

Olive

- PIZZERIA -

Antipasti - Starters

Bruschetta (v)

Home-made bread topped with fresh tomatoes, garlic, mixed peppers, mozzarella, rocket dressed with olive oil.

For one - £5.25 For two - £8.95

Olives & Bread (v)

Home-made bread with Italian olives, olive oil & balsamic vinegar.

£5.50

Antipasto Della Casa

Mixed Italian salami, cheese, tomatoes, artichoke, olives & bread.

For one - £8.95 For two - £13.50

Insalata Tricolore

Avocado, tomato and mozzarella salad with extra-virgin olive oil and a fresh basil pesto.

£8.50

Smoked Scottish Salmon

Smoked Scottish salmon, Mozzarella, fresh tomato, fresh dill, olive oil, balsamic vinegar and a shave of grana padano cheese.

£7.50

Buffalo Mozzarella with Parma Ham

Buffalo mozzarella and parma ham with cherry tomatoes, capers, olive oil, and balsamic vinegar served on a bed of salad and a shave of grana padano cheese.

£9.50

Calamari

Calamari deep fried, served with salad garnish & tartare sauce.

For one - £8.95 For two - £12.95

Whitebait

Deep fried whitebait served on a bed of salad with tartare sauce.

£7.50

Scampi

Served on a bed of salad with tartare sauce.

£7.50

Garlic Bread (v)

£5.50

with Cheese

£6.50

Traditional Italian Pizzas

Margherita (v)

Tomato, mozzarella & oregano.

£10.50

Pizza Vegetariana (v)

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

£11.50

Pizza Pepperoni

Tomato, mozzarella & pepperoni.

£11.50

Pizza Capricciosa

Tomato, mozzarella, artichokes, ham & mushroom.

£11.50

Pizza Diavola

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

£11.50

Pizza Tonno e Cipolla

Tomato, mozzarella, tuna & onions.

£11.50

Pizza Napoletana

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

£11.50

Pizza Melanzane (v)

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

£11.50

Pizza Zucchine (v)

Tomato, asparagus, courgette, mushroom, artichoke.

£11.50

Pizza Quattro Stagioni

Tomato, mozzarella, ham, pepperoni, mushroom & olives.

£11.50

Pizza Campagnola

Tomato, mozzarella, pepperoni salami, olives & artichoke.

£11.50

Pizza Gorgonzola

Tomato, mozzarella, Gorgonzola cheese, ham, black olives & jalapenos

£11.50

Pizza Salmone

Tomato, mozzarella, smoked salmon, onions & capers.

£11.50

Pizza Quattro Formaggi (v)

Tomato & 4 cheeses.

£11.50

Pizza Tartufata (v)

Tomato, mozzarella, mushrooms, truffle oil & Parmesan cheese

£11.50

Pizza Jalapeno

Tomato, mozzarella, spicy pepperoni & jalapenos.

£11.50

Pizza Italia

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

£11.50

Pizza Parma

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

£11.50

Pizza Di Mare

Tomato, mozzarella, tuna, smoked salmon & anchovies.

£11.50

Pizza Calzone

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

£12.50

Al Forno - Oven Baked Dishes

Lasagne

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

£12.95

Melanzane Al Forno

Layers of aubergines, capers, Parmesan, tomato sauce, oregano & topped with mozzarella cheese.

£12.95

Pasta Della Casa

Spaghetti Alla Bolognese

Minced beef, tomato sauce, Parmesan & oregano.

£11.95

Penne Ai Gamberoni

Tiger prawns, white wine & tomato sauce cooked with garlic, black pepper & cream.

£11.95

Spaghetti Primavera

Seafood, garlic and fresh chopped tomato with extra chilli.

£13.50

Spaghetti Alla Carbonara

Bacon, butter, egg yolks, white sauce & black pepper.

£11.95

Spaghetti al Salmone

Linguine cooked in a cream sauce with smoked Salmon, peppercorns & fresh dill.

