

A warm welcome to everyone - here's our evening menu

“Do what you love and share it!” Our menu is seasonal and we love to use the best ingredients. We love food that is healthy and wholesome - good food that tastes great!

Nibbles Served from 4pm

- V V Focaccia** 5
Freshly baked served with balsamic vinegar and extra virgin olive oil
- V V Olives** 4.5
Nocerella olives marinated in olive oil, garlic, chilli and lemon

Starters & Sides Served from 5.30pm as a starter or big enough to share

- V Burrata** 6
Roasted plum tomatoes, garlic, burrata, extra virgin olive oil
- V Caprese Salad** 6.5
Beef tomatoes, buffalo mozzarella, fresh basil, basil oil
- V V Green Salad** 6
Crisp butterhead and oak leaf lettuce, cucumber, radish, fresh herbs, candied walnuts, cider vinegar and honey dressing
- V V Garlic Bread** 4.5
Add fior di latte mozzarella £1

Food Allergies & Intolerances

Please speak to our staff about the ingredients in your meal, when placing your order. **Thank you.**

Scóna Traditional Neapolitan Pizza

We make our dough with just four ingredients: flour, water, yeast and salt. We then leave it at room temperature for 24 hours before topping with San Marzano tomatoes, fior di latte mozzarella, fresh basil and extra virgin olive oil.

- V V Marinara** 5.5
San Marzano tomatoes, garlic, oregano, extra virgin olive oil
- V Margherita** 7.5
San Marzano tomatoes, fior di latte mozzarella, parmigiano reggiano, fresh basil, extra virgin olive oil
- Pepperoni** 9.5
San Marzano tomatoes, fior di latte mozzarella, salsiccia napoli piccante, parmigiano reggiano, extra virgin olive oil
- ‘Nduja** (Calabrian spicy sausage) 9.5
San Marzano tomatoes, fior di latte mozzarella, calabrian ‘Nduja, parmigiano reggiano, extra virgin olive oil
- V Genovese** 8.5
Fior di latte mozzarella, fresh cherry tomatoes, pesto, parmigiano reggiano, extra virgin olive oil, rocket
- V V Verdura** 8
San Marzano tomatoes, sweet peppers, tenderstem broccoli, olives, chilli, oregano, garlic oil, fresh basil
Add Vegan mozzarella £1
- V Portabello** 8.5
San Marzano tomatoes, fior di latte mozzarella, Portabello mushrooms, oregano, garlic oil, fresh basil

Dessert

V V Ice Cream (Vegan option available) 3 scoops of Italian gelato	4
V Affogato Shot of espresso over vanilla ice cream	4
V Cheese board A selection of fine cheeses, crackers, fruit and our homemade almond biscotti	8

Beer

Peroni Nastro Azzurro	3.5
Birra Moretti	3.5
Donkeystone DPA	4.5
Donkeystone Lost days Pilsner	4.5
Donkeystone KAIHE	4

Wine

We have a selection of carefully chosen wines in partnership with Julian at The Saddleworth Wine Vault

	125ml	175ml	250ml	Bottle
House wine (Red/White/Rose) <i>Our trusted quaffers</i>	3	4	5	13
Red				
Merlot, South Africa <i>Robust and deep with notes of plum & jam.</i>	3.5	4.5	6	15
Malbec, Chile <i>Uber fashionable red - stacked with damson fruit.</i>	3.5	4.5	6	15
Rioja, Spain <i>Medium bodied beauty with notes of vanilla & spice.</i>	4	5	6.5	18
Muga Reserva, Rioja <i>Stunning - the perfect balance of oak & ripe forest fruit.</i>	8		15	35
Amarone della Valpolicella <i>Uber fashionable red - stacked with damson fruit.</i>	9		17	42

White

	125ml	175ml	250ml	Bottle
Pinot Grigio, Italy <i>Notes of Lychee & melon.</i>	3.5	4.5	6	15
Rioja Blanco, Spain <i>Dry with great body - real food wine.</i>	4	5	6.5	18
Sauvignon Blanc, NZ <i>Stacks of gooseberry & lime zest... perfect with anything tomato based.</i>	4.5	5.5	7	19
Chablis <i>Wonderful food wine - peach & apricot in the mouth with grassy finish.</i>	8		15	35
Sancerre <i>All about balance here - notes of unripe tomato & greengages with beautiful minerality.</i>	8		15	35

Rose

Pinot Grigio Rose, Italy <i>Notes of cranberry - super refreshing</i>	3.5	4.5	6	15
White Zinfandel <i>Strawberries & cream.</i>	4	5	6.5	18
Whispering Angel, Provence <i>Saddleworth's secret weapon for the summer... if you know, you know.</i>	8		15	35

Bubbles

Prosecco mini - 200ml white or rose	6
Prosecco Brut, Italy	20
Henners Brut, England <i>Delicious champagne method bubbles but from Blighty.</i>	38
Henners Rose, England <i>Wonderful English offering - crisp with delicate foaming mousse & notes of redcurrant.</i>	43