

HAPPY HOUR (HH) a selection of dishes which will be sold at a fixed price of £11.50 between 11:30am - 1:30pm and 5:00pm - 6:30pm

STARTERS

GARLIC PIZZA 12'	6.95
GARLIC PIZZA TOMATO 12'	7.95
GARLIC PIZZA CHEESE 12'	8.50
GARLIC PIZZA CHEESE, RED ONION & PESTO 12'	8.95
MIXED OLIVES (V)	6.95
Served with homemade bread & balsamic dip.	
MINISTRONI DE LA CASA (V)	7.95
Homemade soup made from seven fresh vegetables and small shaped pasta, Borlotti beans, tomatoes served with homemade bread.	
COZZE MARINARA	10.95
Mussels sauteed in white wine, served with a tomato, garlic and herb sauce and oregano croutons.	
CALAMARI FRITTI	9.50
Floured and deep fried squid, served with garlic mayonnaise.	
FUNGHI DELLA CASSA	9.00
Mushrooms sauteed in a creamy mascarpone and gorgonzola cheese sauce, served with crusty bread.	
GAMBERONI ALL'AGLIO	10.95
OLIO E PEPERONCINO	
Butterflied king prawns sauteed with garlic, white wine, touch of chilli and served with homemade bread.	
POLPETTE POMODORO E MOZZARELLA	9.50
Meatballs cooked in a tomato, garlic, onion and herb sauce, served with garlic bread and topped with mozzarella.	
BRUSCHETTA POMODORO (V)	8.50
Slices of home-baked bread topped with fresh chopped tomatoes, onion, garlic, fresh basil, olive oil and a touch of balsamic glaze.	
INSALATA CAPRESE (V)	8.95
Slices of tomato and mozzarella with vinaigrette dressing, sprinkled with fresh basil and a balsamic glaze.	
BRUSCHETTA DI VERDURE (V)	8.50
Slices of home-baked bread topped with grilled aubergine, grilled courgette and sundried tomatoes.	

RISOTTO

RISOTTO AL LIMONE (V) HH	14.50
Saffron risotto with butter, lemon and thyme topped with grilled goats cheese.	
RISOTTO DI VERDURE (V) HH	13.95
Saffron risotto with broccoli, grilled courgette, grilled aubergine and sundried tomato in tomato sauce.	
RISOTTO POLLO E FUNGHI	14.95
Chicken, mushrooms and leeks in saffron risotto with a touch of cream.	
RISOTTO AI FRUTTI DI MARE	18.95
Prawns, mussels, calamari and clams in saffron risotto, sauteed with cherry tomatoes, garlic, parsley and touch of chilli.	

SIDE ORDERS

BREAD & BUTTER	4.50
HOMEMADE CHIPS	4.95
MEDITERRANEAN VEGETABLES	4.95
SIDE SALAD	4.95

CHILDREN MENU 7.95

Any pizza, pasta or risotto (excluding seafood) available.

