



HOUSE FOR
AN
ART LOVER

ITALIAN NIGHT

SATURDAY 20TH JULY

PIZZA

BAKED IN OUR PIZZA OVENS

MARGHERITA 9

san marzano tomatoes, fior di latte, pecorino, basil, evoo (g, d, e)

SWEET MOTHER OF PEPPERONI 12

san marzano tomatoes, pecorino, fior di latte, basil, pepperoni, hot honey (g, d, e)

TRUFFLE SHUFFLE 13

mushroom & truffle base, pecorino, fior di latte, Italian sausage (g, d, e, s)

THE PEST 11

san marzano tomatoes, pecorino, fior di latte, roast vegetables, pesto (g, d, e, n)

HOMEMADE DIPS 1.50

mexican chipotle or house garlic (e, m)

SIDES

MOZZARELLA STICKS 4

add cheese + £1 (g, d, e)

GARLIC BREAD 4

add cheese + £1 (g, d)

ARANCINI 5

(g, d, e)

CLASSIC BRUSCHETTA 4

VEGAN (g)

CAPRESE SALAD 5

(d)

HAND CUT CHIPS 4

PASTA & RISOTTO

SPINACH & RICOTTA RAVIOLI 12

with herb butter sauce (g, d, e)

SUNBLUSHED ARRABIATA 10

penne with tomato, chilli and garlic - VEGAN (g)

LASAGNA 12

classic beef lasagna (g, d, s)

SPAGHETTI MEATBALLS 12

mozzarella stuffed meatballs and marinara sauce (g)

SEAFOOD LINGUINE 15

mussels, king prawns, garlic, chilli & basil (g, sf, mo)

RISOTTO 13

smoked haddock and pea (d, f)

*GLUTEN FREE PASTA AVAILABLE

DESSERTS

TIRAMISU 5

(g, d, e)

PANNA COTTA 5

apricot and raspberry flavour (d)

AFFOGATO 4

with vanilla or pistachio (d, n)

POLENTA CAKE 4

orange flavour - VEGAN (n)

