



MAIN MENU

APERTIVOS

CONDIMENTO DI PANE (V)	£2.50
Homemade Italian bread served with olive oil and balsamic vinegar	
PIZZA BREAD (V)	£5.10
Great for sharing! Tomatoes and garlic or garlic and mozzarella	
GARLIC BREAD (V)	£3.50
Homemade bread with garlic butter (50p more to add fresh mozzarella)	
BRUSCHETTA	
Fresh chopped tomatoes, olive oil and basil (V)	£4.40
Roasted vegetables and Parma ham	£5.00
Bruschetta Calabrese -	
Nduja sausage with mozzarella	£5.00
Mixed toppings (one of each of the above)	£5.10

SHARING STARTERS

FRITTO MISTO SHARING PLATTER	
Whitebait, baby squid, king prawns and zucchini.	
2 people sharing	£13.90
3-4 people sharing	£21.90
ANTIPASTO PER TUTTI SHARING PLATTER	
Mixed slices of Italian meats and cheeses, mixed olives, bread with olive oil and balsamic, bruschetta pomodoro and pizza focaccia	
2 people sharing	£16.90
3-4 people sharing	£23.90

STARTERS

MIXED OLIVES (V)	£4.90
Prepared the traditional way	
MINISTRONE SOUP (V)	£5.10
Italian style homemade vegetable soup	
GARLIC MUSHROOMS (V)	£6.50
Fresh locally sourced mushrooms cooked in a cream, garlic and parsley sauce. Served with Italian bread	
MELANZANA PARMIGIANA	£6.50
Fresh slices of aubergine dipped in egg, baked in the oven with tomato and Parmesan cooked the traditional Italian way	
CALAMARI FRITTI	£7.50
Deep fried baby squid, served with tartare sauce	
KING PRAWNS	£9.50
King prawns cooked in olive oil, garlic, white wine and cherry tomatoes with a squeeze of lemon	

ANTIPASTO MISTO	£8.90
A selection of fine Italian cured meats and cheeses served with the chef's unique twists	
SPARE RIBS	£6.90
Pork ribs cooked in the chef's unique sauce	
MOZZARELLA IN CARROZZA (V)	£6.80
Fresh slices of Italian mozzarella, deep fried in breadcrumbs served with a tomato sauce	
PATÉ	£6.50
Homemade duck paté served with fresh toasted Italian bread and a red onion chutney	
MOZZARELLA DI BUFALA CAMPANA	£8.50
Fresh mozzarella di bufala served with rocket leaves and parma ham with a dash of olive oil	
MAMMA'S FISHCAKE	£7.50
Homemade Fishcake served with polenta, dressed with walnuts, goats cheese and cream	

PER I BAMBINI	£6.50
All children's meals come with a Fruit Shoot and a scoop of ice cream.	
CHICKEN IN BREADCRUMBS WITH CHIPS	
PENNE POMODORO (V)	
SPAGHETTI BOLOGNESE	
PIZZA MARGHERITA/ADD A TOPPING (V)	

PASTA

All our pasta is freshly made, using the finest Italian ingredients and 100% mozzarella
Gluten-free options available please ask a member of staff

PENNE DIAVOLA	£6.95	£8.95
With onions, basil, hot salami, olives, and tomato sauce		
SPAGHETTI CARBONARA	£6.95	£8.95
With cream, black pepper, ham and besciamella (or the Italian way - dry - if you know, then you know)		
SPAGHETTI PUTTANESCA	£6.95	£9.50
With olives, capers, anchovies, garlic, chilli and a tomato sauce		
TORTELLONI AL FORMAGGIO (V)	£6.95	£9.50
With cream, tomato, mushrooms and mozzarella baked in the oven		
LASAGNA	£6.95	£8.95
Italian lasagna, made the traditional way. Buonissimo!		

