



## Antipasti - Starters

<b><u>Artisan Bread &amp; Olives</u></b> (V DF VE , GF available)	5.50
<b><u>Garlic Pizza Bread</u></b> (V DF VE ) Add cheese for £1.00	5.50
<b><u>Bruschetta al Pomodoro</u></b> (DF V VE, GF available) Toasted homemade bread topped with fresh chopped vine tomatoes, garlic and EVO oil	6.90
<b><u>Zuppa del Giorno</u></b> (GF V VF DF VE) Soup of the day - Please ask a member of staff	6.50
<b><u>Calamari Fritti</u></b> (F DF) Deep fried calamari served with homemade tartare sauce	8.90
<b><u>Bufala con Prosciutto Crudo e Pomodori secchi</u></b> (GF) Buffalo mozzarella served with Parma ham and sundried tomatoes	8.90
<b><u>Burrata con pomodorini arrosto e Pesto</u></b> (GF V contains nuts) Burrata with roasted fresh cherry tomatoes and a drizzle of Pesto	8.90
<b><u>Bresaola, Rucola e Scaglie di Parmigiano</u></b> (GF) Bresaola Italian IGP cured beef served on a bed of rocket and Parmesan cheese shavings	8.90
<b><u>Gamberi in salsa verde</u></b> (F S) Pan fried Red Argentinian King Prawns with garlic, parsley and a hint of chilli	9.50



## **Taglieri - Platters**

### **ALL PLATTERS 21.95£**

#### **Tagliere Vegetariano (V) 2pp**

*A light and fresh platter with grilled vegetables, sundried tomatoes, eggs, homemade Italian Truffle mayonnaise, olives, assorted vegetarian delights selected by our chef and all accompanied by our homemade chilli jam, Sardinian flat bread, homemade bread and Italian grissini (GF bread option available)*

#### **Tagliere di Formaggi (V) 2pp**

*A generous selection of freshly cut Italian cheeses and grilled vegetables accompanied by our homemade chilli jam, Italian Truffle honey and sweet dips, Sardinian flat bread, homemade bread and Italian grissini (GF bread option available)*

#### **Tagliere Lovitaly 2pp**

*Our signature platter. The finest selection of freshly cut Italian cured meats and fresh Italian cheeses on a bed of Sardinian flat bread and accompanied with homemade chilli jam, Italian Truffle honey, homemade bread and Italian grissini (GF bread option available)*

#### **Tagliere di Bruschette (S) 2pp**

*A unique selection of homemade bruschette topped with spicy N'duja and Burrata / pan fried Porcini and New Forest Mixed Mushrooms, Italian Truffle, garlic and parsley / melted Gorgonzola and Italian Sausage (GF bread option available)*

#### **Tagliere Fritto Misto di Pesce (F) 2pp**

*A succulent mixed deep fried fish platter especially selected for you and sourced by local and sustainable areas including King Prawns, Whitebait, Calamari and Salmon bites served on a bed of chips. All accompanied by our homemade chilli jam, homemade tartare sauce and fresh lemon slices*



## *Pasta*

<b><u>Spaghetti aglio, olio e peperoncino</u></b> (V VE, GF available) Spaghetti with EVO oil, fresh garlic, chilli flakes and parsley	8.90
<b><u>Penne all' Arrabbiata</u></b> (V VE, GF available) Penne with tomato sauce, EVO oil, fresh garlic and chilli	9.50
<b><u>Tagliatelle al Ragù Bolognese</u></b> (GF available) Tagliatelle with homemade 100% beef Bolognese sauce	10.90
<b><u>Homemade Lasagna</u></b> Traditional Italian Lasagna with homemade 100 % beef Bolognese sauce served with mixed leaves salad	10.90
<b><u>Tortellini Prosciutto e Panna</u></b> (contains nuts) Fresh Tortellini with cream, Italian cooked ham and Parmigiano Reggiano	10.90
<b><u>Penne al Salmone</u></b> (GF available) Penne with cream, fresh Salmon and a hint of tomato	10.90
<b><u>Tagliatelle ai Funghi della New Forest e Porcini</u></b> (V, GF&VE available) Egg Tagliatelle with New Forest and Porcini mushrooms, garlic, parsley a touch of truffle and Parmigiano Reggiano shavings (contains nuts)	13.95
<b><u>Pappardelle ai Porri e Salsiccia</u></b> (GF available) Egg Pappardelle with leeks, EVO oil and Italian sausage	13.90
<b><u>Ravioli del Giorno</u></b> (V available) Fresh homemade Ravioli of the day - Please ask a member of staff	14.90
<b><u>Spaghetti with Bottarga and Cherry Tomatoes</u></b> (F, GF available) Spaghetti with Sardinian grated cured mullet roe, cherry tomatoes, EVO oil, garlic and parsley	15.90
<b><u>Tagliolini ai Frutti di Mare</u></b> (F GF available) Fresh egg Tagliolini with fresh clams, mussels, king prawns, squid, EVO oil, garlic, chilli and parsley	16.90



