

STARTERS

Cheeky Olives

Giant bright green Nocellara olives, ready whenever you are.

Pasta Crisps

That's right: two of our favourite things in one. Dusted with smoky seasoning and served with a smoky tomato dip.

Garlic Bread

Brushed with garlic and rosemary. Always a hit.

Garlic Bread with Mozzarella

Our garlic bread dressed in its finest: a thick layer of mozzarella and caramelised balsamic onions.

Garlic Bread with Chilli

The cheesy hit, with added kick. Fior di latte cheese, mozzarella, garlic and chilli flakes.

Calamari

Crispy squid, served with lemon & rosemary aioli.

Mozzarella Arancini

Breadcrumbsed risotto rice balls filled with mozzarella goodness, with a smoked tomato sauce on the side.

Beef Brisket & Mozzarella Arancini

Breadcrumbsed risotto rice balls stuffed with beef brisket and mozzarella, served with a smoked tomato sauce on the side.

King Prawn Spiedini

Harissa marinated king prawns roasted on a skewer, hanging above a spicy chilli seafood sauce with fresh lemon. A proper show-off.

Burrata Caprese Salad

Smoked burrata with slow-roasted tomatoes, balsamic pearls, tomato crisps and nigella seeds.

Oven-Baked Burrata

Italian for "really good cheese". Oven-baked smoked burrata in a smoked tomato, with warm golden Italian bread, tomato crisps and chicory to dip.

Bruschetta

Slow-roasted tomatoes with fresh basil and nigella seeds, laid on toasted tomato & pesto focaccia and finished with more pesto.

The Sharer

Our greatest hits: mozzarella arancini with a smoked tomato sauce, burrata caprese salad and calamari with a lemon & rosemary aioli.

MAINS

Beef Short Rib

Tender slow-cooked beef short rib with a smoky garlic rub and melted sage butter, served with cheesy potato al forno and broccoli.

Chicken Calabrese

Oven-roasted chicken thigh with a harissa marinade in a roast pepper, tomato & spicy 'nduja sauce. Served with cheesy potato al forno, mascarpone and crispy sage.

PIZZA

Pepperoni Campagna

Pepperoni, ham, roast garlic mushrooms and mozzarella. It's the much-loved staple done our way.

Piccante

Get spicy with 'nduja sausage, pepperoni, Spianata Piccante salami and spicy roquito peppers, with roast garlic mushrooms, mozzarella, rocket and mascarpone to top it off.

Chicken & Fiery Roquito

Harissa roast chicken breast fired up with rose harissa and spicy roquito peppers. Topped with fior di latte, mozzarella, riserva cheese and fresh basil.

Margherita

Everyone's go-to, made in our signature Rustica style with tomato, mozzarella and fresh basil.

Posh Bacon 'N Egg

Pancetta, Burford Brown eggs, chestnut mushrooms, crispy sage and mozzarella, topped with riserva cheese. Hold the chips - unless that's your thing.

Primavera

Goat's cheese, artichokes, spinach, fire-roasted peppers, olives, mozzarella, slow-roasted tomatoes, rocket, pesto and nigella seeds. A slice of spring all year round.

Meat Sofia

triple-threat of pulled harissa chicken, pepperoni, pork and wild garlic crumb, topped off with mozzarella, spicy roquito peppers and rosemary.

Pinoli

A rustic combo of goat's cheese, mozzarella, caramelised balsamic onions, slow-roasted tomatoes, pine nuts and riserva cheese.

Slow-Cooked Beef & Burrata

Slow-cooked beef shin, chestnut mushrooms and smoked burrata & scamorza on a white base. Served with tomato crisps.

Hot & Spicy Jackfruit

Turn up the heat with vegan jackfruit pepperoni, spicy harissa, spicy roquito peppers and vegan MozzaRisella cheese.

Green on Green

A green dough made from chia seeds and spinach powder, topped with artichokes, olives, fire-roast peppers, baby spinach, slow-roasted tomatoes, chicory, shaved riserva and rocket.