SPAGHETTI BOLOGNESE	£6.95	£8.95
Bolognese sauce cooked the Massimo style. Buonissimo!		
CANNELLONI DI RICOTTA (V)	£6.95	£8.95
Pasta filled with spinach and ricotta baked with tomato, cheese and bechamel		
SCIALATIELLI ALLA CONTADINA	£12.50	
Hand made fresh scialatielli pasta cooked with olive oil, onions, Tuscan fennel sausage, walnuts and aubergine in a cream sauce topped with goats cheese		
TROFIE CALABRESE	£12.50	
Hand made Fresh trofie pasta, cooked with cream, broccoli and spicy nduja sausage which melts into the sauce. A speciality from Calabria		
SCIALATIELLI AL TARTUFO	£13.50	
Hand made fresh scialatielli pasta cooked with truffle oil, onions, tuscan fennel sausage and porcini mushrooms		
LOBSTER RAVIOLI	£13.50	
Fresh ravioli, cooked with calamari, olive oil, king prawn, clams, pancetta, cherry tomatoes and white wine		
GNOCCHI SPECK & GORGONZOLA	£12.50	
Fresh Italian gnocchi served with speck and Gorgonzola in a cream and tomato sauce		
RISOTTO AL TARTUFO (V)	£11.50	
Italian arborio rice cooked with truffle oil garlic and onions, porcini mushrooms and cream, topped with rocket		

THE NAPOLITAN PIZZA

Our pizzas are made from the finest Napolitan ingredients and cooked in our authentic Italian wood-fired pizza oven at temperatures in excess of 800°C. So you can expect a delicious authentic Napolitan pizza with bubbled and burnt raised edges from the wood and a lovely golden colour.

MARGHERITA (V)	£7.90
Neapolitan tomatoes, mozzarella	
AMERICANA	£8.90
Neapolitan tomatoes, mozzarella, pepperoni and red onions	
NAPOLETANA	£8.90
Neapolitan tomatoes, mozzarella, anchovies, capers and olives	
MAMMA MIA	£9.90
Chef's special which consists of a little bit of everything	



EARLY BIRD MENU

These dishes are available Sunday to Friday, 5pm till 7pm. 2 courses **£13.50**. Add a desert for £3.50 (see desert menu)

All other pizzas or pastas are also available with the Early Bird offer for an extra £3



WEDNESDAY NIGHT PIZZA NIGHT

2 pizzas and a bottle of wine **£21** per couple (75cl bottle of wine - red, rosé or white)

QUATTRO STAGIONI	£8.90
Neapolitan tomatoes, mozzarella, olives, ham, mushrooms and capers	
VESUVIO (V)	£9.90
Neapolitan tomatoes, mozzarella, grilled vegetables, Olives and red onions	
SICILIA	£9.90
Neapolitan tomatoes, mozzarella, chicken, pepperoni, red onions and fresh chillis	
PROSCIUTTO E FUNGHI	£8.90
Neapolitan tomatoes, mozzarella, ham and mushrooms	
LINO SPECIALE	£9.90
Mozzarella, fresh sliced tomatoes, rocket salad, Parma ham, fresh Parmesan and pesto	
CALZONE KIEV	£9.90
Folded pizza, Neapolitan tomatoes, mozzarella, chicken, spinach and garlic	
REGINA MARGHERITA (V)	£9.50
Neapolitan tomatoes, mozzarella de bufala de campana	
CASALUCESE	£11.50
Neapolitan tomatoes, mozzarella, meatballs, nduja and fresh chillis	
SOFIA LOREN	£11.50
Mozzarella, fennel sausage, red onions, fresh chilli and wild broccoli	
CALZONE NAPOLETANO	£11.50
A flat calzone filled with ricotta, mozzarella de bufala, salame napoli and fresh basil, topped with Neapolitan tomatoes sauce	
ADDITIONAL TOPPINGS	£1
ADDITIONAL SPECIAL TOPPINGS	£2
Chicken, Prawns, Parma ham, Bufala mozzarella de campana, Nduja, Meatballs, Fennel sausage	
POLLO/CHICKEN MAINS	
POLLO ALLA CREMA	£13.50
Chicken breast cooked with olive oil and champignon mushrooms in a creamy white wine sauce accompanied with leeks & carrots	
POLLO CARTOCCIO	£13.50
Chicken breast cooked with olive oil, champignon mushrooms and tomato sauce topped with mozzarella then baked in the oven in foil shaped as a chicken accompanied with leeks & Italian potatoes	

