



4 Church Street,
Rickmansworth
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01923 770699

Menu

408 Uxbridge Road
Hatch End
HA5 4HP
020 8428 1881



Tripadvisor



Rosta

Starters

Mixed Olives Vegan	5.50
Bread and Butter	1.50
Arancini (V)	8.50
Balls of risotto rice, saffron, mozzarella cheese, breaded, served with a spicy tomato sauce	
Focaccia con rosmarino Vegan	6.50
Flat oven-baked pizza bread with rosemary and olive oil	
Focaccia con aglio e mozzarella (V)	8.50
Flat oven-baked pizza bread with olive oil, garlic and mozzarella cheese	
Caprese (V)	8.50
Sliced tomato, Buffalo mozzarella and basil on a bed of rocket	
Tricolore (V)	10.50
Sliced tomato, avocado, buffalo mozzarella and fresh basil	

Pasta

Penne Arrabbiata Vegan	14.00
Penne with tomato sauce, garlic and fresh chillies.	
Linguine ai frutti di mare	17.50
Linguine pasta, tomato sauce, garlic, mussels, squid and prawns.	
NEW Trofie al pesto Vegan	15.50
Trofie with fresh basil pesto and cherry tomatoes.	
NEW Penne panna e prosciutto	15.50
Penne in a cream, cooked ham sauce.	
NEW Spaghetti carbonara	16.50
Spaghetti, pancetta, black pepper, pecorino and beaten eggs	
NEW Spaghetti al ragu di cinghiale con olio di tartufo nero	17.50
Spaghetti served with a wild boar ragu, black truffle oil.	

Pizza

Margherita (V)	11.80
Tomato, fiordilatte, basil, olive oil	
Marinara Vegan	10.80
Tomato, oregano, garlic, basil, olive oil	
La Vegana Vegan	15.50
Tomato, vegan mozzarella, rapini, asparagus, chilli, sundried tomato, rocket	
La Tricolore (V)	14.50
Tomato, oregano, garlic, black olives, baked cherry tomatoes, buffalo mozzarella and topped with fresh rocket before serving	
Calabrese	14.00
Tomato, fiordilatte, spicy salami, onions, basil, olive oil	
Nduja	14.00
Tomato, smoked provola, Nduja sausage, basil, olive oil	
Parma e Burrata	16.50
Tomato, fiordilatte, Parma ham, burrata, basil, olive oil	
Crudaiola	16.00
Tomato, fiordilatte, Parma ham, rocket, parmesan shavings, basil, olive oil	
Bufalina (V)	14.50
Tomato, Buffalo mozzarella, cherry tomatoes, basil, olive oil	
Ortolana (V)	14.50
Tomato, fiordilatte, artichokes, peppers, courgettes, basil, olive oil	

Calamari e zucchini fritti	13.50
Fried fresh squid with courgettes served with homemade tartare sauce.	
NEW Gamberoni con pancetta e carciofi	14.50
King prawn wrapped in pancetta, pan fried in butter with an artichoke heart as a garnish	
Bruschetta con pomodori Vegan	5.50
Toasted bread topped with chopped tomatoes, garlic, onions, oregano and basil	
NEW Caprino con peperoni	9.50
Grilled goat's cheese on a bed of grilled mixed peppers with olive oil, oregano and garlic	
Tagliere di affettati e formaggi (Serves Two)	17.50
NEW Costolette di maiale all'agrodolce	11.50
Pork ribs, fennel seeds, marinated in a light soya sauce then baked, served with a spicy tomato sauce	
NEW Burrata Con Crudo	14.50
Parma ham and burrata	

NEW Gnocchi ai quattro formaggi	15.50
Baked fresh gnocchi di patate in a Parmesan, Taleggio, Gorgonzola and pecorino sauce	
NEW Risotto con caprino e barbabietola (V)	16.50
Arborio rice cooked with goat's cheese, beetroot, Parmesan and butter	
Lasagna vegetariana (V)	16.50
Layers of pasta interlaced with ricotta cheese, spinach, mushrooms, courgettes, bechamel, tomato, garlic and oregano with parmesan cheese.	
Lasagna di cinghiale e porcini	17.50
Layers of pasta interlaced with Wild Boar ragu, Porcini mushrooms, bechamel sauce and parmesan cheese.	
All our pastas can be served as starter portions.	10.00
A gluten free pasta option is available, please ask our staff	

