

## BENVENUTO

Welcome to our Pizzeria, established in 2009 relocating to these premises in 2012.

Our aim is to make stone baked pizza and simple Italian food in an atmosphere akin to a traditional 'Trattoria' with a wonderful sea view here in Newquay.

We serve pizzas to dine in our 32 cover restaurant or to take away.

We are licensed and serve Italian wines, beers and liqueurs.

Fresh pasta is available on our specials listed daily on the board. We try hard to source local produce and we also use fine ingredients from the continent.

Please note we are not a fast food restaurant, our dishes are prepared to order producing as much as we can from scratch. We recommend booking as we can fill up quickly - especially at the weekend.

Thank you for dining with us, please let us know if there is anything we can do to make your evening more enjoyable.

## BON APPETITO

Sam & the team.

## PRIMI

### Tomato Bruschetta (v) £4.45

Seasoned cherry tomatoes served on a slice of toasted ciabatta bread, dressed with fresh rocket, grana pedano cheese and balsamic glaze.

### Mushroom Bruschetta (v) £4.45

Sauté garlic Mushrooms served on a slice of toasted ciabatta bread, dressed with fresh rocket and grana pedano cheese.

### Large Bruschetta to Share (v) (gfo) £6.95

A freshly baked 9" flat bread with the choice of cherry tomatoes or sauté mushrooms dressed with fresh rocket and grana pedano cheese.

### Antipasti Mix & Match

(choose a selection of different antipasti dishes to share)

#### £3.00 a dish

- Homemade ciabatta bread with olive oil and balsamic glaze (v) (gf)
- Houmous (v) (gf)
- Seasoned Tomatoes (v) (gf)
- Small Dressed rocket salad (v) (gf)

#### £3.50 a dish

- Marinated Olives (v) (gf)
- Local Cheese (v) (gf)
- Grilled Artichokes (v) (gf)
- Prosciutto Slices
- Dressed Anchovies

### Antipasti Misti Plate £12.45

Homemade ciabatta bread with olive oil and balsamic glaze, dressed rocket salad, marinated olives, houmous, and a choice of prosciutto slices or local cheese. Both for an extra £1.50

### Zuppa - Soup of the week (v) (gf) expect Garlic ciabatta

£4.95

See our specials board for our homemade soup with garlic ciabatta.

### Garlic Bread (v) (gfo) £5.45

A hand rolled 9" base topped with our own garlic oil and oregano.

### Roasted Onion and Mozzarella Bread (v) (gfo) £6.45

A hand rolled 9" base with our own garlic oil topped with 100% grated mozzarella, red onions and oregano.

### Dough Balls (v) £5.45

5 Freshly baked dough balls in own garlic cream sauce and topped with chilli oil.

## INSALATE DI LATO

### Casa (gf) £4.95

Our house salad with lightly dressed leaves, cherry tomatoes, olives, red onion and balsamic glaze.

### Arugula (gf) £4.95

Fresh rocket, cherry tomatoes and grana pedano cheese.

### Caprese (gf) £5.45

Sliced mozzarella, cherry tomatoes and fresh basil seasoned with our own garlic oil and Cornish sea salt.

## PIZZA OR CALZONE

All our Pizzas are made from the freshest Dough made by hand in our kitchen and hand rolled. (gfo) Hand rolled little 9" Big 12"

### Margherita (v) £7.45 £8.95

Our own homemade sweet tomato sauce, 100% mozzarella and fresh basil Leaves.

### Hawaiian £8.95 £10.45

Tomato sauce, mozzarella, honey roast ham, pineapple, red onion and mixed roasted peppers.

### Roasted Vegetables (v) £9.45 £10.45

Tomato sauce, mozzarella, garlic, cherry tomatoes, mixed roasted aubergine and courgettes and roasted peppers.

### Pesto Pollo £9.95 £11.45

Tomato sauce, mozzarella, sliced chicken breast, red onion, cherry tomatoes and homemade pesto drizzle.

### Cajun Pollo £10.95 £12.45

Tomato sauce, mozzarella, sliced chicken breast marinated with Cajun seasoning, roquito chilli peppers, red onion and mixed roasted peppers.

### Mediterranean (v) £9.45 £10.95

Tomato sauce, mozzarella, garlic, cherry tomatoes, mixed olives, dressed fresh rocket and grana pedano cheese.

### Parma £9.45 £10.95

Tomato sauce, mozzarella, prosciutto dressed with fresh rocket and grana pedano cheese.

### Capriossa £10.95 £12.45

Tomato sauce, mozzarella, honey roast ham, sauté mushrooms, mixed olives and roasted peppers.

### Primavera (v) £10.95 £12.45

Tomato sauce, sliced cows mozzarella, artichokes, mushrooms, garlic, mixed olives, dressed with fresh rocket and a balsamic drizzle.

### Sweet and Spicy Italian Sausage £10.95 £12.45

Tomato sauce, mozzarella, dry smoked pepperoni, diced chorizo, red onions and roasted peppers.

### Four Seasons £11.45 £12.95

Tomato sauce, mozzarella, dry smoke pepperoni, sauté mushroom, olives, anchovies and capers.

(We scatter our toppings all over the pizza but should you wish for 4 quarter toppings please advise the waiting staff)

### Americana £9.45 £10.95

Tomato sauce, mozzarella, dry smoked pepperoni and roquito chilli peppers.