POLLO ALLA GRIGLIA	£12.00
Charcoal grilled chicken breast cooked with olive oil and a squeeze of fresh lemon accompanied with green beans & carrots	
POLLO MILANESE	£13.50
Chicken breast in breadcrumbs accompanied with a green salad	
POLLO MIA	£13.50
Chicken breast cooked in olive oil, sun dried tomatoes, pesto in a cream sauce accompanied with leeks & Italian potatoes	
PESCE/FISH MAINS	
SPIGOLA ALLE LENTICCHIE	£17.50
Grilled fillet of seabass cooked in olive oil, cherry tomato, king prawns accompanied with lentils cooked in nduja with green beans	
SALMONE ALLA SICILIANA	£16.50
Fresh salmon fillet cooked with olive oil fresh chillies, paprika, mushrooms and broccoli and a squeeze of lime accompanied with Italian potatoes	

CARNE/MEAT

TAGLIATA DI CARNE	£18.50
Grilled sirloin steak sliced with rocket, cherry tomatoes and Parmesan shavings accompanied with sweet potato chips and sautéed broccoli	
BEEF PICCANTE	£18.50
Beef cooked in olive oil, porcini mushrooms, champignon mushrooms, fresh chillies and a demi glacé sauce accompanied with green beans & arborio rice	
STEAKS	
Our steaks are charcoal grilled. are approx 10oz before cooking and come with green beans and a choice of sweet potato chips or chips	
Sirloin	£18.90
Fillet	£21.50
Why not add a sauce? £2.00	
DIAVOLA	Chilli, Garlic and Red Wine
SPECIALE	Mushrooms, wine brandy, demi glace and mustard
PEPE	Demi glace, cream and green peppercorn
BOSCAIOLA	Mushrooms, onions and tomatoes
DIJON	White garlic sauce
DOLCELATTE	Beschamella, Cream, dolcelatte cheese

SIDE ORDERS

Seasonal vegetables, spinach, Chips, Side Salad, Tomato & Onion Salad with fresh basil leaves, Zucchini Fritte, Polenta chips, Rocket & Parmesan salad	£3.00 per portion
Sweet potato chips	£4.00 per portion

(V) suitable for vegetarians. We use the finest ingredients. From time to time some dishes may become unavailable. Please notify a member of staff about any allergies. Some dishes may contain nuts



BAR DRINKS

ALLA SPINA - ON TAP



Menabrea 1846 4.8%

An exquisite lager carefully crafted in Biella, in the foothills of the Italian Alps. This unique environment has helped to create an exceptional taste that's been enjoyed across Italy for over 60 years.

½ pint £2.60 Pint £4.60



Saltaire Brewery

We regularly change our Saltaire Brewery keg line, so please ask a member of staff for details.

BOTTIGLIE ITALIANE - ALCOHOLIC ITALIAN BOTTLES

BABY BOTTLE PROSECCO 11%	200ml	£6.90
PERONI 5.1%	330ml	£3.50
BIRRA MORETTI 4.6%	330ml	£3.50
ANGELO PORETTI ORIGINALE 5.5%	330ml	£3.70
MENABREA AMBER BEER 5%	330ml	£3.70
With a full-bodied moderately bitter flavour		
CROW 4.8%		
Gluten Free. Italian hand crafted Pale Ale	330ml	£4.90
BIRRA MORETTI REGIONAL ALLA SICILIANA 5.8%	500ml	£4.80
Brewed in Massafra, Italy using zagara blossom from Sicily		
BIRRA MORETTI REGIONAL ALLA TOSCANA 5.5%	500ml	£4.80
Brewed in Massafra, Italy using maremma barley from Tuscany		

