

## BREADS & NIBBLES

<b>Selection of House Breads</b> v	£3.15
with olive oil and balsamic vinegar	
<b>Dish of Marinated Mixed Olives</b> v	£2.95
<b>House Breads with Dips</b> (ideal for sharing) v	£4.95
mixed breads with hummus, sweet chilli sauce, pesto oil, balsamic vinegar and garlic oil	

## GARLIC PIZZA BREAD

plain v	£2.95
with cheese v	£3.25
with cheese and tomato v	£3.25
with caramelised onions and mozzarella v	£3.50
<b>NEW</b> with cheese and Italian salami	£3.75

## STARTERS

<b>Mozzarella and Tomato Salad</b> v	£4.95
creamy "melt-in-the-mouth" buffalo mozzarella, tomatoes, fresh basil and green pesto	
<b>Mushrooms al Forno</b> v	£5.35
baked mushrooms stuffed with mozzarella and grana padano cheese, onion, garlic and breadcrumbs served on crostini with salad garnish	
<b>Pancetta Fishcakes</b>	£5.95
two juicy fishcakes with salsa dip	
<b>Grilled Goats Cheese Bruschetta</b> v	£5.50
with plum tomatoes, caramelised onions and a balsamic glaze	
<b>Bruschetta Picante</b> H	£4.75
tomato, mozzarella, chilli peppers, salami and grana padano cheese	
<b>NEW Italian Baked Cheese</b> (ideal for sharing) v	£5.75
tastier than Camembert and served with fresh house bread for dipping	
<b>Antipasti Classico</b> (ideal for sharing)	£9.95
house breads, creamy buffalo mozzarella, prosciutto dry cured ham, Italian salami, olives fresh anchovies (less salty than the ones you're used to!), tomato, rocket, sweet balsamic pickled onions, balsamic vinegar and olive oil	

**THIN CRUST PIZZAS** BAKED IN OUR TRADITIONAL OVEN

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

	9"	12"
<b>Margherita</b> <span style="color: green;">v</span> traditional with fresh basil	£6.95	£7.95
<b>Romana</b> ham and mushroom	£7.35	£8.75
<b>Ananas</b> ham and pineapple	£7.35	£8.75
<b>Pepperoni</b> <span style="color: red;">H</span> pepperoni and onion	£8.95	£10.35
<b>NEW Burratina</b> <span style="color: green;">v</span> a sweet and tasty mozzarella ball with a creamy inside. Slice into it and let it melt all over your pizza - served on an aromatic tomato sauce topped with fresh basil	£9.75	N/A
<b>Rossa Caprino</b> <span style="color: green;">v</span> goats cheese, peppers and caramelised onions	£8.95	£10.35
<b>Funghi</b> <span style="color: green;">v</span> mushroom and garlic	£7.35	£8.75
<b>Americano</b> pepperoni, peppers and jalapenos	£9.75	£11.75
<b>Mediterranean</b> <span style="color: green;">v</span> olives, feta cheese, peppers and fresh parsley	£8.35	£9.75
<b>Diavolo</b> <span style="color: red;">VH</span> salami, pepperoni, prosciutto ham, spicy beef, chilli peppers	£9.75	£11.75
<b>Meat Inferno</b> <span style="color: red;">VH</span> steak, peperoni, chicken, salami, chorizo and very hot roquito peppers	£10.45	£11.85
<b>Napolitana</b> prawns, tuna, fresh anchovies, black olives and dill	£9.35	£10.75
<b>Florentina</b> chicken, spinach, peppers, béchamel sauce and grana padano cheese	£8.95	£10.35
<b>EXTRA TOPPINGS</b>	£1.25	£2.25
<b>SALADS</b>	Starter	Main
<b>Mediterranean Salad</b> <span style="color: green;">v</span> mixed salad leaves, feta cheese, olives, tomato, olive oil dressing add fresh anchovies for an extra £1.50	£4.95	£8.25
<b>English Salad</b> <span style="color: green;">v</span> mixed salad leaves, tomato, cucumber, peppers, red onions, croutons, balsamic syrup	£4.95	£8.25
<b>Warm Goats Cheese Salad</b> <span style="color: green;">v</span> mixed salad, olives, tomatoes, walnuts, caramelised balsamic onions and fresh beetroot drizzled with a balsamic syrup	£5.25	£8.75

