



0 Food

Breads

Baked Dough Balls ^{VgA}

For One 5.25 // To Share 9.25
Served with garlic butter & chilli oil.

Bruschetta ^{Vg}

For One 6.25 // To Share 10.95
Served with fresh tomatoes, garlic, olives and a basil dressing.

Garlic & Rosemary ^{Vg}

For One 5.25 // To Share 9.25
Freshly baked garlic bread and fragrant rosemary and sea salt.
Add cheese for 1.00

Hummus & Bread Sticks ^{Vg} ^{GFA} 5.95

Fresh hummus topped with homemade tomato checca, served with warm bread.

Starters & Sharers

Wings

7.95 // To Share 19.95

Choose between:

Classic BBQ // Sticky Teriyaki // Garlic & Herb with lemon

Crispy Fried Calamari

8.25 // To Share 13.25

Served with sweet chilli dipping sauce.

Zerodegrees Arancini

6.95 // To Share 11.95

Four crispy rice balls with mozzarella, peas & spinach and served with balsamic glaze.

Beer Battered Cajun King Prawns

8.25 // To Share 13.25

King prawns battered using our Bohemian Czech Pilsner, served with a chilli soy sauce.

Gamberoni 8.25

King prawns cooked in a garlic and white wine sauce, served on a rustic baguette with chilli flakes.

Salads

Classic Caesar 11.50

Romaine lettuce, cucumbers, shaved parmesan, caesar dressing and homemade bread sticks.

Add chicken for 2.50

BBQ Chicken 13.25

Leaf salad, crispy tortillas, smoked cheese, sweetcorn, cucumber, tomatoes, coriander & red onions, topped with strips of BBQ chicken breast.
Served with ranch dressing.

Goat's Cheese 13.25

Cherry tomatoes, olives, lettuce, cucumber, avocado, almonds and warm goat's cheese, served on toasted French bread and drizzled with basil dressing.

Mussels 17.95

Enjoy a kilo pot of our fresh mussels, served in one of our speciality flavours, and with a side of fries.

¼ Kilo Mussels ^{GFA} 6.95

A light taster of our amazing mussels served with warm bread.

Marinière*

Garlic, onions, white wine & cream.

Creole*

Tomato, basil, fresh chillies, garlic, flat leaf parsley & onions.

Thai Green Curry*

Lemongrass, ginger, green curry, coconut milk & coriander.



Go BIG or go home!

The Metre-Long

49.95

Choose from one of your favourites or design your own with up to 4 choices from our pizza selection.

Classic Pizza

All classic pizzas are made with our signature tomato sauce & Fior di Latte Mozzarella



Margherita ^{VgA} 11.50

The OG! A timeless classic topped with aromatic oregano & fresh basil.

Cinghiale (tching-gyah-leh) 16.25*

Homemade pizza sauce, fior di latte, wild boar salame, nduja, roquito peppers, parmesan, fresh chilli, basil, extra virgin olive oil.

Americana 14.50

Pepperoni sausage & fresh chillies.

Wood Roasted Vegetables ^{VgA} 13.25

Aubergine, courgette, roasted mixed peppers, sundried tomatoes & garlic.

Roasted Ham & Mushroom 14.50

Ham, mushroom & caramelised onions.

Parma 14.50*

Parma ham, rocket & shaved parmesan.

Carnivoro 14.95

Pepperoni, fennel sausage, prosciutto cotto, parmesan, basil.

Picante 14.95*

Tomato base, Italian salami picante, pepperoni, fior di latte, with fried Parma ham crumbs to garnish & a spicy tomato ragu.

Goat's Cheese 13.95

Goat's cheese, roasted mixed peppers, olives, chillies, mozzarella & tomato sauce.

Speciality Pizza

Carbonara 14.95

Parma ham & smoked bacon topped with an egg, garlic cream sauce and mozzarella. Finished with fresh ground black pepper, chopped parsley & grated parmesan cheese..

BBQ Chicken 13.95

BBQ chicken, red onions, fior di latte mozzarella & smoked cheese, coriander & BBQ sauce.

Caramelised Pear & Gorgonzola ^N 14.50

Caramelised pear, gorgonzola, Taleggio cheese & walnuts. Topped with rocket & ranch dressing.

Crust Dipping Sauces 1.95

We recommend adding one of our sauces to dip your crusts into and make the most of every mouthful!

Choose from:

Marinara // Garlic & Herb // BBQ

Upgrade to Buffalo mozzarella 1.95

Add extra

Chicken, Pepperoni or Parma 2.50

Seafood 2.95 // Cheese & Vegetables 1.95

Dough-licious

To ensure the utmost authenticity, we import the finest flour all the way from Naples, the birthplace of pizza. Made with our closely guarded secret recipe, our dough undergoes a patient 24-hour proving process, allowing it to develop its unique texture and taste, resulting in a crust that's light, airy, and simply irresistible. Topped with luscious Fior di Latte mozzarella and our signature sauces, embark on a journey of Italian tradition with our 12" wood-fired pizzas, one bite at a time.

All of our individual pizzas are available as calzone on request. We are also more than happy to swap to vegan cheese or gluten free pizzas bases.
Gluten free pizza bases: £2

Please speak to your server if you have any dietary requirements or questions regarding the menu.

Pasta & Risotto

King Prawn Spaghetti 16.25*

With asparagus, king prawns, white wine, garlic, parmesan, chilli & cream.

Teriyaki Chicken Stir-Fry ^N 15.25*

Marinated teriyaki chicken, egg noodles, carrots, spring onions, cashew nuts, mangetout, chillies, red peppers & fried shallots. Served hot & topped with coriander.

Spaghetti Carbonara 15.25

Guanciale, white onion, fresh cracked pepper, parsley, pecorino, egg yolk & double cream.

Penne Arrabiata ^{Vg} 12.95

With homemade tomato sauce, chilli & garlic.

Chicken, Spinach & Mascarpone Risotto ^{GF} 15.25

Garlic chicken, spinach, mascarpone, parmesan and saffron risotto.

Vegan Portobello

Mushroom Risotto ^{Vg} ^{GF} 12.95

Saffron risotto with Portobello mushroom, peas & rocket.

Fancy an old favourite dish?

Let us know and we will try and work our magic! or check out the special's board for delicious dishes!

Sides

Mixed Salad ^{GF} ^{Vg} 4.95

Nocellara Olives ^{GF} ^{Vg} 4.95

Sweet Potato Fries ^{GF} ^{VgA} 4.95

Fries ^{VgA} 3.95

Garlic Fries ^{VgA} 4.95

^{Vg} Vegan // ^{VgA} Vegan option available // ^{GF} Gluten friendly // ^{GFA} Gluten friendly available // ^N Contains Nuts

Gluten free base: Our gluten free pizzas are cooked in the same wood fired oven as our other pizzas containing gluten. They are not suitable for customers with coeliac disease. We cook from scratch in the kitchen, which makes most adjustments straight forward. However, we do need to point out, since many of the dishes prepared in our kitchen contain dairy, nuts, flours and other allergenic ingredients, unfortunately we cannot guarantee that any of our food is completely allergen free. If you have an allergy or intolerance, please let us know. A discretionary optional service charge of 10% will be added to your bill