

ASK ITALIAN

APERITIVI

PROSECCO BRUT DOC.....GLASS 5.25

ANTIPASTI PERFECT FOR TWO

THE CHEESE ONE 12.95
Buffalo mozzarella, Pecorino Sardo, Gorgonzola, rocket salad and rosemary & sea salt bread with smoked chilli jelly.

THE MEAT ONE 12.95
Coppa ham, smoked prosciutto, Milano and Finocchiona salami, rocket salad and rosemary & sea salt bread with olive tapenade

BREADS & NIBBLES

ITALIAN OLIVES (V) 3.10
Large green Nocellara olives from Sicily.

NEW GARLIC BREAD SPECIALE 5.85
Melted mozzarella, Fontal and Grana Padano cheeses tucked inside a folded Italian style garlic bread.

GARLIC BREAD / WITH MOZZARELLA (V) 4.75/5.50

ROSEMARY & SEA SALT BREAD (V) 4.95

CHOOSE A DIP AND HAVE A DUNK
Spicy Tomato and Basil (V), Olive Tapenade (V)
£1 EACH

STARTERS

NEW CROQUETTES (V) 5.95
Chunky potato croquettes stuffed with mozzarella, broad beans, peas and Pecorino cheese, fried until golden and served with a spicy tomato and basil dip.

CALAMARI 6.95
(12.25 for two to share)
Golden-fried baby squid breaded and served with garlic mayonnaise.

BRUSCHETTA (V) 5.65
Toasted Pagnotta bread with marinated tomatoes, fresh basil and ricotta salata.

BUTTERFLY KING PRAWNS 7.65
Succulent king prawns, oven-roasted on Italian bread with garlic and parsley.

MUSHROOMS AL FORNO 6.10
Mushrooms stuffed with Grana Padano and mozzarella, breadcrumbs, garlic and onions, baked on Italian bread until golden and served with garlic mayonnaise.

PIZZA

PRIMA

Stone baked with longer, crispy bases and specially selected toppings.

NEW BEEF AND GORGONZOLA 13.45
Pulled beef, gorgonzola, chestnut mushrooms, caramelised onions, tomato and mozzarella.

SALAMI MISTI 13.65
Milano and finocchiona salamis, pepperoni and smoked prosciutto, roasted red peppers, caramelised onion and Grana Padano cheese.

PROSCIUTTO E BUFALA 12.85
Torn buffalo mozzarella, smoked prosciutto, rocket.

CAPRINA (V) 11.95
Soft goat's cheese, rocket, Santos tomatoes and olive tapenade.

POLLO PICCANTE CON PANCETTA 12.95
Seasoned chicken breast, pancetta, roasted red peppers, red chillies, mushrooms, spinach, rosemary and Fontal cheese.

CALZONE

Folded pizza originally from Naples.

CALZONE POLLO 13.25
Chicken breast, pancetta, mushrooms, roasted peppers, olives, tomato sauce, mozzarella and Grana Padano.

NEW CALZONE QUATTRO SALAMI 13.25
Milano and finocchiona salami, pepperoni, spicy-sweet peppers, caramelised onions, spinach, tomato and mozzarella, topped with smoked prosciutto.

CLASSIC PIZZA

Turn your classic pizza into a more generously topped Prima pizza for **£1.50 extra**.

MARGHERITA (V) 8.25
Tomato and mozzarella with Calabrian oregano.

STROMBOLI 10.45
Pepperoni on a tomato and mozzarella base. We'll add chillies if you like it hot.

VERDURE (V) 10.25
Artichokes, mushrooms, roasted red peppers, Fontal cheese and olives dressed with rocket leaves.

Our pizzas (except the Calzones) can be made using our circular non gluten containing base.

SALADS

INSALATA DI POLLO E PANCETTA 10.95
Pan-fried chicken breast and crispy pancetta, served with avocado, tomatoes, spinach, Cos lettuce and red onion with sweet mustard dressing.

INSALATA CAPRINA (V) 10.85
Goat's cheese and oven-roasted tomato toasts, on a bed of Cos lettuce, spinach, roasted red peppers, butter beans, caramelised onions, cucumber, tomatoes, and spicy-sweet peppers with creamy herb dressing.

We serve our salads dressed. Let us know if you prefer your dressing on the side.

PASTA

AL FORNO

Oven baked pasta dishes served with a crisp side salad.

LASAGNE 11.25
Green egg pasta sheets with beef and pork ragu sauce, topped with creamy béchamel and Grana Padano cheese.

RIGATONI AL MANZO PICCANTE 11.25
Rigatoni pasta with beef meatballs, beef and pork ragu, fresh chillies, roasted red peppers and caramelised onions; topped with mozzarella and Grana Padano cheeses.

PENNE AL POLLO DELLA CASA 11.25
Seasoned chicken breast, mushrooms and pasta baked in a creamy mushroom and white wine sauce. Topped with Grana Padano cheese.

