

WE ONLY USE INGREDIENTS WE
SOURCE OURSELVES USING ONLY THE
BEST ITALIAN EXPERTISE OUR DISHES
ARE MADE FROM SCRATCH SO BEAR
WITH US AS PERFECTION TAKES TIME
OUR SPECIALITY IS NEAPOLITAN PIZZA
BECAUSE THAT'S OUR REGION FIRED
IN A TIME HONoured WAY AND
TOPPED WITH
ONLY **THE PLOUGH** THE
VERY WINCHMORE HILL BEST
NAPLES HAS TO
OFFER OUR ITALIAN WINES AND
CRAFT BEERS ALL HAVE A STORY TOO
WE CAN TRACE THE PROVENANCE OF
ALL OF THEM IN MOST CASES WE CAN
EVEN TELL YOU WHAT THE GUYS HAD
FOR LUNCH BEFORE THEY HARVESTED
THE GRAPES

SUPERBLY ITALIAN IN EVERY WAY

PANE E OLIVE

STRACCETTI DI PIZZA FRITTI £2.75

Strips of our fresh pizza dough, fried and drizzled with garlic, oil and parsley

OLIVE DI NOCELLARA £3.50

Marinated nocellara olives from Sicily

OUR BREAD £3.50

A selection of our own fresh bread

FOCACCIA ALLA NAPOLETANA £4.95

Traditional Neapolitan focaccia with olive oil and garlic

TAGLIERE

THE PLOUGH BOARD £17.50

Grilled Mediterranean Vegetables, Olives, Buffalo Mozzarella, San Daniele ham & pickled caper flowers, with bread & oil

VEGETARIAN BOARD £17.00

Grilled Mediterranean vegetables, olives, sundried tomatoes, buffalo mozzarella, taleggio & Pecorino cheese with Chili marmalade, with bread & oil

STREET FOOD NAPOLETANO

ARANCINI PISELLI & PARMIGIANO £4.25

Breaded rice balls filled with parmesan, peas & mozzarella

SUPPLI RAGU DI MANZO E PARMIGIANO £4.25

Breaded rice balls, beef and parmesan ragu

CROCCHETTE DI PATATE £4.25

Potato croquettes with ham & salt cod

MOZZARELLA IN CARROZZA £4.95

Fried, breaded mozzarella

A SELECTION OF ALL OF THE ABOVE £15.00

to share

SARDINE FRITTE £4.25

Sardines, coated in breadcrumbs and parmesan with caramelised red onions and tomato chilli marmalade

FRITTO MISTO £8.50 / £17.00

Calamari, white fish, gamberoni & zucchini fritti

ARRABIATA SAUCE £1.00

A small pot of our classic spicy sauce of tomato, chilli and garlic sauce

PAGNOTTELLE (Available Mon-Fri 12-5pm)

A freshly baked Neapolitan Sandwich

Mozzarella, tomato, basil **£6.00**

Mushrooms, taleggio cheese, garlic & thyme **£6.75**

Aubergine, mozzarella, tomato & basil **£6.95**

Prosciutto, tomato, mozzarella, basil **£7.50**

BRUSCHETTE

BRUSCHETTA AL POMODORO £3.75

Fresh tomatoes, garlic and oregano

FEGATINI AL VIN SANTO £4.50

Chicken liver pate

N'DUJA E BUFFALO MOZZARELLA £6.50

N'duja and buffalo mozzarella

SMALL PLATES

ZUPPA DEL GIORNO

Ask your server for today's soup

PIZZETTA BIANCA £6.00

Mortadella, gorgonzola & pickled radicchio

BURRATA, FENNEL AND MINT £7.50

Creamy burrata served with fennel, mint and D'Onofrio Extra Virgin Olive Oil

ROAST BUTTERNUT SQUASH £7.50

With Goat cheese, pine nuts, rocket pesto

GAMBERONI ARROSTO £8.50

Roasted prawns cooked in white wine, chilli and garlic with cherry tomatoes

BEEF CARPACCIO £10.50

Thinly sliced beef, served with rocket, parmesan and truffle oil

PASTA E RISOTTO

PENNE ALL'ARRABIATA (V) £8.00

A classic spicy sauce of tomato, chilli and garlic sauce with penne pasta

PENNE PESTO SICILIANO (V) £11.00

Sundried tomato, ricotta, almonds, basil garlic

TAGLIATELLE AL RAGU £13.00

Tagliatelle served with a slow cooked beef sauce rich with tomato and red wine

LINGUINE AI GRANCHI £15.50

Linguine with white and brown crabmeat, white wine, garlic and chilli

BLACK SPAGHETTI ALLO SCOGLIO £17.50

Black ink spaghetti with mussels, clams, prawns & squid cooked in white wine, tomato, chilli and garlic

RISOTTO DEL GIORNO

Ask your server for today's risotto

INSALATA

CAPRINO, BARBABIETOLA E ARANCIO £12.50

Beetroot, orange, goat's cheese, fennel, red onion and olive oil

PERE, PECORINO E NOCE £12.75

Pear, pecorino and walnut salad with mixed leaves and a honey dressing

INSALATA DI POLLO £13.50

Grilled chicken breast with crispy pancetta, served on a bed of mixed leaves with a balsamic dressing

CARNE, PESCE E VERDURA

MELANZANE PARMIGIANA (V) £12.75

Lightly fried slices of aubergine layered with a rich tomato sauce, parmesan cheese, topped with mozzarella cheese and basil, baked.

