



Traditional Italian Pizzas

Margherita

Tomato, mozzarella and oregano.

£9.50

Pizza Hawaii

Tomato, mozzarella, pineapple and ham.

£11.50

Pizza Italia

Pepperoni salami, peppers, mozzarella, tomato and sun-dried tomatoes.

£11.50

Pizza Campagnola

Tomato, mozzarella, pepperoni salami, olives and artichoke.

£11.50

Pizza Rucola

Tomato, mozzarella, rocket salad and Parmesan.

£11.50

Pizza Capriccosa

Tomato, mozzarella, artichokes, ham and mushroom

£11.50

Pizza Calzone

Half-folded pizza filled with tomato, mozzarella, pepperoni salami, ham, mushroom and black olives.

£12.95

Hell Pizza

Tomato, mozzarella, pepperoni salami, cherry tomatoes and nduja calabrese. Spicy!

£11.50

Pizza Melanzane

Tomato, mozzarella, grilled aubergine, Parmesan and rocket salad.

£11.50

Pizza Quattro Formaggi

Tomato and 4 cheeses.

£11.95

Pizza Napoletana

Tomato, mozzarella, anchovies, capers, black olives and oregano.

£11.50

Pizza Vegetariana

Tomato, mozzarella, artichoke, aubergine, olives and mushrooms.

£11.50

Pizza Quattro Stagioni

Tomato, mozzarella, ham, spicy salami salami, mushroom and olives.

£11.50

Pizza Parma

Tomato, mozzarella, Parma ham, rocket salad and Parmesan cheese.

£11.50

Pizza Pollo

Tomato, mozzarella, chicken, onions and peppers.

£12.50

Pizza Jalapeno

Tomato, mozzarella, spicy pepperoni and jalapenos

£9.50

Pizza Tuna

Tomato, mozzarella, tuna, black olives and rocket salad

£10.50

Al Forno - Oven Baked

Lasagne

Layers of egg pasta, baked with a bolognese sauce and besciamella, topped with mozzarella cheese.

£10.95

Cannelloni Veg

Egg pasta stuffed with ricotta cheese and spinach, baked in tomato and besciamella sauce, topped with Parmesan and mozzarella cheese.

£10.95

Olive Pizzeria Speciality

Sliced potatoes, chicken, onions, garlic sauce, topped with mozzarella cheese and all slowly oven baked.

£12.95

Crespelle Al Pollo

Rolled pancakes filled with chicken, spinach, ricotta cheese, mushrooms, baked in tomato and besciamella sauce, topped with mozzarella and Parmesan cheese.

£12.95

Melanzane Al Forno

Layers of aubergines, capers, Egg, Parmesan, tomato sauce, basil, oregano and topped with mozzarella cheese.

£12.95

Side Dishes

Chips	£2.70	Garlic Bread	£6.30	Mixed Salad	£4.25
Pomodoro Salad & Onion	£4.50	Garlic Bread & Cheese	£7.95	Mixed salad, tomatoes, cucumber, onions, olives and Italian dressing.	
Olives & Bread	£5.50	Garlic Sauce	£1.50		



Wines & Drinks

Red Wines

Merlot, Famosas

Small Glass (175ml) - £4.95
Large Glass (250ml) - £6.50
Bottle - £19.95

Soft, plummy, damson nose. Spicy, herbal flavours. Sour cherry and mineral hints with firm dry tannins.

Montepulciano d'Abruzzo £22.50

Defined scents of bitter almonds and wild berries.

Cabernet Sauvignon £22.50 Douglas Green

A medium bodied wine with ripe red and black berry flavours with hints of herbs and spices. Focussed fruit depth and astute body.

Primitivo Salento £24.95

Fully intense red colour and it's complex bouquet. This wine is characterised by pine aromas that go from mature fruit to spicy notes. Served between 16-18°C. This wine goes well with meat and other dishes.

Chianti Classico DOCG £26.50 Castello di Albola

Well balanced and dry, with good structure and a velvety texture.

Fianca A Decero Malbec £29.50

This wine has a deep ruby colour, intense violet aromas and a palate of raspberry and red fruit flavours, with a kick of white pepper, typical of the Remolinos vineyard.

Barolo DOCG Poggio £33.50 De Coste

The nose is elegant and floral showing scents of violet and licorice.

Amarone della Valpolicella £50.00 DOCG Zonin

Majestic and velvety, with richly fruity grape tones.

Rose Wines

Afora Rosato

Small Glass (175ml) - £4.95
Large Glass (250ml) - £6.50
Bottle - £19.95

It is a fresh, clean and crisp wine with a touch of spice.

White Wines

Sauvignon Blanc, Famosas

Small Glass (175ml) - £4.95
Large Glass (250ml) - £6.50
Bottle - £19.95

Lifted, brightly fruity aromas with tropical notes and citrus undertones. Fabulously fresh. Dry and refreshing with pink grapefruit, cut grass and passion fruit flavours.

Pinot Grigio Friuli Aquileia £20.95 DOC Zonin

Delicately fruity, relatively full and ample with an ensemble of aromas and great finesse.

Verdicchio dei Castelli £20.95 di Jesi DOC

Pale yellow in colour with a delicate and lingering aroma. Dry, fresh, nicely acidic with good fruit and a subtle aftertaste, which last pleasantly in the mouth.

Muscadet Pierre Brevin £22.95

Pale gold. Floral and tropical fruit notes with slightly toasted notes. Pleasant finish evoking tropical fruit and hazelnuts. Muscadet is naturally crispy with wonderfully fresh aromas, you can drink it with shellfish, seafood and pasta dishes.

Malborough Sauvignon £23.95 Blanc, New Zealand 2017

Fresh and intense, suggestions of elderflower and sage.

Chardonnay Principi £23.95 di Butera

Dry yet well balanced, with an elegant touch of toasted almonds.

Champagne & Sparkling

Champagne Cordon Bleu £55.00 Brut de Vonge

Bright gold colour, wide aromatic complexity, Granny Smith, lemon and honey.

Prosecci DOC Cuvée 1821 Spumante Brut

75cl Bottle - £24.50
20cl Bottle - £9.95

Attractively intense, very fruity and aromatic, with hints of Rennet Apples.

Beer

Peroni Nastro Azzuro 330ml	£4.10
Moretti 330ml	£4.10
Corona Extra 330ml	£4.10
Guest Ale	£5.50
Guest Cider	£5.50

Cocktails & Aperitifs

Aperol Spritz for two £15.50
With prosecco

Gin & Tonic £5.50
Premium gin and premium tonic.

Campari Soda £5.50

Liquers & Spirits

Single	£3.95
Double	£5.95
Mixer	£0.50
Premium Single	£4.95
Double	£7.50

Soft Drinks

Sparkling Apple	£3.95
Mineral Water (500ml)	£3.95
Coca-Cola / Diet Coca-Cola / Sprite	£3.95
Orange / Pineapple / Apple Juice	£3.95
Baby Bottles	£2.20
Tonic water, Ginger Ale, Tomato Juice, Bitter Lemon	
Pago Premium Juice (NFC)	£2.20
Please ask for selection of flavours	