



## Starter Selection

**Halloumi Fries (V) (GF) - £9.95** Halloumi fries served with a spicy mayo dip.

**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 set on 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) - £10.95** 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) - £12.95** 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, Pine Nuts - £2.00

## Pasta Selection

All our freshly prepared pasta sauces are served with high quality pasta imported directly from Italy (Gluten Free available).

**Fusilli Verdure e Pomodoro (VG) - £16.95** A delightful combination of sweet tomato, bell peppers, mushrooms, peas, olives & sundried tomatoes in a rich tomato sauce.

**Prawn Linguine - £18.95** Peeled king prawns and prawns in a rich tomato sauce with bell peppers, grapes & oregano. Finished with a dash of cream.

**Linguine al Salmone - £18.95** Fresh salmon chunks cooked in a dill cream sauce, mushrooms & grapes.

**Scallops Linguine - £22.95** Chorizo and smoked bacon tossed in a creamy garlic & lemon sauce, topped with chargrilled scallops.

**Seaton Special - £26.95** 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 - £22.95** 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 - £16.95** Prepared Maltese style. Linguine with bacon & mushrooms in a rich, creamy cheese sauce, finished and tossed with a fresh free-range egg.  
Add chicken - £2.95

**Authentic Lasagne (GFA) - £16.95** Locally sourced beef & pork mince simmered in our rich Bolognese sauce, layered with pasta and cheese sauce.

**Bolognese - £15.95** - Linguine, locally sourced minced beef and pork. Slow cooked in a rich tomato, mushroom & red wine sauce.

**Fillet Fusilli - £26.95** - Rich cream & beef reduction with bacon & mushrooms. Topped with 4oz of lightly seared fillet steak strips.

**Funghi Pappardelle (V) (VGA) - £18.95** 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 - £2.95

Add 4oz fillet steak strips - £9.95

*Please note that the price of crab or scallops may vary due to price fluxes depending on availability at the time.*

## From the Chargrill and the Sea

**Salmon Supreme (GFA) - £19.95** Pan-seared Salmon steak, mushrooms, garlic and white wine veloute sauce, served with a selection of vegetables and a potato fondant.

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

**Chicken Bacon Pesto Gnocchi - £18.95** Potato gnocchi in a classic basil pesto sauce, prepared with chicken & bacon. Topped with pine nuts, basil leaves & Pecorino Romano shavings.

**Prawn Gnocchi - £20.95** Potato gnocchi in a lemon, chilli & garlic cream sauce with spring onions, parmesan, king prawns and prawns.

**Locally Sourced Fillet Steak 8oz (GFA) - £33.95** Grilled to your liking, served with hand-cut, skin-on chips, vine cherry tomatoes, mushrooms & peas.

**Selection of sauces on the side - £3.95** (Pepper Sauce or Mushroom Sauce).

**Vegetarian Wellington (V) - £18.95** Puff pastry pithivier with a Mediterranean vegetable filling of mushrooms, leek, cranberries, brie and pine nuts, side of cream tomato sauce, rocket leaves, vegetables and a potato fondant.

## Side Dishes

All side dishes are available Gluten Free.

Hand-cut, skin-on Chips, Sautéed Potatoes or Sweet Potato Fries - £4.95

Vegetable Selection - £4.95

Mixed Salad - £4.95

Onion Rings - £4.95

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 - £8.95



### Our Pizza

Our pizza bases are hand-stretched to 12 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 (V)** – A spicy cheese and tomato pizza with mozzarella di bufala, fresh chilli peppers & chilli flakes. - **£14.95**

**Bolognese** – Our signature slow simmered bolognese sauce, topped with mozzarella and lightly dusted with parmesan. - **£15.95**

**Capricciosa** – Mozzarella, mozzarella di bufala, mushrooms, artichoke hearts, olives & smoked ham. - **£15.95**

**Bella Malta** – Mozzarella, mozzarella di bufala, sundried tomatoes, Maltese sausage, goat's cheese, coriander & red onions. - **£15.95**

**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. - **£15.95**

Add Vegan Feta Cheese - £2.95

**Carbonara** – Mozzarella, mozzarella di bufala, mushrooms, bacon, parmesan cheese, cracked black pepper & egg yolk. - **£15.95**

