

antipasti

Olives (vg)	3.5	Cured meats Speck, prosciutto, cotto	7
Bruschetta (vg)	4.5	Garlic pizza (vg)	5
Burratina	8.5	Rocket & parmesan salad	4
Calamari fritti	8	Tomato & black olive salad (vg)	5
Zucchine fritti (v)	6	Fries (vg)	4.5

pizza

Marinara (vg)	7	Rucola	13.9
Tomato, oregano, garlic, basil		Tomato, mozzarella, rocket, prosciutto crudo, parmesan	
Margherita (v)	9.5	Patata	13.9
Tomato, mozzarella, fresh basil, ex. virgin olive oil		Mozzarella, potato, mushroom, pancetta	
Prosciutto e funghi	12	Salsiccia	13.9
Tomato, mozzarella, ham, mushroom		Tomato, mozzarella, neapolitan sausage, friarelli, fresh chilli	
Funghi	11.5	Melanzana	11.9
Tomato, mushroom, mozzarella, artichoke		Tomato, mozzarella, aubergine, basil, parmesan	
Pepperoni	12	Sebastiano	13.5
Tomato, mozzarella, pepperoni		Artichoke, mozzarella, anchovies, black olives, lemon zest, parsley	
Vegan pepperoni (vg)	13		
Tomato, vegan cheese, vegan pepperoni, olives			
N'duja & Burrata	16		
N'duja, pepperoni, cherry tomatoes, burrata			

EXTRA HAPPINESS

Rocket, tomato sauce, mushroom, olives, artichoke, aubergine, truffle oil	1.5
Parmesan, vegan cheese, bufala	2
Pancetta, pepperoni, sausage, prosciutto cotto, mozzarella, prosciutto crudo, anchovies, vegan pepperoni	2.5
Gluten-free base	3.5

MAYO CRUST DIPPERS

Mayonnaise, ketchup	0.75
Garlic, truffle, n'duja	1.5

Allergies: We have an open kitchen so cannot guarantee the absence of allergens in our dishes. Please ask for our allergens menu.

dolci

Tiramisu	5
Nutella Angioletti	4.5
Deep fried dough drizzled with Nutella	
Gelato per scoop	2.5
Strawberry / vanilla / lemon sorbet	
vegan chocolate	



soft

Sodas

San Pellegrino Aranciata, Coke,
Diet Coke, fresh lemonade

Juice

Orange, apple

Allpress Coffee

Ristretto, espresso,
americano, latte,
cappuccino, flat white

Tea

Breakfast, green, earl grey,
peppermint, rooibos, turmeric,
chamomile

Hot Chocolate

Milkshake

Strawberry, vanilla, chocolate
+ oreos

Bottled water 750ml

wine

WHITE

Trebbiano/garganega
Chardonnay
Soave

RED

Merlot/corvina
Montepulciano
Chianti

ROSÉ/FIZZ

Rosato
Prosecco frizzante

cocktails

Negroni Classico 6.5
Red vermouth, campari, gin

Festive Negroni 8
Gin, vermouth, walnut wine, fig

Amaro & Tonic 6.5
Amaro Montenegro, tonic, lemon

Sgroppino 7.5
Lemon or blood orange, prosecco

Spritz 7.5
Aperol, prosecco, soda

Homemade Limoncello 3

beer/lager

Harbour Lager 4.9
Draught, 378ml

Braybrooke Lager 6.5
Bottle, 330ml

Harbour Daymer Pale Ale 4.9
Draught, 378ml

**Thornbridge AM:PM
Pale Ale (gf)** 6.5
Bottle, 330ml

Thornbridge Pale Ale 0.5% 5
Bottle, 330ml

Urban Orchard Cider 5.5
Can, 330ml

ML
125/750

3.5

2.5

3

2.5

3

5

1.5

3

ML

125/750

6/22

7/28

7.5/32

6/22

7/28

7.5/32

7/28

7.5/32

