

# Starters

**OLIVE MARINATE – 3.95 (VG)**

Prime green and black olives marinated with olive oil and balsamic vinegar.

**GARLIC BREAD – 5.00 (VG)**

Homemade Garlic Bread served with Rosemary, Sea salt and garlic.

**GARLIC MOZZARELLA BREAD – 6.00**

Homemade bread with Neapolitan fior di latte mozzarella, garlic and extra virgin olive oil.

**FOCACCIA – 5.45 (VG)**

Freshly baked sweet sicilian cherry tomatoes, garlic, fresh rosemary and extra virgin olive oil DOP.

Add Fior di latte mozzarella – 1.95

Add Parma Ham – 2.50

# To Share

**ITALIAN CHARCUTERIE BOARD – 14.00**

An assortment of Cured Italian meats served with buffalo mozzarella and breadsticks.

# Salads

**BURRATA SALAD – 8.50 (V)**

Soft creamy buttery Apulian mozzarella served on a bed of wild rocket, cherry tomatoes and extra virgin olive oil.

**BUFFALO SALAD (DOP) – 9.50 (V)**

Fresh filtered cheese served with mix of leaf salad, wild rocket, cherry tomatoes and extra virgin olive oil.

**ROCKET SALAD – 6.50 (V)**

Wild rocket, parmesan cheese shavings, dressed with balsamic glaze and extra virgin olive oil.

**SIDE SALAD – 6.00 (V)**

A mixture of leaf salad, wild rocket, olives, parmesan cheese shavings dressed with extra virgin olive oil.

(VG) Vegan

(V) Vegetarian

(DOP) - PROTECTED DESIGNATION OF ORIGIN

Allergens information: Please speak to our staff about the ingredients in your meal when making your order.

# Neapolitan Pizza

Our traditional pizza dough is artisanally crafted using knowledge passed down from generation to generation. The dough is left to mature for at least 48 hours, resulting in a healthier and lighter pizza base.

## MARGHERITA – 8.50 (V)

The most classic pizza created in 1889 by Raffaele Esposito, in honour of the Queen of Italy and the Italian Unification, served with Neapolitan San Marzano Tomato, Neapolitan fior di latte mozzarella, extra virgin olive oil and fresh basil.

## VOLARE – 13.80

The restaurant's name gave rise to the very flavoured pizza Volare, served with Neapolitan fior di latte mozzarella, spinach, courgettes, figs and with ricotta cheese on top.

## FRUTTI DI MARE – 14.00

Neapolitan san marzano tomato, Neapolitan fior di latte mozzarella, baby prawns, king prawn, squid mussels, garlic and parsley.

## DONNA SOPHIA LOREN – 12.00

Neapolitan San marzano tomato, Neapolitan fior di latte mozzarella, anchovies, capers, black olives, extra virgin olive oil DOP and fresh basil.

## CINQUE FORMAGGI – 13.95

Smoked provola cheese, gorgonzola cheese, buffalo mozzarella, pecorino cheese and Emmental.

Add Spicy Spianata Salami – 2.50

Add Mushrooms – 1.50

## CAPRICCIOSA – 12.50

Neapolitan san marzano tomato, Neapolitan fior di latte mozzarella, mushrooms, cooked ham, artichokes, black olives and fresh basil.

## DIAVOLA - 13.00

Nice spicy pizza diavola, served with Neapolitan san marzano tomato, Neapolitan fior di latte mozzarella, Spicy spianata salami, spicy pork nduja and fresh basil.

Add Mushrooms – 1.50

Add Aubergines – 1.50

## PARMIGIANA - 11.50 (V)

Neapolitan San marzano tomato, Neapolitan fior di latte mozzarella, aubergines, courgettes, parmesan cheese DOP and fresh basil.

## CALZONE RICOTTA E SALAME – 13.95

Another traditional Neapolitan pizza, calzone with fresh ricotta cheese, Neapolitan salami, Neapolitan San marzano tomato, smoked provola cheese and fresh basil.

Add Mushrooms – 1.50

Add cooked ham – 2.50

## BURRATA – 13.00 (V)

Neapolitan San marzano tomato, small soft creamy cheese burrata, wild rocket and extra virgin olive oil DOP.

Add Cherry Tomatoes – 1.50

## LA RUSTICA – 13.50

Neapolitan fior di latte mozzarella, pecorino cheese, cooked pancetta, mushrooms, garlic oil and truffle oil.

## CRUDO E RUCOLA - 13.50

Neapolitan San marzano tomato, Neapolitan fior di latte mozzarella, Parma ham, wild rocket, shavings of parmesan cheese DOP and extra virgin olive oil DOP.

Add Buffalo Mozzarella – 2.50

Add Cherry tomatoes – 1.50

## PROSCIUTTO E FUNGHI – 11.50

Neapolitan San marzano tomato, Neapolitan fior di latte mozzarella, cooked ham and Mushrooms.