**Meatballs & Pesto** – Mozzarella, mozzarella di bufala, meatballs, basil pesto and parmesan. - **£15.95**

**Nettuno** – Mozzarella, tuna, red onions, capers & olives. - **£15.95**

**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 - **£17.95**

**All the Meats** – Chorizo, sausage, pepperoni, meatball, chicken, ham & bacon. - **£18.95**

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

**Scallop** – Mozzarella, red onions, scallops, chorizo, smoked bacon, garlic & lemon juice. - **£21.95**

**Seaton Blue** – Loaded with prawns, king prawns, scallops, mussels, white fish, salmon chunks, anchovies, spring onion & dill. - **£23.95**

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 20 minutes wait time. Wait time can be longer on busier days.

**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.

All prices include VAT at the current rate.

All gratuities are distributed to our team members. No service charge is added to your bill. Tables are reserved for two hours from time of booking.  
Thank you.



## Sweet Things & After Dinner Treats

Add a scoop of Italian Gelato to any of the desserts for £2.00

**Raspberry and White Chocolate Cheesecake** – Chantilly cream, raspberry coulis, berries to garnish & White chocolate blossoms. - **£6.95**

**Rich Chocolate Torte** (GFA) – Belgian chocolate sauce, Chantilly cream, berries to garnish & White chocolate blossoms.- **£6.95**

**Apple and Cinnamon** – Crunchy filled filo pastry parcel, served warm with a scoop of Toffee Gelato, berries & white chocolate blossoms. - **£6.95**

**Affogato** – An Italian classic and favourite. A generous scoop of Vanilla Italian Gelato with a shot of our speciality coffee on the side for you to pour over - **£6.95**

**Cannoli Siciliani & Gelato** - choose any 2 flavours of Sicilian Cannoli and combine them with any Gelato of preference. - **£6.95**

## Our Remarkable Italian Gelato – All the way from Torino.

Chocolate Chip	•	Cookies & Cream
Chocolate Orange	•	Vanilla
Chocolate & Hazelnut	•	Coconut
Chocolate	•	Honey Comb
Salted Caramel	•	Coffee
Rum & Raisin	•	White Chocolate
Tiramisu	•	Toffee
Sicilian Pistachio	•	Lemon (Dairy Free)
Cherry ripple	•	Mint Chocolate Chip (Dairy Free)
Strawberry & Cream	•	Blood Orange, Lemon & Carrot (Dairy Free)

## Adults Only

The Alcoholic Desserts, all served with a classic measure of 35ml.

**Tia Maria Affogato** – Vanilla Gelato served with a shot of Tia Maria for you to pour and enjoy - **£7.95**

**Minty One (VG)** – Mint Chocolate Chip Gelato paired up with a shot of Cacao Blanc. - **£7.95**

**Hazelnut Delight** – Chocolate & Hazelnut Gelato paired up with a shot of Frangeligo hazelnut liquor. - **£7.95**

**Jack's Honey** – Honeycomb Gelato paired with a shot of Jack Daniels Honey bourbon. - **£7.95**

**One scoop: £3.25 - Two scoops: £5.25 - Three scoops: £6.95**

**Any flavour Italian Gelato Milkshake: £5.50**

**Add a Sicilian Cannoli: £1.50**

Lemon, white chocolate, chocolate & hazelnut, pistachio or salted caramel & almond (GF)

## Seaton Waffles at Le Pisani

All waffles are freshly prepared to order. Please speak to a member of our team for allergy information.

**Plain & Simple** - Belgian Waffle lightly dusted with icing sugar & berries to garnish. - **£4.95**

Add any topping - **£1.00**

Add Gelato scoop - **£2.00**

**Banoffee** - Banana, toffee sauce, toffee Gelato, Chantilly cream, icing sugar & berries to garnish - **£9.95**

**Salted Caramel Craze** - Salted Caramel Gelato, biscuit crumb, Chantilly cream, icing sugar, chocolate sauce, berries to garnish & a glaze of toffee sauce. - **£9.95**

**Nutty Nutella** - Nutella, Chantilly cream, hazelnuts, strawberries, icing sugar, chocolate sprinkles & chocolate sauce. - **£9.95**

**Affogato** - A scoop of Vanilla Gelato with a shot of our speciality espresso for you to pour over to taste. Garnished with icing sugar, berries, Chantilly cream & raspberry coulis.- **£9.95**

