Starters & Sharing Plates

GARLIC PIZZA BREAD Tomato Sauce Mozzarella Mozzarella & Caramelised Onions	6 7 8
Polpette Piccanti Oven baked beef meatballs in a spicy Napoli sauce, topped with melted mozzarella, s/w bread	10
Arancini Mini fried breaded rice balls filled with bolognese & peas served in a napoli sauce	11
Bruschetta Sundried tomato purée rubbed on rustic bread topped with chopped heritage tomato, basil & garlic	8
Meat Board - For 1 / For 2 Selection of cured meats	12.5/21
Seafood Catch - For 1/ For 2 Selection of lightly battered fried seafood; s/w fried courgettes	12.5 /21
Gambas 8 pieces (share plate) King prawns pan-fried with garlic, chilli & cherry tomato	21
Crespelle (share plate) Baked pancakes filled with ricotta & spinach	14.5



served on napoli sauce

Chicken Caesar 17 🖞 Yummy 13.5 🖞 Chargrilled chicken breast on a bed of baby gem lettuce with croutons, anchovy fillets, boiled egg, grated parmesan; finished with Caesar dressing

Gamberoni Caesar 19 ູ້ Yummy 14.5 🕻 A twist on the classic; with pan-fried tiger king prawns



Pollo alla Milanese Pan-fried chicken breast in seasoned breadcrumbs, s/w spaghetti in a Napoli sauce		19
swap to Bolognese/Carbonara sauce	extra	3
Scallopine Pan fried pork fillet with creamy gorgonzola & mustard sauce; s/w potatoes		19
Branzino Seabass fillet s/w crushed potato & sautéed spinach with a caper, lemon & garlic sauce on the side		23
Bistecca Grilled tender ribeye s/w fries & brandy peppercorn sauce		28



- PASTA -

Yummy (LUNCH Portion) served between 12-5pm

15.5

13.5

Courgettes, aubergine, caramelised onion, bell peppers,

Chillies, garlic, cherry tomatoes, black olives & basil leaves

21 Butterflied prawns, finely chopped onion, chopped bell peppers, cherry tomatoes, garlic & parsley in a spicy tomato sauce

16 Thinly sliced beef steak with caramelised onions, bell peppers,

16

16

16

16

19

17

23

AL FORNO

16

Baked lasagne consisting of; layers of pasta with béchamel & rich mince beef bolognese sauce, topped with melted mozzarella

Cream, egg yolk, pancetta, black pepper & parmesan

Beef meatballs, mushrooms & caramelised onion

Chunks of chicken in a creamy seasoned sauce of garlic,

finely chopped onion, mushrooms, egg yolk, black pepper,

Hand made ravioli filled with mushroom, ricotta & truffle

cooked in a butter & sage sauce; topped with parmesan

📜 Yummy 12 🖞

Yummy 10.5 🕽

Yummy 15.5 🕽

Yummy 13 🖞

🖞 Yummy 13 🏅

🖞 Yummy 13 🖞

Yummy 13

Yummy 13

Rigatoni Vegetariana

Rigatoni Arrabbiata

Spaghetti Gamberetti

Rigatoni alla Carne

Spaghetti Carbonara

Spaghetti Bolognese

Spaghetti Polpette

in a Napoli sauce

Rigatoni Alfredo

parmesan & parsley

Risotto Verdure

Lasagna

Vegetable Lasagna 16

Arborio rice with seasonal vegetables

Risotto Frutti Di Mare

Arborio rice with mixed seafood

Ravioli

A traditional seasoned mince beef ragu

garlic & chilli tossed in olive oil

in tomato sauce

basil leaves in a tomato & garlic sauce



ALL OUR PIZZA ARE 12", HAN IN OUR STONE OVEN IN TRUE TRAI

Margherita Simple & traditional; tomato, mozzarella & fresh basil leaves	11
Vegetariana Courgette, aubergine & mixed mushroom	14.5
Seafood Mixed seafood & mozzarella	17
Quattro Stagioni Pepperoni, mixed mushroom, ham & artichoke	15
Calzone Filled with ham, mixed mushroom & mozzarella, topped with Napoli sauce	15
Rucola e Parma Parma ham, rocket leaves, cherry tomato & parmesan	16
4 Cheese Pizza Mozzarella, gorgonzola, smoked cheese & goat's cheese (<i>no tomato sauce</i>)	15
La Mucca Bresaola, fresh Burrata, parmesan, topped with rocket salsa verde	17

