



## WINE LIST

White Wine	175ml	250ml	Bottle
<b>Primi Soli, Trebbiano, Italy</b> Light, dry and crisp with refreshing apple and pear flavours. The hint of melon on the finish keeps you wanting another glass.	£6.50	£8.00	£24
<b>Bello Tramonto, Pinot Grigio, Italy</b> Refreshing citrus charged white	£7.50	£8.90	£26
<b>Nepenthe Altitude, Chardonnay, Australia</b> Light, dry and crisp with refreshing apple and pear flavours. The hint of melon on the finish keeps you wanting another glass.	£8.50	£10.50	£31
<b>Cloud Rock, Sauvignon Blanc, Chile</b> This pale yellow wine with green tints has intense and expressive aromas of fresh fruit, such as grapefruit, green apple and pineapple that intermingle with notes of flowers, jasmine and orange blossom. On the palate it is fresh and fruity with well-balanced acidity and a pleasant finish.	£8.90	£10.50	£32
<b>Janelas Antigas, Vinho Verde, Portugal</b> An exciting and refreshing wine that perfectly combines the aromas of four of the most famous grape varieties of the region, resulting in a very fresh and fruity wine with a balanced acidity.			£28
<b>Amatore Bianco, Verona, Italy</b> A beautiful straw-yellow colour with intense citrus and tropical fruit aromas.			£29
<b>3 Passo Bianco – Vegan &amp; Organic, Italy</b> Fresh with mineral aromas on the nose, along with hints of flowers, peaches and citrus fruit.			£36
<b>Gotas De Mar, Godello, Spain</b> Brilliant pale lemon colour. Aromas of yellow stone fruits, stony minerals and a hint of fresh sea breeze. On the palate, tropical fruits and stony minerals balanced with a mouthwatering acidity. Long finish, refreshing.			£44
<b>Foncastel, Picpoul De Pinet, France</b> The grapes for this wine are harvested by night when they are fully ripe, this is done to protect their aromas and keep the fruit as whole as possible. The result is an aromatic white wine with a bouquet that is fresh with notes of lemon and grapefruit. The palate is ample and crunchy.			£36
<b>La Soraia, Gavi Di Gavi Docg, Italy</b> Its aroma is intense with the scent of white flower and an aromatic trace of minerals. The taste is pleasantly fresh, savory and balanced with a fine structure and almonds aftertaste.			£45

Red Wine	175ml	250ml	Bottle
<b>Primi Soli, Sangiovese, Italy</b> A bright intense ruby colour with a fresh and fragrant aroma. This wine has a round and soft rich flavour	£6.50	£8.00	£24
<b>La Colombe Merlot, France</b> This attractive Merlot displays varietal aromas of cassis and liquorice. The palate is fleshy and mouth filling with flavours of plum, sweet spice and a hint of chocolate.	£7.00	£8.50	£25
<b>Casarena Areyna Malbec, Argentina</b> An up - front ripe red fruit nose with sweet spice hints, that lead into a voluminous structure of cherries and plum, followed by a warming pleasant finish.	£7.50	£9.50	£33
<b>Amatore Rosso Verona, Italy</b> Over-ripe fruit flavours with soft tannins and a long, intriguing finish.			£29
<b>Bulas Douro DOC, Vinho Tinto, Portugal</b> Fermented in stainless steel vats at controlled temperature. This wine has a ruby colour and aromas of ripe red fruits. In the mouth it is very fresh and fruity, with good structure and rounded tannins, which makes it elegant and easy to drink.			£33
<b>Bericanto, Pinot Noir, Italy</b> A unique and challenging "Noir", made by careful selection of grapes of the most vocated areas in the Bericishire. Surprising for intensity and elegance. Ripe berries and spices aromas, smooth and seductive taste, with a lingering finish.			£37
<b>3 Passo Rosso – Vegan &amp; Organic, Italy</b> Rich and mature fruit, with soft oak hints.			£37
<b>La Soraia, Barbera D' Asti Docg, Italy</b> It has an intense ruby red colour, clear and quite consistent. The smell is intense and of good complexity with notes of macerated red fruit, cherry and small fruits. In the mouth it is soft, of good refinement and elegance; pleasant and long in the finish.			£41
<b>Monteci, Amarone Della Valpolicella Doc, Italy</b> The wine is full bodied and velvety smooth with complex aromas of violets, raspberries and mint blossom.			£85
<b>Rose Wine</b>			
<b>Farfalla, Pinot Grigio Blush, Italy</b> Aromatic with juicy ripe strawberry flavours. Great stuff!	£7.00	£8.50	£24
<b>Charlie Zin, Zinfandel, California</b> Quite the most delicious wine, a racy mix of watermelon and cherry with a delectable sweetness.	£7.50	£8.50	£26
<b>Whispering Angel, Cotes De Provence, France</b> Aromatic with juicy ripe strawberry flavours. Great stuff!			£62

