WHITE WINE

PINOT GRIGIO DEL VENETO

Italy £21.90

Light, crisp and dry with by aroma notes citing lemon, green apple and blossoms.

175ml £6.50 250ml £7.60

GRAVE DEL FRIULI SAUVIGNON BLANC, BORGO TESIS, Fantinel, Italy £23.90

Delightful, fresh Sauvignon with plenty of delicate green pepper and cut grass aromas and flavours..

175ml £7.30 250ml £8.30

FRASCATI TERRE DEI GRIFI, FONTANA

Candida, Italy £25.90

Lean, minerally style with a citrus freshness, hints of crushed almonds

CHARDONNAY

£26.90

A light fresh white wine from the heart of the San Juan desert.

LEEFIELD STATION SAUVIGNON BLANC

Marlborough, New Zealand £27.90

A ripe, perfumed nose of lime zest, passionfruit and musky pink grapefruit, with a palate of exotic citrus, woody herbs and warm river stone.

GAVI DI GAVI

Italy £39.90

Pale straw-yellow, the wine shows floral and citrus aromas, with a minerally, dry palate.

RED WINE

MERLOT DEL VENETO

Italy £21.90

Shows ripe plum and cherry fruit on a soft, light finish. 175ml £6.50 250ml £7.60

MONTEPULCIANO D'ABRUZZO COLLEZIONE

Marchesini, Italy £23.90

From the Adriatic coastal region, shows a heady bouquet of violet and blackberries.

175ml £7.30 250ml £8.30

ARGENTINIAN MALBEC,

Argentina £25.90

Plums, blackberries and a touch of vanilla: fresh fruit flavours, supported by a touch of spice.

PRIMITIVO, PUGLIA

Italy £26.90

Bright full flavoured, juicy red fruit with a delicious, velvet vanillaspice.

DON JACOBO RIOJA CRIANZA, VITICULTURA

Ecológica, Organic, Bodegas Corral,

Spain £28.90

Red and black fruit, dairy and vanilla on the nose; in the mouth has soft tannins and good acidity, fruity and slightly spiced, hints of new oak barrel and a lingering finish.

PASSORI ROSSO, VENETO

Italy £29.90

Rich, smooth red wine, showing plum and dried fruit followed by notes of spice and vanilla.

AMARONE DELLA VALPOLICELLA CLASSICO.

Bolla, Italy £55.90

The traditional method of semi-drying the grapes first ensures an enveloping, velvet richness with marzipan, raisin and date flavours.

BAROLO, ENRICO SERAFINO

Italy £59.90

Big, well-structured red, intensely elegant nose, with red fruit and spicy notes of liquorice and vanilla.

BOTTLED BEER -

Measure Bottle

PERONI NASTRO 330ML	£3.95
CORONA EXTRA 330ML	£3.95
BIRRA MORETTI 330ML	£3.95
PERONI 00	£3.95
THATCHERS CIDER 500ML	£5.50

DRAUGHT BEER & CIDER

 PERONI NASTRO
 1/2 Pint £3.70
 ₽int £5.95

SPIRITS & LIQUEURS —

25ML 4.50 / 50ML 5.50 / MIXERS 60P

GIN PINK GIN CAMPARI VODKA

BELLS JACK DANIELS COINTREAU

MARTINI CAPTAIN MORGANS

CINZANO

SOUTHERN COMFORT MALIBU

AMARETTO TIA MARIA SAMBUCA

STREGA PERNOD

BACARDI PIMMS

PREMIUM SPIRITS & LIQUEURS

25ML 4.95 / 50ML 6.50 JAMESONS COURVOISIER

VECCHIA ROMAGNA GRAPPA

HENDRICKS GIN BOMBAY SAPHIRE

ROSÉ WINE

PINOT GRIGIO ROSATO

Blush £21.90

Slightly drier in style, full of fresh summer berry fruit aromas 175ml £6.50 250ml £7.60

WICKED LADY WHITE ZINFANDEL, USA £23.90

From the deep south of Italy, subtle strawberry fruit, finishes with a touch of sweetness.

175ml £7.30 250ml £8.30

125ml is available please ask a member of staff

— SPARKLING WINE —

PROSECCO

Italy £29.90

Sparkling with fresh apples, pears and a just a hint of white peach. $125 ml\ \pounds 6.50$

ALEXANDRE BONNET GRANDE RÉSERVE BRUT France £42.90

Light, delicate nose showing white blossom and citrus fruit. The palate is refined, with more fruity notes coming forward on the refreshing finish.

MOËT & CHANDON BRUT IMPÉRIAL NV

France £80.00

A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hint.

