



Starters

Homemade bread selection VE	£7.00
<i>With dipping oil</i>	
<i>Add olives for £1</i>	
Garlic mushrooms V	£7.50
<i>Creamy garlic mushrooms and homemade ciabatta</i>	
Crispy arancini	£8.00
<i>Fried risotto balls, rich tomato and basil reduction</i>	
Caprese salad GF	£7.00
<i>Fresh mozzarella, beef tomato, oregano, basil</i>	
King prawns GF	£10.00
<i>Garlic, parsley and lemon</i>	
Antipasti Milano	£9.50
<i>Focaccia, olives, dipping oil, mozzarella, prosciutto, salami</i>	

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V* – Can be made vegetarian / VE – Vegan / VE* – Can be made vegan*

Mains

Chicken pappardelle GF*	£21.00
<i>Pan roast chicken breast, fresh egg pappardelle, wild mushroom and brandy cream</i>	
Penne Bolognese al forno GF*	£18.50
<i>Penne, Bolognese, cheese sauce and parmesan</i>	
Salmon risotto GF	£21.00
<i>Creamy arborio rice, flakes of fresh salmon, sour cream and parmesan crisps</i>	
Spaghetti nduja GF*	£19.50
<i>Nduja sausage, red onion, garlic, mushroom, tomato and parsley</i>	
Vegetable penne VE / GF*	£18.00
<i>Roasted Mediterranean vegetables, fresh basil, tomato and balsamic reduction</i>	
Pork escalope Milanese	£20.00
<i>Breaded pork escalope, garlic, tomato and basil spaghetti</i>	
King prawn and chorizo linguine GF*	£24.00
<i>Tiger prawns, chorizo, white wine and red pepper sauce</i>	
Roasted squash and pine nut risotto GF / VE	£18.50
<i>Butternut squash, creamy arborio rice, toasted pine nuts and olive oil</i>	
Pan roast duck breast GF	£23.50
<i>Pancetta and bean casserole, Italian greens and marsala wine sauce</i>	

Pizza

Traditional Neapolitan style pizza using slowly fermented dough for a light crust

Margherita GF* / VE*	£14.50
<i>Marinara sauce, fresh basil, cherry tomatoes, mozzarella and olive oil</i>	
Marinara GF* / VE*	£13.50
<i>Cherry tomatoes, marinara sauce, fresh basil and olive oil</i>	
Pepperoni GF*	£17.00
<i>Marinara sauce, mozzarella and pepperoni slices</i>	
Napoli GF*	£18.00
<i>Marinara sauce, mozzarella, capers, anchovies, olives, garlic and parsley</i>	
Funghi GF* / VE*	£18.00
<i>Mixed mushrooms, marinara sauce, mozzarella, garlic and parsley</i>	

Why not add slices of prosciutto to your pizza for an extra £2

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Younger Guests

Mains

Mac and cheese V / GF*	£7.00
<i>Add chicken or smoked ham</i>	£1
Tomato and basil penne V / GF*	£7.00
<i>Add chicken or smoked ham</i>	£1
Spaghetti Bolognese GF*	£7.00
Mini Milanese	£7.00
<i>Breaded chicken fillets, tomato and basil spaghetti</i>	
Creamy chicken risotto GF / VE*	£7.00

Pizza

Margherita GF* / VE*	£6.00
Smoked ham GF*	£7.00
Pepperoni GF*	£7.00

Sides

Salt and rosemary chips GF / VE	£4.00
Breaded mozzarella bites	£5.50
<i>Tomato and basil dip</i>	
Garlic and rosemary flatbread VE*	£5.50

House Dips

Denny's diavolo	£1.50
Denny's original (garlic and herb)	£1.50
Denny's house dipping oil	£2.00

To Finish

Affogato – GF	£7.00
<i>Mario's vanilla ice cream, espresso, chocolate shavings</i>	
Tiramisu	£7.00
Iced plum pudding parfait	£7.00
<i>With dark cherry compote</i>	
Homemade orange cream filled profiteroles	£6.50
Mario's ice cream trio GF*	£5.00
Single scoop of Mario's ice cream GF*	£2.00

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