PASTA

PENNE AL FORNO HH	14.50
Penne sauteed in a Bolognese, cheese and cream sauce, then baked with mozzarella cheese.	
PENNE DIAVOLA (V) HH	14.50
Penne sauteed and baked in tomato, garlic, onion, herb, chilli and cheese sauce with touch of cream.	
PENNE ARRABBIATA (V) HH	12.95
Penne sauteed with chilli, garlic, tomato sauce and topped with fresh basil.	
LASAGNE AL RAGU HH	14.50
Layers of pasta with Bolognese and cheese sauce baked with mozzarella.	
LINGUINE ALLA BOLOGNESE HH	14.50
Linguine pasta with classic Bolognese sauce.	
LINGUINE ALLA CARBONARA HH	14.50
Linguine tossed with smoked bacon, in a Gran Moravia cheese, egg yolk and fresh cream sauce.	
LINGUINE CON SALSICCIA HH	14.50
Linguine pasta with Sicilian style spicy sausages, chorizo and nduja, sauteed with tomato, onion, garlic and herb sauce.	
LINGUINE PRIMAVERA (V) HH	14.50
Linguine pasta served with broccoli, mushrooms and leeks in a fresh cream sauce.	
CANNELLONI DI CARNE HH	14.50
Spinach blended with savoury minced meat and rolled into a pancake, topped with tomato, garlic and herb sauce, baked with mozzarella.	
CANNELLONI SPINACH & RICOTTA (V) HH	14.50
Spinach and ricotta cheese rolled into pancake, topped with tomato, garlic and herb sauce baked with mozzarella.	
PENNE POLLO E FUNGHI	14.50
Penne with chicken and mushrooms, sauteed in cream, garlic, parmesan and cheese sauce.	
PENNE CON POLPETTE	15.95
Penne sauteed with meatballs cooked in a herb, onion and tomato sauce topped with fresh basil.	
LINGUINE ALLA COZZE	17.95
Linguine pasta served with a white wine, anchovy, garlic, parmesan and parsley butter sauce with steamed mussels.	
LINGUINE AI GAMBERONI	19.95
Linguine pasta sauteed with butterflied king prawns, sauteed with olive oil, garlic, white wine and a touch of chilli.	
TAGLIATELLE AL SALMONE	15.95
Tagliatelle and smoked salmon sauteed in a creamy tomato, garlic and basil sauce.	
TAGLIATELLE AI FRUTTI DI MARE	18.95
Tagliatelle with prawns, mussels, calamari, clams, and sautéed with cherry tomatoes, parsley and garlic, touch of chilli and finished with tomato and onion sauce.	
TAGLIATELLE POLLO E PESTO	14.95
Tagliatelle sauteed with chicken in a sauce made of crushed garlic, basil and pine nuts, blended with olive oil, parmesan cheese and pecorino cheese.	
GNOCCHI AL FORNO (V)	13.95
Gnocchi sauteed with tomato, garlic, cream and herb sauce, baked with mozzarella.	
GNOCCHI ADRIANO'S	14.95
Gnocchi sauteed with gorgonzola cheese, mushrooms, cream, Gran Moravia and crushed walnuts.	
TORTELLONI ADRIANO'S (V)	15.95
Parcels of fresh pasta stuffed with ricotta cheese and spinach, sauteed with cherry tomatoes, goat cheese, spinach and roasted walnuts.	

PIZZA 12'

PIZZA MARGHERITA (V) HH	12.50
Tomato sauce, mozzarella cheese.	
PIZZA AL FUNGHI (V) HH	13.95
Tomato sauce, mozzarella cheese, mushrooms.	
PIZZA INNOCENTE HH	13.95
Tomato sauce, mozzarella cheese, ham, mushrooms.	
PIZZA PEPPERONI HH	13.95
Tomato sauce, mozzarella cheese, pepperoni sausages.	
PIZZA TROPICALE HH	13.95
Tomato sauce, mozzarella cheese, ham, pineapple.	
PIZZA BOLOGNESE HH	14.50
Tomato sauce, mozzarella cheese, Bolognese sauce.	
PIZZA PROSCIUTTO HH	13.95
Tomato sauce, mozzarella cheese, ham.	
PIZZA POLLO HH	13.95
Tomato sauce, mozzarella cheese, chicken.	
PIZZA VERDURE (V) HH	12.95
Tomato sauce, mozzarella cheese, courgette, peppers, aubergine, rocket.	
PIZZA CARNE SUPREMA	13.95
Tomato sauce, mozzarella cheese, chicken, ham, pepperoni sausage.	
PIZZA CON SALSICCIA	14.95
Tomato sauce, mozzarella cheese, Sicilian style sausage, chorizo, nduja (Italian spicy spreadable pork sausage), pepperoni sausages.	
PIZZA NAPOLI	14.95
Tomato sauce, mozzarella cheese, anchovies, capers, olives, pepperoni sausages.	
PIZZA PESCATORE	15.95
Tomato sauce, mozzarella cheese, prawns, mussels, anchovies.	
PIZZA CALZONE	14.95
Any pizza from the menu can be prepared as a calzone (excluding seafood)	
PIZZA ADRIANO'S	14.95
Tomato sauce, mozzarella cheese, goat cheese, cherry tomato, red onion, rocket.	

