## Starter Selection



Bruschetta (VG) (GFA) - $£ 7.95$ Grilled ciabatta slices with a traditional mixture of diced tomatoes, onions, herbs, olive oil \& balsamic glaze.

Caprese Salad (V) (GFA) - $£ 9.95$ Fresh mozzarella, basil leaves and sliced tomatoes. drizzled with extra virgin olive oil, balsamic glaze and chives.

Beer Battered Deep Fried Goats Cheese (V) (GFA) - £9.95 Cranberry jam \& warm crostini.

Sautéed Mushrooms (VG) (GFA) - £9.95 in a garlic \& white wine glaze with warm crostini.

King Prawns (GFA) - $\mathbf{£ 1 0 . 9 5}$ Peeled king prawns and prawns in a rich spicy tomato, lemon \& white wine sauce with warm crostini.

Smoked Salmon and Prawns (GFA) - £12.95 Smoked salmon, wholegrain mustard and honey mayo, prawns, king prawn \& warm crostini.

Scallops \& Parma Ham (GFA) - $£ 12.95$ Two pan fried scallops, Parma ham, cherry tomato and bell pepper salsa, with warm crostini.

Breaded Whitebait (GFA) - $£ 8.95$ with tartar sauce.
Crab Pesto (GFA) - $£ \mathbf{1 2 . 9 5}$ Papardelle pasta tossed in a crab \& pesto cream sauce, topped with pine nuts and basil.

Add to any starter:
Olives - $£ 4.95$, Parma Ham - $£ 3.50$, Feta Cheese (VGA) - $£ 2.95$, Scallops - $£ 3.50$ each

## Pasta Selection

All our freshly prepared pasta sauces are served with high quality pasta imported directly from Italy (Gluten Free Penne will be served with any Gluten Free substitution)

Fusilli Verdure e Pomodoro (VG) - $£ 17.95$ A delightful combination of sweet tomatoes, bell peppers, mushrooms, peas, olives \& sundried tomatoes in a rich tomato sauce.

Prawn Bisque Paccheri - £23.95 Paccheri pasta, in a rich langoustine \& fish cream bisque, spring onions, five diced king prawns, prawns, cherry tomatoes and grapes.

Salmon Linguine - $\mathbf{£ 2 1 . 9 5}$ Salmon chunks cooked in a dill cream sauce, mushrooms \& grapes.

Scallops Linguine - $£ \mathbf{2 4 . 9 5}$ Chorizo and smoked bacon tossed in a creamy garlic \& lemon sauce, topped with chargrilled scallops.

Seaton Special - £27.95 Mussels, scallops, king prawns, prawns, fish chunks, brown \& white crab meat.
Linguine in a lemon \& garlic cream sauce OR our signature tomato sauce.
Local Crab Mediterranean Special - £23.95 Fusilli pasta tossed in brown \& white crab meat, spring onions, garlic, cherry tomatoes, chilli \& extra virgin olive oil. Topped with fresh rocket leaves.

Carbonara Rosalia - £18.95 Prepared Maltese style. Linguine with bacon \& mushrooms in a rich, creamy cheese sauce, finished and tossed with a fresh free-range egg.

Paccheri Bolognese e Formaggio - $£ 19.95$ Paccheri pasta in our rich signature Bolognese, topped with a creamy cheese sauce and ligthly baked with parmesan.
Choose as a starter - $£ 11.95$
Bolognese - $£ 16.95$ - Linguine, locally sourced minced beef and pork. Slow cooked in a rich tomato, mushroom \& red wine sauce.

Fillet Pappardelle - $\mathbf{£ 2 7 . 9 5}$ - Rich cream \& beef reduction with bacon \& mushrooms. Topped with $40 z$ of lightly seared fillet steak strips.

Funghi Pappardelle (V) (VGA) -£19.95 A fusion of mushrooms, goat's cheese \& truffle oil, in a white wine glaze. Topped with rocket leaves.

## Add to any pasta dish:

Add chicken- $£ 3.25$
Add 2 scallops - $£ 6.95$
Add 3 shell off king prawns - $£ 6.95$
Add 4oz fillet steak strips - $£ 9.95$

Gnocchi - All our gnocchi dishes can be prepared GF using penne pasta.
Chicken Bacon Pesto Gnocchi - $£ \mathbf{1 8 . 9 5}$ Potato gnocchi in a classic basil pesto sauce, prepared with chicken \& bacon. Topped with pine nuts, basil leaves
\&Pecorino Romano shavings.

Prawn Gnocchi - £22.95 Potato gnocchi in a lemon, chilli \& garlic cream sauce with spring onions, parmesan, king prawns and prawns.

Spinach and Ricotta Gnocchi (V) - $£ 18.95$ Potato gnocchi cooked in a rich ricotta and spinach cream sauce. Served with sundried tomatoes \& olives.

## Meat and Fish

Salmon Supreme (GFA) - $\mathbf{£ 2 1 . 9 5}$ Pan-seared Salmon steak, mushrooms, garlic and white wine veloute sauce, served with a selection of vegetables and hand-cut skin-on chips.

Beer battered Cod (GFA) - $£ 17.95$ Beer battered Cod fillet, served with hand-cut, skin-on dill chips, tartar sauce \& garden peas.

