

SMALL PLATES & SHARERS

Gordal Olives Ve	£3.95
Dressed With Extra Virgin Olive Oil & Lemon Juice	
Padrón Peppers, Sea Salt Ve	£4.95
Campana	£12.50
Selection Of The Finest Cured Meats, Served With Buffalo Mozzarella, House Salad & Toasted Sourdough Flatbread	
Baby Chorizo	£4.95
Drizzled In Honey. <i>Recommendation - Guindilla Peppers 50p</i>	
Homemade Neapolitan Style Meatballs	£7.25
In A San Marzano Marinara Sauce	
Sicilian Style Arancini N	£7.95
Choice Of Mushroom & Truffle / Pesto, Spinach & Mozzarella / Nduja, Saffron & Mozzarella	
Burrata Salad V	£8.25
Burrata Mozzarella, Local, Seasonal Tomatoes, Fresh Basil, Extra Virgin Olive Oil, Sea Salt	
Bianca Pizza Bread 12"	£8.50
Our House Dough Topped with Garlic Oil, Oregano, Basil, Fior Di Latte (<i>Mozzarella</i>) & Pecorino	

PIZZA CLASSICS

	<i>Pizzette</i>	<i>12"</i>
Margherita	£5.95	£9.50
San Marzano Tomato, Fior Di Latte (<i>Mozzarella</i>), Pecorino, Fresh Basil, Extra Virgin Olive Oil		
Margherita Con Bufala	£8.25	£12.50
San Marzano Tomato, Buffalo Mozzarella, Fresh Basil, Extra Virgin Olive Oil		
Portobello Mushroom V	£6.50	£10.95
San Marzano Tomato, Local Portobello Mushrooms, Fior Di Latte (<i>Mozzarella</i>), House Garlic Oil, Sea Salt <i>Recommendation - Add Cured Pigs Cheek £2.50</i>		
Marinara Ve	£4.95	£8.25
San Marzano Tomato, Fresh Garlic, Oregano, Fresh Basil, Extra Virgin Olive Oil, Sea Salt		
'Cobble Lane' Pepperoni	£7.50	£11.95
San Marzano Tomato, Our Signature Calabrese Sausage, Fior Di Latte (<i>Mozzarella</i>)		

HOUSE PIZZAS

	<i>Pizzette</i>	<i>12"</i>
Capresé (<i>White Pizza</i>)	£8.50	£12.95
Oven Charred Local Cherry Tomatoes, Fresh Basil, Scamorza (<i>Smoked Mozzarella</i>) Buffalo Mozzarella, Fresh Garlic, Pesto, Sea Salt, Extra Virgin Olive Oil		
Caldo (<i>White Pizza</i>)	£8.50	£12.95
Fiery Nduja Sausage, Guindilla Peppers, Fresh Basil, Fior Di Latte (<i>Mozzarella</i>), Chilli Flakes. Finished With Honey & Pecorino		
Finocchio (<i>White Pizza</i>) N	£8.75	£13.25
Cured Pigs Cheek, Local Spinach, Chilli Flakes, Fior Di Latte (<i>Mozzarella</i>), Pistachios, Extra Virgin Olive Oil, Fennel Pollen		
The Gozney	£9.00	£13.75
San Marzano Tomato, Pepperoni, Fiery Nduja Sausage, Buffalo Mozzarella, Fresh Basil, Chilli Flakes		
Pressaré	£7.65	£11.95
Hand Pressed Sopressa Salami, Kalamata Olives, San Marzano Tomato, Fior Di Latte (<i>Mozzarella</i>), Fresh Basil, Extra Virgin Olive Oil		
Rustica V	£6.75	£11.55
A Dash Of San Marzano, Black Olives, Cherry Tomatoes, Extra Virgin Olive Oil, Fior Di Latte (<i>Mozzarella</i>), Fresh Basil		
Pastoré	£6.50	£10.95
<i>Not To Be Confused With A Margherita, This Pizza Delivers More Of A Flavour Punch!</i> San Marzano Tomato, Oregano, Fresh Basil, Fior Di Latte (<i>Mozzarella</i>). Finished With Lashings Of Pecorino & Extra Virgin Olive Oil		
Rapini (<i>White Pizza</i>)	£7.65	£11.95
Friarielli Broccoli, Chilli Flakes, Salami Napoli, Fior Di Latte (<i>Mozzarella</i>), Scamorza (<i>Smoked Mozzarella</i>), Extra Virgin Olive Oil <i>Recommendation - Add Black Olives £1.75</i>		