125ml is available please ask a member of staff

SOFT DRINKS

STILL WATER	£2.95
SPARKLING WATER	£2.95
SODA WATER	£1.70
TONIC WATER	£2.20
SQUASH	£1.40
COKE/DIET COKE/LEMONADE	SMALL £2.20
COKE/DIET COKE/LEMONADE	LARGE £3.50
APPLETISER	£3.20
ELDERFLOWER	£3.20
J2O ORANGE & PASSION FRUIT	£3.20
J2OAPPLE & RASPBERRY	£3.20
APPLE JUICE	£2.50
CRANBERRY JUICE	£2.50
ORANGE JUICE	£2.50
PINEAPPLE JUICE	£2.50
TOMATO JUICE	£2.50
GINGER BEER	£3.20

COCKTAILS

MOIITO £7.45

Mint leaves and a quartered lime muddled with care with brown sugar, golden rum and crushed ice shaken and poured into a tall glass. A great classic.

SEX ON THE BEACH £7.45

Vodka, peach schnapps, cranberry juice, orange juice shaken with ice and fresh lime.

COSMOPOLITAN £7.45

Absolut citron partnered with triple sec, squeezed lime and cranberry juice. Flamed orange to finish.

CAPPUCCINO COCKTAIL £7.45

Amaretto, tia maria, fresh milk and coffee liqueur all shaken together with ice and strained in a martini glass. Finished with chocolate on top.

REDBULL POWER £7.45

Vodka, redbull and strawberry syrup shaken with ice and poured into a tall glass.

FRENCH MARTINI £7.45

Vodka, chambord and pineapple juice. Lime added, then gently shaken and strained.

STRAWBERRY DAQUIRI £7.45

Havana rum with fraise liqueur shaken with lime and strawberry puree.

THE GODFATHER £7.95

Jack daniels, amaretto and lime, shaken with ice and topped with coke.

CASTELLO KISS £7.95

A colourful cocktail built over crushed ice with grenadine, pineapple juice,

Blue curacao, vodka and malibu. A beautiful cocktail.

APEROL SPRITZ £7.95

Prosecco, aperol and soda water served in a gin glass with a slice of lemon.

KIR ROYALE £7.95

A coated flute of crème de cassis topped up with prosseco. A great

SEASONAL BELLINI £7.95

Sparkling wine with strawberry, or raspberry syrups. Served in a champagne glass.

SPECIAL OFFER BUY AY 2 COCKTAILS FOR £14

OR PROSECCO COCKTAILS ANY 2 FOR £15

ALCOHOL FREE COCKTAILS AVAILABLE £3.95

*Allergies & Intolerances*Should you have concerns about an allergy or intolerance please speak to our staff before you order your drink

SCHIACCIATELLA

OUR BASKET OF HAND-STRETCHED PIZZA BREAD TOPPED WITH:

AGLIO £6.95 (v) garlic and rosemary

AGLIO MOZZARELLA £7.45 (v)

garlic, mozzarella and parsley

GENOVESE £7.45 (v) pesto, tomato, garlic

CIABATTA £4.95 (v)

served with extra virgin olive oil and balsamic vinegar

MARINATED MIXED OLIVES £3.45 (v)

(may contain the odd stone)

PRIMO PIATTO STARTERS

PORTOBELLO MUSHROOM £7.45 (v)

baked mushroom filled with soft cheese and spring onion, served with mixed leaves and a drizzle of green pesto.

CAPRESE £6.95 (v)

Buffalo mozarella, tomatoes, olive oil and rock salt

HALLOUMI CHEESE £7.95 (v)

char grilled halloumi served with beetroot, orange, garlic oil and a drizzle of balsamic glaze

BRUSCHETTA CON PEPERONATA £7.95 (v)

baked bread with caramelised peppers and onion, tomato sauce, crumbled goat's cheese and garlic

GAMBERONI £9.95 Main £18.95

peeled king prawns sautéed with garlic, white wine, lemon chilli butter and fish stock, served with baked bread

CALAMARI £7.95

deep fried calamari coated with crisp breadcrumbs and garlic, and a homemade marinara sauce, with a wedge of lemon

WHITEBAIT £7.9

deep fried whitebait coated with crisp breadcrumbs and garlic, and a homemade marinara sauce, with a wedge of lemon

POLPETTE AL POMODORO £8.95 MAIN £17.95

beef and pork meatballs, in a rich tomato sauce, topped with paprika, spicy tomato and mascarpone, served with baked bread

ANTIPASTO MISTO single: £8.95 or to share £15.95 a platter of italian flavours: parma ham, salami napoli, chorizo and milano, gherkins, butter, leaves, tomato, buffalo mozzarella and baked bread

MEDITERRANEAN

GREEK SALAD small £6.95 large £12.95 (v)

leaves, cucumber, cherry tomatoes, feta cheese, red onion, peppers, olives, lemon with extra virgin olive oil and maldon salt.

