



Breads

GARLIC PIZZA TOMATO | 5.90 VG

GARLIC PIZZA CHEESE | 6.50 V

(available with vegan cheese on request) 1.20 suppl.

GARLIC PIZZA CHEESE AND TOMATO | 6.90 V

(available with vegan cheese on request) 1.20 suppl.

GARLIC PIZZA MISTO | 7.50 GFO

Tomato, red onion, pepperoni and cheese.

GARLIC PIZZA VERDE | 7.50 V GFO

Cheese, red onion and pesto.

BREAD AND DIPS | 5.50 V

PANE FRATTAU | 5.50 V

Sardinian thin bread topped with garlic tomato and parmesan cheese.



Starters

OLIVES | 4.20 VG GFO

MINISTRONE | 7.95 VG GFO

Traditional vegetable soup, served with homemade bread.

POLPETTE ALLA DIAVOLA | 8.95

Spicy pork and wild boar meatballs in a rich tomato sauce, served on Sardinian bread.

RAVIOLI DELLA CASA | 9.90

Spinach and ricotta ravioli in a parmesan tomato sauce.

FREGOLA CON SALSICCIA | 8.95

Fregola in a tomato sauce with Sardinian sausage and parmesan.

GAMBERONI ALL' AGLIO | 10.50 GFO

King prawns in a white wine, garlic and chilli sauce served with homemade bread.

BRUSCHETTA AI FUNGHI | 8.95 V GFO

Bruschetta topped with sautéed creamy garlic mushrooms.

BRUSCHETTA RUSTICA | 9.20 GFO

Bruschetta mozzarella and pecorino cheese topped with pancetta and caramelised red onions.

MOZZARELLA FRITTA | 8.90

Deep fried breaded mozzarella in a tomato and basil sauce.

COZZE CALA MARIOLU | 10.20 GFO

Steamed rope mussels in a chilli garlic tomato and parsley sauce served with homemade bread.

CALAMARI FRITTI | 8.90

Deep fried squid with mixed leaves and garlic mayonnaise.

ANTIPASTO SARDO | 17.50

A fine selection of Sardinian and Italian dry cured meats and cheeses, marinated olives, grilled and roasted mediterranean vegetables and house breads.

Kindly notify our staff of any allergies you may have.

Please note that some of these starters marked GFO can be adapted to be gluten-free, extra charges may apply.



Pizza

PIZZA MARGHERITA | 11.90 V GFO

Tomato, mozzarella.

PIZZA PEPPERONI | 13.90

Tomato, mozzarella and pepperoni.

PIZZA BOLOGNESE | 13.90 GFO

Tomato, mozzarella, 'Bolognese'.

PIZZA VEGETARIANA | 13.90 V GFO

Tomato, mozzarella, mushrooms, courgettes, artichokes, peppers, olives and red onions.

PIZZA AI FUNGHI | 13.90 V GFO

Tomato, mozzarella and mushrooms.

PIZZA PROSCIUTTO E FUNGHI | 13.90 GFO

Tomato, mozzarella, ham and mushrooms.

PIZZA CARAIBI | 13.90 GFO

Tomato, mozzarella, ham and pineapple.

PIZZA NAPOLETANA | 14.90 GFO

Tomato, mozzarella, anchovies, capers and olives.

PIZZA 4 STAGIONI | 14.90 GFO

Tomato, mozzarella, artichokes, ham, olives and mushrooms.

PIZZA ANTONELLO | 14.50 GFO

Tomato, mozzarella, pepperoni, mushroom and garlic.

PIZZA FRANCESCO | 14.90

Tomato, mozzarella, chicken, pepperoni and fresh sausage.

PIZZA 4 FORMAGGI | 14.90 V GFO

Tomato, mozzarella, fontina, gorgonzola e pecorino.

Pizza is continued on the next page

PIZZA NUORO | 15.50 V GFO

Tomato, mozzarella, gorgonzola, caramelized onions, rosemary and artichokes.

