

SCHIACCIATELLA

HAND-STRETCHED PIZZA BREAD TOPPED WITH:

AGLIO MOZZARELLA £8.45 (v)

Mozzarella melted to perfection, finished with
fragrant garlic-infused olive oil.

CIABATTA £5.95 (v)

Freshly baked ciabatta served with extra virgin olive oil
and aged balsamic vinegar.

PISSALADIERE £8.45(v)

Garlic bread topped with caramelized onions,
Gorgonzola, walnuts, and fresh rocket.

MARINATED MIXED OLIVES £3.95 (v)

A selection of mixed olives marinated in fragrant herbs and
extra virgin olive oil.
(May contain the odd stone)

PRIMO PIATTO STARTERS

PORTOBELLO MUSHROOM £8.95 (v)

Oven-baked portobello mushroom filled with creamy soft
cheese and fresh spring onions, served with mixed leaves
and finished with a drizzle of green pesto.

HALLOUMI CHEESE £9.95 (v)

Char-grilled halloumi cheese served with roasted beetroot,
fresh orange segments, garlic oil and a drizzle of balsamic
glaze.

GAMBERONI £12.95

King prawns sautéed with garlic, white wine, lemon and
chilli butter, finished with a light fish stock and served with
warm baked bread.

POLPETTE AL POMODORO £11.95 MAIN £21.95

Traditional beef and pork meatballs in a rich tomato sauce,
finished with paprika, spicy tomato and mascarpone,
served with warm baked bread.

BRUSCHETTA POMODORO £8.95 (v)

Toasted rustic bread topped with cherry tomatoes, red
onion, garlic, parsley and extra virgin olive oil.

CAPRESE £8.95 (v)

Buffalo mozzarella with ripe tomatoes, extra virgin olive oil
and rock salt

CALAMARI £9.95

Crispy deep-fried calamari coated in golden breadcrumbs
and garlic, served with homemade tartare sauce and a
wedge of lemon.

WHITEBAIT £9.95

Crispy deep-fried whitebait coated in golden breadcrumbs
and garlic, served with homemade tartare sauce and a
wedge of lemon.

ANTIPASTO MISTO £17.95

A selection of Italian cured meats including Parma ham, Salami Napoli and
Milano, served with Gorgonzola and buffalo mozzarella, plum tomatoes,
gherkins, olives, fresh leaves, and baked bread.

PIZZA

MARGHERITA £ 13 .95 (v)

Creamy mozzarella, fresh tomato sauce, and a drizzle of extra virgin olive oil.

CARNE TOSCANA £ 17 .45

Spicy Calabrese pepperoni, hand-rolled Italian meatballs, creamy mozzarella, and aged Parmesan over a rich tomato base.

CONTADINA £17. 95 (v)

A vibrant vegetarian feast of creamy goat’s cheese, roasted peppers, mushrooms, spinach and fresh rocket on a rich tomato and mozzarella base.

PIZZA CALABRESE £17. 95

Spicy Calabrian pepperoni, chicken, black olives, mozzarella, tomato base, and oregano.

PARMA £17. 95

Authentic Italian Parma ham, cherry tomatoes, fresh rocket, and Parmesan shavings, olive oil, on a rich tomato and creamy mozzarella base.

TROPICANA £ 15.45

Juicy Italian ham and sweet golden pineapple on a rich tomato and mozzarella base.

DI PESCE £18.95

A luxurious medley of prawns, tuna, and anchovies on creamy mozzarella and a rich tomato base, finished with black olives, and red onion.

DIAVOLA £18.95

Spicy Piccante N’duja, Calabrese pepperoni, fresh chilies, roasted red peppers, and creamy mozzarella on a rich tomato base.

COTTO £16.95

Authentic Italian cured ham, black olives, and fresh mushrooms, garlic oil, on a rich tomato and creamy mozzarella base.

CASTELLO SPECIAL £18.95

A hearty Italian feast of spicy Calabrese pepperoni, hand-rolled meatballs, fresh chilies, roasted red peppers, red onions, and creamy mozzarella on a rich tomato base.

ANY EXTRA TOPPING: £2.00

Turn any pizza into a calzone for only £2 extra

CALZONE

CALZONE PICCANTE £ 19.95

Traditional Italian calzone filled with Calabrese spicy pepperoni, succulent ham, roasted peppers, red onion, chilies, and hearty beef ragu, tomato sauce and mozzarella cheeses, baked to perfection and accompanied by fresh mixed leaves.

CALZONE CONTADINA £19.95 (v)

Delicately folded vegetarian calzone, spinach, red onions, roasted peppers, mushrooms, and a blend of creamy goat’s and mozzarella cheeses, tomato sauce, baked to perfection and accompanied by fresh mixed leaves.