Champagne & Sparkling				
House Prosecco	£6.50	£26	Champagne of the Week	£65
Laurent-Perrier Brut		£88	Laurent Perrier Rose	£110
Bollinger		£85	Dom Perignon	£290

Cocktails	
<b>Mielikki Fire</b> – Mielikki tiki gin, spiced rum, orange, grenadine pineapple, lime, mango, bitters, flaming rum shot	£12.00
<b>Long Island Iced Tea</b> – Vodka, rum, Mielikki Dry Gin, tequila & cointreau layered over coca cola	£12.00
<b>Mielikki Aperol Spritz</b> – Aperol, Mielikki orange blossom gin, prosecco & soda	£12.00
<b>Mielikki Cosmopolitan</b> – Citron vodka, Mielikki Orange Blossom Gin, cranberry and fresh lime	£12.00
<b>Pornstar Martini</b> – Vanilla vodka, passionfruit liqueur, pineapple juice & a prosecco chaser	£12.00
<b>Espresso Martini</b> – Vodka, coffee liqueur & espresso, sweetened to your liking	£12.00
<b>Raspberry and Elderflower Collins</b> – Mielikki pink gin, fresh raspberries, elderflower, tonic	£12.00
<b>Watermelon Twist</b> – Raspberry vodka, melon liqueur, chambord, watermelon juice, apple juice & raspberry puree	£12.00
<b>Blood Orange Berry Bramble</b> – Mielikki Orange Blossom Gin, orange liqueur, apple juice, fresh berries	£12.00
<b>Mielikki Mai Tai</b> – Mielikki Tiki gin, malibu, lime, almond syrup, mango	£12.00
<b>Sicilian Lemonade</b> – Mielikki Raspberry Gin, Victorian lemonade, fresh raspberries	£12.00
<b>Violette Berries</b> – Mielikki Vodka, Violette Liqueur, Berry Cider	£12.00
<b>Mojito</b> – Classic, strawberry, raspberry or passionfruit	£12.00
<b>Daiquiri</b> – Classic, strawberry, raspberry or passionfruit	£12.00
<b>Disaronno Disarita Fizz</b> – Disaronno, Tequila, Fresh Lime, Sugar syrup	£12.00

Please speak to your server  
about allergens

**Happy Hour Sunday – Friday 12pm – 6pm**  
**Saturday 12pm-4pm**

Express lunch menu  
Any half pizza OR pasta with fries,  
chips OR salad only £11.50  
£3.50 supplement for Special  
Pizza/Pasta  
Monday – Friday 12pm – 5pm

<b>Bread Selection</b> Bread, bread sticks, pane carasau, olives <b>£3.9 (v)</b>	<b>Bruschetta</b> Tomato, garlic, basil <b>£4.9 (v)</b>	<b>Pizza Foccacia</b> Rosemary, olive oil <b>add</b> parma ham, torn mozzarella, rocket <b>£5.5/£7</b>	<b>Pizza Garlic Bread</b> Cheese, tomato or chilli <b>£6 (v)</b>	<b>Marinated Olives</b> Marinated olives with or without chilli <b>£4.5 (v)</b>
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Hot Plates