PIZZA PICCANTE | 14.90

Tomato, mozzarella, pepperoni, fresh sausage, peppers and chilli.

PIZZA FRUTTI DI MARE | 15.50 GFO

Tomato, mozzarella, mussels, clams, prawns and squid.

Kindly notify our staff of any allergies you may have.

*Vegan mozzarella can be used, to accommodate vegans and those with lactose intolerance. **1.20 supp.***

*Pizzas marked GFO are offered as gluten-free options. **2.50 supp.***



Pasta

PENNE ARRABBIATA | 11.95 VG GFO

Penne pasta in a spicy Napoli, garlic and chilli sauce.

RIGATONI ORTOBENE | 13.90 V GFO

Rigatoni pasta with broccoli, mushrooms, cream and parmesan.

LASAGNA AL FORNO | 13.90

Layers of pasta, Bolognese, Bechamel and mozzarella.

LINGUINE ALLE VERDURE | 13.90 VG GFO

Linguine pasta, mediterranean vegetables, basil and tomato.

RIGATONI AL FORNO | 13.90 GFO

Rigatoni pasta in a tomato, cream and “Bolognese” sauce, baked with mozzarella.

LINGUINE ALLA CARBONARA | 13.90 GFO

Linguine bound with bacon and pecorino in garlic cream sauce.

PENNE AL SALMONE | 13.90 GFO

Penne pasta with smoked salmon in a chive and cream sauce.

LINGUINE ALLA BOLOGNESE | 13.90 GFO

Linguine bound with a traditional “Bolognese” sauce.

PAPPARDELLE AL CINGHIALE | 17.50 GFO

Sheets of fresh pasta bound with a wild boar ragu.

MALLOREDDUS CAMPIDANESE | 14.90

Sardinian pasta with spicy sausage in a tomato, garlic and cream sauce.

LINGUINE ALLO SCOGLIO | 17.90 GFO

Linguine pasta bound with seafood, in a blended cherry tomatoes, garlic and white wine sauce.

LINGUINE GAMBERONI E BOTTARGA | 17.90 GFO

Linguine pasta with king prawns, Sardinian fish roe, chilli, garlic, parsley and olive oil.

Pasta is continued on the next page

RIGATONI AL POLLO | 14.50 GFO

Rigatoni pasta with a chicken and mushrooms in a creamy parmesan sauce.

CANNELLONI | 13.90

Pasta filled with blended spinach and beef, topped with tomato sauce and mozzarella.

RISOTTO ORTOLANA | 13.50 GF

Risotto with vegetables, stock and parmesan.

RISOTTO GENNARGENTU | 14.50

Risotto with mushrooms and Sardinian sausage, stock and parmesan.

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*Pasta dishes marked GFO can be available with gluten-free Penne. **1.20 supp.***

*Vegan mozzarella can be used, to accommodate vegans and those with lactose intolerance. **1.20 supp.***



Desserts

Torta Buena | 7.90

Bavarian chocolate biscuit wafer cake with hazelnut ice cream.

Gelato Affogato | 7.50

Premium vanilla gelato and a shot of espresso.

Pavlova al Lampone | 8.20

Raspberry ice cream, fruit pieces and Italian meringue.

Tiramisù | 7.50

Traditional homemade Tiramisù.

Dolce Amaretto | 7.50

Amaretto and date pudding, served with vanilla gelato and caramel sauce.

Cannoli alla Siciliana

Pastry roll filled with sweetened ricotta cheese and dipped in chocolate pieces, topped with candied fruit.

Sebadas al Miele | 8.50

Traditional Sardinian sweet fritter dessert drizzled with honey.

Gelati & Sorbetti

1 Scoop | £3

2 Scoops | £5

3 Scoops | £6

Premium gelati – choose from: vanilla, chocolate, hazelnut, vegan vanilla, cherry sorbet, mango sorbet.

Pizza Nutella | 7.50

Pizza base with Nutella chocolate spread.

Cannolo | 7.50

Pastry filled with a sweet creamy ricotta cheese, chocolate & orange pieces.