TEGAMACCIO £21.95

mussels, squid rings, king prawns, red mullet fillets, spring onion, a touch of cream, parsley in a white wine, tomato and basil sauce, garlic and fish stock, served with baked bread and a lemon wedge

SALTIMBOCCA MAIALE £19.95

fillet of pork filled with spinach and soft cheese, thyme jus, wrapped with parma ham and served with gratin potatoes and mixed leaves

PIZZ.A

MARGHERITA £12.45 (v) tomato sauce and mozzarella

TROPICANA £14.45

ham, pineapple, mozzarella and tomato sauce

DI PESCE £16.95

tuna, prawns, smoked salmon, black olives, red onion, mozzarella and tomato sauce

COTTO £14.95

tomato sauce, mozzarella, ham, black olives, mushrooms and garlic oil

DIAVOLA £16.45

mozzarella, spicy pepperoni, n'duja sausage, chillies, tomato sauce and roasted peppers

CONTADINA £14.95 (v)

 $mozz a rella, to mato\ sauce,\ mush room,\ spin a ch,\ roasted\ peppers,\ goat \'s\ cheese$

FIORENTINA £14.95 (v)

fresh spinach, mozzarella, tomato sauce, egg, parmesan shavings and garlic oil

CARNE TOSCANA £15.45

spicy perpperoni, meatballs, mozzarella, parmesan and tomato sauce

CASTELLO SPECIAL £16.95

spicy pepperoni, meatballs, roasted peppers, chilli, mozzarella, red onions and tomato sauce

any extra topping: £1.50

Turn any pizza into a calzone for only £2 extra

CALZONE

CALZONE PICCANTE £17.45

a folded pizza, filled with spicy pepperoni, ham, roasted peppers, red onion, chillies, beef ragu, mozzarella cheese, tomato sauce, served with a fresh mixed salad

CALZONE CONTADINA £17.45 (v)

a folded vegetarian pizza with spinach, red onion, goat's cheese, mushrooms, roasted peppers, mozzarella cheese and tomato sauce, served with a fresh mixed salad

PESCE

FISH SALMONE £20.95

served with honey and mustard dressing, gratin potatoes, green beans and a wedge of lemon

BRANZINO £20.95

pan roasted sea bass, served with gratin potatoes, green beans and a wedge of lemon

all fish is filleted but may contain the odd bone

RISOTTO

RISOTTO FRUITTI DI MARE £17.95

a rich seafood risotto of mussels, king prawns, squid and cherry tomatoes, chilli butter, white wine, parsley and garlic

RISOTTO POLLO POMODORO £16.95

chicken, mushrooms, cherry tomatoes, parsley, parmesan, butter and white wine

RISOTTO VERDURE £15.95 (v)

risotto with green beans, peas, spring onion, courgette, spinach, butter, white wine, parmesan, lemon and mint

KIDS-SIZE PIZZA OR PASTA FOR £7.95

VEGAN AND GLUTEN-FREE OPTIONS AVAILABLE

PASTA

gluten-free and vegan available, please ask a member of staff

SPAGHETTI POMODORO £12.45 (v)

cherry tomatoes, tomato and basil sauce, finished with garlic oil

PENNE ARRABIATA £12.95 (v)

cherry tomatoes, tomato and basil sauce, fresh red chillies, butter and parsley, finished with garlic oil

SPAGHETTI BOLOGNESE £13.95

a traditional minced beef ragu finished with garlic oil

TAGLIATELLE CON SALMONE £16.95

prawns, smoked salmon, spring onions, garlic, white wine, parmes an cheese, tomato sauce and a touch of cream $\,$

TAGLIATELLE ROSSO £15.95

chicken, sundried tomato, parmesan, spring onions, red pesto, a dash of cream, spinach and parsley

LINGUINE PESCATORE £16.95

linguine tossed with sautéed king prawns, squid, mussels in tomato and basil sauce, white wine, parsley, chilli butter and garlic oil

PRAWN CHILLI LINGUINE £16.95

linguine tossed with sautéed king prawns, cherry tomatoes, fresh chilli, spring onions, courgettes, green beans, white wine, parsley, chilli butter and fish stock and garlic oil

PENNE CREMA £15.95

penne pasta with chicken, mushrooms, garlic oil, spinach, white wine, parmesan and a creamy sauce finished with garlic oil

CARNE

SIRLOIN STEAK 10OZ £26.95 flame grilled, served with fries

FILLET STEAK 8OZ £28.95 flame grilled, served with fries

SAUCES TO ACCOMPANY YOUR STEAK £2.50

Choose from: peppercorn sauce / mushroom sauce / garlic butter

POLLO CON FUNGHI £18.95

flame grilled chicken breast, creamy mushroom sauce, parmesan, fries, parsley, leaves and salt and pepper

POLLO ROMANA £18.95

pan fried chicken breast with parma ham, gratin potatoes, thyme jus served with parsley and leaves

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

CONTORNI SIDE DISHES

INSALATA SPINACI £4.95 (v)

baby spinach with shaved parmesan, green beans, spring onion, semi-dried tomatoes with a honey and mustard dressing

INSALATA MISTA £4.95 (v)

leaves, tomatoes, red onions, olives, with an olive oil and balsamic dressing

GREEN BEANS £3.95 (v)

with white wine, butter and parsley

GRATIN POTATOES £4.95 (v)

FRENCH FRIES £3.45

all our dishes are seasoned with salt and black pepper.

All our prices include VAT

Allergies & Intolerances should you have concerns about an allergy or intolerance please speak to our staff before you order