

Benvenuti



A Little slice of Italy in Lightwater...

We don't have fancy plates or tablecloths, but our food is cooked with fresh, raw ingredients without any of that artificial stuff that goes into foods nowadays.

Allergy information: If you have a food allergy/intolerance, please let us know before ordering and we will be happy to assist. Given the nature of our food and cooking methods, it's not possible to avoid cross-contamination and food cooked at our premises may contain the known food allergens. Please check the ingredients of each dish before ordering. 10% optional service charge will be added to your bill. Any ingredients not listed in the description are charged extra. If tap water is your main drink, we charge of £1/pp

STARTERS

BRUSCHETTA

Homemade bread brushed with garlic, olive oil, topped with chopped fresh tomato, red onion, basil, oregano 5.50

GOAT CHEESE α' ARRABBIATA

Goat cheese, covered in golden breadcrumbs, deep fried, served in chilli sauce 8.95

FOCACCIA, OLIVES & SUNDRIED TOMATOES (v)

Rosemary focaccia, marinated nocellara olives & sun dried tomatoes 6.95

ARANCINI

Hand made Sicilian rice balls served with rocket salad. Choose from the following fillings: bolognese OR ham & mozzarella OR porcini funghi & gorgonzola 5.50

BURRATA PUGLIESE

Burrata served with cherry tomatoes, wild rocket leaves & balsamic glaze 9.95

SALADS

MIXED SALAD

Lettuce, tomato, olives, rocket, red onions 5.50

CAPRESE

Tomato, fresh mozzarella bufala, basil, olive oil 5.95

WILD ROCKET

Wild rocket, cherry tomatoes, parmesan shavings, balsamic glaze 5.95

TRICOLORE

Avocado, tomato, bufala mozzarella, origano, olive oil 6.50

SHARING BOARDS

TOSCANA (v)

Burrata pugliese, wild rocket, nocellara olives & sundried tomatoes, cherry tomatoes, roasted artichoke, bruschetta 14.95

ROMAGNA

Crudo (parma ham 24 months cured), copa di parma, salame finocchio, spianata piccante, salame napoli, rocket, olives, bruschetta 15.95

CHICKEN

POLLO MILANESE

Grilled chicken breast, covered in golden breadcrumbs, pan fried and served with a side of spaghetti pomodoro 19.95

POLLO CREMA

Grilled chicken breast, cooked in crema and mushroom sauce, served with a side of potatoes & grilled veg 19.95

POLLO ALLA PIZZAIOLA

Grilled chicken breast, cooked with capers and anchovies in tomato sauce, served with a side of potatoes & grilled veg 19.95

PASTA

SPAGHETTI MEATBALLS

Homemade beef meatballs in tomato, ragu & garlic sauce 12.95

LASAGNA

Layers of egg pasta sheets, filled with bolognese sauce (beef and pork mince), topped with parmesan, oven baked 13.95

SPAGHETTI RAGU (Bolognese)

Ragu sauce made with minced beef and pork, carrots, onion, celery and red wine 12.95

PENNE CHICKEN & MUSHROOM

Grilled chicken breast, cooked in cream, mushrooms & tomato sauce 12.95

SPAGHETTI CARBONARA

Smoked pancetta, black pepper, pecorino, fresh cream, egg 12.95

SPAGHETTI alla PUTTANESCA

Anchovies, capers, olives, garlic, in tomato sauce 12.95

PENNE ALL'ARRABBIATA (v)

Fresh tomato sauce with crushed chilli & garlic 9.95

AUBERGINE PARMIGIANA (v)

Baked aubergine with tomato, mozzarella, grated parmesan, fresh basil and garlic 9.95 / 12.95

PIZZA

GARLIC PIZZA BREAD (v)

Pizza base topped with fresh garlic paste, oregano

5.50
6.50*

MARGHERITA (v)

Tomato sauce, mozzarella

9.50

PEPPERONI

Tomato sauce, mozzarella & pepperoni

12.95

MEAT FEAST

Tomato sauce, mozzarella, fennel sausage, pepperoni, bacon, ragu, mushrooms

16.95

BUFFALA (v)

Tomato sauce, fresh mozzarella bufala & basil

13.95

4 FORMAGGI (v)

Tomato sauce, mozzarella, gorgonzola, brie, & grated parmesan cheese

14.95

MATRICIANA

Tomato sauce, mozzarella, smoked streaky bacon, cherry tomatoes, onion, grated parmesan

16.95

VEGETARIANA (v)

Tomato sauce, mozzarella, grilled peppers, mushrooms, grilled aubergine, black olives

15.95

TRENTINA

Tomato sauce, mozzarella, pepperoni, ham, chicken breast, nduja, meatballs

17.95

CALZONE

Tomato sauce, mozzarella, ham, pepperoni, mushrooms & garlic oil

15.95

ADRIATICO

Tomato, mozzarella, roasted peppers, onions, italian sausage, fresh chilli, gorgonzola

16.95

DESSERTS

TIRAMISU Savoiardi biscuits dipped in coffee, filled with mascarpone	5.50	TORTA DELLA NONNA Shortcrust pastry, creme patissiere, with almonds, pine nuts and dusted with icing sugar	5.50
TORTA ROCHER Chocolate, vanilla & hazelnut mousse covered with chocolate & hazelnut	5.95	GELATO (125ml pot) Various artisan Italian gelato flavours	4.95
PROFITEROLE Soft choux pastry filled with cream	5.50	NUTELLA DOUGH BALLS Mini dough balls filled with nutella, deep fried	5.95

BEERS & SOFT DRINKS

COLA/DIET/FANTA	1.95	PERONI (330ml)	4.25
SAN PELLEGRINO	2.20	MORETTI	4.25
PEACH JUICE/TEA	2.50	RED PERONI	4.25
STILL / SPARKING WATER	2.70	ALCOHOL FREE BEER	3.95
FRUIT SHOOT	1.95		

SPIRITS & COCKTAILS

MOJITO	10.95	VODKA /GIN	4.95
MARGARITA	10.95	LIMONCELLO	3.95
WHISKEY	4.95	RUM	3.95

WINE

RED WINE

	 175ml	
AMARONE DELLA VALPOLICELLA (15%)	9.50	54.95
PRIMITIVO (14%)	6.50	21.95
CHIANTI RISERVA (13%)	6.50	21.95
SANGIOVESE (12.5%)	7.50	23.95
MONTEPULCIANO TRATTURO (13%)	6.50	19.95
MERLOT (12.5%)	5.50	17.95
MONTEPULCIANO TATONE (14%)	7.50	29.95

WHITE WINE & ROSE

		
PINOT GRIGIO	5.50	17.95
PINOT GRIGIO BLUSH / ROSE	6.50	18.95
SAUVIGNON BLANC (nz)	7.50	19.95
TREBBIANO	6.50	18.95
PECORINO	7.50	21.95
GAVI	7.50	23.95
VERDICCHIO TOSCANO	7.50	24.95
PROSECCO	n/a	19.95