BOTTIGLIE - ALCOHOLIC BOTTLES

BLACK SHEEP 4.4%	500ml	£4.10
BULMERS 4.5%	568ml	£4.50
DESPERADOS 5.9%	330ml	£3.70
REKORDERLIG 4.0%	330ml	£3.70

COCKTAILS

APEROL SPRITZ - The classic Italian aperitif 50ml Aperol, Prosecco topped up with a Splash of Soda	£7.50
BOMBAY MIA - Classic pre dinner cocktail 50ml Bombay Gin, Tonic Water, Basil, Lemon Zest & Crushed Black Pepper	£7.50
NEGRONI MIA - Classic & refreshing 50ml Campari, Sweet Vermouth and Gin	£7.50

BIBITE - BOTTLED SOFT DRINKS

COCA-COLA ZERO	330ml	£2.20
FANTA	330ml	£2.20
COCA-COLA	330ml	£2.20
DIET COCA-COLA	330ml	£2.20
SPRITE	330ml	£2.20
J ₂ O	275ml	£2.40
APPLETIZE	275ml	£2.50
TONIC/SLIMLINE	200ml	£2.00
SODA	200ml	£1.80
FRUIT SHOOT	200ml	£1.40
ORANGE JUICE	half pint	£2.00
APPLE JUICE	half pint	£2.00
PINEAPPLE JUICE	half pint	£2.00
CORDIALS	half pint	£1.20

BIBITE ITALIANE - ITALIAN SOFT DRINKS

ORGANIC SICILIAN RUBY ORANGE	355ml	£3.30
ORGANIC SICILIAN LEMON	335ml	£3.30
ORGANIC SICILIAN CLEMENTINE	335ml	£3.30
ITALIAN MINERAL WATER (Still/Sparkling)	500ml	£2.30
BIRRA MORETTI ZERO 0.05%	330ml	£3.30

VINO SPECIALE AL BICCHIERE - WINE BY THE GLASS EXTRA SPECIAL

WHITE SAUVIGNON BLANC 12%	175ml	£4.80	250ml	£7.00
WHITE PINOT GRIGIO 12%	175ml	£4.80	250ml	£7.00
ROSÉ PINOT GRIGIO BLUSH 12%	175ml	£4.80	250ml	£7.00
ROSÉ WHITE ZINFANDEL 10%	175ml	£4.80	250ml	£7.00
RED NERO D'AVOLA 13%	175ml	£4.80	250ml	£7.00
RED SHIRAZ 14.5%	175ml	£4.80	250ml	£7.00
125ml also available.				
Make it a spritzer for an additional - £1.00				

VINO DELLA CASA - HOUSE WINE

RED	175ml	£4.10	250ml	£5.10	75cl	£15.50
WHITE	175ml	£4.10	250ml	£5.10	75cl	£15.50
ROSE	175ml	£4.10	250ml	£5.10	75cl	£15.50
125ml also available.						
Make it a spritzer for an additional £1.00						

WHITE WINE

- 1. VERDICCHIO DEI CASTELLI DE JESI 12%** £17.95
Italy. Pale yellow in appearance with a delicate aroma. Overall dry, fresh and subtle with an abundance of fruit
- 2. SAUVIGNON BLANC 12%** £18.90
Turi, Central Valley, Chile. Excellent fruit-driven dry sauvignon Blanc
- 3. FRASCATI D.O.C 12%** £19.50
Light and Golden with a smooth, slightly nutty taste. This is the classic easy drinking Italian wine
- 4. PINOT GRIGIO - Nina 12%** £19.50
Italy. Dry with fruity and exotic flavours - superb
- 5. SAUVIGNON BLANC - Featherdrop Hill 13%** £21.90
Marlborough, New Zealand. Zesty, gooseberry flavours with a hint of passion fruit

THE ELEGANT SELECTION

- 6. GRECANICO REGALEALI 12%** £22.50
Tasca Sicilia, Italy. Delicately fruity nose with Apple, peach and pink grapefruit notes. The palate is quite intense and crisp, great alternative to Pinot Grigio or Sauvignon Blanc
- 7. LUGANA (ORGANIC) - Pratello 12.5%** £23.50
Lombardy, Italy. Open and expressive on the nose, with notes of citrus, Apple and herbs. The palate is round and apricots, yet with a mineral tautness that provides a very elegant finish
- 8. GAVI DI GAVI - La Contessa** £25.50
Piemonte, Italy. Crisp, dry and citrusy Italian masterpiece
- 9. SANCERRE 12.5%** £28.50
Domaine Jean Thomas, Loire, France. Fragrant and delicious. A stunning quality white wine

