

BREADS & NIBBLES (while you wait)

Selection of House Breads v with olive oil and balsamic vinegar	£3.15
Dish of Marinated Mixed Olives v	£2.95
House Breads with Dips (ideal for sharing) v mixed breads with hummus, sweet chilli sauce, pesto oil, balsamic vinegar and garlic oil	£4.95
Duo of Sweet Round Chillies filled with Greek cheese and sunblushed tomatoes v	£3.45

GARLIC PIZZA BREAD

plain v	£2.95
with cheese v	£3.25
with cheese and tomato v	£3.25
with cheese and mushroom v	£3.50
with caramelised onions and mozzarella v	£3.50

STARTERS

Mozzarella and Tomato Salad v buffalo mozzarella, tomatoes, fresh basil and green pesto	£4.95
Melon Boat H with Prosciutto Ham topped with Melon & Chilli Sorbet	£5.15
Mushrooms al Forno v baked mushrooms stuffed with mozzarella and grana padano cheese, onion, garlic and breadcrumbs served on crostini with salad garnish	£5.35
Pancetta Fishcakes two juicy fishcakes with salsa dip	£5.95
Grilled Goats Cheese Bruschetta v with plum tomatoes, caramelised onions and a balsamic glaze	£5.50
Bruschetta Picante v tomato, mozzarella, chilli peppers, salami and grana padano cheese	£4.75
Bruschetta con Funghi v mushrooms, red onions, béchamel and a balsamic glaze	£4.75
Camembert in a Box (ideal for sharing) v baked Camembert with garlic oil and house bread for dipping	£5.75
Antipasti Classico (ideal for sharing) house breads, buffalo mozzarella, prosciutto dry cured ham, Italian salami, olives, tomato, rocket, sweet pickled onions, balsamic vinegar and olive oil	£9.95

THIN CRUST PIZZAS BAKED IN OUR TRADITIONAL OVEN

All of our pizzas bases are topped with our homemade aromatic tomato sauce and mozzarella

9" 12"

Margherita v traditional with fresh basil	£6.95 £7.95
Romana ham and mushroom	£7.35 £8.75
Ananas ham and pineapple	£7.35 £8.75
Pepperoni pepperoni and onion	£8.95 £10.35
Rossa Caprino v goats cheese, peppers and caramelised onions	£8.95 £10.35
Funghi v mushroom and garlic	£7.35 £8.75
Americano pepperoni, peppers and jalapenos	£9.75 £11.75
Mediterranean v olives, feta cheese, peppers and fresh parsley	£8.35 £9.75
Diavolo VH salami, pepperoni, prosciutto ham, spicy beef, chilli peppers	£9.75 £11.75
Vesuvius H slices of steak, red onion, jalapenos, grapes, fresh coriander and fresh mint	£10.45 £11.85
Meat Inferno VH steak, peperoni, chicken, salami, chorizo and very hot roquito peppers	£10.45 £11.85
Napolitana prawns, tuna, anchovies, black olives and dill	£9.35 £10.75
Florentina chicken, spinach, peppers, béchamel sauce and grana padano cheese	£8.95 £10.35

EXTRA TOPPINGS £1.25 £2.25

SALADS

Starter Main

Mediterranean Salad v mixed salad leaves, feta cheese, olives, tomato, olive oil dressing	£4.95 £8.25
English Salad v mixed salad leaves, tomato, cucumber, peppers, red onions, croutons, vinaigrette dressing	£4.95 £8.25
Warm Goats Cheese Salad v mixed salad, olives, tomatoes, walnuts, caramelised balsamic onions and fresh beetroot drizzled with a balsamic vinaigrette	£5.25 £8.75
Wasabi Beef Salad a vermicelli noodle salad with spring onions, carrot, cucumber, coriander and chillies in a Thai chilli dressing	£5.75 £9.25

TRADITIONAL PASTA

Spaghetti Bolognese aromatic tomato sauce and minced beef	£8.95
Spaghetti Pomodoro v aromatic tomato sauce topped with fresh basil infused olive oil	£8.50
Tagliatelle Carbonara prosciutto ham in a creamy cheese sauce	£8.95
Salmon Garganelli in a cream sauce with spinach and asparagus	£9.65
Spaghetti Con Polpette spicy meatballs in a tomato sauce	£9.25

