

FREE ACCESS



dine @ home
£10.00 for 2
 any 2 carryout pizzas
 or pastas
 all day, wed-thurs



Menu

served from noon

any 12" stonebaked
gourmet pizza
 from our menu
£7.95
 all day, sun-fri



SOUPS

Bowl of today's homemade soup with warmed, home baked crusty bread	£3.50
Homemade vegetarian minestrone with a fresh basil and parmesan crouton	£3.95

ANTIPASTI/SPUNTINI/TAPAS

Small dishes either as a starter or to mix 'n match 'n share.
 Add today's soup OR any side for £1.95 until 5pm

Scallops, bacon 'n black pudding with a cheese glaze	£6.95
Scallops OR calamari rings OR king prawns EITHER in a hot garlic 'n chilli olive oil with dipping bread OR pan fried in anchovie butter, also with dipping bread	£6.95
Bruschetta of plum tomato 'n ricotta with a pickled side	£4.95
Polpettini-Spicy meatballs in a fresh basil 'n napoli sauce with dipping bread	£4.50
Fritti a light batter, deep fried 'n served with a sweet chilli dip. Choose from:	£5.95
King Prawn	£6.95
Scallops	£6.95
Calamari Rings	£4.95
Eggplant	£3.95
Chicken	£5.95
Grilled goats cheese salad with a bread 'n pesto drizzle	£3.95
Chicken liver parfait with toast 'n spiced chutney	£4.95
Antipasti board Salami, mortadella, parma ham, salsiccia piccante, pickled side, cheese 'n fresh bread	£7.95
Bruschetta di pollo pan fried spicy chicken skewers	£4.25
Beef carpaccio on rocket with Parmesan shavings, capers and lemon wedge	£6.95
Chorizo pan fried in a garlic and chianti tomato sauce with dipping bread	£4.50
Avocado & king prawn gratin with dipping bread	£5.95

PASTA/RISOTTO

All parmesan glazed. Choose from LINGUINI or PENNE
 Small, medium or for two!

	sml	med	for 2
Basilico Traditional tomato sauce with fresh basil 'n garlic	£4.95	£8.95	£11.95
Bolognese Our rich tomato 'n minced beef sauce	£5.95	£9.95	£12.95
Carbonara Cream sauce with garlic, fresh basil and pancetta	£5.95	£9.95	£12.95
Amatricana Smoked pancetta in our rich tomato sauce with chilli	£5.95	£9.95	£12.95
Pesto Our homemade basil pesto	£4.95	£8.95	£11.95
Arrabiata Tomato sauce, fresh basil, garlic 'n chopped chilli	£5.50	£9.50	£12.50
Pollo di picante Chicken breast in a spicy tomato 'n chilli cream	£5.95	£9.95	£12.95
Puttanesca Sliced olives, peppers 'n capers in tomato sauce	£5.95	£9.95	£12.95
Polpettine Minced beef 'n chilli balls in a rich fresh basil 'n tomato sauce	£5.95	£9.95	£12.95
Pescatora King prawn, calimari 'n scallops in a rich garlic 'n fresh basil cream	£6.95	£10.95	£13.95
Risotto frutti di mare King prawns, scallops 'n calamari sauteed in arborio rice 'n parmesan	£6.95	£10.95	£13.95
Risotto con funghi Arborio sauteed with wild mushrooms Parmesan	£5.95	£9.95	£12.95
Smoked haddock risotto Topped with a poached egg	£6.95	£10.95	£13.95
Ravioli with spinach n ricotta In a garlic 'n fresh basil cream	£5.95	£9.95	£12.95

FLAT BREADS, SANDWICHES & CIABATTAS

Served till 5pm, 7 days

Hot Flat Breads (Add todays soup or any side for £1.95) warm, freshly baked and served on a board with garnish	£4.50
Tomato & pesto	
Parma ham, basil pesto and crumbled goats cheese	
Salsiccia picante, sunblushed tomato and gorgonzola	
Spicy chicken, provencale picanté, fresh garlic and fresh chillies	
Sandwiches & Ciabatta (Add todays soup or any side for £1.95) freshly baked brown or white bloomer or Italian ciabatta rolls	£3.95
Tomato, provencale picanté, baby gem and salami	
Salsiccia picanté, baby gem and cucumber	
Spicy chicken, baby gem and sunblushed tomatoes	
Tomato, ricotta and basil pesto	
Parma ham, gorgonzola, baby gem and sunblushed tomatoes	

