AUTUMN MENU · 2026

ITALIAN KITCHEN & PIZZERIA

Cucina

STARTERS & SMALL PLATES

Homemade Soup of the Day (V) — £5.75
Served with fresh baked bread

Novellata Olives (V) — £2.75
Sicilian green olives

Garlic Bread (V) — £8.25
Stone-baked & brushed with garlic butter
Cheese £8.75 • Tomato £9.25 • Cheese & Tomato £9.75

Chicken Liver Pâté — £6.75
Flavoured with Scotch whiskey, spiced plum chutney & toasted ciabatta

Fried Calamari — £7.95
Crisp-fried rings, garlic aioli & lemon

Wild Mushroom & Garlic Bruschetta — £6.75
Thyme, parmesan & truffle oil

Arancini — £7.50
Crispy fried rice balls stuffed with beef ragù & mozzarella

King Prawns — £8.25
Pan-fried in garlic, chilli & white wine

Meatballs — £7.95
Homemade beef in rich tomato, finished with parmesan

Bruschetta (V) — £6.75
Toasted ciabatta, vine tomatoes, basil & garlic

Baked Camembert (V) — £9.50
Rosemary, garlic, honey & toasted ciabatta. Good to share.

Italian Sausage & Butterbean Stew — £7.95
Tomato, rosemary & parmesan

Whipped Goat's Cheese (V) — £7.50
Roasted beetroot, walnuts & balsamic glaze

PASTA

All pasta dishes available with penne or linguine

Penne Arrabbiata (V) — £12.00
Tomato, chilli & fresh herbs

Penne Cucina — £12.50
Tomato, pepperoni, salami, ham, garlic & chilli

Wild Mushroom & Truffle Tagliatelle (V) — £11.50
Garlic, parmesan & thyme

Salmon Tagliatelle — £13.50
Smoked salmon in a creamy tomato sauce

Classic Carbonara — £12.50
Linguine or penne, smoked pancetta in a creamy carbonara sauce

Creamy Chicken & Pesto — £12.50
Chicken breast, sun-dried tomatoes, pine nuts & parmesan in a creamy basil pesto

Slow-Cooked Beef Ragù Pappardelle — £14.00
Red wine, tomato & parmesan

Seafood Linguine — £13.50
Prawns, mussels & calamari in a white wine sauce

RISOTTO

Seafood Risotto — £13.50
Arborio rice, prawns, mussels, calamari & herbs

Chicken, Leek & Pancetta Risotto — £12.50
Parmesan & cracked black pepper

King Prawn Risotto — £13.50
Garlic, lemon & parsley

Creamy Butternut Squash & Sage Risotto (V) — £12.00
Wild mushrooms & gorgonzola

SALADS

Autumn Salad (V) — £11.50
Roasted pear, creamy Italian gorgonzola, walnuts & salad leaves in a maple & Dijon dressing

Chicken, Bacon & Avocado Salad — £12.50
Grilled chicken, crispy bacon & avocado, baby gem, cherry tomatoes & honey-mustard dressing

MAINS

Chicken alla Crema — £14.00
Chicken breast in a creamy garlic & mushroom sauce & sautéed new potatoes

Chicken Cacciatore — £14.00
Chicken breast, mushrooms, olives, peppers & onions in tomato, sautéed new potatoes

Italian Braised Beef Short Rib — £16.00
Creamy parmesan mash, roasted root vegetables & red wine jus

Sirloin Steak Tagliata — £18.00
Sliced sirloin steak, dressed rocket salad & hand-cut chips
ADD PEPPERCORN OR BLUE CHEESE SAUCE +£1.50

Cucina Autumn Burger — £12.50
Beef patty, crispy pancetta, mature cheddar, caramelised onion, smoked garlic mayo, slaw & fries

Pan-Fried Seabass — £16.00
Asparagus, crispy pancetta, sautéed potatoes, lemon & caper butter

Fish & Chips — £14.00
Beer-battered fish, chunky chips, mushy peas & tartare

PIZZA

Freshly baked dough & San Marzano tomato — 12″ stone-baked, or 7″ pizzette with dressed salad or slaw

Margherita (V) — £10.00
Tomato, mozzarella & fresh basil

Pepperoni — £10.99
Classic pepperoni, mozzarella & tomato

Ham & Mushroom — £10.99
Italian ham, mushrooms & mozzarella

Funghi — £10.50
Wild mushrooms, mozzarella, parmesan, garlic & thyme

Prosciutto & Pear — £11.50
Parma ham, pear, gorgonzola, mozzarella, balsamic & parmesan

Toscana — £11.75
Mushrooms, ham, mixed peppers & red onion

Cucina — £12.95
Pepperoni, chorizo, salami & parma ham

Di Capra (V) — £12.25
Goat's cheese, bianco base, rocket & caramelised onion

Autumn Piccante — £12.95
Spicy Italian sausage, roasted peppers, red onion, mozzarella & chilli honey

Calzone — £12.95
Folded pizza — mozzarella, salami, pepperoni & chorizo, with tomato sauce

DESSERTS

Limoncello Cheesecake — £6.25
Creamy lemon cheesecake & Italian limoncello

Tiramisù — £6.25
Classic tiramisù, Cucina style

Chocolate Fudge Cake — £6.25
Warm chocolate cake & vanilla ice cream

Sticky Toffee Pudding — £6.25
Butterscotch sauce & vanilla ice cream

Warm Apple & Blackberry Crumble — £6.25
Vanilla custard

Selection of Ice Cream & Sorbet — £4.50
Ask your server for today's flavours

SIDES

£3.50 each

Skinny Fries
Sweet Potato Fries
Roast New Potatoes (V)
Grilled Courgettes (V)
Rocket & Parmesan Salad (V)
Hand-Cut Chips
Truffle & Parmesan Fries
Grilled Aubergine (V)
Mixed Salad (V)
Homemade Coleslaw (V) — £2.00

Please make our staff aware of any allergies or intolerances — every dish is freshly prepared. Nuts & flour are used in our kitchen, so trace amounts may remain. Care is taken to remove bones from all fish dishes, though a few may remain.

(V) VEGETARIAN