### Cornish Three Cheese (v) £9.95 £11.45

Tomato sauce, mozzarella, Cornish Brie, Yarg and Smokey Cheddar.

### Formaggio di Capra (v) £10.95 £12.45

Tomato sauce, goats cheese, garlic mushrooms, caramelised red onion, spinach and balsamic drizzle.

### Pizza Carne £11.45 £12.95

Tomato sauce, mozzarella, dry smoked pepperoni, diced chorizo, honey roast ham, sliced chicken breast and seasoned pork meatballs.



## CREATE YOUR OWN PIZZA

Start with a margherita pizza and add your choice of our toppings:

### £1.20 Toppings

Artichokes, Capers, Cherry Tomatoes, Chilli, Garlic, Mixed Courgette and Aubergine, Mixed Peppers, Mushrooms, Olives, Pineapple, Rocket, Sweetcorn

### £1.50 Toppings

Cornish Brie, Grana Padano, 100% Grated Mozzarella, Sliced Cows Mozzarella, Smoked Cheddar, Cornish Yarg, Goats Cheese

### £1.80 Toppings

Anchovies, Sliced Chicken Breast, Diced Chorizo, Honey Roast Ham, Meatballs, Pepperoni, Prosciutto, Tuna, Prawns

## BAMBINO

**Bambino Pizza** £5.95

A hand rolled 6" base left unseasoned with a choice of toppings!

**Bambino Pasta** £5.45

With either a tomato or cheese sauce!

## DOLCI

**Italian Gelato Ice Cream (v) (gf)** £5.45

Three scoops of your choice of Vanilla, Strawberry Or Chocolate or £1.90 single scoop.

**Homemade Tiramisu (v)** £5.45

**Homemade Hazelnut Chocolate Brownie (v)** £5.95

Served with a scoop of Vanilla Gelato.

**Affogato (v) (gf)** £3.90

A scoop of Vanilla Gelato and an Espresso to pour over the top. Why not try adding a small Bevanda Alcolica to the mix if you are old enough!

**Dessert of the Week** £5.45

See our special board for something sweet!

## CAFFE

**Espresso Doppio** £2.20

**Tea** £2.30

**Speciality Tea** £2.50

Peppermint, Green Tea, Breakfast or Earl Grey

**Americano** £2.50

**Hot Chocolate** £2.80

**Latte** £2.50

**Cappuccino** £2.80

**Mocha** £3.00

## VINO

**White** 175ml/bottle  
£4.50/£15.95

### 1. Casaleto Bianco Vino D' Italia

An easy-drinking light white wine, fruity and soft with persistent tropical and citrus notes.

**2. Pinot Grigio Primi Soli** £16.95

Dry, crisp and fruity with a wonderful hint of lemon

**3. Fiano Miopasso Scillia, Italy** £17.95

Character dry white wine, fresh and floral with touches of honey.

### Blush

**4. Casaleto Rosato Vino D' Italia** £4.50/£15.95

Cherries and pomegranate notes are found in this soft pink rosé.

### Red

**5. Casaleto Rosso Vino D' Italia** £4.50/£15.95

Red forest-fruit flavours with a hint of sweet plum, all kept in check by soft tannins.

**6. Montepulciano D'Abruzzo Dea Del Mare, Italy** £16.95

Smooth, light and fruity with a flavourful palate of blackcurrant and black cherry.

**7. Primitivo Miopasso Puglia, Italy** £18.95

Robust and at the same time a smooth and silky red wine with an abundance of ripe dark berries

**8. Botter Casa Vinicola Chianti DOCG, Italy** £22.95

Presented in the traditional straw basket this Chianti is ruby red with notes of cherry and blackcurrent.

Dry and herbaceous on the palate

### Sparkling

**9. Villa Sandi Prosecco DOC Treviso spumante Il Fressco** £22.95

Light straw colour with a full mousse on its head.

Taste is dry with medium acidity.

**10. Villa Sandi Prosecco DOC Treviso spumante Il Fressco single serve 20cl bottle** £6.95

Light straw colour with a full mousse on its head. Taste is dry with medium acidity; lovely prosecco in a small bottle.

## BEVI

**Peroni Nastro Assurro 5.1%ABV 330ml** £3.70

**Birra Moretti 4.6%ABV 330ml** £3.70

**Cornish Orchards Gold Cider 5%ABV 330ml** £4.20

**Coca Cola** £2.30

**Diet Coke, Coke Zero** £2.20

**San Benedetto Lemon** £1.70

**San Benedetto Orange** £1.70

**San Pellegrino Sparkling Mineral Water 250ml/750ml** £1.70/£3.50

**Orange/Apple Juice** £1.50

**BEVANDA ALCOLICA 25ml/50ml** £3.00/£5.00

### Lemoncello

An Italian liqueur mainly produced in Southern Italy, traditionally served chilled as an after dinner digestivo

### Amaretto

A deep brown coloured liqueur made from almonds and apricot kernels which are steeped in brandy then sweetened. Delicious over Ice.

### Frangelico

A legendary hazelnut liqueur made to a recipe dating back 300 years. enjoy neat, over ice or with a coffee

### Grappa

A fragrant grape based pomace brandy. Grappa can be added to espresso coffee to create caffe - meaning "corrected coffee"!