CHEFS MAINS

10 oz Fillet grilled tomato, onion rings and a bucket of seasoned fries.	£19.95
10 oz Rib eye more marbled so tender, juicy 'n intense and a bucket of seasoned fries.	£14.95
Why not add a butter/sauce? Cafe de paris OR chilli butter £1.95 Peppercorn 'n brandy cream £2.95 Surf 'n turf with chilli king prawns £3.95	
Sicilian burger Prime beef burger on a toasted bun with beef tomato, salsiccia piccante, pecorino cheese, lettuce and gherkin; served with a bucket of seasoned fries.	£10.95
Posh Fish n Chips Monkfish, deep fried, with seasoned fries, homemade tartare sauce & lemon wedge.	£11.95
Cous Cous with roasted mediterranean vegetables, sun blushed tomatoes and corriander	£9.95
Fajitas served marinated on a sizzling skillet with peppers & onions, tortillas, salsa, sour cream and guacamole.	£9.95
Choose from: Chicken	£10.95
Beef	£11.95
Vegetable	£9.95

GOURMET PIZZAS

All our pizzas are 12", thin n crispy base, hand rolled and baked on a traditional stone based oven.

Ortolana Tomato, eggplant, mozzarella, mushrooms 'n garlic	£9.95
Pepperoni Fresh chillies, tomato, mozzarella, salsiccia piccante 'n spicy sausage.	£10.95
Capricossia Tomato, artichokes, parma ham 'n mozzarella	£10.95
Margherita A classic - mozzarella, napoli 'n parmesan	£8.95
Majorcean Anchovies, capers, olives 'n sun blushed tomatoes with mozzarella	£10.95
Tex Mex Cajun seasoned chicken strips, jalopenos 'n red peppers with mozzarella	£11.95
Quattro Formaggio Tomato, goats cheese, buffalo mozzarella, pecorino 'n dolcellate cheese	£10.95
Funghi Wild mushroom, asparagus, tomato 'n mozzarella	£10.95
Pescatora Tomato, sliced scallop, king prawn, calamari, mushrooms, onions 'n mozzarella.	£12.95
Calzone ripieno Folded pizza with napoli sauce, mozzarella, chicken breast, spicy sausage, mushrooms 'n ham - please allow 20 mins.	£12.95

SIDES

All £2.95

Homemade garlic bread • Rocket and parmesan side salad
Bucket of rock salt 'n cracked black pepper fries
Baby potatoes with butter 'n chives • Tossed salad • Olives & Feta
Homemade coleslaw • Chunky onion rings
Mediterranean bread

antipasti for 2
 a big antipasti board
 of cured meats with
 a carafe of your choice
£17.50
 all day, every day

cheeseboard for 2
 a big cheeseboard with
 mediterranean cheese & veg etc.
 with a carafe of your choice
£17.50
 all day, every day

top quality 10oz
fillet steak
 and a bucket of fries
£15.00
 all day, every day

burgers for 2
 2 sicilian burgers
 with a carafe of your choice
£20.00
 all day, every day

any pasta for 2
 including side of your
 choice and carafe of wine
£15.00
 all day, every day

“Hold the glass by
the stem n swirl.”



In the Beginning...

VITIS VINIFERA

Noun; common European grape cultivated in many varieties; chief source of Old World wine and table grapes.

Wine List

Wine... what makes a good wine? Perfected for thousands of years a wines style and flavour ultimately comes from the humble grape, many thousand species of which exist. I have selected an elite ensemble for you to indulge in, with the emphasis on grape variety, each of which I have personally introduced. This has been a long, arduous journey in our quest to find the finest examples available from small, quality conscious producers from around the World... can I tempt you?

WHITE VIOGNIER

...agh my dear Viognier, renowned for your heady, sweet perfume and fruity nature...Once the most fashionable of white grapes thanks to the rather scarcely produced, yet infamous Condrieu from the Rhone, France. Rather tricky to grow it is now being championed worldwide.

Single Vineyard, Anakena Winery – Rapel Valley, Chile

A top Award-Winning example from the foot of the Andes showing all the best features of the Viognier grape - Luscious aromas of peaches and honeyed orange blossom with a citrus twist in the mouth that lingers and lingers...

175ml Glass £5.95

750ml Bottle £22.95

PINOT GRIGIO

Known as Pinot Gris (Grey) when grown elsewhere in the world, this Italian clone is bested in the cool North Eastern regions of the Republic. For me, the light body and crisp refreshing acidity make the wines very approachable and favourable with lighter flavoured foods.

