

À la Carte Menu

At the heart of our menu is a wood burning oven; we only use sustainable wood from the English countryside giving the most amazing flavour and aromas to our food.

House Classics

We follow traditional methods when it comes to making our hand stretched pizza dough and when baked in our wood burning oven creates a perfect crust.

Pane al Mexicana (v) - £5.50

Garlic bread with tomato base topped with chilli and cheese

Pane Pomodoro (v) - £4.95

Garlic bread with tomato

Pane al Aglio (v) - £4.95

Stone baked garlic bread

Pane al Formaggio (v) - £ 5.25

Garlic bread with mozzarella and cheddar

Ciabatta Rustica (v) - £4.95

Stone baked garlic ciabatta topped with tomato, red onion, basil salsa, finished with Parmesan

Ciabatta Pesce - £ 5.25

Garlic ciabatta layered with smoked salmon, crème fraiche and rocket

Ciabatta Prosciutto - £ 5.25

Stone baked garlic ciabatta with Parma ham and goat's cheese

Starters

Zuppa del Giorno (v) - £4.95

Soup of the day with crusty bread and finished with cracked black pepper

Salmone al Risotto - £4.95

Smoked salmon risotto with mascarpone and fresh pea topped with a poached egg

Cozze e Spaghetti- £5.80

Mussels cooked with garlic, white wine served with spaghetti pasta, cream and dill and focaccia bread

Fegatini di Pollo - £5.00

Pan-fried chicken livers in a masala and mustard cream served with a mini warm loaf and tomato and onion relish

Costolette Mia Moda - £5.80

Smoked mini rack of barbecue ribs finished on the chargrill with our new spiced barbecue sauce and smoked paprika aioli
(or try a full rack for main with chips - £12.50)

Funghi al Aglio (v) - £4.95

Traditional garlic mushrooms finished with fresh parsley and served with a chargrilled brioche loaf

Insalata Cesare - £5.80

Breast of chicken with crispy bacon served over Romaine lettuce with Cesare dressing, crisp croutons and Grana Padano

Polpette Pomodoro - £5.80

Homemade meatballs with spaghetti baked with pomodoro sauce, glazed with pecorino

Insalata di Gamberi - £4.10

Slice of fresh watermelon with prawns, dill and lemon crème fraiche, served with tender fresh leaf

Pizza

Traditional handmade pizza dough similar to the techniques used in Naples, it's birthplace; made from slow rising sourdough and baked in our bespoke wood burning stove.

Pizza Margherita (v) - £7.95

Tomato and mozzarella cheese with oregano and fresh tomato

Pizza Caprino (v) - £7.95

Goat's cheese, roast red pepper, pine nuts, caramelised onion, pesto, rocket and sour cream

Pizza di Maiale - £8.50

Barbecued pulled pork and onion

Pizza Paesana (stuffed crust) - £8.50

Balsamic onions, meatballs, smoked pancetta with a chorizo and mozzarella stuffing

Pizza Pastrami - £8.10

Pastrami beef, chillies, green pepper and black olives

Pizza Diavola - £8.25

Mozzarella tomato, pepperoni, red onions, chillies and red peppers

(Extra pizza toppings - 60p each)

Balsamic onions
Pineapple
Olives
Mushrooms
Cheese
Chillies
Roast peppers
Ham
Chicken
Sweetcorn
Pepperoni

Pasta

Lasagne Rigalettos - £8.75

Rigalettos authentic recipe of lasagne

Penne Arrabbiata - £8.50

Penne pasta tossed with spicy sausage red onions, fresh chillies and a tomato basil ragu

Cavatappi al Pollo - £8.75

Chicken and smoked bacon tossed in a cream and garlic sauce, finished with peas

Orzo Alla Mare - £8.25

Salmon, mussels, prawns, chillies and spinach finished with cream and tossed in a orzo pasta

Fettuccine Carbonara - £8.25

Traditional recipe with ham and mushrooms finished with egg, parsley and Parmesan cheese

Rigatoni Bolognese - £8.50

Freshly cooked Rigatoni pasta served with Bolognese homemade meat ragout

Penne di Funghi (v) - £8.20

Sauté of mushrooms with asparagus tossed with penne pasta, tomato and mascarpone sauce

Meat

We serve the very best meats sourced from around the British Isles. Working closely with our specialist butcher to bring you the best cuts.

Stroganoff with beef or chicken - £13.50

Flambéed strips of beef or chicken, onions and mushrooms with brandy finished with cream, served with soft rice

Pollo Rigalettos - £12.95

Breast of chicken wrapped in bacon stuffed with mozzarella, basil and ham, finished with a herby tomato sauce

Agnello Brasato - £15.95

Lamb shank braised with pea and beetroot risotto finished with a red wine jus

Nduja al Maiale - £11.95

Pork fillet wrapped in Parma ham with Nduja spicy sausage and sun blushed tomato paste, finished with a rich jus

From the Grill

Sourced from our local butcher

Sirloin steak - £15.00

Ribeye steak - £15.50

Rump steak - £12.95

All of our above cuts are served with grill garnish of pont neuf, cherry vine tomatoes and mushrooms

From the Sea

We go to great lengths to bring amazing fish caught from around the British Isles, caught responsibly from sustainable sources.

Branzino con Gamberi - £13.95

Grilled sea bass with courgette, spinach, prawn and chilli butter

Salmone di Borlotti - £12.95

Pan fried fillet of salmon, served with a chorizo, borlotti bean and basil ragu

Nasello alla Griglia - £13.50

Grilled hake served with spinach and vegetable pearls, cooked with white wine, dill and cream

Sides

Green house salad - £3.00

House salad - £3.00

Thick cut chips - £3.00

Market vegetables - £2.50

Cajun spiced wedges with sour cream dip - £3.50

Sauces

Peppercorn

Blue cheese

Diane

Pizziola

Diavola (spicy sauce with tomato and chillies)

Garlic butter sauce

All £1.95 each