



# Early Bird Menu

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Enjoy our classic pizzas, pasta  
or risotto for

£10.00\*

on all orders before 7.30pm  
Tuesday to Thursday

- \* early bird excludes handmade pasta fresca  
and seafood pasta/risotto
- \* early bird offer not available on  
special celebration, December or bank holiday days

Please inform us if anyone in your party has a food allergy BEFORE ordering.

**Please Note - Dishes in this menu may contain:**

Gluten / Nuts / Dairy / Soya / Lupin / Mustard / Eggs / Fish /  
Crustaceans / Molluscs / Sesame Seeds / Celery / Sulphur Dioxide

(V) suitable for Vegetarians      (GF) Gluten Free



Please scan here  
for more information  
on our allergen  
descriptions

All prices are inclusive of V.A.T. Service is not included







# Our Menu

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Explore texture, colour and of course the ultimate tastes with our menu of the season. All the ingredients are fresh and carefully selected by our chefs. Enjoy an extraordinary dining experience.

## Stuzzichini... Bread & Nibbles

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<b>Olives</b> bowl of marinated olives	(V) (GF)	£3.75
<b>Acciughe</b> marinated anchovy fillets	(GF)	£4.75
<b>Bruschetta</b> toasted ciabatta with chopped tomato, extra virgin olive oil, garlic & basil	(V)	£6.50
<b>Olive Tapenade &amp; Hummus</b> with wafer thin carta di musica' bread	(V)	£5.50
<b>Pane</b> selection of Italian breads, olive oil & balsamic vinegar	(V)	£5.50

## Garlic Pizza Bread

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Olive oil & garlic	(V)	£6.50
Olive oil, rosemary, roast garlic & sea-salt	(v)	£6.50
Garlic & mozzarella	(v)	£6.75
Garlic mozzarella & caramelised onions	(v)	£6.75
Garlic tomato & basil	(v)	£6.75
Garlic red onion, chilli & tomato	(v)	£6.95

## Antipasti... Starters

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<b>Gamberi</b> extra large prawns (in shell) pan fried with garlic & chilli	£10.50
<b>Soup</b> soup of the day served with ciabatta bread	£6.00
<b>Caprese</b> fresh buffalo mozzarella D.O.P. mixed seasonal tomatoes, fresh basil, extra virgin olive oil & salt flakes	(V) (GF) £9.95
<b>Fegatini</b> chicken livers sauteed with red wine, onion & a little chilli	£9.00
<b>Funghi</b> mixed mushroom in a garlic white wine sauce with crispy guanciale & toasted ciabatta bread	£9.95
<b>Rack of Ribs</b> slow cooked pork ribs with our tangy sweet & sour sauce	(GF) £9.50
<b>Pasta Fresca</b> please ask about our hand-made fresh pasta of the day	£10.50
<b>Zucchini</b> courgette flowers lightly battered & deep fried with a basil mayo dip	(V) £9.00
<b>Calamari Fritti</b> Fleetwood market daily fresh squid, lightly floured, seasoned & quick fried with an aioli dip	£10.50
<b>Pâté</b> chicken liver pâté, caramelised onion & toasted ciabatta	£8.50
<b>Burrata</b> fresh creamy burrata from Puglia, heritage tomatoes, pine nuts, basil pesto	£9.95

## Secondi... Mains

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<b>Anatra</b> barbary duck leg confit, plum sauce & mash potato		£ 17.50
<b>Caciucco Livornese</b> a rich fish stew, fresh mussels, king prawns, baby squid, clams & fish of the day stewed with tomato, wine, garlic, onion & parsley, served with a wedge of bread & fries		£24.50
<b>Rack of Ribs</b> meaty pork ribs in a tangy sweet & sour sauce, served with a bucket of skinny fries	(GF)	£ 15.50
<b>Scaloppine Di Pollo</b> Oven roasted chicken breast supreme in white wine, garlic, lemon zest & mixed herbs with seasonal vegetables & roasted new potatoes		£ 19.50
<b>Lamb Shank</b> 6hrs braised, red wine, rosemary and garlic sauce, mash potatoes and seasonal vegetables		£22.50

## Alla Griglia... 28 Day Dry Aged Lakeland Beef

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<b>10oz. Rib Eye</b> chargrilled to your liking & served with Triple cooked chunky chips, roast vine tomatoes & sauteed mushrooms	(GF)	£24.50
<b>8oz. Fillet</b> chargrilled to your liking & served with triple cooked chunky chips, roast vine tomatoes & sauteed mushrooms	(GF)	£29.50
<b>Add a sauce</b> three peppercorn / creamy porcini mushroom / red wine rosemary & roasted garlic		£3.00