PASTA

POMODORO £ 13 .95 (v) Linguine tossed in a fresh tomato and basil sauce with juicy cherry tomatoes, finished with a drizzle of fragrant garlic oil. BOLOGNESE £15.95 Linguine Pasta with a rich, slow-cooked minced beef ragu, simmered in tomato sauce and finished with a drizzle of garlic oil PACCHERI ROSSO £17. 95 Paccheri Pasta with tender chicken, sundried tomatoes, white wine and spring onions in a creamy red pesto sauce, garnished with Parmesan, a touch of cream, spinach, and parsley. PACCHERI CON SALMONE £18. 95 Paccheri pasta with prawns and smoked salmon, sautéed with spring onions in garlic oil, gently finished with a touch of white wine, tomato sauce, cream, and Parmesan. LINGUINE PESCATORE £18. 95 Linguine with king prawns, squid and mussels sautéed with garlic and white wine, in tomato and basil sauce with chili butter and fresh parsley.	PENNE ARRABIATA £ 14. 95 (v) Penne tossed in a spicy tomato and basil sauce with cherry tomatoes, garlic oil, a hint of chili butter and fresh chilies, finished with fresh parsley. PACCHERI PUGLIESE £17.95 Paccheri pasta with tender chicken, crispy pancetta, and fresh spinach, tossed in red chili butter and white wine, finished with Parmesan and a drizzle of garlic oil. PENNE CREMA £17.95 Penne pasta with tender chicken, sautéed mushrooms, and spinach, tossed in a creamy sauce with a splash of white wine and Parmesan, finished with garlic oil. PRAWN CHILLI LINGUINE £18.95 Linguine tossed with sautéed king prawns, cherry tomatoes, fresh chili, spring onions, and courgettes, cooked with white wine, chili butter, fish stock, garlic oil, and finished with fresh parsley. LINGUINE CON POLPETTE £17. 95 Linguine tossed with meatballs in tomato sauce, with white wine, spinach , garlic oil , fresh parsley and parmesan.
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Gluten-Free and Vegan available, please ask a member of staff

KIDS ONLY PIZZA OR PASTA FOR £ 9.95 VEGAN AND GLUTEN- FREE OPTIONS AVIABLE

RISOTTO

RISOTTO FRUTTI DI MARE £18.95 Creamy seafood risotto, featuring tender mussels, succulent king prawns, and squid, cooked with cherry tomatoes, white wine, and garlic oil, Parmesan and enriched with a hint of chili butter and fresh parsley.	RISOTTO POLLO POMODORO £17.95 Creamy risotto, featuring succulent chicken, sautéed mushrooms, and cherry tomatoes, gently simmered with white wine and butter, finished with fresh parsley and grated Parmesan.
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RISOTTO VERDURE £ 16. 95 (v) Creamy vegetable risotto with peas, courgettes, spring onions and spinach, gently cooked with butter and white wine, finished with Parmesan and a touch of lemon.
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CARNE

RIB EYE STEAK 10 OZ £ 31.95

A richly marbled 10oz Ribeye steak, flame-grilled for a tender, juicy texture and bold flavour. Served with golden fries and grilled asparagus.

SIRLOIN STEAK 10 OZ £ 29.95

A succulent 10oz Sirloin steak, flame-grilled to perfection for a bold. Served with golden fries and grilled asparagus.

SAUCES TO ACCOMPANY YOUR STEAK Choose from: **Peppercorn Sauce / Mushroom Sauce / Garlic butter £ 2.95**

FACT: to serve you the perfect steak we use British prime beef, hung the traditional way, and aged for up to 30 days

POLLO CON FUNGHI £ 20.95

Flame-grilled chicken breast served with a creamy mushroom and parmesan sauce, with golden fries and fresh mixed leaves.

POLLO ROMANA £ 20.95

Pan-fried chicken breast wrapped in Parma ham, served with gratin potatoes, mixed leaves and thyme jus.

MEDITERRANEAN

LAMB SHANK £ 25.95

Slow-braised lamb shank served with creamy gratin potatoes, tender green beans, and finished with a rich thyme-infused jus.

TEGAMACCIO £ 23.95

Fresh mussels, squid rings, king prawns and red mullet fillets cooked in a tomato and basil sauce with a hint of cream, garlic oil, white wine and fish stock, finished with parsley, served with baked bread and a lemon wedge.

GREEK SALAD Small £ 8.95 Large £ 16.95 (v)

Fresh mixed leaves, cucumber, cherry tomatoes, red onion, peppers, olives and feta cheese, tossed with lemon juice, extra virgin olive oil and a pinch of sea salt.

GAMBERONI LARGE £ 24.95

King prawns sautéed in garlic oil, white wine, lemon and chilli butter, with courgettes, grilled asparagus and cherry tomatoes, finished in a light fish stock and served with warm baked bread.

ALL FISH IS FILLETED BUT MAY CONTAIN THE ODD

PESCE FISH

SALMONE £ 23.95

Pan-seared salmon fillet served with creamy gratin potatoes, tender green beans, finished with a honey and mustard dressing and a fresh lemon wedge.

BRANZINO £ 23.95

Pan-roasted sea bass fillet served with creamy gratin potatoes, tender green beans, finished with a honey and mustard dressing and a fresh lemon wedge.

CONTORNI SIDE DISHES

INSALATA SPINACI £ 7.95 (v)

Baby spinach leaves with crisp green beans, spring onion and semi-dried tomatoes, finished with shaved parmesan and a delicate honey and mustard dressing.

ROCKET SALAD £ 7.95 (v)

Fresh rocket with cherry tomatoes and shaved parmesan, dressed with extra virgin olive oil, balsamic glaze, and a pinch of sea salt.

INSALATA MISTA £ 6.95 (v)

Fresh mixed leaves and red onion, lightly tossed in extra virgin olive oil, balsamic vinegar, and sea salt.

GREEN BEANS £ 4.95 (v)

FRENCH FRIES £ 4.95

GRATIN POTATOES £ 5.95 (v)