CLASSIC PASTA

FETTUCCHINE BOLOGNESE 9.95
Our hearty beef and pork ragu sauce is served with flat ribbon fettuccine, the way they eat it in Rome. If you prefer, you can choose Spaghetti.

RIGATONI CON ZUCCHINE E PESTO (V) 9.75
Sautéed courgettes in a creamy pesto sauce, generously topped with ricotta salata cheese. Add chicken for 1.50.

SPAGHETTI AL POMODORO (V) 8.75
Santos tomatoes, garlic and fresh basil in a rich tomato sauce topped with buffalo mozzarella.

LINGUINE CARBONARA 10.25
Crispy pancetta in a rich creamy sauce with Pecorino, mascarpone and Grana Padano cheeses.

LINGUINE CON FRUTTI DI MARE 12.45
King prawns, mussels, clams and squid in a rich tomato sauce.

Half size portions of our classic pasta dishes are available with a side salad for **1.50 less than the listed price**

All of our Classic pasta dishes can be made with our non gluten containing fusilli pasta.

EXTRA TOPPINGS FOR YOUR PIZZA OR PASTA

Seasoned chicken | Buffalo mozzarella (V) | Marinated king prawns | Pepperoni | Pancetta **1.50**

Sautéed mushrooms (V) | Roasted peppers (V) | Olives (V) **1.00**

RISOTTO

RISOTTO PESCATORE 13.25
Rich seafood risotto with king prawns, mussels, clams and squid in a spicy tomato and garlic sauce.

RISOTTO CON POLLO E FUNGHI 12.25
Risotto with tender chicken breast slices and sautéed mushrooms in a creamy white wine sauce.

SIDES

MIXED SALAD (V) 3.95

CHIPS (V) 3.95 Served with garlic mayonnaise.

DESSERTS

HONEYCOMB CHEESECAKE (V) 6.25
Creamy cheesecake on a cookie base, sprinkled with crunchy honeycomb chocolate pieces. Served with a scoop of vanilla gelato.

TIRAMISU (V) 5.85
Vanilla sponge cake soaked in espresso coffee, layered with mascarpone cream.

CHOCOLATE AMORE (V) 5.95
Indulgent chocolate cake, gooey in the middle and served with a scoop of vanilla gelato.

WARM PEAR TART (V) 5.95
Poached pear on a base of almond frangipane on shortcrust pastry, served warm with fresh raspberries and cream.

GELATI & SORBETTI 4.75
Two scoops of Italian speciality ice cream or sorbetti. Choose from: Chocolate | Vanilla | Strawberry | Salted Caramel | Raspberry sorbet

TEA

	Regular
POT OF TEA Traditional English Earl Grey	2.50
POT OF SPECIALITY TEA Camomile Cranberry, Raspberry & Elderflower Green Tea	2.50
HOT FRESH MINT INFUSION	2.50

COFFEE

	Regular	Large
CAPPUCCINO	2.85	3.25
LATTE	2.85	3.25
MOCHA	2.75	3.25
AMERICANO	2.65	2.95
	Single	Double
ESPRESSO	2.25	2.75
MACCHIATO	2.25	2.75

— ASK FOR OUR —
ALLERGEN MENU
or for a list of non gluten containing dishes

CRAFT LEMONADE

When life gives you lemons, sit back and let us make the lemonade!

TRADITIONAL STILL LEMONADE 275ML 2.50
RASPBERRY STILL LEMONADE 275ML 2.50

SOFT DRINKS

SAN PELLEGRINO 330ML LIMONATA (LEMON) ARANCIATA (ORANGE) ARANCIATA ROSSA (BLOOD ORANGE)	2.75
ORANGE / APPLE / CRANBERRY JUICE	2.75
COCA COLA / COKE ZERO / DIET COKE / SPRITE 330ML	2.75
APPLETISER 275ML	2.75
ACQUA PANNA STILL WATER 500ML / 1 LITRE	2.75 / 4.25
SAN PELLEGRINO SPARKLING WATER 500ML / 1 LITRE	2.75 / 4.25

BEER & CIDER

PERONI DRAUGHT 1/2 PINT / PINT	2.95 / 5.55
PERONI GRAN RISERVA 330ML	4.65
PERONI NASTRO AZZURRO 330ML / 660ML	4.25 / 6.75
ASPALL SUFFOLK CYDER 330ML	4.75
NEW MESSINA BIRA 330ML A unique and delicate taste from Sicily's most famous craft beer.	4.50

If you'd like to help us raise funds for Great Ormond Street Hospital Children's Charity, you can donate 25p via Pennies when you pay by card. Thank you for your support.