Tonno e Cipolla	15.00
Tomato, fiordilatte, tuna, red onions, chilli, olive oil, basil	
Calzone Minori	15.50
Folded pizza filled with ricotta cheese, cooked ham, fiordilatte, tomato, basil and black pepper.	
Cacio, pepe e pancetta	14.80
Fiordilatte, pecorino, pancetta, black pepper, basil, olive oil	
Salsiccia e friarielli	14.00
Smoked provola, sausage meat, Rapini or broccoli rabe sautéed in garlic and chillies	
San Gennaro (V)	14.00
Fiordilatte, cherry tomatoes, olives, garlic, parsley, oregano, fresh chillies, basil, olive oil	
Norcina	15.50
Buffalo mozzarella, smoked provola, porcini mushrooms, fresh sausage, truffle paste, truffle oil, basil	
Cotto e Funghi	14.50
Tomato, fiordilatte, cooked ham, mushrooms, basil and olive oil	
Traditional - Original sour dough left to proof for 48 hours	
Without gluten -	extra 2.00

Although ingredients are gluten free, there are traces of gluten as there is contamination during the pizza making process. Not suitable for celiacs.

EXTRA TOPPINGS: Tomato sauce, fresh chillies, rocket, cherry tomatoes, olives, garlic, rapini, peppers, courgettes, avocado, onions, artichokes, sliced tomato, mushrooms, asparagus, basil, capers, parsley, anchovies **1.50 each**

- Fiordilatte, Buffalo mozzarella, fresh sausage, Spianata, Nduja, Parma ham, parmesan cheese, pecorino cheese, truffle oil, gorgonzola, sun dried tomatoes, tuna, truffle paste, pancetta, cooked ham **2.50 each** - Porcini, prawns **3.50 each** - Burrata **4.50**

Mains

Pollo crema e funghi (halal)	18.50
Pan fried chicken breasts, cream sauce, sliced mushrooms, served with a selection of daily vegetables and roast potatoes.	
Pollo Milano (halal)	18.50
Chicken breast in breadcrumbs served with spaghetti in a tomato sauce.	
Vitello alla milanese	18.00
Veal escalope in breadcrumbs served with spaghetti in a tomato sauce.	
Polpettine di agnello con pasta	18.00
Spicy lamb meatballs in tomato sauce served on a bed of spaghetti.	
Parmigiana (V)	15.00
Sliced fried aubergines interlaced with tomato sauce, mozzarella, vegetarian cheese, basil and oregano.	
NEW Costolette di agnello con erbe aromatiche	23.50
Grilled lamb cutlets served with a red wine and mixed herbs sauce, accompanied by roast potatoes and daily vegetables.	

NEW Bistecca di ribeye alla griglia	24.50
Grilled ribeye steak 8oz. Served with French fries and daily vegetables.	
NEW Orata con ratatouille	21.50
Fillet of Seabream, pan fried, served on a bed of ratatouille, accompanied with roast potatoes.	


Salads

Our salads, unless already specified are served with only a drizzle of olive oil.

Green salad (side) Vegan	4.50
Green salad, cucumber, green olives	
Mix salad (side) Vegan	5.00
Tomato, cucumber, olives, mixed lettuce, red onions	

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Children (this menu will be strictly available to children of 13 years and under)

Baby Margherita 	4.75
Tomato, fiordilatte and basil	
Baby Marinara Vegan	4.20
Tomato, oregano, garlic and basil	
Baby Pizza Con salsiccia	5.25
Tomato, fiordilatte, fresh sausage	
Baby Gnocchi al pomodoro Vegan	5.25
Fresh gnocchi di patate in a tomato sauce	
Baby Spaghetti pomodoro Vegan	5.20
Spaghetti in a tomato sauce	

Baby Penne pomodoro Vegan	5.20
Penne in a tomato sauce	
Baby Penne crema 	5.25
Penne with a cream sauce	
Baby Pollo Milano e patatine (halal)	9.00
Strips of chicken breast in breadcrumbs served with chips	
Baby Spaghetti al ragù	5.50
Spaghetti with wild boar ragu	
Chips	2.50
Extra Pizza Topping	75p Each
<small>Usually your child menu choice is served with your starters</small>	

White Wine

Pinot Grigio (House Wine)	Glass 175ml 6.70
	Glass 250ml 8.50
	75cl 23.50

Fine and persistent bouquet. The taste is dry and fresh.

Falanghina Beneventano I.G.T.	75cl 32.50
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Straw yellow color with greenish hues which demonstrates its freshness.

The bouquet has notes of apple, banana, pineapple. There is also an aromatic note which gives elegance to this wine, the typical acidity in the mouth leads to a fresh and pleasant finish.

Inzolia I.G.P.	Glass 175ml 7.70
	Glass 250ml 10.00
	75cl 28.00

An elegant white wine made from the powerful yet resistant inzolia grape.