PASTA

Burrata Rigatoni V	£11.95
Tossed In Our Slow Cooked Arrabbiata Sauce & Topped With A Whole Burrata Mozzarella	
Meatball Rigatoni	£10.95
Homemade Neapolitan Style Meatballs With Rigatoni In Our Slow Cooked Arrabbiata Sauce	
Carbonara 'Guanciale'	£10.95
Spaghetti, Egg Yolk, Pecorino & Cured Pigs Cheek	
Chorizo and Roasted Tomato Spaghetti	£10.95
Baby Chorizo, Roasted Cherry Tomatoes, Spaghetti, Garlic Oil, Parsley	
Prawn And Scallop Panciotti	£12.95
Prawn And Scallop Filled Pasta, Nduja Cream Sauce, Roasted Cherry Tomatoes, Watercress, Herb Oil	
Mushroom and Truffle Ravioli V	£12.95
Porcini Filled Pasta, Parmesan And Cream Sauce, Dressed Rocket, Shaved Parmesan, Truffle Oil	

DESSERTS

Homemade Tiramisu N	£6.50
2 Scoops Of Artisan Gelato V N	£5.00
<i>Ask Server For Flavours</i>	
Affogato N	£6.50
Fior Di Latte Gelato Served With A Shot Of Espresso <i>Add Amaretto Liqueur £1.00</i>	
Homemade Vanilla Panna Cotta	£6.50
Cheesecake Of The Day N	£5.50
Amalfi Cake N	£5.00
Almond, Chocolate, Cream Traditional Recipe from the Island of Capri dating back nearly 100 years	

ADDITIONS

Swap To Buffalo Mozzarella	£2.50
Pepperoni / Nduja / Salami / Cured Pigs Cheek	£2.50 EA
Olives, Portobello Mushroom, Cherry Tomatoes, Friarielli Broccoli	£2.00 EA
<i>* additions half price for all pizzettes</i>	
Add Whole Burrata Mozzarella	£3.50
Truffle and Parmesan Fries	£5.50
Fries	£4.95
House Salad	£3.50

HOMEMADE DIPS

Cool & Creamy Parmesan	£1.95
Feisty & Fiery Nduja	£1.95
Basil Pesto	£1.95



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V Vegetarian
Ve Vegan
N Contains Nuts

FOOD ALLERGIES and INTOLERANCES

Please speak to our staff about the ingredients in your meal, when making your order.



COFFEE

PROUDLY SERVING CROSBY COFFEE

Flat White	£2.50
Cappuccino	£2.70
Latte	£2.70
Macchiato	£2.50
Espresso	£2.30

SOFT DRINKS

San Pellegrino Sparkling	£2.50
Orange	
Limonata	
Blood Orange	

Pago Premium Fruit Juice	£2.70
Orange	
Cloudy Apple	
Cranberry	

Coca Cola 330ml	£2.75
Diet Coke 330ml	£2.75

Still Water 330ml	£1.80
Sparkling Water 330ml	£1.80

GINS

Add £2.40 for lemonade or any tonic

	Sgl	Dbf
Bombay Sapphire	£3.80	£6.00
JJ Whitley Pink	£3.80	£6.00
JJ Whitley Blackcurrant	£3.80	£6.00
Whitley Neill Blood Orange	£4.20	£6.50
Whitley Neill Parma Violet	£4.20	£6.50
Whitley Neill Rhubarb & Ginger	£4.20	£4.20
Hendricks	£4.70	£7.50
Brockmans	£4.70	£7.50
Monkey 47	£5.40	£10.00

SPARKLING WINE

	BOTTLE	125ML
Prosecco D.O.C., Pure <i>Veneto, Italy</i> V,VE	£26.00	£6.95
Clean and crisp with apple notes, light and refreshing on the finish, a great example of quality Prosecco.		

Sparkling Brut, Delizioso <i>Veneto, Italy</i> V,VE	£22.00	£6.00
Delicate yeasty notes blend perfectly with fruity mature apple flavours and a harmonious clean freshness.		

Sparkling Grillo, Santa Tresa <i>Sicily, Italy</i> O,V,VE	£35.00
Fresh and fruity on the palate with great balance, soft and gentle with a burst of acidity, incredibly classy.	