All of our pizzas (except calzone) are available gluten-free on request.

MAIN COURSE

POLLO AL FONTINA	17.95
Fillet of chicken breast, pan fried with garlic, topped with ham, Fontina cheese, finished with a creamy white wine sauce.	
POLLO AL FUNGHI E VINO BIANCO	17.95
Fillet of chicken breast, pan fried with garlic, mushrooms, tarragon, white wine and cream sauce.	
POLLO ADRIANO'S	18.95
Grilled chicken breast served with a white wine, garlic, lemon and chilli sauce, topped with butterflied king prawns.	
SALMONE ALLA GRIGLIA	18.95
Grilled fillet of salmon served with a sauce of your choice. Choose between a creamy lemon & dill sauce or garlic, white wine, chilli & butter sauce.	
GAMBERONI ALL'AGLIO	19.95
OLIO E PEPERONCINO	
Butterflied king prawns, sauteed with olive oil, garlic, white wine and a touch of chilli.	
10OZ LOMBATA ALLA GRIGLIA	28.95
Sirloin steak cooked to your liking, served with roasted peppers and button mushroom.	
8OZ FILETTO DI MANZO ALLA GRIGLIA	34.95
Fillet steak cooked to your liking, served with roasted peppers and button mushroom.	

Add a home-made sauce: Peppercorn sauce, Diane sauce, Blue cheese sauce. 4.50

All above dishes are served with home roasted potatoes and two other vegetables of the day.

DESSERT

TIRAMISU DELLA CASA	8.50	TORTA SELVA NERA (V)	8.50	PANNA COTTA	7.95
Layers of Savoiardi biscuits soaked with espresso coffee, coffee liqueur, marsala and rum, layered with mascarpone and cream, and sprinkled with cocoa.		Hot chocolate fudge cake served with chocolate sauce and cream, or ice cream.		Vanilla Panna Cotta topped with seasonal berries and cullies.	
CHEESECAKE DELLA CASA	8.50	GELATI SORBET	6.95	FORMAGGIO	10.95
Ginger biscuits, mascarpone, whipped cream topped with seasonal fruit.		3 Scoops - Please ask your server for options.		Selection of Italian cheeses, served with biscuits, grapes and chutney.	
		AFFOGATO	7.95		
		Vanilla ice cream served with a shot of espresso.			

Please inform your server of any allergies or dietary restrictions. While we take precautions, some ingredients may come into contact with common allergens. All dishes marked with (V) we can do them as vegetarian on request. All dishes marked with (HH) are available during Happy Hour.

WINE MENU

HOUSE WINE

Bottle 23.95 Glass 125ml 4.25 Glass 250ml 8.25

Huge section: Pinot Grigio, Sauvignon Blanc, Chardonnay, Merlot, Montepulciano D'Abruzzo, Pinot Grigio Blush, White Zinfandel rosé.

WHITE WINE

FALANGHINA, ITALY

A crisp and refreshing white wine from southern Italy, Falanghina offers bright notes of citrus, green apple, and a touch of floral aromas.

PINOT GRIGIO, ITALY

A light and refreshing white wine, Pinot Grigio offers delicate aromas of green apple, pear, and citrus, with a crisp, clean finish.

SAUVIGNON BLANC, CHILE

A refreshing and lively Sauvignon Blanc featuring bright citrus notes of lemon and lime, balanced with green apple and hints of fresh herbs.

GRILLO, ITALY

A vibrant Sicilian white wine straw yellow in colour, it is fresh and fragrant with aromas of citrus fruits, crisp and refreshing with a long, dry finish.

PASSOLE BIANCO, ITALY

A vibrant and aromatic white wine with delightful notes of citrus, white peach, and tropical fruits.