Calzone Pulled Beef & Harissa Chicken

A folded pizza filled with slow-cooked beef shin and pulled harissa chicken folded in with smoky tomato, mozzarella, chestnut mushrooms and spicy roquito peppers.

PASTA

King Prawn Linguine

King prawns twirled up in a seafood and chilli sauce, served with grilled courgettes and pea shoots.

Casareccia Pollo Piccante

Spicy pulled harissa chicken with tomatoes and baby spinach in a creamy harissa sauce for the right amount of kick.

Rigatoni Pomodoro

A vibrant, velvety number made with slow-roasted tomatoes and smoked burrata.

Spaghetti Chorizo Carbonara

A classic with a twist: spaghetti in a cheesy carbonara sauce with pancetta and chorizo.

Lentil Ragù

Lentils, baby sunblush tomatoes, kale & linguine. Warm, comforting, and did we mention vegan?

Rigatoni Pesto Rosso

A creamy sundried tomato pesto and mascarpone sauce with spicy pulled harissa chicken.

Spaghetti Bolognese

Our take on the crowd favourite, made with a beef & tomato ragù.

Rigatoni Della Casa

Lemon & garlic pulled chicken breast, oven-baked with prosciutto and spinach in a mushroom, pancetta & madeira wine sauce.

Wild Boar and 'Nduja (un-doo-ya) Ragù

Ricotta and mozzarella tortelloni in a pork, wild boar and 'nduja ragù, topped with crispy sage.

Ravioli Di Capra

Ravioli parcels filled with goat's cheese, spinach and tomatoes in a pomodoro sauce, finished with pesto and pine nuts.

Lasagne

Layers of rich beef ragù and béchamel, topped with riserva cheese and breadcrumbs.

SALADS

The Avo Caesar

Avocado, slow-roasted tomatoes, artichokes, red and white quinoa, kale, chicory and baby gem. With an avocado caesar dressing, pea shoots and nigella seeds.

The Zucca

Roasted butternut squash, goat's cheese, red and white quinoa, chicory and baby gem. With grilled courgettes, balsamic pearls, pea shoots and butternut aioli.

The Caprese

That's cah-pray-zay. Smoked burrata, slow-roasted tomatoes, red and white quinoa, chicory and baby gem. With balsamic pearls, tomato crisps and nigella seeds.

SIDES

Chips

Crispy fries seasoned with rosemary and sea salt.

Baby Gem Salad

The perfect side salad, made with caesar dressing and riserva cheese.

Sweet Potato Fries

Skin on for that extra crisp.

Garlic Bread with Mozzarella

and caramelised balsamic onions.

Garlic Bread

Pasta Crisps

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DESSERTS

Salted Caramel Chocolate Brownie (V)

Served warm and injected with gooey salted caramel, with giant white chocolate curls, rich hot chocolate sauce and whipped mascarpone cream.

Salted Honey, Raspberry & Pistachio Cheesecake (V)

A biscuit base topped with salted honey and mascarpone cheesecake, studded with raspberries, pistachio and honeycomb.

When Tiramisu Met Brownie (V)

Chocolate brownie topped with coffee sponge fingers and mascarpone cream, finished with gold balls and hot chocolate sauce. The best of both desserts.

Giant S'mores Fondue (for two) (V)

A sharer of hot-baked marshmallow, chocolate and biscuit. With mini praline brownies, churros and honeycomb to dip. Split 'em, rip 'em and dip 'em.

Coconut, Raspberry & Choc Slice (V) (Ve)

Creamy coconut and raspberry on a chocolate biscuit base. Served with cocoa & coconut popcorn and strawberry sorbet. It's a winner - and vegan too.

White Chocolate Cream Puff (V) Under 295kcal.

A choux pastry bun with a white chocolate cream centre, served with blackcurrant & mascarpone gelato.

Chocolate Melt (V)

The kind that makes you feel all gooey inside. Warm chocolate pudding with a melted centre, served with vanilla ice cream and an orange slice.