## Contorni... Sides & Salad

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<b>Mixed Leaf &amp; Cherry Tomato Salad</b> olive oil with Modena balsamic & Maldon sea salt flakes	(GF) (V)	£5.50
<b>Rocket &amp; Parmesan</b> olive oil, lemon & parmesan shavings	(GF) (V)	£6.00
<b>Asparagi</b> steamed asparagus tips with butter & parmesan	(GF)	£6.50
<b>Bucket of Fries</b>	(GF)	£4.50



## Pasta E Risotto

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<b>Paccheri &amp; Calamari</b> fresh squid from Fleetwood Market in a cherry tomato sauce	£ 16.00
<b>Spaghetti Burrata</b> cherry Tomato and garlic sauce spaghetti, topped with fresh creamy burrata finished with pesto and pine nuts	£ 16.00
<b>Strascinati Salsiccia</b> a thick leaf shaped pasta from the 'Puglia' region of Italy, pork & fennel sausage, tender stem broccoli, spicy n'duja & cherry tomato	£ 14.50
<b>Lasagna Al Forno</b> traditional northern Italian style baked prime beef lasagna	£ 14.50
<b>Risotto or Spaghetti Allo Scoglio</b> (RISOTTO GF) fresh mussels, baby squid, clams, king prawns, cherry tomato, garlic & parsley	£ 16.95
<b>Pasta Fresca</b> please ask about our hand-made filled pasta of the day	£ 17.95
<b>Spaghetti Carbonara</b> our carbonara is made using the original recipe (NO CREAM) spaghetti tossed with egg yolk, diced guanciale, parmigiano reggiano & black pepper	£ 14.50
<b>Pappardelle Anatra</b> pasta ribbons with a slow cooked duck & thyme ragu	£ 14.50
<b>Spaghetti Bolognese</b> prime beef, plum tomato & red wine ragu	£ 13.50
<b>Risotto Nduja</b> arborio risotto, calabrian nduja and Sicilian fennel sausage with a taralli crumble	£ 15.50
<b>Risotto Ai Funghi</b> (V) (GF) wild mushroom & thyme 'arborio rice' risotto	£ 15.50
<b>Paccheri Geovese</b> a speciality of Neapolitan cuisine: a white ragu with meat and lots of onion, slow cooked for 7hours	£ 16.00

*Gluten Free pasta available, please ask if required.  
Please note: our Vegetarian pasta and risotto contain parmesan*





## Pizza

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<b>Margherita</b> San Marzano plum tomato, fresh fior di latte & basil	(V)	£9.95
<b>Tonno</b> San Marzano plum tomato, fresh fior di latte, tuna & red onion		£11.95
<b>Americana</b> San Marzano plum tomato, fresh fior di latte, spicy napoli salame		£11.95
<b>Funghi</b> San Marzano plum tomato, fresh fior di latte, woodland fresh wild mushrooms and friarielli (a leafy type of broccoli grown in the areas around Napoli)	(V)	£14.00
<b>Calabrese</b> San Marzano plum tomato, fresh fior di latte, grilled peppers, spicy soft n'duja sausage, sweet roquito peppers & salame Calabrese ... finished with buffalo mozzarella d.o.p & rocket leaves		£16.00
<b>Med</b> San Marzano plum tomato, fresh fior di latte, grilled mediterranean vegetables & sun blushed tomatoes... finished with toasted pine nuts & basil pesto		£15.50
<b>Capricciosa</b> San Marzano plum tomato, fresh fior di latte, roast ham, artichoke, mushrooms & black olives		£14.50
<b>Cotto E Funghi</b> San Marzano plum tomato, fresh fior di latte, mushroom & roast ham		£12.50
<b>Zucca</b> roasted Mantovo pumkins, porcini & fior di latte (no tomato)	(V)	£15.00
<b>Pulcinella</b> San Marzano plum tomato, fresh fior di latte, mushrooms, spicy salame & roast peppers, finished with rocket leaves, prosciutto crudo & parmesan shavings		£16.50
<b>Burrata</b> San Marzano plum tomato, fresh fior di latte, mortadella, fresh puglia burrata and pistachio crumble		£16.50

*Gluten Free pizza available, please ask if required.*