## Mains

<b><u>Parmigiana di Melanzane</u></b> (V)	10.90
Layers of fried aubergines, tomato sauce, basil, grated Parmigiano Reggiano served with mixed leaves salad	
<b><u>Italian Style Hamburger</u></b>	13.90
100% beef burger with Burrata cheese, olive paté, sundried tomato mayo and caramelised onion - Add chips for £2	
<b><u>Cristina's Special Hamburger</u></b>	13.90
100% beef burger, mayo, gorgonzola cheese, caramelised onion, homemade chilli jam, fresh tomatoes and crispy Italian pancetta - Add chips £2	
<b><u>Pollo alla Milanese</u></b>	12.50
Breaded chicken breast fillet "Milanese" style served with chips and mixed leaves salad	
<b><u>Insalata di Pesce</u></b> (F GF)	15.50
Fish salad with king prawns, fresh salmon, red chillies stuffed with tuna, grilled vegetables, marinated anchovies and mixed leaves salad	
<b><u>Filetto di Pollo alla Contadina</u></b> (GF)	15.50
Chicken breast fillet topped with gorgonzola sauce and crunchy pancetta served with roasted mixed vegetables	
<b><u>Petti di Pollo con Salsiccia, Funghi e Tartufo</u></b> (GF)	15.95
Chicken breast fillet with Italian sausage, mushrooms and truffle cream served with roasted mixed vegetables	
<b><u>Stinco di Maiale con Patate Arrosto</u></b> (GF)	17.50
Italian roast pork knuckle served with roast potatoes	
<b><u>Tagliata di Manzo</u></b> (GF)	19.90
10oz grilled Ribeye steak served on a bed of rocket, cherry tomatoes and Parmigiano Reggiano shavings - Add chips for £2	
<b><u>Pesce del Giorno</u></b> (F)	17.90
Catch of the day - Please ask a member of staff	

## Side dishes

<b><u>Olives</u></b> (V) (GF)	2.90
<b><u>Mixed Seasonal Vegetables</u></b>	3.50
<b><u>Homemade Bread</u></b> (V, GF option available)	3.50
<b><u>French Fries</u></b> (V)	4.50
<b><u>Mixed Leaves Salad with onions and tomatoes</u></b> (V GF)	4.50
<b><u>Mixed Grilled Vegetables</u></b> (V GF)	4.95



