SMALL PLATES, BIG TASTE!

BURRATA FORTUNA£8 Burrata, Olive Oil, Puree Tomato and Pesto	
STICKY BBQ RIBS£8	
GAMBERONI ALL'GLIO£8 Garlic King Prawns with a Hint of Chilli	
COZZE ARRABBIATA£8 Fresh Steamed mussels in a Spicy Tomato Sauce	
THINGS TO SHARE	
THINGS TO SHARE FOCACCIA£6 Rosemary and sea salt	
FOCACCIA£6	

SIDES £4

HAND CUT CHIPS
SKINNY FRIES
PADRON PEPPERS
BREAD AND OLIVES

ROAST POTATOES with garlic and rosemary

BABY POTATOES

and green beans with garlic and mint butter

TRUFFLE AND PARMESAN HOME COOKED CHIPS SIDE SALAD

- SPECIALS FROM -THE TERRACE GRILL

CLASSIC ADRIANOS 80Z PRIME BEEF STEAK BURGER	£12
BRANZINO ALLA PIZZAIOLA	£16
COTOLETTA DI MAIALE	£16
MANZO	£16

FORTUNA

PASTA

All served with Penne

CLASSICS £8

BOLOGNESE

CARBONARA

AMATRICIANA

ARRABBIATA

PASTA SPECIALS £10

TAGLIATELLE FORTUNA

Nduja, Mascarpone, Olives and Mushrooms

LINGUINE VERDE

Chicken, Pesto and Mascapone

MALLOREDDUS DI CAMPIDANO

Sardinian Pasta with Italian Sausage in a Tomato and Basil Sauce

LASAGNE AL FORNO

Traditional Baked Beef and Pork Mince Lasagne

RISOTTO ORTOLANO

Mixed Vegetables Cooked in a Vegetable Stock

RISOTTO SALSICCIA E CARCIOFO

Italian sausage, artichoke, saffron risotto cooked in a white wine, garlic and basil stock

LINGUINE SCOGLIO

Fresh Shellfish and Seafood, in a Light Tomato and White Wine Sauce with a Hint of Chilli

TAGLIATELLE RAGU

Slow cooked beef in a red wine and tomato reduction

SARDINIAN INSPIRED WITH OVER 100 YEARS OF PASSION

PLEASE INFORM OUR STAFF
IF YOU HAVE ANY ALLERGIES
OR DIETARY REQUIREMENTS

SMALL PLATES & MORE

CHORIZO AND PRAWN SKEWER£6 with Grilled Mediterranean vegetables
GRILLED HALLOUMI SALAD£5
SKINS£5 with Garlic and BBQ Sauce
CALAMARI£6 Deep-fried Calamari with Garlic Mayonnaise
BEEF SLIDERS£7 Mini Beef Burgers with Skinny Fries
GOATS SLIDERS£7 Grilled Goats Cheese in a Brioche Bun with Skinny Fries
MAIALE AL PEPE£7 Chargrilled Pork & black pudding served with peppercorn sauce

PIZZA £12 WOOD BURNING OVEN

All our pizzas are made to order in our wood fired pizza oven using Fior di Latte Mozzarella and San Marzano tomatoes = these make our Pizzas truly Autentica!

MARGHERITA

Tomato and Mozzarella

PEPPERONI

KIEV

Tomato, Mozzarella, Chicken and Garlic

DIAVOLA

Tomato, Mozzarella, Pepperoni, Black Olives, Peppers and Chilli Oil

PROSCIUTTO FUNGHI

Tomato, Mozzarella, Ham and mushrooms

VEGETARIAN

(Ortolana – from the allotment!) Tomato, Mozzarella, Aubergine, Courgette, Mushroom, Onion, Pepper and Olives

NAPOLETANA

Tomato, Mozzarella, Capers and Anchovies

DI CAPRA

Tomato, Mozzarella, Parma Ham, Goat Cheese, Topped with Rocket, Parmesan Shavings and a Drizzle of Balsamic Glaze