

Fresh, seasonal and perfect for sharing - our traditional pizzas are stone oven-baked to create a truly authentic taste.

Antipasti Small plates to share

Sourdough Focaccia Olive oil   aged balsamic vinegar	9	Parmigiana e Melanzane Aubergine   San Marzano tomato sauce parmesan	9
Bruschetta Sourdough   heritage tomatoes   basil	8	Burrata e Prosciutto Cured prosciutto ham   burrata balsamic glaze	10
Verdure Grigliate Marinated grilled vegetables   pepper drops	8	Gamberi Aglio e Pepperoncino Atlantic king prawns   nduja   focaccia	11
Classic Stone Baked Dizz	a	Artisanal Stone Baked Dizz	a
<b>Traditional Margherita</b> San Marzano tomato sauce   Fior di Latte basil	17	Ai Gamberi Burrata   Atlantic king prawns   courgettes cherry tomatoes   rocket   chilli oil	27
Capricciosa Bianca Napoli salami   ham   grilled artichokes porcini mushrooms	21	Gorgonzola Piccante Gorgonzola   spicy salami   nduja   red onions	25
<b>Diavola</b> San Marzano tomato sauce   Fior di Latte spicy salami	20	Crudo e Fichi Parma ham   parmasan shavings   figs balsamic glaze	25
Ortolana Roasted peppers   courgettes   aubergines spinach   cherry tomatoes	20	Tartufo e Porcini Truffle sauce base   sausages porcini mushrooms   parmesan	27
Marinara Sbagliata Anchovies   Kalamata olives   capers semi-dry tomatoes   basil pesto	20	The Coach House Roasted peppers   rosary ash goat's cheese caramelised onions	24
	Dolai		
Pistacchio Misú Mascarpone & pistacchio cream sponge finger   pistacchio crumb	9	Chololate Hazelnut Flatbread Crispy flatbread   strawberries chocolate hazelnut spread	8
Affogato Vanilla ice cream   espresso   amaretti	9	Gelato & Sorbet Tub Vanilla   chocolate   strawberry   lemon	7