

CELEBRATION MENU

STARTERS

GARLIC BREAD WITH MOZZARELLA ve gf *

Hand stretched pizza dough baked with plenty of garlic and parsley

TOMATO BRUSCHETTA ve gf *

Crisp toasted ciabatta topped with cherry tomatoes, red onion, balsamic glaze & basil pesto

CALAMARI

Crispy calamari served with our tangy pestonnaise dip

Go large +3.50

BEST SELLER

OVEN-BAKED KING PRAWNS

Oven-baked spicy king prawns in chilli butter served with toasted focaccia bread and garnished with parsley

TOMATO & BURRATA SALAD ve gf

A whole creamy Burrata, served with cherry tomatoes and our basil pesto

HUMMUS & FLATBREAD ve

Smooth and rich hummus, finished with freshly chopped parsley and served with warm flatbread

MAINS

MARRY ME CHICKEN PASTA gf *

Roast chicken in a rich, spicy cheesy sauce of garlic, fresh chilli and cherry tomatoes, tossed with rigatoni

SPAGHETTI CARBONARA gf *

Spaghetti in a creamy sauce with pancetta, crispy prosciutto and Italian cheese

Add chicken +3.00

A NEW FAVOURITE

SPAGHETTI BOLOGNESE gf *

Spaghetti topped with succulent beef ragu Bolognese sauce, a true Italian classic

PLANT-BASED SPAGHETTI BOLOGNESE ve gf *

Spaghetti topped with meat-free Bolognese in a rich tomato sauce

CHICKEN, MUSHROOM & GARLIC PASTA ve gf *

Rigatoni pasta in creamy roasted garlic and wild mushrooms with chicken and parsley

SPINACH & RICOTTA CANNELLONI ve

Pasta tubes, filled with creamed spinach and ricotta in a rich tomato and béchamel sauce

VERY MEATY CALZONE

Generously filled with pepperoni, chicken, pancetta, roasted peppers, mozzarella and rich tomato sauce

CHICKEN MILANESE (+2.00)

A lightly breaded chicken breast, fried until golden and crispy, with grilled lemon, finished with Italian cheese

Served with your choice of:

SPAGHETTI POMODORO

OR HOUSE FRIES with rocket and a Calabrese dip

Upgrade your fries to either chilli or truffle fries for +£1

MOST LOVED BY GUESTS

LASAGNE

Tender braised beef in a rich ragu, layered with pasta sheets, cheddar & mozzarella bechamel & smothered in freshly grated parmesan

TUSCAN BEEF & MASH (+3.00)

Slow-braised featherblade of beef in a rich gravy, served with creamy mashed potatoes and tenderstem broccoli

THE SPICY ONE PIZZA gf *

Spicy Nduja, pepperoni, rich tomato sauce and mozzarella, finished with red chillies and drizzled with honey

CHEF'S CHOICE

MEAT LOVERS PIZZA ve gf *

Prezzo three meat special, pepperoni, chicken, smoked pancetta, mozzarella and rich tomato sauce

A MUST TRY

CRISPY CHICKEN CAESAR SALAD

Golden and crispy chicken and prosciutto tossed with crunchy baby gem lettuce dressed in a rich creamy Caesar dressing, grated Italian cheese and croutons

SPAGHETTI WITH KING PRAWNS gf *

Juicy king prawns in a sweet tomato sauce with a generous helping of garlic and red chilli

WE ADORE

CRAB & LOBSTER RAVIOLI

Handmade ravioli filled with crab and lobster, served in a velvety rich lobster bisque with prawns, and cherry tomatoes. Finished with a handful of peppery rocket

SIDES

HOUSE FRIES ve CHILLI GARLIC CHEESE FRIES ve TRUFFLE FRIES ve GARLIC BREAD STICKS ve

WARM FOCACCIA BREAD ve BABY CAESAR SALAD ve gf TENDERSTEM BROCCOLI ve

MIXED LEAF SALAD ve gf GARLIC ROASTED POTATOES ve

DESSERTS

WHY NOT END YOUR MEAL WITH A COCKTAIL OR COFFEE? - ASK YOUR SERVER

HOT CHOCOLATE FUDGE CAKE ve gf

Rich warm chocolate fudge cake, topped with salted caramel and chocolate sauce and a crumbled Cadbury Flake. Served with a scoop of vanilla ice cream

STICKY TOFFEE PUDDING ve

Luxurious sponge in warm caramel butterscotch sauce served with a scoop of vanilla ice cream

LOTUS BISCOFF CHEESECAKE ve

Our twist on the classic banoffee pie. Light cheesecake, topped with a Biscoff biscuit crumb, served with fresh banana and drizzled with chocolate sauce

TIRAMISU ve

A classic Italian tiramisu made of ladyfinger biscuits soaked in coffee, layered with rich mascarpone cream and dusted with cocoa

FRESHLY COOKED NUTELLA DOUGHNUT BALLS ve

A stack of hot and fresh house sugar glazed doughnuts served with a Nutella dip

BEST SELLER

Allergies & Nutrition



Please inform us of any specific dietary requirements before ordering. If you have an allergy, intolerance or want to learn more about our nutritional values, please scan the QR code or ask a team member.

Adults need around 2000 Kcals a day. Please inform us of any specific dietary requirements, including allergies and intolerances, before ordering. Our menu descriptors do not include all ingredients or allergens. ve * Vegetarian option available upon request ve * Vegan option available upon request - these dishes are made with vegetarian and vegan ingredients, however there is a risk of cross contamination with products of animal origin, please refer to the allergy menu for further information.

gf * Gluten free option available upon request. Our processes for making gluten free dishes have been accredited by Coeliac UK. Our suppliers and kitchens handle numerous food and drinks containing allergens. Whilst we have strict controls in our kitchens, please be aware that all our food is prepared and cooked in the same kitchen. However, processes are in place to ensure that meals on this menu are gluten free. Gluten free describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our meat and fish dishes may contain small bones. Olives may contain stones.