



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

GF – Gluten Free / GF – Can be made gluten free / V – Vegetarian V* –
Can be made vegetarian / VE – Vegan / VE* – Can be made vegan*

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

Chicken breast Milanese 23.50

Breaded chicken breast, garlic, tomato and basil spaghetti

GF – Gluten Free / GF – Can be made gluten free / V – Vegetarian V* –
Can be made vegetarian / VE – Vegan / VE* – Can be made vegan*

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

R E S T A U R A N T

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

Add any vegetable topping for an extra £1.50

GF – Gluten Free / GF – Can be made gluten free / V – Vegetarian V* –
Can be made vegetarian / VE – Vegan / VE* – Can be made vegan*

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 Bolognese **GF*** 8.50

Mini Milanese 8.50

*Breaded ½ chicken breast with a tomato
and basil spaghetti*

Creamy chicken risotto **GF / VE*** 8.50

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

GF – Gluten Free / GF – Can be made gluten free / V – Vegetarian V* –
Can be made vegetarian / VE – Vegan / VE* – Can be made vegan*

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

GF – Gluten Free / GF – Can be made gluten free / V – Vegetarian V* –
Can be made vegetarian / VE – Vegan / VE* – Can be made vegan*



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

GF – Gluten Free / GF – Can be made gluten free / V – Vegetarian V* –
Can be made vegetarian / VE – Vegan / VE* – Can be made vegan*