ROSÉ WINE

- 10. ZINFANDEL ROSÉ - Nina** £17.90
Italy. Bags of ripe, sweet fruit filled with strawberries and cream!
- 11. PINOT GRIGIO BLUSH - Nina** £17.90
Italy. Rose with an aromatic and deliciously crisp flavour

SPARKLING & CHAMPAGNE

- 12. PROSECCO BRUT Cá del Console** £23.50
Veneto, Italy. Aromatic and fresh, fruity and sparkling
- 13. SPARKLING PINOT ROSÉ - Rotari Mezzacorona** £25.50
Trento DOC, Italy. Elegant Italian version of a champagne rosé, showing the delicious red berry fruit of Alto Adige.
- 14. CHAMPAGNE - V. Testulat N.v.** £36.50
France. Refreshing ripe delicate fruit with a long, tangy sherbet finish.
- 15. CHAMPAGNE - Veuve Clicquot Ponsardin Nv** £52.95
Reims, France. Gold in colour, crisp and dry with a fine, persistent sparkle.

RED WINE

- 16. MERLOT Santa Alvara 13%** £17.50
Turi, Central Valley, Chile. Smoke and oak aromas lead to a ripe plum & damson flavour
- 17. NERO D'AVOLA - Angelo 13%** £18.90
Sicily. Soft & light with lovely cherry flavours
- 18. RIOJA TEMPRANILLO - Conde Valdemar 13.5%** £19.50
Bodegas Vega, Spain. Spiced raspberries and tobacco. Very smooth
- 19. MONTEPULCIANO D'ABRUZZO 13%** £20.50
Abruzzo, Italy. A soft, warm fruity red with notes of ripe cherries
- 20. SHIRAZ CHAPEL HILL 14.5%** £20.90
McLaren Vale, South Australia. Absolutely fantastic! This is a magnificent Shiraz

THE RISERVA SELECTION

- 21. DUCALE SALICE SALENTINO RISERVA 13.5%** £21.50
Puglia, Italy. A classic wine from the south of Italy, this salice salentino offers deliciously harmonious mature fruit, with notes of black cherry, raisins and leather
- 22. MALBEC WINEMAKER RESERVA BODEGA NORTON 14.5%** £26.50
Argentina. Round and velvety with flavours of ripe black fruit violets, spice and tobacco. Long and complex on the finish
- 23. CHIANTI CLASSICO D.O.C - Peppoli Antinori 13%** £26.90
Italy. This Tuscan is full bodied and rich with layer upon layer of stout fruit flavours
- 24. BAROLO D.O.C.G - A. Prunotto** £47.50
Piedmont, Italy. An immensely powerful wine of great depth and complexity. A classic Italian full red

92 POINTS

WHITE WINE & RED WINE

MASI VENETO, ITALY



LEADING AMARONE PRODUCER WITH PIONEERING CONTRIBUTION TO THE WINE CULTURE IN THE VENETO REGION. VOTED 'THE BEST WINERY IN ITALY' 2016

- 25. MASIANCO PINOT GRIGIO - VERDUZZO, VENEZIE IGT** £23.50
A 'Supervenitiano' with great style. Fresh, aromatic and fruity with the Appassimento technique. A Masi speciality.
 - 26. VALPOLICELLA CLASSICO BONACOSTA DOC** £20.50
Great Veronese classic, medium bodied, serious and fruity
 - 27. CAMPOFIORIN - VERONESE IGT, ORIGINAL RIPASSO** £27.50
'Baby Amarone' generous and full bodied. Cherry and plum flavours with hints of cinnamon, cocoa and vanilla
 - 28. AMARONE COSTASERA CLASSICO DOCG** HALF £27.50 FULL £52.50
Proud, majestic, complex and exuberant: this is Masi's gentle giant. A benchmark for the Amarone category
- Please ask for details of other champagnes and wines available