prati e Monti: A speciality two-in-one "Plains and Mountains" pizza, the flat part with a topping of tomato, mozzarella, fresh baby spinach, olives and cherry tomatoes, the mountain part being a folded calzone with mozzarella, goat's cheese and red onion £15.50 **V**

Frutti di Mare: Tomato, tiger prawns, mussels, calamari, garlic, parsley, no mozzarella £15.90

Piemontese: Tomato, mozzarella, bresaola (air-cured fillet of beef), sun-dried tomatoes, Parmesan slivers £16.50

Delfino: Tomato, mozzarella, then topped with Parma ham, rucola, Parmesan slivers & buffalo mozzarella £16.50

Additional pizza toppings: £1.75 per item

Extra mozzarella cheese, artichokes, mushrooms, anchovies, fresh spinach, peppers, olives, rucola, free range egg, fresh sausage, spicy salame, Italian prosciutto cotto ham, courgettes, grilled aubergines, slivers of Parmesan, buffalo mozzarella,

Additional pizza toppings: £3.50 per item - Parma ham, bresaola, Italian "Rio Mare" tuna

WINES

House Wine: Dellacasa, Veneto, Red or White : Bottle 23.90 - 175ml Glass 6.90

White, Rosé & Sparkling

Chardonnay delle Langhe Serbato, Batasiolo, Bottle 30.90 - 175ml Glass 7.90

Pinot Grigio del Friuli, Villa Chiopris Bottle, 32.90 175ml - Glass 8.25

Regaleali Bianco di Sicilia, Conte Tasca d'Almerita, Bottle 32.90 - 175ml Glass 8.25

Sauvignon del Friuli, Villa Chiopris, Bottle 32.90

Soave Monte Ceriani, Tenuta Sant'Antonio, Single Vineyard, 2015 33.90

Gavi di Gavi Graneé, Batasiolo, 2016, Bottle 46.50

Cervaro della Sala, Antinori 2015, 97.50

Prosecco di Conegliano, Bottle 34.50

Rosé: Scaia Rose Veneto, Glass 8.25 Bottle 32.90

Red

Chianti Classico DOCG, Castello Vicchiomaggio, Bottle 32.90 - 175ml Glass 8.25

Regaleali Rosso di Sicilia, Conte Tasca d'Almerita Bottle 32.90 - 175ml glass 8.25

Valpolicella, San Cassiano, 2016 Bottle 33.90

Ripa delle Mandorle, Vicchiomaggio (Sangiovese & Cabernet Sauvignon blend) 2016 Bottle 33.90

Chianti Classico, Riserva Petri, Castello Vicchiomaggio, 2014 Bottle 43.50

Ripasso Monte Garbi, Valpolicella della Tenuta Sant'Antonio, 2015 Bottle 47.50

Rosso del Conte, Tasca d'Almerita, Sicily, 2013 65.50

Amarone Tenuta Sant'Antonio, 2013 Bottle 68.50

Barolo Riserva, Giorgio Pira 2011, 92.50

Brunello di Montalcino, Pian d. Vigne, Antinori, 2013, Bottle £106.50 **Tignanello**, Antinori, 2015 £155.00

Sassicaia, Tenuta San Guido, Bolgheri 2001 £295.00

Ornellaia Tenuta Dell'Ornellaia, Bolgheri, 2003 £345.00