Locally Sourced Fillet Steak $\mathbf{8 0 z}$ (GFA) - $£ \mathbf{3 3 . 9 5}$ Grilled to your liking, served with hand-cut, skin-on chips, vine cherry tomatoes, mushrooms \& peas.
Selection of sauces on the side - $\mathbf{£ 3 . 9 5}$ (Pepper Sauce or Mushroom Sauce).

## Side Dishes

All side dishes are available Gluten Free.
Hand-cut, skin-on Chips, Sautéed Potatoes or
Sweet Potato Fries - $£ 4.95$
Seasonal Vegetable Selection - $£ 4.95$
Mixed Salad - $£ 4.95$
Onion Rings - $£ 4.95$
Warm Crispy Ciabatta Bread \& Butter - $£ 3.95$

Mixed Green and Black Pitted Olives - $£ 4.95$
Garlic Bread (V)(VG) - $£ 5.95$
Top with cheddar cheese $-£ 2.75$
Garlic Bread Pizza with Cheese - $£ 12.95$
Warm Bread with Olives, Olive Oil and Balsamic Vinegar - $£ 8.95$ Six BBQ Chicken Wings with spring onions and peppers - $£ 9.95$

## House Dips

Grain Mustard \& Honey Mayo - $£ 1.50$
Chilli Mayo - $£ 1.50$
Garlic Mayo - $£ 1.50$
Tartar Sauce - $£ 1.50$
Truffle Mayo - $£ 1.50$

## Our Pizza

Our pizza bases are hand-stretched to $1 Z$ inches. Topped with a traditional tomato and herb sauce with fresh ingredients. All pizzas are also available in Gluten Free.

Margherita (V) - Tomato, mozzarella and mozzarella di bufala. - £12.95

Pepperoni - Mozzarella \& pepperoni. - £14.95

Hawaiian - Mozzarella, ham \& pineapple. - £14.95

Vegetariana (V) - Mozzarella, mushrooms, peppers, olives, sweetcorn \& red onions. - $£ 14.95$

Caprese (V) - Sliced tomatoes, mozzarella, mozzarella di bufala \& topped with fresh basil leaves. - £14.95

Diavola Piccante - A spicy cheese and tomato pizza with mozzarella di bufala, fresh chilli peppers, pepperoni \& chilli flakes. - $£ 15.95$

Bolognese - Our signature slow simmered bolognese sauce, topped with mozzarella and lightly dusted with parmesan. - $£ 17.95$

Capricciosa - Mozzarella, mozzarella di bufala, mushrooms, artichoke hearts, olives \& smoked ham. - £16.95

Bella Malta - Mozzarella, mozzarella di bufala, sundried tomatoes, Maltese sausage, goat's cheese, coriander \& red onions. - $£ 16.95$

Rustica - Mozzarella, Chorizo, red onions, goat's cheese \& rocket leaves. £15.95

Funghi Bianca - Garlic base, mozzarella, mushrooms, smoked bacon, mozzarella di bufala, truffle \& smoked cheese. - $£ 15.95$

Vegan Supreme (VG) - Sweet potato, truffle, cherry tomatoes, olives, peppers \& red onions. - $£ 17.95$

Add Vegan Feta Cheese - $£ 2.95$

Carbonara - Mozzarella, mozzarella di bufala, mushrooms, bacon, parmesan cheese, cracked black pepper \& egg yolk. - $£ 16.95$

Meatballs \& Pesto - Mozzarella, mozzarella di bufala, meatballs, basil pesto and parmesan. - $\mathbf{£ 1 6 . 9 5}$

Nettuno - Mozzarella, tuna, red onions, capers \& olives. - £16.95

Al Pollo - Mozzarella, chicken, peppers, red onions, sweetcorn, smoked BBQ sauce \& mozzarella di bufala. - $£ 16.95$

Cheese Lovers - Mozzarella, mozzarella di bufala, parmesan \& goats cheese - $£ 16.95$

Italiana Cruda - Rocket leaves, cherry tomatoes, Parma ham, chunks of buffalo mozzarella, parmesan \& a drizzle of extra virgin olive oil. - $£ 17.95$ (All fresh toppings are added after the pizza \& mozzarella have been baked).

Boscaiola (VG) - Spinach, olives, cherry tomatoes, sun-dried tomatoes, black pepper and vegan feta - $\mathbf{£ 1 7 . 9 5}$

Salmon - Mozzarella, smoked salmon, capers and red onions. - £18.95

Scallop - Mozzarella, red onions, scallops, chorizo, smoked bacon, garlic \& lemon juice. - £22.95

All the Meats - Chorizo, sausage, pepperoni, meatball, chicken, ham \& bacon. - $£ 19.95$

Seaton Blue - Loaded with prawns, king prawns, scallops, mussels, white fish, salmon chunks, anchovies, spring onion \& dill. - $£ 25.95$

Additional charges apply for extra toppings.

For the little ones - Please ask a member of our staff for assistance.

All our food is freshly prepared to order.
Please allow a minimum of $Z 0$ minutes wait time. Wait time can be longer on busier days.
All items are subject to availability on the day.
Allergies \& Dietary Requirements: All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. If you have a food allergy or dietary requirement please let us know before ordering, Our chefs will be happy to accommodate you in the best way they can.

Full allergen information is available, please ask a team member for details.
Some of our fish dishes may contain small bones.