Desserts are continued on the next page

Dessert Wine Liquer

£5.90 for 50ml

Plaisir Passito – Bianco Moscato Dolce

100% sweet Moscato grapes to compliment your dessert.

Plaisir Passito – Rosso Cannonau Dolce

100% sweet Cannonau grapes to compliment your dessert.



Mains

MELUZZO SAN TEODORO | 23.90 GFO

Pan roasted cod, with a lemon risotto, pea sauce and crispy Parma ham.

POLLO PECORINO | 18.90GFO

Pan seared chicken breast in a Sardinian pecorino cheese sauce served with garlic mash and broccoli.

POLLO AI FUNGHI | 18.90 GF

Pan seared chicken breast with mushrooms, tomatoes and roasting jus, served with sautéed potatoes.

MANZO DELLA CASA | 28.90

Slow cooked blade of beef in Cannonau red wine gravy, served with mushrooms, fregola pasta and sautéed mediterranean vegetables.

SALMONE CON ZUCCHINE | 21.90 GF

Pan-seared fillet of salmon, served with a lemon-infused carrot, courgette salad, sautéed potatoes and a blended zucchini sauce.

FREGOLA FRUTTI DI MARE | 18.90

Traditional Sardinian fregola with king prawns, mussels, clams, squids.

Salads

INSALATA DI POLLO | 15.50 GFO

Strips of chicken breast, pancetta, mix leaves, red onion, mix peppers, cucumbers, Sardinian bread and pesto, with mustard and honey dressing.

INSALATA DI GAMBERI | 17.50 GF

Mix leaves salad, cherry tomatoes, olives, croutons and sautéed king prawns olive oil and lemon juice dressed.

Mains are continued on the next page

Sides

Homemade chips | 4.90 GFO

Side salad | 4.90 GF

Mediterranean vegetables | 5.50 GF

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Happy Hour

12pm – 2pm | 5pm – 6pm

10.95

PENNE ARRABBIATA | VG GFO

Penne pasta in a spicy Napoli, garlic and chilli sauce.

RIGATONI ORTOBENE | V GFO

Rigatoni pasta with broccoli, mushrooms, cream and parmesan.

LASAGNA AL FORNO

Layers of pasta, “Bolognese”, “Bechamel” and mozzarella.

LINGUINE ALLE VERDURE | VG GFO

Linguine pasta mediterranean vegetables, basil and tomato.

RIGATONI AL FORNO | GFO

Rigatoni pasta in a tomato, cream and “Bolognese” sauce, baked with mozzarella.

LINGUINE ALLA CARBONARA | GFO

Linguine bound with bacon and pecorino in garlic cream sauce.

PENNE AL SALMONE | GFO

Penne pasta with smoked salmon in a chive and cream sauce.

LINGUINE ALLA BOLOGNESE | GFO

Linguine bound with a traditional “Bolognese” sauce.

RISOTTO ORTOLANA | V GFO

Risotto with vegetables, stock and parmesan.

PIZZA MARGHERITA | V GFO

Tomato, mozzarella.

Happy Hour is continued on the next page

PIZZA PEPPERONI | GFO

Tomato, mozzarella and pepperoni.

PIZZA BOLOGNESE | GFO

Tomato, mozzarella, “Bolognese”.

PIZZA VEGETARIANA V GFO

Tomato, mozzarella, mushrooms, courgettes, artichokes, peppers, olives and red onions.

PIZZA AI FUNGHI V GFO

Tomato, mozzarella and mushrooms.

PIZZA PROSCIUTTO E FUNGHI GFO

Tomato, mozzarella, ham and mushrooms.

PIZZA CARAIBI GFO

Tomato, mozzarella, ham and pineapple.

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Kindly notify our staff of any allergies you may have.

*Vegan mozzarella can be used, to accommodate vegans and those with lactose intolerance. **1.20 supp.***

*Meals marked GFO are offered as gluten-free options on request. **Pizzas 2.50 supp. Pastas 1.20 supp.***



Wine & Prosecco Selection

House White

Priced at 125ml, 250ml, & by the bottle.