OVEN BAKED PASTA

Lasagne layers of pasta, beef Bolognese, béchamel, parmesan, tomato and mozzarella	£8.95
Mushroom & Goats Cheese Garganelli v topped with rocket and finished with cream and parmesan shavings	£8.45
Red Pepper & Spinach Lasagne v layers of pasta, spinach, red peppers, tomatoes, mushrooms, onions and herbs topped with cheese	£8.95
Chicken Garganelli Arrabiata vH diced chicken and garganelli pasta in an aromatic sauce with tomatoes, chilli and parmesan	£9.25

MAIN COURSES

Chicken Breast Prosciutto filled with dolcelatte cheese, wrapped in prosciutto on a fresh tomato sauce with tagliatelle	£11.95
Summer Swordfish pan fried and topped with a tomato & pesto butter, served with mixed salad and house fries	£15.95
8oz Sirloin Steak with tomato, mushroom, onion rings, house fries and salad	£15.95
Piri Piri Chicken H spicy marinated chicken breast served with house fries and mixed salad	£11.95

SIDES

House Fries	£2.95
Rocket Salad & Parmesan Shavings	£3.10
Tomato & Red Onion Salad	£3.10
Onion Rings	£2.95
Selection of House Bread with olive oil and balsamic vinegar	£3.15
Pepper Sauce	£2.55

CHILDRENS CHOICES

6" pizza with Small Salad choose from Margherita, Pepperoni or Romana	£3.75
Extra toppings	£0.60
Spaghetti with Tomato Sauce and Basil v	£3.75
Spaghetti Bolognese	£4.25
Tagliatelle Carbonara	£4.25
Ice Cream Vanilla or Chocolate (2 scoops)	£2.65

DESSERTS

Banana Mess bananas, ginger biscuits, toffee and cream	£4.95
Tiramisu coffee, cocoa, cream, mascarpone, marsala wine and sponge fingers	£4.50
Italian Lemon Cheesecake with candied lemons	£4.50
Boston Chocolate Brownie served warm with cream or vanilla ice cream	£4.75
Ice Creams and Sorbets Vanilla, Toffee Fudge or Raspberry Pavlova (3 scoops) Melon & Chilli Sorbet	£3.50 £2.95

WINE LIST

WHITE

	175ml	250ml	Bottle
1 Altana di Vico Pinot Verduzzo A dry and zesty white wine, offering medium body with firm fruit and a refreshing finish. Veneto, Italy - 12.00%	£3.75	£5.00	£14.95
2 La Lejania Reserva Chardonnay This delightful, smooth, buttery and mouth filling wine offers ripe Chardonnay fruit to produce a well balanced and easy drinking wine. Maule Valley, Chile - 13.5%			£14.95
3 Frascati Superiore Rione Trebbiano, Malvesia Pale yellow in colour, clear and bright with soft mouth-watering lemon and melon fruit. Delicate, well balanced dryness. Lazio, Italy - 12.5%			£15.50
4 Veneto Botter Pinot Grigio A light, well made wine with a fresh grassy nose and peachy fruits. Veneto, Italy - 12.00%	£3.95	£5.40	£15.95
5 Aldridge Estate Semillon Chardonnay Delightful, crisp and fruity, result of a blend of trophy winning Semillon and oak matured Chardonnay. Well balanced with full flavour. South East Australia - 12.00%			£16.50
6 Good Hope Chenin Blanc Light yellow in colour with lots of exotic flavours. Full flavour in the mouth with enticing freshness. An excellent Chenin Blanc with lots of class. Stellenbosch, South Africa - 13.5%			£17.95
7 Mussel Bay Sauvignon Blanc From the vineyards of Marlborough New Zealand, this luscious Sauvignon Blanc has lifting hints of passionfruit and a distinctive herbaceous aroma. Marlborough, New Zealand - 12.5%	£4.75	£6.50	£18.50

ROSE

8 La Lejania Merlot Rosé With delicate summer fruits, this easy drinking rosé wine is a good example of the New World style, great for summer! Maule Valley, Chile - 13.00%	£3.75	£5.00	£14.95
9 Angel's Flight White Zinfandel Blush Delicate and refreshing pink wine with red apple and strawberry hints, low acidity, medium in style. California, USA - 10.5%			£17.95

