



## Evening Menu

### Starters

Fresh home baked focaccia served warm with a selection of olives and dipping oils. **£4.90**

Hand rolled Parmesan & white truffle arancini served hot with a Neapolitan sauce. **£6.25**

Deep fried calamari served on a bed of rocket dressed with squid ink mayonnaise. **£7.95**

Pea and mint tortellini with basil pesto. **£6.25**

Roasted fig burrata salad with pistachio and balsamic dressing. **£6.75**

### Sharing Platter (Serves 2)

Antipasti Board. Cured Italian meats, kalamata olives, sun blushed tomatoes, grilled peppers, bocconcini and rosemary focaccia. **£8.95**

8" tomato & yellow pepper bruschetta. **£7.95**

### Pizzas (8" or 12")

**Margherita** **£7.50** **£9.95**

**Pepperoni** **£8.95** **£11.95**

**Quattro Formaggio** **£8.95** **£11.95**  
Mozzarella, parmesan, burrata & gorgonzola.

**Carne** **£8.95** **£11.95**  
Salami, pepperoni & cured ham.

**Prosciutto** **£8.95** **£11.95**  
Mozzarella, prosciutto ham & rocket.

**Chevre** **£8.95** **£11.95**  
Spinach, goats' cheese & balsamic onions.

### Mains

Pan fried sea bass with tagliatelle and puttanesca sauce with lilliput capers. **£12.95**

Braised & pulled duck leg Ragu served in a napolitana sauce with rigatoni & red amaranth. **£12.95**

Roasted butternut squash & sage risotto with toasted pine nuts & dressed with Rocket. **£12.50**  
(add smoked chicken for £2.50)

Tuscan braised blade of beef served with winter vegetables, red wine reduction and smoked garlic mashed potatoes. **£14.95**

The Italian Job Burger. 6oz hand finished beef patty, melted mozzarella, rocket and green pesto mayonnaise. Served on a garlic butter ciabatta bun with home cut chips. **£12.95**

Spaghetti Bolognese. **£9.95**

Penne Arrabiatta. **£9.95**  
(add smoked chicken for £2.50)

### Sides

Kalamata olives **£3.50**

Hand cut chips **£4.25**

Mediterranean side salad. Mixed baby leaves, sun blushed tomatoes, olives, bocconcini & sweet drop peppers. **£4.95**

Smoked garlic pizza bread dressed with fresh thyme. **£5.50**

### ***Please ask about our daily specials.***

*We are proud to use local produce as much as possible including meat from Highfield House Farm, Winstar Fruit and Vegetables, Peak Dairy, Bakewell Bakery, Matlock Meadows Ice Cream and R G Morris Fishmongers.*

There is a possibility of allergen traces in all our dishes. If you require any information on the allergens in any of our dishes, please ask a member of staff who will be able to assist you with your choice. Gluten free, vegetarian and vegan options are available. Please ask a member of staff.  
**The menu is subject to change at short notice.**