CREATE YOUR OWN	
Simply add your choice of toppings on a Margherita base	
Standard toppings 2.00	
Cheese: Mozzarella, gorgonzola, smoked cheese, goat's cheese Veg: Spinach, artichoke, red onion, courgette, caramelised onions, black olives, bell peppers, jalapeños, pineapple, sweetcorn, capers, aubergine	
Meat: Pepperoni, ham, chicken, meatballs	
Other: Anchovies, free range egg	NA.
Premium additional toppings 3.00 Parma ham, rocket leaves, prawns, tuna, 'nduja hot sausage, mixed mushroom	FRI
MAKE YOUR PIZZA GLUTEN FREE - EXTRA 2.50 NO EXTRA CHARGE - VEGAN CHEESE OPTION	
TAST	Y SIDE
TOMATO & ONION SALAD 4.5 MIXED SALAD 5	FRENCH FRIES 5

Yummy 13

Yummy 13





ND STRETCHED & BAKED DITIONAL NEAPOLITAN STYLE	
Firenze Spinach, free range egg, black olives & parmesan	15
Neptune Tuna, anchovy, capers, olives & mozzarella	15.5
Hawaii Pineapple, ham & mixed mushroom	15
Carne Mista Parma ham, chicken, pepperoni & sliced meatballs	16
Americano Hot Pepperoni, bell peppers & jalapeños	15
Campana Chicken, spinach, mixed mushroom & smoked cheese	15
Heritage Tomato sauce, topped with fresh Burrata, fresh heirloom tomato & basil	15.5
Vesuvio 'Nduja Calabrian spicy sausage, pepperoni, jalapeños, chilli flakes & parmesan	16



TRUFFLE FRIES 6

ZUCCHINI FRIES 6.5

TPT **COCKTAILS**

SOX ON THE BEACH 12.5 Vodka, Peach Schnapps, Orange & Cranberry Juice

MOIITO 12.5 White Rum, Lime, Sugar, Mint & Soda

COSMOPOLITAN 11.5 Triple Sec, Vodka, Lime & Cranberry Juice

LONG ISLAND ICED TEA 12.5 Gin, Vodka, Tequila, Triple sec, White Rum, lime juice topped with a splash of Coke

TEQUILA SUNRISE 11.5 Tequila, Orange Juice & Dash of Grenadine syrup

APEROL SPRITZ 12.5 Italy's favourite Cocktail! Prosecco, Aperol & Soda

PIMMS CUP 12.5 Pimms & Gin, topped up with Lemonade

BLUE SKY 12.5 Vodka, White Rum, Malibu, Blue Curaçao & Apple Juice

BONESTAR MARTINI 13.5 Vodka, vanilla syrup, passion fruit liqueur; accompanied with a chilled shot glass of Prosecco

STRAWBERRY DAIQUIRI 12.5 White Rum, Strawberry Purée, Sugar syrup & Lime Juice

9 F F Y **MOCKTAILS**

VIRGIN MOJITO 7 Choose your favourite flavour; Classic, Strawberry, Peach or Passionfruit

BLUE LAGOON 7 Blue Curaçao, Coconut syrup, Soda, Lemon Juice



CRÈME BRÛLÉE Creamy vanilla custard topped with caramelised sugar

STICKY TOFFEE PUDDING 7.5 Sticky toffee pudding coated with lashings of toffee; Topped with

chocolate & caramel syrup, s/w scoop of vanilla ice cream

MINI NUTELLA BALLS 7.5 Warm parcels of dough made from potatoes filled with hazeInut spread s/w mascarpone

TIRAMISU 7 Soft savoiardi biscuit soaked in amaretto & coffee; topped with cream & mascarpone