PECORINO TOMBACCO, ITALY

A crisp and aromatic wine boasting fresh notes of green apple, pear, and citrus, with subtle hints of white flowers and herbs.

RED WINE

PRIMITIVO, ITALY

A bold and full-bodied red wine from Puglia, Italy, Primitivo is rich with flavors of ripe dark fruits, including blackberry and plum, with hints of spice, chocolate, and pepper.

NERO D'AVOLA, ITALY

A signature red from Sicily, Nero d'Avola offers deep, dark color and robust flavors of ripe cherries, blackberries, and plums, with notes of spice, leather, and a hint of earthiness.

RIOJA CRIANZA, SPAIN

This classic Spanish red wine showcases rich aromas of red cherries, plums, and vanilla, complemented by subtle notes of spice and earthy undertones from oak aging.

CABERNET SAUVIGNON, CHILE

A bold red wine with deep flavours of blackcurrant, blackberry, and plum, intertwined with notes of cedar, spice, and dark chocolate.

APPASSIMENTO, ITALY

Made using the traditional appassimento method, this wine offers intense aromas and flavors of dried fruits, figs, and spices, with a velvety texture and smooth tannins.

SHIRAZ, LANGUEDOC, FRANCE

This vibrant Shiraz offers rich flavours of ripe blackberries, plums, and cherries, enhanced by hints of pepper, herbs, and subtle oak. Smooth tannins and bright acidity create a well-rounded wine.

SPARKLING WINE

BABY PROSECCO 200ml

A refreshing and easy-drinking sparkling wine with fruity notes and light bubbles.

PROSECCO

Light and refreshing with fine bubbles and fruity notes of apple and pear.

FERRARI BRUT, ITALY

A prestigious sparkling wine showcasing vibrant aromas of green apple, pear, and citrus, with delicate notes of toasted bread and almonds.

SOFT DRINKS

COCA-COLA | DIET COKE | SPRITE

Iconic Bottle 330ml

J2O | APPLLETISER 275ml

MINERAL WATER 500ml

MIXERS 200ml

Coca-Cola | Diet Coke | Lemonade | Tonic | Ginger Beer

JUICES

Orange | Apple | Pineapple | Cranberry

ROSÉ WINE

ROSÉ, ITALY

A vibrant rosé with refreshing notes of wild strawberry, pomegranate, and a touch of Mediterranean herbs. This elegant wine boasts a crisp minerality and balanced acidity.

SAUVIGNON BLANC, NEW ZEALAND

A vibrant and zesty wine bursting with tropical fruit flavours, including passionfruit, lime, and grapefruit, balanced by crisp acidity and a refreshing finish.

CHARDONNAY, CHILE, ARGENTINA

Showcasing rich flavours of ripe tropical fruits intertwined with notes of vanilla and subtle oak. Balanced acidity and creamy texture create a delightful drinking experience.

GRECO DI TUFO, ITALY

An exquisite wine with complex aromas of stone fruits, citrus zest, and floral notes. Its vibrant acidity and mineral backbone deliver a refreshing and lingering finish.

GAVI DI GAVI, ITALY

Renowned for its crispness and elegance, this wine features bright notes of green apple, pear, and citrus, complemented by subtle floral and mineral undertones.

BACCHUS, ENGLAND

Vibrant and aromatic, this wine showcases notes of elderflower, green apple, and fresh herbs, complemented by crisp acidity and a refreshing finish.

AGLIANICO, ITALY

A rich and full-bodied red wine from southern Italy, offering bold flavours of dark berries, ripe cherries, and hints of spices.

CHIANTI RISERVA, ITALY

An elegant red wine displaying a bouquet of ripe red cherries, dried herbs, and violets, with balanced acidity and smooth tannins.

MALBEC, ARGENTINA

This full-bodied wine is known for its bold flavours of blackberry, plum, and black cherry, complemented by hints of cocoa, tobacco, and spice.