Pina Colada Meringue Sundae (V)

A refreshing mix of coconut ice cream and mango sorbet topped with a piña colada flavour meringue, mascarpone cream and passion fruit.

Black & Gold Sundae (V)

Silky smooth chocolate and salted caramel ice cream, finished with honeycomb and salted caramel sauce.

Gelato - 3 Scoops

Vanilla V | Chocolate V | Salted Caramel V | Coconut V Ve | Blackcurrant & Mascarpone V | Mango Sorbet V Ve | Lemon Sorbet V Ve | Strawberry Sorbet V Ve

NON-GLUTEN PASTA

Non-Gluten Pomodoro Pasta

A vibrant, velvety number made with slow-roasted tomatoes and smoked burrata. With our non-gluten containing fusilli.

Non-Gluten Bolognese Pasta

Our take on the crowd favourite, made with a beef & tomato ragù with our non-gluten containing fusilli.

Non-Gluten Pollo Piccante Pasta

Spicy pulled harissa chicken with tomatoes and baby spinach in a creamy harissa sauce for the right amount of kick. With our non-gluten containing fusilli.

Non-Gluten Pesto Rosso Pasta

A creamy sundried tomato pesto and mascarpone sauce with spicy pulled harissa chicken, with our non-gluten containing fusilli pasta.

Non-Gluten King Prawn Pasta

King prawns & courgette ribbons in a hot roquito chilli, tomato & white wine sauce with our non-gluten containing fusilli pasta.

Non-Gluten Pasta Della Casa

Lemon & garlic pulled chicken breast, oven-baked with prosciutto and spinach in a mushroom, pancetta & madeira wine sauce.

Non-Gluten Chorizo Carbonara

A classic with a twist: spaghetti in a cheesy carbonara sauce with pancetta and chorizo. With our non-gluten containing fusilli pasta.

Non-Gluten Lentil Ragù

Lentils, baby sunblush tomatoes, kale & our non-gluten containing fusilli. Warm, comforting, and did we mention vegan?

NON-GLUTEN PIZZA

Non-Gluten Chicken & Fiery Roquito Pizza

Harissa roast chicken breast fired up with rose harissa and spicy roquito peppers. Topped with fior di latte, mozzarella, riserva cheese and fresh basil.

Non-Gluten Piccante Pizza

Get spicy with 'ndjua sausage, pepperoni, Spianata Piccante salami and spicy roquito peppers, with roast garlic mushrooms, mozzarella, rocket and mascarpone to top it off.

Non-Gluten Posh Bacon 'N Egg Pizza

Pancetta, Burford Brown eggs, chestnut mushrooms, crispy sage and mozzarella, topped with riserva cheese. Hold the chips - unless that's your thing.

Non-Gluten Primavera

Goat's cheese, artichokes, spinach, fire-roasted peppers, olives, mozzarella, slow-roasted tomatoes, rocket, pesto and nigella seeds. A slice of spring all year round.

Non-Gluten Margherita Pizza

Everyone's go-to, made in our signature Rustica style with tomato, mozzarella and fresh basil.

Non-Gluten Meat Sofia Pizza

triple-threat of pulled harissa chicken, pepperoni, pork and wild garlic crumb, topped off with mozzarella, spicy roquito peppers and rosemary.

Non-Gluten Slow-Cooked Beef & Burrata Pizza

Slow-cooked beef shin, chestnut mushrooms and smoked burrata & scamorza on a white base. Served with tomato crisps.

Non-Gluten Pepperoni Campagna Pizza

Pepperoni, ham, roast garlic mushrooms and mozzarella. It's the much-loved staple done our way.

Non-Gluten Hot & Spicy Jackfruit Pizza

Turn up the heat with vegan jackfruit pepperoni, spicy harissa, spicy roquito peppers and vegan MozzaRisella cheese.

Non-Gluten Pinoli Pizza

A rustic combo of goat's cheese, mozzarella, caramelised balsamic onions, slow-roasted tomatoes, pine nuts and riserva cheese.

NON-GLUTEN SIDES

Non-Gluten Chips

Non-Gluten Sweet Potato Fries