## Pizza

Vegetarian, Vegan and Dairy free options available

<b><u>Pizza Marinara</u></b> (V VE) Tomato sauce, EVO oil, fresh basil and garlic	7.00
<b><u>Pizza Margherita</u></b> (V) Tomato sauce, mozzarella, EVO oil, fresh basil	8.50
<b><u>Pizza Hawaiiana</u></b> Tomato sauce, mozzarella, Italian cooked ham, pineapple	9.50
<b><u>Pizza Vegetariana</u></b> (V) Tomato sauce, mozzarella, mixed grilled vegetables, cherry tomatoes	10.50
<b><u>Pizza Cristina</u></b> (F) Tomato sauce, marinated anchovies, onions, black olives, capers, garlic	10.50
<b><u>Pizza 4 Formaggi</u></b> (V) Tomato sauce, mozzarella, gorgonzola, taleggio, brie	12.50
<b><u>Pizza Calabria</u></b> (S) Tomato sauce, mozzarella, spicy salami, grilled peppers, fresh chillies and chilli oil	11.50
<b><u>Pizza 4 Stagioni</u></b> Tomato sauce, mozzarella, Italian cooked ham, mushrooms, artichokes, black olives	12.50
<b><u>Pizza Trentino</u></b> (contains nuts) Tomato sauce, mozzarella, speck, gorgonzola, walnuts	12.95
<b><u>Pizza Campania</u></b> Tomato sauce, mozzarella, Italian sausage, friarelli	12.95
<b><u>Pizza Toscana</u></b> Tomato sauce, mozzarella, Parma ham, rocket, Parmigiano Reggiano shavings	12.95
<b><u>Pizza Sardegna</u></b> Tomato sauce, mozzarella, Italian sausage, pecorino	12.95
<b><u>Pizza ai Frutti di Mare</u></b> (F) Tomato sauce, mozzarella, mussels, prawns, calamari, mixed grilled vegetables, cherry tomatoes	13.50



## Panini

<b><u>Panino Italiano</u></b>	6.50
Italian cooked ham, mozzarella and mushrooms	
<b><u>Panino Calabrese (S)</u></b>	6.50
Italian spicy salami, mozzarella, rocket, fresh tomatoes and spicy oil	
<b><u>Panino Vegetariano (V)</u></b>	6.50
Grilled peppers, aubergines, courgettes, mozzarella and fresh vine tomatoes	
<b><u>Panino Alpino</u></b>	6.95
Bresaola Italian IGP cured beef, Parmigiano Reggiano shavings and rocket	
<b><u>Panino Milanese</u></b>	7.95
Breaded chicken breast fillet "Milanese" style, fresh tomatoes, mixed leaves salad and mayo	
<b><u>Panino Rustico</u></b>	7.95
Italian sausage, taleggio cheese and caramelized onions	
<b><u>Panino Salmone (F)</u></b>	7.95
Fresh tomato, avocado and smoked salmon	

Add French fries for only £2

## Insalate – Salads

<b><u>Insalata di Fagioli e Tonno (F GF)</u></b>	8.90
Butter beans, tuna, onion, cherry tomatoes	
<b><u>Insalata di Pecorino (V contains nuts)</u></b>	9.90
Fresh Pecorino cheese, walnuts, mixed leaves salad, pears, grilled vegetables with a drizzle of honey	
<b><u>Insalata di Bufala (GF V)</u></b>	9.90
Neapolitan Buffalo mozzarella, fresh vine tomatoes, mixed leaves salad, avocado and basil – Add Parma ham for £2.10	
<b><u>Insalata Tirolese (GF contains nuts)</u></b>	10.50
Rocket, walnuts, pears and Bresaola Italian IGP cured beef	
<b><u>Insalata di Pesce (F GF)</u></b>	15.50
Fish salad with king prawns, smoked salmon, red chillies stuffed with tuna, grilled vegetables, marinated anchovies and mixed leaves salad	



## Dolci - Desserts

<b><u>Cristina's Mess</u></b> (GF V) A special homemade Eton Mess with double cream, meringue, mixed berries and liqueur	5.50
<b><u>Panettone Bread &amp; Butter Pudding</u></b> (V) Homemade Panettone Bread & Butter pudding seved with a dash of Vecchia Romagna Italian brandy and pouring cream	6.50
<b><u>Tiramisu'</u></b> (V) Our signature dessert, made with mascarpone cheese, espresso, savoiardi biscuits, pasteurized eggs and marsala	5.50
<b><u>Homemade Pannacotta</u></b> (GF) A smooth and creamy dessert made with cooked cream and topped with a choice of caramel, chocolate or mixed berries	5.50
<b><u>Profiteroles</u></b> (GF) Dark chocolate profiteroles filled with chantilly cream	5.50
<b><u>Icecream</u></b> (GF) A scoop of Chocolate, strawberry or vanilla icecream	2.00
<b><u>Cake of the day</u></b> (GF available) A slice of homemade cake served with icecream and whipped cream	6.50