Chardonnay Puglia IGT (Puglia)

Delicately fruity on the nose, with sweet notes of apples and pears, attractively soft and round on the palate.

4 | 7.7 | 23

Villa Serena Pinot Grigio (Veneto)

The perfect blend of fruity undertones with a crisp, dry long-lasting finish.

4 | 7.7 | 23

Sauvignon Trevenezie Il Giardino (Friuli)

The taste is fresh and aromatic with a lengthy finish.

4.3 | 8.4 | 25

House Rose

Priced at 125ml, 250ml, & by the bottle.

Intrigo Pinot Grigio Rosata (Veneto)

Mouthwatering undertones of summer fruit flavours and a crisp, clean palate.

4 | 7.7 | 23

Kissing Tree Zinfandel Rose (California)

Bursting with ripe aromas of wild strawberries and exotic fruits with a refreshing, clean and lengthy finish.

4 | 7.7 | 23

Wine & Prosecco Selection is continued on the next page

House Red

Priced at 125ml, 250ml, & by the bottle.

Terre al Sole Primitivo (Puglia)

Dry and powerful, full of character. Great in body with an ample bouquet.

4.3 | 8.4 | 25

Montepulciano d'Abruzzo

Full bodied, the palate is fruity with a well-balanced taste.

4 | 7.7 | 23

White Wine (Vini Bianchi)

Frascati DOC Linea Gotto d'Oro (Lazio) | 28

An elegant structure with delicate fruity undertones followed by a pleasant aromatic finish.

Aragosta Vermentino di Sardegna DOC (Sardinia) | 28

Well balanced aromas, delicate and fragrant reminiscent of ripe apples. Dry and crisp on the palate.

Gavi di Gavi DOCG "Conti di Alari" (Piedmont) | 34

A delicately aromatic and soft nose precedes a crisp and floral palate with peachy undertones and well-balanced structure.

Akenta Cuvee (Sardinia) | 35

A premium selection of vermentino grapes from the Alghero DOC area.

Wine & Prosecco Selection is continued on the next page

Red Wine (Vini Rossi)

Poesie Merlot IGT (Veneto) | 26

Red berry fragrances followed by a vanilla and toasted wood note. Excellent mouth feel with an enjoyable sensation of light tannin and pleasantly dry finish.

Passo del Sud Appassimento Rosso IGT (Puglia) | 28

Flavours of ripe fruits such as blackcurrant, blueberry and blackberry mixed with toasted spices. Soft and velvety with lingering hints of red fruits.

Valmell Cannonau di Sardegna DOC (Sardinia) | 36

Dry, full and warm, velvety but robust with a pleasantly characteristic tannin flavour.

Chianti Classico DOCG (Tuscany) | 38

A fruity nose producing hints of light spiciness. Savoury and full bodied with a good aromatic persistence and good structure.

Poesie Amarone della Valpolicella (Veneto) | 72

Aromas of cherries, berries, exotic fruits and a flavour that is warm. soft and full bodied with velvety tannins.

Sparkling (Bollicine)

Prosechino DOC Le Contesse Extra Dry 20cl | 9

An aromatic bouquet, fruity and floral with reminiscences of acacia flowers and wisteria. Refreshing on the palate with balanced acidity and pleasant dry aftertaste.

Prosecco Spumante DOC Treviso Brut Organic Le Contesse | 27

A fine and long lasting perlage. Fruity aromas, refreshing on the palate with balanced acidity and pleasant dry aftertaste.

Moet Chandon | 90

Subtle, dryer styled champagne, pale yellow in colour with shades of green, delicately vinous with a lime and vine blossom attack. Predominantly pinot characteristics being very ample on the palate with a discreet finish.

Veuve Cliquot | 99

This classical Champagne is a blend of two thirds black grapes (Pinot Noir and Pinot Meunier) for body, balanced with one third Chardonnay for elegance. It has a fine persistent sparkle and golden champagne.



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