Add Olives – 1.50

## SALSICCIA E FRIARIELLI – 12.50

A very traditional Italian pork sausage and Neapolitan wild friarielli cooked with Neapolitan fior di latte mozzarella, smoked provola cheese and chilli flakes.

## BUFALINA – 13 (V)

Neapolitan San marzano tomato, Neapolitan Buffalo mozzarella extra virgin olive oil DOP and fresh basil.

## Vegan Pizza

## PICCIUSA VEGAN – 12.95 (VG)

Neapolitan San marzano tomato, vegan cheese, artichokes, black olives, mushrooms and fresh basil

# Desserts

## PIZZA NUTELLA – 8.00

Sweet pizza dough with Nutella, seasonal fruit and Pistachio on top.

## TIRAMISU' - 6.50

Delicious homemade classic coffee Tiramisu' with mascarpone cheese.

## PANNA COTTA - 6.50

Homemade sweet panna cotta served with seasonal mixed berry fruit & touch of pistachio

## Hot Drinks

**Singolo / Doppio Espresso** 2.00  
**Espresso Macchiato** 2.20  
**Caffe' Americano** 2.80  
**Cappuccino** 2.80  
**English Tea** 2.20  
**Fresh Moroccan Mint Tea** 2.90  
**Hot Chocolate** 2.80

## Soft Drinks

**Coke , Diet , Sprite 330ml** 2.80  
**San Pellegrino lemonade** 2.80  
**San Pellegrino Sparkling Water (50cl)** 2.50  
**San Pellegrino Sparkling Water (75cl)** 3.80  
**Acqua Panna Still Water (75cl)** 3.60  
**Orange / Apple Juice 250ml** 3.20

## Beers

**MORETTI 4.6% 330ml** – 3.50  
**PERONI 5.1 % 330ml** – 3.50

## Red

**SANGIOVESE RUBICONE** – 5.50 / 19.50  
Fresh fruity flavours of strawberry , a little spiciness and well balanced.  
**MERLOT UMBRIA** – 6.50 / 23.00  
Matile, lively and medium- to full body.  
**NERO D'AVOLA TERRE SICILIANE** – 7.00 / 25.50  
Fruity, medium – bodied, soft finish.  
**PRIMITIVO ACANTOSALENTO PUGLIA** - 7.50 / 28.00  
Dark fruits, juicy and richer fuller-bodied.  
**VALPOLICELLA DOC CLASSICO** – 8.00 / 30.50  
Fresh aroma of cherries, red currants with a hint of black pepper, light bodied and pure fruit flavours.

## Wines

glass 175ml / bottle 750ml

## White

**CHARDONNAY DELL'EMILIA** – 5.5 / 19.50  
Torre Gaggio, yellow colour with hints of white flowers and green apples, light cold maceration and with excellent persistence.  
**TREBBIANO RUBICONE** – 6.00 / 21.00  
Dry white wine with a pale straw colour, attractive with some lemon, green apple and blossom. Fresh crisp and balanced.  
**PINOT GRIGIO UMBRIA** – 6.50 / 22.50  
Pale straw – yellow , a lightly fruity and ethereal bouquet, dry and smooth flavour.  
**SAUVIGNON BLANC** – 7.00 / 24.00  
Light and refreshing wine with tropical and citrus fruit notes.  
**GAVI** – 8.00 / 29.00  
Corte Masera, distinguished by its crisp, floral, peachy, aromatic qualities.

## Rose

**PINOT GRIGIO BLUSH DELLE VENEZIE** – 7.00 / 25.00  
A fresh and fruity wine with a delicate flavour and off-dry finish.

## Prosecco

**PROSECCO EXTRA DY SPUMANTE** – 6.00 / 30.00  
Villa Doral, elegant and floral.

## Cocktails

**APEROL SPRITZ** – 8.00  
Aperol, Prosecco, Soda.  
**NEGRONI** – 8.00  
Martini Rosso, Gin, Campari.  
**AMERICANO** – 8.00  
Campari, Martini Rosso, soda & Orange peel.  
**BLOODY MARY** – 8.00  
Vodka, Spiced tomato juice, Tabasco, Worcestershire sauce.

**VOLARE SPECIAL** – 8.00  
Vodka, Lime, Fresh mint, crushed ice topped with lemonade.  
**MIMOSA** – 8.00  
Orange juice and Prosecco.  
**BELLINI** – 8.00  
Peach pure and Prosecco.

## Digestifs

**GRAPPA** 275ml – 4.00  
Italian brandy distilled from the pomace left over after the best Italian wine production  
**LIMONCELLO** 275ml - 4.00  
Is an Italian lemon liqueur produced around the Gulf of Naples  
**AMORO MONTENEGRO** 27ml - 5.00  
The secret blend of 40 botanicals named after princess Elena of Montenegro.