**Kinder Delight** - White chocolate Gelato, Chantilly cream, Kinder Bueno, hazelnuts, icing sugar, berries to garnish, chocolate sauce & a half-grated Kinder chocolate finger. - **£9.95**

**Cadbury Inspiration** - Chantilly cream, chocolate & hazelnut Gelato, Cadbury Dairy milk bites, hazelnuts, Belgian chocolate sauce, Cadbury Chocolate dust & berries to garnish. - **£9.95**

**Biscoff Waffle** - Chantilly cream, whole and crushed Biscoff biscuits, a silky Biscoff sauce, berries & icing sugar. - **£9.95**

**White Chocolate & Raspberry Dream** - Raspberries, Chantilly cream, raspberry coulis & white chocolate blossoms. - **£9.95**

**Gluten Free Waffles Available**  
**Vegan Waffles Available**



## Hot Drinks & IceCoffee

Cappuccino - £2.85

Latte - £2.85

Flat White - £2.85

Americano - £2.65 (add cream £0.35p)

Americano with Hot/Cold milk £2.85

Espresso - £2.45

Double Espresso - £2.65

Cortado - £2.65

Mocha - £3.10

Flavoured Latte (Cinnamon, Chai, Caramel, Vanilla or Hazelnut) - £3.10

Liqueur Cream Coffee - £6.95

Ice Coffee with Cinnamon, Caramel, Vanilla or Hazelnut - £3.75

Cadbury's Hot Chocolate - £3.10

English Breakfast Tea - £2.65 (Decaf available)

Herbal Teas (Chamomile, Peppermint, Lemon, Green Tea, EarlGrey, Assam & Red Berries) - £2.65

**(substitute Oat Milk - £0.25p)**

**All coffees are also available Decaf**

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## Drinks Menu

### Soft Drinks

- Kinnie. The traditional soft drink from Malta (bitter oranges & herbs) - £2.95
- Coca Cola - £2.95
- Diet Coca Cola - £2.95
- Fanta - £2.95
- Lemonade - £2.95
- Appletiser - £2.95
- J20 Apple & Raspberry, Apple & Mango or Orange & Passionfruit - £2.95
- San Pellegrino Orange, Blood Orange, Lemon - £2.95
- Cranberry Juice, Orange Juice, Pineapple Juice, Apple Juice - £2.75
- Elderflower Pressè - £3.25
- Ginger Beer (non-alcoholic) (330ml) - £3.50
- Still Water (330ml) - £2.25
- Sparkling Water (330ml) - £2.25
- Sparkling Water (750ml) - £6.25

### House Cocktails

- Pina colada** - white rum, Malibu, pineapple juice, oat milk, coconut syrup - **£9.50**
- Cranberry Frozen Margarita** - cranberry juice, lime juice, tequila, triple sec - **£9.50**
- Limoncello Lemon Drop** - limoncello, vodka, triple sec, lemon juice, orange juice - **£9.50**
- Elderflower Martini** - elderflower liquor, dry gin, dry martini, lime juice - **£9.50**
- Maltese Bajtra Frozen Daiquiri** - white rum, triple sec, prickly pear liqueur, lime juice, blueberries and sugar syrup - **£9.50**
- Baileys Martini** - Baileys, vodka, double espresso, caramel syrup - **£9.50**
- Espresso Martini** - vodka, coffee liqueur, espresso - **£9.50**
- Long Island** - vodka, dry gin, rum, tequila, triple sec, lemon juice & coca cola - **£9.50**

### Aperitifs (Per 25ml)

- Taylors Port LBV - £3.60
- Pimm's - £3.60
- Campari - £3.60
- Martini Bianco - £3.60
- Martini Extra Dry - £3.60
- Martini Rosso - £3.60

### Whisky & Whiskey (Per 25ml)

- Bells Original - £3.60
- Johnnie Walker - £3.60
- Johnnie Walker Black - £4.50
- The Famous Grouse - £3.60
- Glenmorangie - £4.50
- Ardmore - £4.50
- Laphroaig 10 Year old - £4.50
- Laphroaig Select - £4.50
- Glenfiddich - £4.50
- Jamesons - £3.60
- Jack Daniels - £3.60
- Jack Daniels Honey - £3.60

