



Starters

Homemade bread selection *VE* 7.50

With dipping oil

Add olives £3

Add Garlic butter £2

Garlic mushrooms *V* 8

Creamy garlic mushrooms and homemade ciabatta

Arancini *V* 8

Fried risotto balls, rich tomato, and basil reduction

Caprese salad *V/GF* 7

Fresh mozzarella, beef tomato, oregano, basil

King prawns *GF* 11

Garlic, parsley, and lemon

Antipasti Milano 11

Focaccia, olives, dipping oil, mozzarella, prosciutto, salami

Mains

Chicken pappardelle *GF 23.50**

Pan roast British free-range chicken supreme, fresh egg pappardelle, wild mushroom and brandy cream

Penne Bolognese al forno *GF 19.50**

Penne, Bolognese, cheese sauce and parmesan

King prawn and nduja spaghetti *GF 26**

King prawns, spicy nduja sausage, white wine and roasted pepper emulsion

Vegetable penne *VE/GF 19**

Roasted Mediterranean vegetables, fresh basil, tomato, and balsamic reduction.

Rockstar mac and cheese *V* 16.50

Cave aged Snowdonia cheese sauce topped with a parmesan crumb

Why not add chicken or ham? £3 per extra

Wild mushroom and black garlic risotto *GF/VE* 21.50

Sautéed mixed wild mushrooms, creamy arborio rice.

Why not add some of our home cured pancetta? £3 extra

Salmon risotto *GF* 22.50

Creamy arborio rice, pan roasted salmon fillet, sour cream, and parmesan crisps

RESTAURANT

Chicken breast Milanese 23.50

Breaded chicken breast, garlic, tomato and basil spaghetti

Pizza

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

Margherita *GF*/VE 15**

Marinara sauce, fresh basil, cherry tomatoes, mozzarella and dressed rocket

Marinara *GF*/VE 14**

Cherry tomatoes, marinara sauce, fresh basil and dressed rocket

Pepperoni *GF 18.50**

Marinara sauce, mozzarella, pepperoni slices and dressed rocket

Napoli *GF 20**

Marinara sauce, mozzarella, capers, anchovies, olives, garlic and parsley

Funghi *GF*/VE 19**

Mixed mushrooms, marinara sauce, mozzarella, garlic and parsley

Molto carne *GF 21**

Salami Milano, homemade pastrami, pepperoni and prosciutto

Mediterranean vegetable and goats cheese *GF*/V* 21

Pant Mawr goats' cheese, roasted vegetables and dressed rocket

RESTAURANT

Add slices of prosciutto to your pizza for an extra £3

Add any vegetable topping for an extra £1.50

For the Bambinos

Pizza

Margherita *GF*/VE** 7.50

Pepperoni *GF** 8.50

Roasted ham *GF** 8.50

Mains

Mac and cheese *V* 8.50

Add chicken or roasted ham £2

Tomato and basil penne *GF*/VE* 8.50

Add chicken or roasted ham £2

Spaghetti Bolognaisse *GF** 8.50

Mini Milanese 8.50

Breaded ½ chicken breast with a tomato and basil spaghetti

Creamy chicken risotto *GF/VE** 8.50

Oak tree

Sides

Rosemary salted chips *GF*/VE** 4.50

Breaded mozzarella bites *V* 6.50

Tomato and basil dip

Rosemary and garlic flatbread 6

Extra cheese 1.50

Sauces

Diavolo (spicy) *V/GF* 2

Garlic and herb *V/GF* 2

House dipping oil *VE/GF* 2

To Finish

Panna cotta – GF* 8.50

Barti Cream liqueur, ginger biscuit crumb and bitter chocolate shavings

Hazelnut and honeycomb semifreddo GF/V 8.50

Hazelnut praline and chocolate sauce

Chocolate mousse GF*/V 8.50

Fresh raspberries and served with pistachio biscotti

Tiramisu V 8.50

Infused with Pembrokeshire's Barti rum

Affogato VE*/GF 6.50

Espresso, Marios ice cream and chocolate shavings

Profiteroles V 7

Vanilla cream filled choux puffs topped with chocolate, and drizzled with toffee sauce

Mario's ice cream trio GF* 6.5

Single scoop of Mario's ice cream GF* 2.50



Chef's Specials

Bringing Italian heritage and Welsh culture together for that little extra...

Nduja and cheese topped fries (spicy) *GF 6.50**

Beef tomato, rocket, and parmesan salad *GF/V* 5.50

Sautéed Italian greens *VE 4.5**

A mixed range of vegetables cooked in rosemary butter and oregano.

Garlic and cheese tear and share 7.50

RESTAURANT