Pennies!
The digital charity box

Every penny you give goes to charity: 95% to Great Ormond Street Hospital Children's Charity and 5% to Pennies (registered charity no. 1122489). Great Ormond Street Hospital Children's Charity. Registered charity no. 235825

100% ITALIAN WINE

WHITE

BIANCO SALENTO

WE RECOMMEND

I Muri, Puglia

We've selected this wonderfully balanced blend from Puglia for its lovely fresh character and ripe pear flavours.

TREBBIANO

Moncaro, Marche

A fresh, crisp, easy drinking Chardonnay blend.

GARGANEGA

Sartori, Veneto

An intensely fruity refreshing wine from the Soave region in Veneto.

PINOT GRIGIO

Sartori, Veneto

A standout Pinot Grigio from a selection of the best vineyards in the Veneto region.

SAUVIGNON BLANC DOC

Friuli-Grave, Villa Chiopris

An impressive Sauvignon Blanc from Friuli, in north east Italy.

GAVI D.O.C.G.

Dezzani, Piedmont

A refreshing citrus character, from one of Italy's renowned white wine producing regions.

ROSÉ

PINOT GRIGIO BLUSH

Sartori, Veneto

Delightfully fresh and crisp.

ROSATO

Cusumano, Sicily

A full bodied wine with stunning strawberry and melon characteristics.

Glass of sparkling wine - 125ml. All of our wines by the glass are also available in 125ml for £1.50 less than the equivalent 175ml price. Vintages may vary. Spirits and Liqueurs are served in 25ml or 50ml measures. Ask for more information.



5.75 6.75 13.50 19.25

4.65 5.85 10.75 16.25

4.75 6.45 12.50 17.50

5.75 7.45 13.95 21.45

6.50 7.95 15.95 23.50

25.25



5.50 6.65 12.50 18.25

5.75 7.45 13.95 20.25

RED

PRIMITIVO

WE RECOMMEND

I Muri, Puglia

An ASK Italian favourite full of ripe fruit and blueberry aromas. This Primitivo wine is rich and smooth with a spicy finish.

NERO D'AVOLA SHIRAZ

Cusumano, Sicily

A mid-weight wine, full of ripe, red berry fruits.

MERLOT IGP

Terre Siciliane, Cusumano

A full bodied red wine with spicy plum and wild berry flavours.

CHIANTI RISERVA

Cecchi, Tuscany

An outstanding wine from a top producer – only the best quality fruit is used to make this Riserva wine.

CABERNET SAUVIGNON

Pieve di Soligo, Veneto

Well balanced with soft silky tannins and fresh blackberry and redcurrant fruits.

MONTEPULCIANO

D'ABRUZZO RISERVA

Cantina Tollo, Abruzzo

A great example of the rich, fruity flavours a high-quality Riserva can deliver.



5.95 6.95 13.75 19.50

4.50 5.85 10.75 15.50

4.75 6.45 11.95 17.50

6.25 7.55 14.25 21.95

6.50 8.25 16.25 23.25

24.95

SPARKLING

PROSECCO BRUT DOC

Soligo

The classic Italian sparkling aperitivo.

ROSÉ, BRUT DI PINOT NERO

Ruggeri

Exceptional rosé made from the Pinot Noir grape.

MOSCATO D'ASTI D.O.C.G (5%)

Piedmont

Softly sparkling, semi-sweet and authentically Italian.



5.25 23.75

25.50

25.50

COCKTAILS

6.45

APEROL SPRITZ

A classic Italian Apéritif - Aperol, Prosecco and soda over ice.

ITALIAN TWINKLE

Prosecco with elderflower cordial, vodka and a twist of lemon.

ELDERFLOWER GIN AND TONIC

A refreshing mix of gin, elderflower cordial and tonic water served with ice.

NEW MOJITO

Rum, lime and lemon juice garnished with fresh mint.

NEW TROPICAL MOJITO

Rum, mango, passion fruit, lime and lemon juice garnished with fresh mint.

NEW HARD LEMONADE

Vodka and limoncello with our craft lemonade.

SPIRITS & LIQUEURS

25ML

BOMBAY SAPPHIRE | ROKEBY'S HALF 3.25

CROWN CRAFT GIN | RUSSIAN

STANDARD VODKA | RED GRIFFIN

CRAFT VODKA

JACK DANIELS | MALIBU | RON 3.50

CALDOS CARRIBEAN RUM

MIXERS 200ML 1.60

TONIC | SLIMLINE TONIC |
LEMONADE | SODA WATER



OUR MENU IS INSPIRED
BY OUR LOVE OF ITALY

WITH THE KNOWLEDGE OF
OUR EXPERT FRIENDS, SUCH
AS ACCLAIMED CHEF THEO
RANDALL, WE ENSURE OUR
DISHES ALWAYS REFLECT OUR
PASSION FOR ITALY.



Qkr!
with MasterPass

We've introduced the Qkr! with MasterPass payment app to give you an even easier and quicker way to pay at your table straight from your mobile, using any bank card.