	175ml	250ml	Bottle
RED			
10 Altana di Vico Merlot Refosco	£3.75	£5.00	£14.95
<p>A light bodied yet convincing all-round wine which is fruity and well balanced. Veneto, Italy - 12.00%</p>			
11 Alto Pampas del Sur Pinot Noir			£14.95
<p>Lovely light Pinot with a light strawberry background. Well balanced and approachable. Mendoza, Argentina - 14.00%</p>			
12 Montepulciano D'Abruzzo Caleo Montepulciano	£3.95	£5.40	£15.95
<p>Excellent example of a classic Italian style. Medium bodied with cherry plum fruit flavours. Abruzzi, Italy - 13.00%</p>			
13 Aldridge Estate Shiraz Cabernet			£16.50
<p>A vibrant colour with ripe rich berry characters. Fruity medium bodied palate with soft finish. South Eastern Australia - 12.5%</p>			
14 Caleo Primitivo			£16.50
<p>Primitivo grapes come from the most ancient vine in Italy called Vinum. This wine is produced in the southern part of Puglia. It has a deep red colour, a full body and a characteristic nose. Salento, Italy - 13.00%</p>			
15 Valpolicella Botter Corvina, Rondinella, Molinara			£17.95
<p>Ruby-red in colour, with a garnet base. Vinous, delicate and characteristic bouquet. Dry on the palate with flavours of cherry and spice. Verona, Italy - 11.5%</p>			
16 Rioja Vega Crianza Tempranillo Mazuelo and Garnacha	£4.75	£6.50	£18.50
<p>Fresh dark berry and kirsch aromas. Blackcurrant and cherry flavours, firmed by youthful tannins finishing with good mineral snap and length. Rioja, Spain - 13.5%</p>			
BUBBLES			
17 Pinot Grigio Sparkling Rose			£17.95
<p>A delicious Pinot Grigio rosé showing delicate red-fruit flavours. Veneto, Italy - 12.5%</p>			
18 Vetriano Prosecco			£17.95
<p>An attractive biscuity nose, leading onto a bright fruity palate with hints of pears and melon. An excellent aperitif. Veneto, Italy - 11.5%</p>			

HOT BEVERAGES

Coffees

Cappuccino	£2.35
Latte	£2.35
Espresso	£1.95
Americano	£1.95

Tea (pot for one)

Traditional, Earl Grey, Green
 or Red Berry tea

£1.95

Liqueur Coffees

Topped with whipped cream.

Select a liqueur to add to your coffee:

Amaretto
 Tia Maria
 Malibu
 Baileys
 House Brandy
 Jameson's Irish Whisky

£4.50

LIQUEURS

Frangelico
 Galliano
 Limoncello
 Grappa

£2.70

LB's SPECIALITY COCKTAILS

Sea Breeze the one from New York

Vodka, cranberry and grapefruit juice on
 crushed ice

Mojito the one from Cuba

Rum, lime, mint, lemonade on crushed ice
 with fresh mint

Mai Tai the one from Barbados

Rum, triple sec, amaretto and lime juice on
 crushed ice

By the glass £3.50

By the jug (approx. 7 drinks) £19.95

DRAFT BEERS

½ pint pint

Jennings Bitter Smooth 3.5%	£1.60	£3.10
Stella IV 4.00%	£1.70	£3.30

BOTTLED BEERS

Becks Blue (alcohol free)	£2.70
Peroni 4.7%	£3.30
Peroni Nastro Azzurro 5.1%	£3.50
Strongbow 5%	£3.50

SPIRITS

All Spirits 25 ml	£2.70
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SOFT DRINKS

Cordials (Blackcurrant or Orange) 10oz	£0.85
Pepsi / Diet Pepsi 10oz	£1.65
Lemonade 10oz	£1.65

SPECIALITY SOFT DRINKS

Frobishers 100% Pure Fruit Juices	£2.15
Bumbleberry	
Apple	
Orange	

Bottle Green Sparkling Juices	£2.45
Elderflower	
Pomegranate with a hint of elderflower	
Cranberry with a hint of orange	

Fentiman's	£2.35
Cloudy Victorian lemonade	
Rose lemonade	