WHITE WINE

	BOTTLE	175ML	250ML
Fiano, Carlomagno <i>Puglia, Italy</i> V,VE	£25.00		
Intense exotic fruits on the nose lead to a perfectly balanced palate, with good acidity, backbone and length.			

Grillo 2017, Rupe Secca <i>Sicily, Italy</i> V,VE	£23.00	£6.00	£8.20
With a rich, ripe bouquet and lovely palate of citrus and tropical fruit flavours and balanced refreshing acidity.			

Pecorino Noi Cento 2017, Roxan <i>Abruzzo, Italy</i>	£30.00
Superb example of this fashionable Italian varietal. Full, crisp and dry with a moreish aftertaste of ripe citrus fruit.	

Pinot Grigio, Ca' Tesore <i>Veneto, Italy</i>	£20.00	£5.00	£7.00
Aromas of lemon balm, green apple and pear lead to a stylish, dry and zesty palate with vibrant floral notes.			

Soave doc Classico Vigne Alte, Zeni <i>Verona, Italy</i>	£29.00
This classic and typical Soave from Verona is very elegant, crisp & delicate.	

ROSÉ WINE

Pinot Grigio Rosé, Ca' Tesore <i>Veneto, Italy</i>	£20.00	£5.50	£7.25
Classic rose aromas of strawberry and raspberry lead to a crisp, fresh palate with a light and fresh finish.			

RED WINE

Primitivo "Appassimento", Carlomagno <i>Puglia, Italy</i> V,VE	£25.00
Rich and full bodied with raisin characteristics, plum spices and sweet fruit flavours all in excellent balance.	

Sangiovese, Ca' Tesore <i>Puglia, Italy</i> V	£20.00	£5.45	£7.20
Easy drinking with a smooth mouthfeel, filled with rich, fruity red cherry flavours and typical notes of dried herbs.			

Nero d'Avola 2016, Rupe Secca <i>Sicily, Italy</i> V,VE	£23.00	£5.80	£8.10
Intense and smooth with ripe red berry and plum flavours and peppery notes supported by soft, sweet tannins.			

Valpolicella Classico, Giuseppe Lonardi <i>Veneto, Italy</i> V	£35.00
Gentle aromas of fresh coffee and kirsch, a soft, delicate palate and rich, fruit driven finish. Classic Italian elegance.	

Chianti, Duca di Saragnano <i>Tuscany, Italy</i>	£28.00
A modern, medium bodied Chianti with soft red fruits, subtle hints of spice and tobacco with smoky notes to finish.	

BEERS

Peroni Nastro Azzurro	£4.50
A Delicate Balance Of Bitterness, Citrus And Spicy Aromatic Notes, Combined With A Fast And Clean Finish	
<i>4.7% 330ml</i>	

Moretti	£4.50
Special Blend Of High Quality Hops Creates A Smooth, Full Bodied Beer With Wholemeal Bread Top Notes Which Are Cut By A Delicate Citrus Note.	
<i>4.60% 330ml</i>	

DEYA - Steady Rolling Man	£6.50
Soft & Delicate Pale Ale With Intense Tropical Fruits.	
<i>5.2% 500ml</i>	

Blue Moon	£4.50
Wheat Beer Brewed With Orange Peel For A Subtle Sweetness And Bright, Citrus Aroma.	
<i>5.4% 330ml</i>	

Erdinger 0%	£4.20
Spicy Malt Notes Harmonize Excellently With Caramel-Sweet Nuances.	

Draught Beer	£5.50
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ASK YOUR SERVER FOR GUEST BEERS

COCKTAILS £8.00

Pornstar Martini
Absolut Vanilla, Passoa, Passionfruit, Pineapple

Espresso Martini
Kahlua, Absolut Vanilla, Crosby Coffee

Purely Sour
Your Choice Of Bourbon Or Amaretto, Egg White, Lemon, Sugar

Cosmopolitan
Absolut Citron, Cointreau, Cranberry, Lime

Aperol Spritz
Aperol, Prosecco, Soda, Orange

Hugo
Prosecco, Hendricks, Elderflower, Mint

Classic Bellini
Prosecco, Peach

Lady Of Napoli
Bombay Sapphire, Grapefruit Liqueur, Lime, Cranberry

Citrus Dream
Cointreau, Passoa, Absolut, Grapefruit, Orange

Italian 75
Bombay Sapphire, Lemon, Prosecco