FISH AND CHIPS £13.00

Haddock fillet coated in batter, served with our own chips, mushy peas and tartare sauce

BRODETTO DI PESCE ALLA TOSCANA £16.75

Clams, mussels, prawns, langoustine and white fish of the day in tomato, white wine, chilli and garlic

PORK BELLY £15.50

Slow cooked pork belly with garlic, rosemary and fennel seeds, served with rosemary roast potatoes and seasonal greens

GALLETTO RUSPANTE ALLA DIAVOLA £16.50

Spring chicken marinated in garlic and chilli, grilled and served with rosemary roast potatoes

BATTUTA DI AGNELLO £17.50

Grilled Lamb rump with salsa verde and rosemary potatoes

RIBEYE STEAK TAGLIATA £19.50

Sliced and served over a bed with rocket & parmesan

BISTECCA ALLA FIORENTINA £48.00

(1kg for 2) Grilled T-bone steak served with chips & aioli

SIDES

CHUNKY CHIPS £3.50

POLENTA CHIPS £4.50

With parmesan & truffle oil

ROSEMARY ROAST POTATOES £3.50

ZUCCHINI FRITTI £3.50

BEETROOT & ORANGE SALAD £4.00

MIXED SALAD £4.50

ROCKET & PARMESAN SALAD £3.50

TOMATO & RED ONION SALAD £3.50

MOZZARELLA DI BUFALA £5.00

BURRATA £6.00

PIZZE

FROM OUR WOOD BURNING OVEN

Not only do we offer artisan bread baked daily, but our cooking methods meet with the standards of Vera Pizza Napoletana, which ensures that the ingredients and our cooking methods conform with the criteria of The Real Neapolitan Pizza.

MARINARA tomato, oregano, garlic	£6.75
MARGHERITA tomato, mozzarella, basil, olive oil	£8.95
BUFALINA tomato, buffalo mozzarella, basil, olive oil	£10.50
PERE E GORGONZOLA gorgonzola, pear, mozzarella and walnut	£10.50
REGINA tomato, mozzarella, cooked ham, mushrooms	£10.75
DIAVOLA tomato, mozzarella, salami, chilli	£10.95
SALSICCIA E FRIARIELLI friarielli broccoli, Neapolitan sausage, chilli, mozzarella	£10.95
NAPOLETANA tomato, mozzarella, anchovies, capers ,olives	£11.00
FUNGHI E TALEGGIO tomato, mozzarella, mushrooms, taleggio cheese	£11.50
CAPRINA cherry tomato, goat's cheese, mozzarella onions, grilled vegetables	£11.50
FIorentina Tomato, mozzarella, spinach, olives, free range egg, parmesan	£11.50
PULCINELLA mozzarella, spinach, cherry tomato, pancetta, ricotta	£11.75
CALZONE PARMIGIANO mozzarella, ricotta, spinach, cooked ham	£11.75
4 STAGIONI tomato, mozzarella, cooked ham, artichokes, mushrooms, salami	£12.50
PARMA tomato, mozzarella, parma ham, rocket, parmesan	£12.75
GAMBERONI cherry tomato, prawns, chilli, garlic, rocket	£13.95

DESSERTS

GELATO £4.50

2 Scoops of gelato, ask your server for today's flavours

TIRAMISU £5.00

Our own freshly made tiramisu

PANNACOTTA £5.00

with raspberry coulis

CANTUCCINI CON VIN SANTO £5.75

Italian almond biscuits & sweet dessert wine

AFFOGATO AL CAFFE £5.50

A scoop of vanilla gelato with a shot of espresso

AFFOGATO CORRETTO £6.75

A scoop of vanilla gelato with a shot of espresso & Tia Maria

I FORMAGGI £9.50

Cheese board with a selection of artisan Italian cheeses and our freshly baked bread

HOT DRINKS

AMERICANO £2.00

ESPRESSO £1.95

LATTE £2.00

CAPPUCCINO £2.20

MACCHIATO £1.95

FLAT WHITE £2.00

MOCHA £2.50

HOT CHOCOLATE £2.30

BREAKFAST TEA £1.90

'TEAPIGS' £2.00

CHAMOMILE FLOWERS

LEMON & GINGER

PEPPERMINT

SUPER FRUIT

DARJEELING EARL GREY

DESSERT WINE

50ml/100ml/500ml

VIN SANTO DEL CHIANTI £4.50/£8.00/£32.00
CLASSICO 2007

Region: Toscana

PASSITO D'ABRUZZO £5.00/£9.0/£36.00
MARCHESI DI CORDANO 2009

Region: Abruzzo

Grape: Montepulciano D'Abruzzo

AMARI E LIQUORI £2.80

MONTENEGRO

RAMAZZOTTI

AVERNA

LIMONCELLO

COCCHI

AMERICANO

SAMBUCA

FRANGELICO

VECCHIA

ROMAGNA

CYNAR

CHINATO

GRAPPA

GRAPPA NARDINI RISERVA BASSANO £3.50

GRAPPA LUIGI FRANCOLI £3.50

GRAPPA SASSICAIA MARCHESI £10.00

INCISA DELLA ROCCHETTA

CHILDREN'S MENU
MENU PER BAMBINI

MAINS

PIZZA MARGHERITA £5.00

Tomato & mozzarella

PESCE FRITTO £5.00

Battered strips of haddock with chips

FUSILLI PASTA £5.00

Choose from tomato, butter or beef ragu

MILANESE DI POLLO £5.00

Bread crumbed breast of chicken and chips

DESSERT

GELATO £2.00

1 Scoop of gelato, ask your server for
todays flavours