Gavi Di Gavi	75cl 50.50
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Fausto Gemme harvest the grapes by hand and immediately pressed using a soft squeezing machine. The must obtained is fermented in steel tanks at a controlled temperature. The result is a wine that conquers for the transparency and dry flavour typical of Gavi D.O.C.G.

La Segreta Bianco, Planeta	75cl 34.50
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La Segreta wine is a wine focusing on notes of pleasant citrus flower freshness, which provide a harmony unique among its Mediterranean notes and an unforgettable freshness. Elegant on the nose with notes of peach, papaya, yellow melon and chamomile, refined and intriguing on the palate.

Vermentino	75cl 34.50
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Light straw coloured with a light greenish glint, flowery intense, fresh and fruity. Best paired with seafood and grilled fish.

Zibibbio (Medium Sweet)	Glass 175ml 7.00
	Glass 250ml 9.00
	75cl 26.00

Rose Wine

Pinot Grigio Blush	Glass 175ml 7.20
	Glass 250ml 9.00
	75cl 25.00

Fruity and refreshing with flavours of apricot, peach and strawberries.

Excellent with appetisers, soups, fish or white meat dishes.

Champagne

House Champagne	75cl 55.00
Louis Roederer Brut Premier Non Vintage Champagne	75cl 95.00
Laurent Perrier NV Brut	75cl 90.00
Moet & Chandon NV Brut	75cl 87.00

Sparkling

Prosecco Rosa	75cl 34.50
Prosecco	Glass 125ml 6.95
	75cl 29.50
Baby Prosecco	20cl 8.50

Beer

Moretti Zero 330ml Lager (0.5% volume)	5.60
Ichnusa 330ml	5.90
Moretti 330ml	5.80
Peroni Draught Beer	Half Pint 3.50
	Pint 6.10

Red Wine

Nero D Avola DOC Roceno (House wine)	Glass 175ml 7.70
	Glass 250ml 9.75
	75cl 25.00

Very apparent in the glass with a firm presence of aromas like blackcurrant, red fruit, spices, slightly peppery and soft round tannins. Subtle with the right finesse.

Primitivo Salento, Boheme	75cl 35.00
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Medium bodied, fresh and fruit forward, this will pair very well with starters, charcuterie, pasta and pizzas.

Biferno Rosso Riserva DOC Palladino	75cl 40.50
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Aglianico grapes, a lovely, easy drinking red wine with a nose of blueberry aromas. Oak ageing has given it a soft, velvety texture underlaid by spices, as well as a rustic warmth.

Cannonau Riserva 2019	75cl 43.00
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A dark, intense expression of Cannonau, with blackberry and cherry jam aromas, spicy and full in the mouth, with real drive and length. This is consistently one of Sardinia's greatest red wines.

Amicone 2018	Glass 175ml 10.50
	Glass 250ml 14.50
	75cl 42.00

The healthiest and most developed grapes are chosen during harvest to undergo a further drying process in controlled temperatures which guarantees the superb quality of this wine. These laborious steps produce a full bodied yet soft wine with aromas of fresh raspberry and black cherry. Slow maturation in oak barrels gives notes of sweet spices and chocolate.

Amarone Della Valpolicella DOCG Masi 2015	75cl 95.00
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Made from Corvina grapes and Rondinella with 5% Molinara grapes. Proud, majestic, complex and exuberant this is Masi's gentle giant. A benchmark for the Amarone category which, together with Barolo and Brunello makes up the aristocracy of the Italian wine world. Full bodied with an aroma of fruit.


Coke 330ml (Glass)	3.50
Coke Zero 330ml (Glass)	3.50
San Pellegrino Lemonade 330ml	3.50
San Pellegrino Aranciata 330ml	3.50
Soda 200ml	2.50
Tonic water 200ml	2.50
Ginger Ale 200ml	2.50
Slimline Tonic 200ml	2.50
Apple juice 250ml (Glass)	3.50
Peach juice 250ml (Glass)	3.50
Pineapple juice 250ml (Glass)	3.50
Orange juice 250ml (Glass)	3.50
Tomato juice 200ml (Glass)	3.00
Panna 500ml	2.75
San Pellegrino 500ml	2.90
Panna 750ml	3.75
San Pellegrino 750ml	3.75
Red Bull 250ml	4.50

Olives may contain stones

If you have any allergen or dietary requirements, please inform our staff before you order.

All our dishes are freshly prepared in our kitchen,

unfortunately we cannot guarantee that they are 100% free of allergens or contaminants.

 **is for Vegetarian Vegan**

A 10% service charge will be added to your bill