

## BREADS

### Baked Dough Balls <sup>VgA</sup>

For One 5.50 // To Share 9.50  
Served with garlic butter & chilli oil.

### Bruschetta <sup>Vg</sup>

For One 6.95 // To Share 11.95  
Served with fresh tomatoes, garlic, olives and a basil dressing.

### Garlic & Rosemary <sup>Vg</sup>

For One 5.50 // To Share 10.25  
Freshly baked garlic bread and fragrant rosemary and sea salt.  
Add cheese for 1.25

### Hummus & Bread Sticks <sup>Vg GFA</sup> 6.25

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

## STARTERS & SHARERS

### Wings

7.95 // To Share 14.95

Choose between:

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

### Crispy Fried Calamari

8.50 // To Share 14.95

Served with sweet chilli dipping sauce.

### Zerodegrees Arancini

7.50 // To Share 13.75

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

### Beer Battered Cajun King Prawns

8.75 // To Share 15.50

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

### Gamberoni 8.75

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 <sup>N</sup> 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.

### 1/4 Kilo Mussels <sup>GFA</sup>

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

### Marinière <sup>GFA</sup>

Garlic, onions, white wine & cream.

### Creole <sup>GFA</sup>

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

### Thai Green Curry <sup>GFA</sup>

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

# FOOD

WINNER  
OF THE  
NATIONAL  
PIZZA  
OF THE YEAR  
AWARD



## CLASSIC PIZZA

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

### Margherita <sup>VgA</sup> 11.95

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

### Picante 15.50\*

Italian salami picante, pepperoni, fried Parma ham crumbs & spicy tomato ragu.

### Americana 14.95

Pepperoni sausage & fresh chillies.

### Wood Roasted Vegetables <sup>VgA</sup> 13.95

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

### Goat's Cheese 14.25

Goat's cheese, roasted mixed peppers, olives & fresh chillies.

### Parma 14.50\*

Parma ham, rocket & shaved parmesan.

### Cinghiale (tching-gyah-leh) 16.50\*

Wild boar salami, nduja, roquito peppers, parmesan, fresh chilli, basil & extra virgin olive oil.

### Carnivoro 15.50\*

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

### Roasted Ham & Mushroom 14.50

Ham, mushroom & caramelised onions.

## SPECIALITY PIZZA

### Carbonara 14.95\*

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

### BBQ Chicken 14.25

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

### Caramelised Pear & Gorgonzola <sup>N</sup> 14.50

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

### CRUST DIPPING SAUCES 1.95

Add one of our signature sauces and make the most of every last 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 or Vegetables 1.95

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.



THE  
METRE-LONG  
49.95

Go BIG or go home!

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

## 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.

## PASTA & RISOTTO

### King Prawn Spaghetti 16.95\*

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

### Teriyaki Chicken Stir-Fry <sup>N</sup> 16.25\*

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

### Spaghetti Carbonara 16.25

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

### Penne Arrabiata <sup>Vg</sup> 13.50

With homemade tomato sauce, chilli & garlic.

### Chicken, Spinach & Mascarpone Risotto <sup>GF</sup> 16.25

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

### Vegan Portobello Mushroom Risotto <sup>Vg GF</sup> 16.25

Saffron risotto with Portobello mushroom, peas & rocket.

## SIDES

### Mixed Salad <sup>GF Vg</sup> 4.95

### Nocellara Olives <sup>GF Vg</sup> 4.95

### Sweet Potato Fries <sup>GF VgA</sup> 4.95

### Fries <sup>VgA</sup> 3.95

### Garlic Fries <sup>VgA</sup> 4.95

<sup>Vg</sup> Vegan // <sup>VgA</sup> Vegan option available  
<sup>GF</sup> Gluten friendly // <sup>GFA</sup> Gluten friendly available  
<sup>N</sup> 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 - 100% of this goes to staff!