

SAMPLE



## Starters

<b>Homemade bread selection with dipping oil</b> <i>Ve</i> .....	<b>£4.50</b>
<i>Add olives £1</i>	
<b>Garlic mushrooms</b> <i>V</i> .....	<b>£5.50</b>
<i>Creamy garlic mushrooms and homemade ciabatta</i>	
<b>Crispy arancini</b> <i>V</i> .....	<b>£6.95</b>
<i>Fried risotto balls, rich tomato and basil reduction</i>	
<b>Caprese salad</b> <i>GF/Ve*</i> .....	<b>£5.95</b>
<i>Fresh mozzarella, beef tomato, oregano, basil</i>	
<b>King prawns</b> <i>GF</i> .....	<b>£7.95</b>
<i>Garlic, parsley and lemon</i>	
<b>Antipasti Milano</b> .....	<b>£7.00</b>
<i>Focaccia, olives, dipping oil, mozzarella, prosciutto, salami</i>	

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## Mains

<b>Chicken Pappardelle GF*</b> .....	<b>£18.00</b>
<i>Pan roast chicken breast, fresh egg pappardelle, wild mushroom and brandy cream</i>	
<b>Penne Bolognese al forno GF*</b> .....	<b>£15.00</b>
<i>Penne, Bolognese, cheese sauce and parmesan</i>	
<b>Salmon risotto GF</b> .....	<b>£16.95</b>
<i>Creamy arborio rice, flakes of fresh salmon, sour cream and parmesan crisps</i>	
<b>Spaghetti nduja GF*</b> .....	<b>£15.95</b>
<i>Nduja sausage, red onion, garlic, mushroom, tomato and parsley</i>	
<b>Vegetable penne GF*/Ve</b> .....	<b>£14.50</b>
<i>Roasted Mediterranean vegetables, fresh basil, tomato and balsamic reduction</i>	
<b>Pork escalope Milanese</b> .....	<b>£16.95</b>
<i>Breaded pork escalope, garlic, tomato and basil spaghetti</i>	
<b>King prawn and chorizo linguine GF*</b> .....	<b>£18.95</b>
<i>Tiger prawns, chorizo, white wine and red pepper sauce</i>	
<b>Roasted squash and pine nut risotto GF/Ve</b> .....	<b>£14.50</b>
<i>Butternut squash, creamy arborio rice, toasted pine nuts and olive oil</i>	
<b>Pan roast duck breast GF</b> .....	<b>£18.50</b>
<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*

<b>Margherita GF*/Ve*</b> .....	<b>£12.00</b>
<i>Marinara sauce, fresh basil, cherry tomatoes, mozzarella and olive oil</i>	
<b>Marinara GF*/Ve</b> .....	<b>£11.00</b>
<i>Cherry tomatoes, marinara sauce, fresh basil and olive oil</i>	
<b>Pepperoni GF*</b> .....	<b>£15.00</b>
<i>Marinara sauce, mozzarella and pepperoni slices</i>	
<b>Napoli GF*</b> .....	<b>£16.00</b>
<i>Marinara sauce, mozzarella, capers, anchovies, olives, garlic and parsley</i>	
<b>Funghi GF*/Ve*</b> .....	<b>£16.00</b>
<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

<b>Mac and cheese</b> <i>Ve*/GF*</i> .....	<b>£6.50</b>
<i>Add chicken or smoked ham £1</i>	
<b>Tomato and basil penne</b> <i>Ve/GF*</i> ..	<b>£6.50</b>
<i>Add chicken or smoked ham £1</i>	
<b>Spaghetti Bolognese</b> <i>GF*</i> .....	<b>£6.50</b>
<b>Mini Milanese</b> .....	<b>£6.50</b>
<i>Breaded chicken fillets, tomato and basil spaghetti</i>	
<b>Chicken risotto</b> <i>GF/Ve*</i> .....	<b>£6.50</b>

### Pizza

<b>Margherita</b> <i>GF*/Ve*</i> .....	<b>£5.00</b>
<b>Smoked ham</b> <i>GF*</i> .....	<b>£6.00</b>
<b>Pepperoni</b> <i>GF*</i> .....	<b>£6.00</b>

### Sides

<b>Salt and rosemary Chips</b> <i>GF/Ve</i> .....	<b>£3.50</b>
<b>Breaded mozzarella bites</b> .....	<b>£5.00</b>
<i>Tomato and basil dip</i>	
<b>Sauteed Italian greens</b> <i>GF/V</i> .....	<b>£3.50</b>
<b>Garlic and rosemary flatbread</b> <i>Ve*</i> .....	<b>£5.00</b>

### House dips

<b>Denny's Original</b> <i>GF</i> .....	<b>£1.00</b>
<i>Garlic and herb</i>	
<b>Denny's Diavolo</b> <i>GF/Ve</i> .....	<b>£1.00</b>
<i>Chilli</i>	
<b>Denny's house dipping oil</b> <i>GF/Ve</i> .....	<b>£1.50</b>
<i>Extra virgin olive oil infused with basil and balsamic</i>	

### Desserts

<b>Affogato</b> <i>GF</i> .....	<b>£6.00</b>	
<i>Vanilla ice cream, espresso, chocolate shavings</i>		
<b>Tiramisu</b> .....	<b>£7.00</b>	
<b>Iced plum pudding parfait</b> .....	<b>£7.00</b>	
<i>Dark cherry compote</i>		
<b>Winter sundae</b> .....	<i>Adult</i> <b>£6.50</b>	
<i>Mulled fruit, ice cream, shortbread, and cream</i> .....		<i>Child</i> <b>£4.50</b>
<b>Ice cream trio</b> <i>GF</i> .....	<b>£4.00</b>	

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### House specials

Beef tomato, rocket and parmesan salad <b>GF/V</b> .....	£4.50
Truffle oil and parmesan topped fries .....	£6.00
Nduja cheese sauce topped fries .....	£6.00
Garlic and cheese tear and share bread <b>V</b> .....	£7.00
Delmonico potatoes <b>GF*/V*</b> .....	£3.50
Diced potatoes in a garlic cream with a panko and parmesan crumb	

### Seasonal specials

<b>Meat and cheese sharer</b> .....	£10.00
<i>Homemade breads with a selection of cheese and cured meats with mixed olives and dipping oil</i>	
<b>Winter warmer sharer pizza</b> .....	£20.00
<i>Double dough pizza topped with spicy nduja, salami and meatballs with a drizzle of Diavolo sauce</i>	
<b>Mediterranean pizza <b>GF*/Ve*</b></b> .....	£15.00
<i>Mediterranean vegetables, capers and olives</i>	
<b>Spaghetti and meatballs</b>	
<i>Pork meatballs and red onion in a spicy tomato sauce topped with parmesan</i>	
<b>Vanilla panna cotta</b> .....	£7.00
<i>Mulled fruit</i>	

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