Alessandro – Friuli-Grave D.O.C., Italy

Nestling in the foothills of the Alps on the Slovenian border, the Vines for this wine have enjoyed the well drained alluvial soils. The result is a fresh, light, dry white wine with a lemony character, hints of apples, pears and slight nuttiness on the finish.

175ml Glass £5.75

750ml Bottle £20.95

SAUVIGNON BLANC

Perhaps the grape of the moment and certainly one of my fondest, especially when grown in Sancerre, Loire - Francais. One to enjoy the cooler climates around the world, this green skinned grape is aromatic, acidic and a tremendous partner with our seafood.

Simonsvlei Estate Winery – Paarl, South Africa

I find this example true to the Sauvignon Blanc roots (excuse the pun), with these grapes being sourced from the cool Durbanville slopes surrounding Cape Town. The wine? ...Delightful citrus fruit aromas and flavours with a green pepper/grassy edge.

175ml Glass £4.95

750ml Bottle £18.95

RED SHIRAZ

...or Syrah? Same same. Producing the majestic Hermitage of the Rhone Valley and the powerful Penfolds Grange from South Australia this noble black grape demands a warm climate and produces serious red wines with peppery spice and deep, dark, warming fruit flavours.

The “SMV”, Simonsig Estate – Stellenbosch, South Africa

I had to pick this stunner out? Why? Just taste it and see. Will a Double Gold Medal help convince you? 82% Shiraz with a little Mourvedre and Viognier to boot! Sweet vanilla pod, cinnamon spices, super ripe dark berry fruits & a little perfume...sheesh

175ml Glass £5.95

750ml Bottle £22.95

SANGIOVESE

At home in the sublime Tuscan countryside, it is thought that this is where the life of Sangiovese began. A bit thin on skin this grape, surprisingly, needs a long ripening period but, with a little care, it will reward you with fresh red fruits, light-ish body & gentle, juicy acidity.

Chianti D.O.C.G. Castello di Querceto – Tuscany, Italy

A great example of a Sangiovese based wine made by one of the top wineries located in the Classico region, 15 miles South of Florence (well worth a visit then!) Well balanced, lightly tannic with red cherry fruit, light herb notes & classic bitter twist.

175ml Glass £5.75

750ml Bottle £20.95

CABERNET SAUVIGNON

A very small grape this one, with a thick skin which can give the wines produced heavy tannin levels. With the right amount of sunshine, however, the resulting wines can soften and produce well balanced fruity reds that pair well with cheeses and cured or red meats.

Tekena Estate – Rapel Valley, Chile

Protected from the cool coastal breezes by a range of hills, the vines for this red have had their grapes ripened perfectly. The final product is also ripe & juicy with fresh plum, black cherry flavours & a smooth as you like velvety mouthfeel.

175ml Glass £4.95

750ml Bottle £18.95

ROSÉ

CABERNET FRANC

In comparison with her offspring above, this blue/black grape is somewhat lighter in style & can ripen in slightly cooler regions such as the Loire, France. Alongside Merlot & Cabernet Sauvignon this grape provides one the vital components to the famous Clarets of Bordeaux.

Rose (Sec), Remy Pannier – Loire, France

A short period of fermentation with the skins gives this elegant wine a vibrant, deep pink hue. Characteristic yet subtle raspberry aromas and flavours from the Cabernet Franc grape with some lipsmacking acidity for a clean fresh finish.

175ml Glass £4.95

750ml Bottle £18.95

FIZZ PROSECCO

Yes, yes, yes it is a grape and also the name of this stylish fizz we now adore. Grown in the Veneto region of North East Italy the vines & indeed wines are now governed & protected much like Champagne. Grapes crushed, fermented & secondary fermented for the delicious bubbles.

San Giovanni - Valdobbiadene D.O.C.G. Italy

This is the top area (Valdob. for ease of speech) where the Prosecco grapes flourish on the cool yet sunkissed slopes. A superb refreshing fizz which is dry with light apple & pear aromas & flavours and a dash of blossom perfume for a touch of class.

125ml Glass £4.95

750ml Bottle £24.95

CARAFE WINE

Selected by me for you these wines are great gluggers.

Vino Bianco Seco • Vino Rosato • Vino Rosso

175ml Gls

1/2 Litre Carafe

£4.40

£9.95

CHAMPAGNE

Nesting over 5 levels of limestone cellars the Gardet House uses a skillfull blend of Pinot Noir, Chardonnay & Pinot Meunier grapes from their top-rated vineyards and generations of winemaking expertise to produce top quality fizz.

Georges Gardet Cuvee St Flavy Brut

£39.95

Charles Gardet Rose Brut ler Cru

£49.95