SOUFFLE AL CIOCCOLATO 7.5

Rich chocolate dessert with a soft liquid centre; topped with chocolate & caramel syrup, s/w scoop of vanilla ice cream

CREPE NUTELLA 7.5

Crepe filled with Nutella, topped with chocolate syrup, s/w scoop of vanilla ice cream

DAIRY ICE CREAM 7

3 scoops of your favourite ice cream Vanilla · Chocolate · Strawberry Sorbet available (2 scoops)

KIDS ICE CREAM IN A TOY 4.5

Scoop of ice cream; contained in a novelty souvenir toy. Choose your favourite flavour Vanilla · Chocolate · Strawberry

BASQUE BURNT CHEESECAKE 10

(Sharing Portion) Beautifully caramelized burnt crust with a smooth, rich and creamy centre

AFFOGATO 7.5 Vanilla gelato, topped with hot espresso & Kahlúa

TEA & COFFEE AVAILABLE



3.5

4.5

4

9

11

6

SOFT DRINKS

FIZZY DRINKS 3.5 Coca Cola, Diet Coke, Coke Zero, Sprite Zero, Fanta Orange **Bundaberg Ginger Beer** 4.5

buildabelg diliger beer
Juice Orange, Apple, Pineapple, Cranberry
Fresh Orange Juice
Still / Sparkling Water

SPARKLING WINE

750ml 175ml Bottle

35

Prosecco, Bepin de Eto, (11.5% abv) Richly fruity with flowery, delicate fragrance

9.5 Bellini Prosecco with a splash of peach puree 10 Limoncello Cooler Prosecco with Limoncello

Deluxe Bellini Prosecco with a splash of peach puree & amaretto

BEER & CIDER

Strawberry & Lime

DRAUGHT BEER 4.5/7 Peroni, (5.1% abv) 1/2 Pint, 1 Pint 5 Peroni, (5.1% abv) 330ml Corona Extra, (4.5% abv) 330ml 5 San Miguel Zero Alcohol, 330ml Δ Kopparberg Cider, (4.5% abv) 500ml 6

Magners Cider, (4.5% abv) 568ml Apple

SPIRITS -**25ml premium liqueur** (inc. mixers) from **7.5** 50ml premium liqueur (inc mixers) from 9.5

single standard shots from 4 (10 shots offer 35)

Villa Crispy

Man Tropic Well

Prim Classi Picp

Elega Mine

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RED

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Corra A vibr with b

A discretionary 12.5% service charge will be added to all bills. VAT is inclusive in all prices.



2	А	G	Ε	S

WHITE WINE

	175ml	250ml	750ml Bottle
A Rossi Trebbiano Rubicone, (11.5% abv) by & Fruity with a delicate nutty aroma	6.5	8	23
ncura Etnia Sauvignon Blanc, (12.5% abv) ical fruit aromas and white flowers. balanced & refreshing finish	7	9	26
na Pietra Pinot Grigio (13% abv) sic fruity aroma, crisp with a dry finish	7	9	26
Doul de Pinet Beauvignac, (13% abv) ant aromas of citrus & white flowers, eral palate ideally suited to seafood			32
SE WINE	1	•	
	175ml	250ml	750ml Bottle
to Sud Rosato - Negroamaro, (13% abv) reshing rose with notes of ruits & orange blossom	6.5	8	23
a Rosado Bodega Valdemar, (13.5% abv) nas of red fruits - subtle floral notes olet petals			27
D WINE			
	I 175ml	⊥ 250ml	750ml Bottle
r elo Nero d'Avola, Sicilia IGT, (13.5% abv) n, juicy red from the Sicily's greatest prape; spicy, succulent & berry-fruited	6.5	8	23
r andé Pionero, Merlot Res. (13% abv) ınd, voluptuous Merlot with plum & blackberry aromas, juicy & smooth	7	9	26
fiuma Chianti, (12.5% abv) santly lingering with soft, smooth feel; if red berries			33
r alillo Pinot Noir, Organic, Chile, (13.5% abv) rant & lively nose that brims berry fruit & spices.			37.5