- Soup Of The Day** - Fresh homemade bread **£5.9**
- Garlic Mushrooms** - *Buttered* crostini (v) **£6.9**
- Crispy Potato Skins** – BBQ, garlic mayo dips (v) **£6**
- Chilli King Prawn** - Garlic, parsley butter & fresh chilli or spicy arabiatta **£9.9**
- Squid Strips** - Spiced sea salt **£9.9**
- Crispy chicken Wings** – *peppers, onion, chilli, tangy dolce latte sauce* **£8**
- Steamed Mussels** - Napoli, spicy sausage & chilli or Chilli, garlic, butter or White wine, cream **£9**
- Crispy Belly Pork**– Black pudding, pepper sauce, crostini **£8.9**

Cold Plates

- Antipasto** – A selection of cold starters to share **£19.9**
- Antipasto Vegetarian** - Mediterranean veg, buffalo mozzarella (v) **£9.9**
- Affettato Misto** – Parma ham, mortadella, salami, tomato, mozzarella **£10.9**
- Caprese Salad** – Tomato, mozzarella, basil oil (v) **£8.9**
- Burrata** – Burrata cheese, mix salad, cherry tomatoes (v) **£8.9**
- Bruschetta Selection** – Tomato - spicy salami - goats cheese **£9.9**
- Chicken Liver Pate** - Red onion marmalade, Sardinian crisp bread **£8.9**
- Smoked Salmon** - Smoked salmon, spicy goats cheese, capers **£10.9**

Chef Recommendation



- Chicken Breast & Mushroom** - Mushrooms, white onion, white wine, cream, sautéed potatoes **£25**
- Spicy Chicken Breast** – Cherry tomato, mushroom, fresh chilli, peppers, onion, hand cut potato chips **£25**
- Chicken Breast & Blue cheese** -Asparagus tips, white wine cheese sauce, buttered spinach, pink peppercorns **£25**
- Chicken & King Prawns** - Pan fried chicken, king prawns, lobster bisque, cream, baby saffron potatoes **£29**
- Caesar Salad** – Chicken breast, anchovies, parmesan shavings, croutons **£23**
- Slow cooked Lamb & Potato**-Lamb, vegetables, rosemary, red wine sauce **£26**

Fish

- Grilled Salmon**- Asparagus, courgette, red pepper, red onion, lemon drizzle **£28**
- Seabass Fillet** King prawns, garlic, fresh chilli, saffron new potatoes (D) **£28**

Pasta

**Sunday- Friday Happy Hour £11.00**  
**Saturday Happy Hour £12.00**

- Penne Arrabbiata** – Cherry tomato, red onion, chilli (v) **£13.9**
- Spaghetti Bolognese** – Classic beef ragu **£16.9**
- Rigatoni Genovese** – Cajun chicken, sun dried tomato pesto, cream **£16.9**
- Tagliatelle Carbonara** – Pancetta, cream, parmesan **£16.9**
- Linguini Paolo** – Pancetta, chicken, cream, pesto, mascarpone **£16.9**
- Penne Sorrentina** – Cherry tomato, fresh basil, fresh baby mozzarella, olive oil (v) **£16.9**
- Risotto Porcini** – Wild mushroom, spinach, parmesan (v) **£16.9**
- Risotto Mexicana** – Cajun chicken, onion, cherry tomatoes, sour cream, chilli **£16.9**
- Lasagne Vegetarian** – Spinach, courgette, mushroom, onions, ricotta (v) **£16.9**
- Penne Primavera** – Cherry tomatoes, courgettes, spinach, aubergine (v) **£16.9**

