

Mains marked with a ^ contain fewer than 600kcal.* V is for Vegetarian. Ve is for Vegan. Any special dietary requirements? Ask to see our [Allergen & Dietary Requirements Menu](#).



SUMMER SET MENU

2 COURSES – £14.95

3 COURSES – £17.95

– APEROL SPRITZ – £5.95 –

Everyone's favourite Italian aperitivo, Aperol, Prosecco, soda, fresh pink grapefruit & rosemary.

– STARTERS –

ARANCINI

Our hand-rolled risotto balls with mozzarella, peas & a breadcrumb coating.
Fried & served with a red pepper tapenade dip. **V**

GARLIC BREAD WITH MOZZARELLA

& caramelised balsamic onions. **V**

BRUSCHETTA

Speciality tomatoes, red onion & roasted garlic, in extra virgin olive oil, on toasted bread. With super green pesto, fresh basil & riserva cheese. **V**

Add creamy bufala mozzarella **V** for 1.00

VEGAN BRUSCHETTA

Speciality tomatoes, red onion & roasted garlic, in extra virgin olive oil, on toasted bread. With super green pesto, fresh basil. **V Ve**

SUMMER SPECIAL: RAINBOW GNOCCHI

Deep fried rainbow gnocchi filled with oozy mozzarella & topped with riserva cheese. Served with red pepper tapenade for dipping. **V**

GARLIC KING PRAWNS

Shell-on, pan-fried in garlic butter, smoky pepper pesto & white wine.
Served with our 'little soul' breads. [2.00 Supplement]

- MAINS -

SPIEDINI POLLO

Spicy harissa chicken breast, peppers, red onions & courgettes, with red pepper tapenade. ^

CHICKEN & PROSCIUTTO SALAD

Torn chicken, crispy prosciutto, avocado, roasted red onions, tomatoes & riserva cheese with spinach, rocket & mixed leaves, with an avocado Caesar dressing. ^

RUSTICA SOFIA PIZZA

Spicy roasted chicken, pepperoni, crumbled Basilicata sausage, mozzarella, red chillies & rosemary.

CASARECCIA POLLO PICCANTE

Spicy chicken in a creamy sauce with tomatoes & baby spinach.

CLASSIC VEGAN ZUCCA PIZZA

Tomato, Mozzarisella (made with coconut oil), roasted butternut squash, caramelised balsamic onions & spinach. **VVe**

SUMMER SPECIAL: VEGAN RUSTICA QUATTRO NO-MAGGI PIZZA

Vegan 'cheese' pizza topped with four varieties of Mozzarisella (original, smoked, cheddar & blue). With smoky sunblush tomatoes & basil. **VVe**

CRAYFISH ORZOTTO

A risotto with a twist, using orzo pasta, tossed in a rich lemon butter sauce with crayfish & spinach. Finished with pea shoots & lemon.

KING PRAWN LINGUINE

King prawns & courgette ribbons in a hot roquito chilli, tomato, white wine & lobster sauce. ^

PORK BELLY ARROSTO

Oven-roasted pork belly with creamy riserva cheese mash, crispy crackling shards, garlic kale & broccoli & a Chianti & rosemary sauce. **(2.00 Supplement)**

SPAGHETTI CHORIZO CARBONARA

A classic with a twist: creamy carbonara sauce with pancetta, chorizo crumb, mushrooms & rosemary.

PASTA DELLA CASA

Oven-baked casareccia pasta, roasted chicken, pancetta, baby spinach & riserva cheese, all in a creamy mushroom sauce.

CALZONE CARNE PICCANTE

Wagyu beef meatballs, spicy roasted chicken, bolognese, mozzarella, mushrooms & red chillies.

- DESSERTS -

LEMON MERINGUE SUNDAE

Lemon sorbet, vanilla gelato, crumbled meringue, whipped mascarpone cream, lemon curd & a pink raspberry snap. **V**

CHOCOLATE MELT

Hot, gooey chocolate pudding served with vanilla gelato. **V**

PROSECCO PANNA COTTA

A creamy panna cotta base, topped with raspberry & prosecco jelly, strawberries & mint (under 300 kcals).

STICKY CHOCOLATE & PRALINE TORTE

A dairy-free chocolate torte with a date, hazelnut, cashew, almond & walnut base. Served with coconut & chocolate ripple gelato. **V Ve**

TIRAMISU

Espresso & liqueur-soaked sponge, layered with mascarpone & cocoa. **V**

LEMON CURD CHEESECAKE

Zingy lemon, white chocolate & mascarpone with a lemon curd swirl top. Served with a pink raspberry snap & passion fruit coulis. **V**

SUMMER SPECIAL: GOLDEN HONEYCOMB CHEESECAKE

An indulgent honeycomb cheesecake, topped with golden, shimmering meringues, honeycomb bites & salted caramel sauce. **V**

ZIZZI GELATO - 3 SCOOPS Choose from:

Vanilla **V** / Chocolate **V** / Honey, sea salt & mascarpone **V** / Salted Caramel **V** / Coconut & chocolate ripple **V** / **Ve** / Lemon sorbet **V Ve** / Strawberry sorbet **V Ve**. (Sorbets under 150 kcals each)

Unfortunately, this menu is not available with any other offer, set menu or eTesco tokens.

Our dish descriptions don't always mention every single ingredient, so give us a shout if you're unsure. If you have any specific dietary requirements, we have a great allergen menu to help you make a decision, just ask us for a copy (please note that allergens contained within our condiments are not included). Please inform staff of any food allergies prior to placing your order, even if you have eaten the dish previously. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen free. Keep an eye out for any pesky stray olive stones, seafood shells or little fish bones. Our freshly squeezed orange juice is lightly pasteurised.

*Full nutritional information is available for core menu dishes. Please visit our website to find out more.
All of our dishes are made to order, so unfortunately calorie counts can only be approximate.