

to start/share

BRUSCHETTA POMODORO - 5

toasted sourdough bread, marinated cherry tomatoes, basil (vg)

CAPRESE - 6

fior di latte, beef tomatoes, basil (v)

BURRATA - 7

burrata, summer fruits, honey (v)

MOZZARELLA IN CARROZZA - 5

deep fried mozzarella sticks, sugo, basil pesto (v)

OLIVE ASCOLANE - 6

deep fried beef-stuffed ascolane olives, chilli jam

SALAMI VENTRICINA- 6

plate of cured salami with olive oil

PARMA HAM - 7

plate of cured parma ham



dips

GARLIC AIOLI - 1.5

SPICY MAYO - 1.5

HOMEMADE PESTO - 2

HOT HONEY - 2



Speak to us about any dietary requirements. All bases can be made with a gluten-free base, but we can't guarantee the absence of all gluten

CiAO!

pizza

MARGHERITA - 10/18

sugo, mozzarella, basil, evoo (v)

DIAVOLA - 11.5/20.5

sugo, mozzarella, spicy ventricina salami

DOUBLE PEPPERONI - 12.5/22.5

sugo, mozzarella, double Italian pepperoni, hot pepper crumble, basil

ORTICELLO - (V/VG) 13/23

sugo, grilled aubergine, courgettes, roasted Peppers (add cheese or vegan cheese)

SAPORE DI BOSCO - 13/23

sugo, mozzarella, prosciutto cotto, seasonal mushrooms, truffle oil

CIAO! - 14/25

light sugo, mozzarella, spicy Italian style sausage, caramelized red onion, hot chilli jam

ALICI E STRACCIATELLA - 14/25

sugo, roasted garlic, leccino black olives, capers, anchovies, stracciatella di burrata, basi

CARNIVORA - 15/27

spicy bbq base, Scottish cheddar cheese, homemade pulled pork, spicy marinated chicken, Italian pepperoni

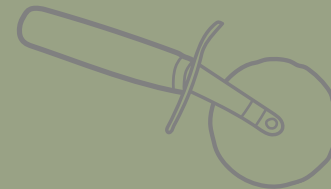
PROSCIUTTO DI PARMA - 15.5/28

mozzarella, rocket, cherry tomatoes, parma ham, shaved parmesan cheese, balsamic glaze (add burrata +3)

ROCK'N'ROLLO - 16

pizza rolled and filled with spicy bbq sauce, mozzarella, pulled pork, spicy marinated chicken, roasted peppers, caramelized onions.

CHOOSE
FROM A
12" OR 18"
BASE



sides

CIAO! SALAD - 5

baby potatoes, red onion, olives, capers, tomatoes (vg)

CIPOLLE BALSAMICHE - 5

balsamic onions (vg)

SKIN ON CHIPS - 5

add parmesan & truffle oil (+1.5)

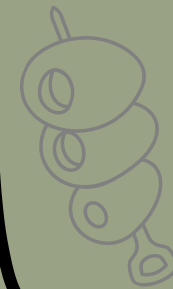
ROCKET & PARMESAN - 5

MARINATED OLIVES - 4

nocellara marinated olives (vg)

BREAD & OLIVE OIL - 4

homemade sourdough, evoo (vg)



focaccia

CIAO! FOCACCIA (VG) - 7

garlic, rosemary, sea salt and evoo

FOCACCIA GARLIC - 9

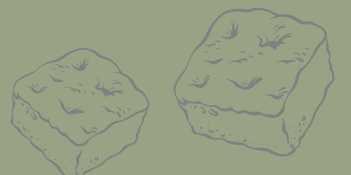
garlic butter

FOCACCIA POMODORO - 10

marinated tomatoes basil and evoo (vg)

FOCACCIA BURRATA - 14

rocket leaves, cherry tomato, burrata (add parma ham +3)



wine

WHITE

LE COSTE TREBBIANO - ROMAGNA

5 / 18

refreshing, light-bodied, citrus, delicate floral

PINOT GRIGIO DA LUCA - SICILY

5.5 / 20

rich, aromatic, fruit flavours with crisp acidity

**SAUVIGNON BLANC - GRAVE DEL FRIULI
BORGO TESIS**

6.5 / 22

delicate aromas, green pepper and apple

RED

FICO GRANDE SANGIOVESE - ROMAGNA

5 / 18

soft, supple, red fruits, light spice, pepper, smooth tannins

NERO D'AVOLA DA LUCA - SICILY

5.5 / 20

fresh cherry, bramble fruits, vanilla oak finish

PRIMITIVO ZENSA - ORGANIC PUGLIA

6.5 / 22

intense, full-bodied, ruby-red, complex, dried berries

ROSE

PINOT GRIGIO BLUSH PARINI - VENEZIA

5 / 18

soft, delicate, fruity, fresh on the palate

WHISPERING ANGEL - PROVENCE

7.5 / 35

redcurrant, dried flowers, subtle herbal quality, dry, bitter red fruit

SPARKLING

BISOL BELSTAR PROSECCO

5 / 22

fresh, light, elegant, soft with floral aromas, citrus & melon fruit notes

FERRARI BRUT NV SPUMANTE

40

delicate, refined, ripe fruit notes, dry, elegant, and well-balanced



cocktails

NEGRONI - 8

gin, vermouth, campari

BELLINI - 7

prosecco, peach puree

APEROL SPRITZ - 6

prosecco, aperol, soda



spirits

GIN - 3

VODKA - 3

WHISKY - 3.5

RUM - 3.5

LIMONCELLO - 3

add a mixer to
your spirit for
2.5

DRINKS



beer

MORETTI - 4

lager 330ml

PERONI RED - 4

lager - 330ml

MENABREA - 5

draught - 568ml

PERONI 0% - 5

non-alcoholic - 330ml



soft

COKE/DIET COKE - 2.5

**IRN BRU /
DIET IRN BRU - 2-5**

LEMONADE - 2.5

SAN PELLEGRINO - 2.5

TONIC/SODA - 2.5