Pasta Recommendations

**Sunday – Friday Happy Hour £14.50 / Saturday £15.5**

- Prawn & Scallop Ravioli** – Ravioli, tiger prawns, sage butter **£21.9**
- Penne Salmone** - Smoked salmon, asparagus, tomato & cream **£17.9**
- Lasagne Al Forno** – Bolognese, bechamel **£17.9**
- Spaghetti Con Polpetta** – Spicy meatballs, arrabbiata sauce **£17.9**
- Risotto Di Manzo** – Fillet steak strips, wild mushroom, chilli, garlic, roasted pine nuts, truffle oil **£21.9**
- Linguini Scoglio** – King prawn, tiger prawn, mussels, cherry tomatoes, chilli, garlic **£21.9**
- Strozzapreti Diavolo** – Fresh pasta, nduja spicy salami, chicken, spinach, cream **£21.9**
- Pappardelle Stroganoff**– Fillet steak, mushroom, cream, paprika, french mustard **£21.9**

*Gluten free pasta available*

Grill

- 10oz Rump Steak **£26**
- 9oz Sirloin Steak **£35**
- 8oz Fillet Steak **£38**
- Chicken Breast **£23**
- All dishes from the grill come with thick cut chips and your choice of peppercorn sauce, dolce latte sauce or garlic butter*
- Make it surf & turf and add 3 king prawns in garlic butter £6**

Sides & Salads

- Thick Cut Chips **£5.5**
- Skinny Fries **£5.5**
- Creamed Mash (D) **£5.5**
- Mixed Greens & Vegetables **£5.5**
- Buttered Spinach (D) **£5.5**
- Sautéed Mushrooms **£5.5**
- Sweet Potato Fries **£6.5**
- Green Salad, Basil Dressing **£6**
- Mixed Salad, Honey Mustard Dressing **£6**
- Tomato, Red Onion & Rocket Salad, Balsamic Dressing **£6.5**

Sunday Lunch

- served ALL day Sunday
- A choice of chicken, slow cooked beef & pork belly
- 1 COURSE £18.95**
- 2 COURSE £22.95**
- 3 COURSE £26.95**

Pizza

**Sunday- Friday Happy Hour £11.00**  
**Saturday Happy Hour £12**

- Margherita**-Tomato base and mozzarella(v) **£12.5**
- Sarda**– Spicy sausage **£13.9**
- Veneziana** - Ham, mushroom **£14.9**
- Romana** – Ham, chicken, spicy sausage **£16.9**
- Kiev** – Chicken, garlic, mushroom **£16.9**
- Lucifero** – Spicy sausage, peppers, red onion, chillies **£16.9**
- Hawaii** – Ham, sweetcorn, pineapple **£16.9**
- Vegano** – Aubergine, courgette, peppers, artichokes, vegan cheese (VEGAN) **£16.9**
- Calzone Classico** – Ham, mushroom, onion **£17.9**
- Napoletana** – Olives, anchovies, capers **£16.9**
- Spinachi** – Spinach, pine nuts, goats' cheese (v) **£17.9**

Pizza Recommendations

**Sunday-Friday Happy Hour £14.50 / Saturday £15.50**

- Calzone Mexicano** – Cajun chicken, spicy sausage, fresh chilli, onion, peppers **£19.9**
- Americano** – Sweet chilli & red pepper marinated beef, fresh chilli spring onion salsa **£17.9**
- Quattro Formaggi** – White based pizza, mozzarella, goats cheese, parmesan, dolce latte (v) **£17.9**
- Bianco Prosciutto** – White based pizza, Parma ham mushrooms, truffle oil **£19.9**
- Nduja** – Spicy salami, buffalo mozzarella, roquito peppers **£18.9**
- Marinara** - Garlic, mussels, prawns, tuna, red onion **£19.9**
- Di Parma** - Parma ham, rocket, torn buffalo mozzarella, parmesan **£19.9**
- Gluten free pizza base** **£3**