



FESTA DELLA MAMMA

Specials

Sunday 15th March 2026

STARTERS

COZZE ALLA MARINARA

Fresh Scottish mussels cooked in a rich tomato, garlic and oregano sauce served with a slice of garlic bread

14

CAPRESE E PARMA

Italian datterini tomatoes and buffalo mozzarella topped with basil, Parma ham, and finished with extra virgin olive oil

18

MAINS

MAFALDINE ALLA SICILIANA

Mafaldine tossed with a tomato and aubergine sauce finished with grated ricotta salata

19

RIGATONI SALSICCIA E PORCINI

Italian sausage, porcini mushrooms, onions and chilli in a creamy sauce tossed with rigatoni pasta and finished with pecorino cheese and a drizzle of truffle oil

21

PIZZA SALSICCIA E PEPERONI

Stone baked pizza topped with San Marzano D.O.P tomatoes, fior di latte cheese, Italian sausage and sweet Italian peppers

18

MERLUZZO IN GUAZZETTO

Cod cooked with garlic, chilli, cherry tomatoes and king prawns, served with garlic crushed potatoes

24

POLLO ALLA DIAVOLA

Chicken breast cooked in a spicy 'Nduja creamy sauce served with garlic crushed potatoes

22

Sides

CHIPS 6 | TRUFFLE & PARMESAN FRIES 6.95 | BASKET OF BREAD 5.5 | MIXED OLIVES 6.5
TOMATO & RED ONION SALAD 6.5 | GARLIC BREAD 4.95 | ROCKET & PARMESAN SALAD 6.5
FOCACCIA 8 | DIPS Arrabbiata or Sugo 3

Drinks Recommendations

FIZZ

*Prosecco Treviso D.O.C.
Ca di Rajo 11%
btl £32*

WHITE *Organic*

*Collezione Oro Di Siu
Zibibbo 13%
btl £29*

RED

*Anima Mia Barbera d'Asti
D.O.C.G Piemonte 13%
btl £29*

ROSÉ

*Anima Mia Rosato 12%
btl £29*



IMPORTANT ALLERGEN INFORMATION: All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen.

Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, **if you have a food allergy please inform your server before ordering. Full allergen information is available.**