£13.50

Gnocchi al Salmone

Gnocchi cooked in a cream sauce with smoked Salmon, onion, courgette, dill, cream, white pepper.

£13.95

Spaghetti Alla Sarda

Spicy salami, olives, sun-dried tomato, peppers, garlic, mushrooms, tomato sauce & Perorino.

£12.95

Gnocchi Alla Provenzale

Pepperoni, onions, black olives, capers, touch of cream, Gorgonzola cheese & sun-dried tomatoes.

£13.95

Gnocchi Gratinati

Gnocchi in bolognese sauce & white sauce

£12.95

Carni - Meat

Fillet Gorgonzola

Beef fillet pan fried & served on a bed of sliced fried potatoes & a Gorgonzola sauce with a touch of cream.

£22.50

Fillet Ai Funghi

Fillet steak cooked with mushrooms, white wine and black pepper in a demi-glass sauce.

£22.50

Salads & Sides

Insalata Mista (v)

Mixed salad, tomatoes, cucumber, celery, onions, olives and Italian dressing.

£4.50

Insalata Caprese (v)

Buffalo mozzarella, beef tomatoes, basil, Parmesan & extra virgin olive oil.

£7.00

Insalata Di Pomodoro e Cipolla (v)

Tomato and onion salad dressed with extra virgin olive oil and topped with fresh basil.

£4.50

Insalata Di Pere e Gorgonzola (v)

Rocket, Gorgonzola, walnuts, sweet pears, oil & balsamic vinegar.

£7.00

Insalata Di Tonno e Olive

Rocket, cherry tomatoes, tuna, black olives, olive oil & balsamic vinegar.

£7.00

Insalata Di Rucola e Ciliegino (v)

Rocket, cherry tomatoes, extra virgin olive oil, balsamic vinegar & Parmesan.

£7.00

Chips
£3.50

Chicken Nuggets with Chips
£7.00

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 & mineral hints with firm dry tannins.

Montepulciano d'Abruzzo £22.50

Defined scents of bitter almonds & wild berries.

Cabernet Sauvignon Douglas Green £22.50

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

Primitivo Salento £24.95

Fully intense red colour & 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 & other dishes.

Chianti Classico DOCG Castello di Albola £26.50

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

Valpolicella Ripassa £26.95

On the palate, it delivers fruity notes & elegant tannin with hints of chocolate & spice. Medium

Fianca A Decero Malbec £29.50

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

Barolo DOCG Poggio De Coste £33.50

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

Amarone della Valpolicella DOCG Zonin £50.00

Majestic & velvety, with richly fruity grape tones.

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 & citrus undertones. Fabulously fresh. Dry & refreshing with pink grapefruit, cut grass & passion fruit flavours.

Pinot Grigio Friuli Aquileia DOC Zonin £20.95

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

Verdicchio dei Castelli di Jesi DOC £20.95

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

Muscadet Pierre Brevin £22.95

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

Malborough Sauvignon Blanc, New Zealand 2017 £23.95

Fresh & intense, suggestions of elderflower & sage.

Chardonnay Principi di Butera £23.95

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

Casole Vermentin Meramma Toscana DOC Rocca di Montemassi £26.50

White flowers, with spicy notes and hints of barelyripe fruit.

Rose Wines

Afora Rosato

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

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

Champagne & Sparkling

Champagne Cordon Bleu Brut de Vonge £55.00

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

Prosecci DOC Cuvée 1821 Spumante Brut 75cl Bottle - £24.50 20cl Bottle - £9.95

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

Beer

Peroni Nastro Azzuro 330ml £4.75

Moretti 330ml £4.75

Corona Extra 330ml £4.75

Guest Ale £5.90

Guest Cider £5.90

Cocktails & Aperitifs

Aperol Spritz for two £15.50 With prosecco

Gin & Tonic £5.50 Premium gin & 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