### Rum (Per 25ml)

- Devon Rum Spiced - £3.60
- Devon Rum Spiced Honey - £3.60
- Devon Rum Premium Gold - £3.60
- Bacardi - £3.60
- Malibu - £3.60

### Tequila (Per 25ml)

- Jose Cuervo - £3.60
- Jose Cuervo Gold - £3.60

### Beers, Lagers & Ale's

- Draught Lager - Half - £4.50, Pint - £6.95
- From Malta:
  - Cisk Lager (330ml) - £3.80
  - Cisk Chill Lemon Zest (Lemon flavoured) - £3.80
  - Cisk 0% alcohol lager (330ml) - £3.95
- From Devon:
  - Devon Rock Craft Lager (330ml) - £3.80
  - Otter Ale (500ml) - £5.65
  - Otter Bitter (500ml) - £5.65
- From Italy:
  - Peroni (330ml) - £3.80
  - Peroni Gluten Free (330ml) - £3.95

### Cider

- Thatchers Gold (500ml) - £5.25
- Sanford Orchards Devon Red (500ml) - £5.25
- Sanford Orchards Devon Dry (500ml) - £5.25
- Sanford Orchards Fanny's Bramble (Blackberry) (500ml) - £5.25

### Gin (Per 25ml)

- Gordon's Dry, Gordon's Pink, Gordon's Sloe - £3.60
- Gordon's Mediterranean Orange - £3.70
- Tarquin's - £3.60
- Tarquin's British Blackberry - £4.50
- Bombay Sapphire - £4.50
- Tanqueray - £4.50
- Hendricks - £5.50

### Soft Drinks - Mixer Bottles

- Coca Cola - £1.90
- Diet Coca Cola - £1.90
- Lemonade - £1.90
- Soda - £1.90
- Tonic - £1.90
- Slimline Tonic - £1.90
- Fever Tree Tonic - £2.75

### Gelato Milkshakes - £5.50

- Chocolate Chip
- Chocolate Orange
- Chocolate and Hazelnut
- Chocolate
- Salted Caramel
- Rum & Raisin
- Tiramisu
- Sicilian Pistachio
- Cherry ripple
- Strawberry & Cream
- Cookies & Cream
- Vanilla
- Coconut
- Honey Comb
- Coffee
- White Chocolate
- Toffee
- Lemon (Dairy Free)
- Mint Chocolate Chip (Dairy Free)
- Blood Orange, Lemon & Carrot (Dairy Free)

### Cosmopolitan - vodka, triple sec, lime juice, cranberry juice - £9.50

**Harrogate Nights** - vodka, peach schnapps, Malibu, orange juice, pineapple juice, cranberry juice - **£9.50**

### Kinne Mezzo - dry gin, Aperol, lime juice & Kinnie - £9.50

### House Mocktails

#### Kinnie Punch - orange juice, pineapple juice, Kinnie, grenadine - £7.50

**Blue Lagoon** - Blue Curaçao syrup, coconut syrup, orange juice, grenadine - **£7.50**

**Elderflower & Berries** - grenadine syrup, orange juice, sparkling elderflower - **£7.50**

**Ginger Beer & Pineapple** - ginger beer, pineapple juice, lime juice, cinnamon syrup - **£7.50**

### Vodka (Per 25ml)

- Smirnoff - £3.60
- Ciroc - £3.60
- Ciroc Apple - £3.60
- Absolute - £4.50
- Grey Goose - £5.50

### Brandy (Per 25ml)

- Courvoisier VS - £3.60
- Hennessy VS - £3.60
- Remy Martin VSOP - £5.50

### Liqueurs (Per 25ml)

- Bajtra, Cactus fruit liqueur from Malta - £3.60
- Rummiena, Pomegranate liqueur from Malta - £3.60
- Harruba, Carob fruit liqueur from Malta - £3.60
- Tina, Fig fruit liqueur from Malta - £3.60
- Limoncello - £3.60
- Frangelico Hazelnut - £3.60
- Sambuca - £3.60
- Grappa - £3.60
- Averna - £3.60
- Tia Maria - £3.60
- Disaronno - £3.60
- Cointreau - £3.60
- Baileys - £3.60
- Peach Schnapps - £3.60
- Southern Comfort - £3.60
- Grand Marnier - £3.60
- Drambuie - £3.60