



Freshly cooked Italian cuisine, using ingredients only from Italy.

Available from 17:30 to 21:30 (7 days a week)

Antipasti

Antipasto Icon		£8
a platter of selected cured Italian meats, fior di latte mozzarella, olives, fresh vine ripened san marzano tomatoes, rocket leaves & stracciatella	2 to share	£15
Tris di Bruschetta	2 to share	£15
(1) cannellini beans infused with garlic and Italian friarielli broccoli & topped with smoked scamorza cheese (2) porcini mushrooms and fennel infused italian sausage topped with parmesan (3) vine ripened san marzano pomodorini topped with oregano, stracciatella & basil infused olive oil. Served with home-made wood-fired artisan bread.		
Recommendation: Add Calabrian Nduja spicy pork spread		£2
✓ Bruschettone		£6
home-made artisan bread topped with garlic infused cannellini beans & friarielli broccoli. Finished with smoked provolone cheese and drizzled with basil olive oil		
✓ Bruschetta		£6
home-made wood roasted bread topped with vine ripened san marzano pomodorini, creamy stracciatella, fresh rocket leaves basil and drizzled with basil olive oil		
✓ Insalata Caprese		£7
Fresh buffalo mozzarella, sliced vine-ripened tomatoes, fresh basil, oregano, extra virgin olive oil & marinated olives		
✓ Caramelised Onion Pizzetta		£6
pizzetta topped with home-made caramelised onion & fior di latte mozzarella wood-fired in our signature oven		

Allergies - If you suffer from a food allergy or intolerance please speak to any member of staff who will happily assist you.



- ✓ Mozzarella Garlic Bread** £6
home-made pizza bread from our signature wood-fired oven with garlic and melted fior di latte mozzarella
- ✓ Traditional Garlic Bread** £5
home-made pizza bread infused with garlic and fresh basil and cooked in Luton's only wood-fired oven
- ✓ Zuppa di Fagioli** £6.5
a classic Italian broth made with cannellini beans. infused with roasted garlic and a blend of onions, celery & carrots. simmered with san marzano tomatoes & served with parmesan shavings & homemade wood-roasted bread in our signature oven
- ✓ Soup of the Day** £5
fresh homemade seasonal soup served with homemade artisan bread

Bakes & Leaves

- ✓ Parmigiana di Melanzane** £10
home-made layers of grilled aubergines, fresh basil, parmesan & fior di latte mozzarella cheese in a smooth san marzano tomato sauce finished off in our signature wood-fired oven
- Lasagne** £10
home-made layers of pasta strips with bolognese rage sauce, parmesan, fior di latte mozzarella cheese & bechamel sauce and finished off in luton's only wood-fired oven

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✓ Insalata Tricolore £9

italian style salad with olives, fior di latte mozzarella, cherry tomatoes, red onions & avocado

✓ Cesare Insalata £8

a bed of gourmet cos salad leaves topped with homemade croutons, parmesan shavings & drizzled with a creamy classic caesar dressing

add chicken £10

Meatballs £6.5

home-made beef meatballs accompanied with san marzano tomato sauce & topped with melted fior di latte mozzarella in our signature wood-fired oven

Sides

mixed salad £4

olives £4

tomato & onion salad £4

mozzarella bites £4

sundried tomatoes in extra virgin olive oil £4

french fries £4

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Dessert

Tiramisu	£5.5
Italian coffee-flavoured sponge cake with home-made mascarpone cream and cocoa	
Chocolate Fudge Cake	£5
Oozing in chocolate cream	
Nutella Pizzetta	£5
Fresh wood-fired mini pizza sliced and filled with warm oozing Nutella & sprinkled with icing sugar	
Pana Cotta	£5
Homemade classic Italian dessert made with vanilla and a finished with a chocolate or strawberry topping	
Budino	£5
A rich and creamy Italian crème caramel	
Cheese board	£6
Selection of smoked and mature cheeses with biscuits and fresh grapes	

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