

(gf) Gluten free (df) Dairy free (v) Vegetarian

While you wait

Marinated olives £4 ½ (v) (gf) (df)

Italian gluten free bread board, antipasti & trio of seasoned butter £5 (gf)

Antipasti / Starters

Italian Kitchen meatballs, rich tomato sauce, parmesan shavings, basil oil, gluten free bread £7 (gf)

Sautéed mushrooms, creamy garlic & parsley sauce, white truffle oil £8 (v) (gf)

Pasta

Seafood linguine, king prawns, Dorset crab, langoustine, nduja, fresh chilli, cherry tomatoes, garlic cream sauce £19 (gf)

Penne all' arrabbiata in a chilli tomato sauce £12 (v) (gf) (df) add chicken £15 (gf) (df)

Traditional spaghetti alla Bolognese, classic slow cooked ragu £14 (gf) (df)

Italian Kitchen spaghetti carbonara, pancetta, leeks, crispy sage, chorizo crumb £15 ½ (gf)

Pizza

Authentic stone baked pizzas

Mozzarella, tomato, basil £11 (v) (gf)

Chicken, chorizo, pepperoni, roasted peppers, rocket £14 ½ (gf)

Pancetta, Nduja sausage, jalapeno, red onion, fresh chilli £14 ½ (gf)

Chorizo, Italian sausage, salami, peppers, red onion, olives £14 ½ (gf)

Goats cheese, butternut squash, sweet pepper drops, sun blush tomato, caramelised onion, dill & balsamic vinegar £13 (gf) (v)

Parma ham, wild mushroom, olives £13 ½ (gf)

Secondi / Mains

Aberdeen Angus ribeye steak, wild mushroom red wine jus, roasted vine cherry tomatoes, grilled asparagus £27 (gf)

Chicken Marsala, sautéed mushrooms, rich and silky jus, basil oil £18 ½ (gf)

Accompanied by seasonal vegetables and potatoes

Contorni / Side dishes

All side dishes are £4

Garlic bread, mozzarella (gf) (v)

Garlic bread, mozzarella, caramelised onion (gf) (v)

Italian Kitchen meatballs (gf)

Seasonal dressed salad (gf) (v)

Bambini / Children's Menu

2 Courses For £8 ½

Main Course

Pizza mozzarella tomato (gf) (v)

Penne pasta butter and parmesan cheese (gf) (v)

Carbonara / bacon egg and a touch of cream (gf)

Spaghetti with a traditional meat sauce (gf) (df)

Spaghetti with a tomato sauce (gf) (v) (df)

Sweets

2 Scoops of ice cream (v)

Chocolate brownie with ice cream (v)

Although our gluten-free dough and menu items are made and cooked using dedicated kitchen utensils and trays, they are prepared in the same facility and ovens as our regular, flour-crust pizzas. We cannot guarantee that our pizzas and other menu items are 100% free of gluten as there is always a possibility of trace amounts crossing over from other kitchen areas. Please consider this when ordering from our menu.

Please ask our staff about our Vegan options