BAROLO, ITALY

A prestigious full-bodied wine, Barolo offers complex aromas of rose petals, tar, cherry, and truffles, accompanied by earthy and herbal notes.

AMARONE DELLA VALPOLICELLA, ITALY

Crafted using the appassimento method, Amarone is rich with deep aromas of dark cherry, dried figs, and plums, with notes of chocolate, spice, and a hint of tobacco.

BALFOUR RESERVE BRUT, ENGLAND

An exceptional English sparkling wine with vibrant notes of green apple, lemon zest, and white peach, with subtle hints of brioche and almond.

CHAMPAGNE, FRANCE

A symbol of luxury, Champagne offers fine bubbles, vibrant aromas of green apple, pear, and citrus, complemented by notes of brioche and toasted nuts.

BEERS | ALES | CIDER

MORETTI DRAUGHT

Pint £6.50 | 1/2 Pint £3.50

PERONI 330ml Bottle

MENABREA AMBER 330ml Bottle

MORETTI SALE DI MARE 330ml Bottle

ALCOHOL-FREE LAGER 330ml Bottle

ALES 500ml Bottle

CIDER 500ml Bottle

COCKTAILS

All Cocktails

9.50

ADRIANO'S AMALFI SPRITZ

Limoncello, Prosecco, Tonic Water, Fresh Lemon.

APEROL SPRITZ

Aperol, Prosecco, Soda Water, Fresh Orange.

BELLINI (PEACH OR STRAWBERRY)

Peach Purée or Strawberry Puree, Prosecco.

GIN SPRITZ

Gin, Elderflower Syrup, Prosecco, Soda Water, Fresh Mint, Lime.

NEGRONI

Gin, Campari, Sweet Vermouth, Orange Twist.

ESPRESSO MARTINI

Vodka, Coffee Liqueur, Freshly Brewed Espresso.

OLD FASHIONED

Bourbon, Sugar, Bitters, Orange Peel.

CARIBBEAN MULE

Dark Rum, Ginger Beer, Lime Juice.

JUNGLE BIRD

Dark Rum, Campari, Pineapple Juice, Lime, Simple Syrup.

MOJITO

White Rum, Fresh Mint, Lime Juice, Sugar, Soda Water.

RUM PUNCH

Light Rum, Dark Rum, Orange Juice, Pineapple Juice, Grenadine, Lime.

COSMOPOLITAN

Vodka, Triple Sec, Cranberry Juice, Fresh Lime.

MOCKTAILS

All Mocktails

6.50

VIRGIN MOJITO

Fresh mint, lime juice, sugar, soda water, and ice.

APPLE GINGER SPARKLER

Apple juice, ginger beer, and a splash of lime juice.

VIRGIN RASPBERRY MOJITO

Raspberries, Mint, Lime Juice, Sugar, Soda Water, and Ice.

STRAWBERRY RICKEY

Strawberries, Lime Juice, Simple Syrup, Soda Water, and Ice.

TROPICAL PUNCH

Pineapple Juice, Orange Juice, Lime Juice, Grenadine, and Ice.

SPIRITS

25ML SHOT DOUBLE UP

STANDARD SPIRITS

3.50 +2.50

PREMIUM SPIRITS

4.50 +3.50

LUXURY SPIRITS

5.95 +4.50

ITALIAN SPIRITS

4.00 +3.50

We offer a wide selection of premium spirits.

Please ask your server for details and recommendations.

COFFEE & TEA

AMERICANO

3.25

ESPRESSO

2.85

MACCHIATO

2.95

LATTE

3.50

FLAT WHITE

3.50

CAPPUCCINO

3.50

MOCHA

3.75

ESPRESSO DOPPIO

3.50

HOT CHOCOLATE WITH CREAM

3.50

CORRETTO WITH A CHOICE OF LIQUEUR

5.95

LIQUEUR COFFEE

7.95

HERBAL TEA

3.25

TEA

2.85

Add a syrup: Vanilla, Caramel, Hazelnuts

1.00

All coffee selections are available decaffeinated upon request.