## TRADITIONAL PASTA

<b>Spaghetti Bolognese</b> aromatic tomato sauce and minced beef	£8.95
<b>Spaghetti Pomodoro v</b> aromatic tomato sauce topped with fresh basil infused olive oil	£8.50
<b>Tagliatelle Carbonara</b> prosciutto ham in a creamy cheese sauce	£8.95
<b>NEW Spaghetti con Basilico Pesto v</b> fresh basil pesto topped with toasted pine nuts and fresh basil leaves	£8.50
<b>Penne a la Salmon</b> in a cream sauce with spinach and asparagus	£9.65
<b>Spaghetti con Polpette</b> spicy meatballs in a tomato sauce	£9.25

## OVEN BAKED PASTA

<b>Lasagne</b> layers of pasta, beef bolognese, béchamel, parmesan, tomato and mozzarella	£8.95
<b>Red Pepper &amp; Spinach Lasagne v</b> layers of pasta, spinach, red peppers, tomatoes, mushrooms, onions and herbs topped with cheese	£8.95
<b>Penne a la Chicken Arrabiata vH</b> diced chicken and penne pasta in an aromatic sauce with tomatoes, chilli and parmesan	£9.25

## MAIN COURSES

<b>Chicken Breast Prosciutto</b> filled with dolcelatte cheese, wrapped in prosciutto on a fresh tomato sauce with tagliatelle	£11.95
<b>NEW Mushroom Risotto</b> classic creamy risotto with plump porcini mushrooms	£10.95
<b>8oz Sirloin Steak</b> with tomato, mushroom, onion rings, house fries and salad	£15.95
<b>Piri Piri Chicken H</b> 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

## CHILDRENS CHOICES

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

## DESSERTS

<b>Banana Mess - a modern twist on the classic</b> bananas, ginger biscuits, toffee and cream	£4.95
<b>Tiramisu</b> coffee, cocoa, cream, mascarpone, marsala wine and sponge fingers	£4.50
<b>Italian Lemon Cheesecake</b> with candied lemons	£4.50
<b>Boston Chocolate Brownie</b> served warm with cream or vanilla ice cream	£4.75
<b>Ice Creams and Sorbets</b> Vanilla, Toffee Fudge or Raspberry Pavlova (3 scoops)	£3.50

## WINE LIST

### WHITE

	175ml	250ml	Bottle
1 <b>Altana di Vico Pinot Verduzzo</b> 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 <b>La Lejania Reserva Chardonnay</b> 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 <b>Frascati Superiore Rione Trebbiano, Malvesia</b> 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 <b>Veneto Botter Pinot Grigio</b> A light, well made wine with a fresh grassy nose and peachy fruits. Veneto, Italy - 12.00%	£3.95	£5.40	£15.95
5 <b>Aldridge Estate Semillon Chardonnay</b> 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 <b>Good Hope Chenin Blanc</b> 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 <b>Mussel Bay Sauvignon Blanc</b> 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 <b>La Lejania Merlot Rosé</b> 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 <b>Angel's Flight White Zinfandel Blush</b> Delicate and refreshing pink wine with red apple and strawberry hints, low acidity, medium in style. California, USA - 10.5%			£17.95

<b>RED</b>	175ml	250ml	Bottle
<p>10 <b>Altana di Vico Merlot Refosco</b>                      A light bodied yet convincing all-round wine which is fruity and well balanced.                      Veneto, Italy - 12.00%</p>	£3.75	£5.00	£14.95
<p>11 <b>Alto Pampas del Sur Pinot Noir</b>                      Lovely light Pinot with a light strawberry background.                      Well balanced and approachable.                      Mendoza, Argentina - 14.00%</p>			£14.95
<p>12 <b>Montepulciano D'Abruzzo Caleo Montepulciano</b>                      Excellent example of a classic Italian style.                      Medium bodied with cherry plum fruit flavours.                      Abruzzi, Italy - 13.00%</p>	£3.95	£5.40	£15.95
<p>13 <b>Aldridge Estate Shiraz Cabernet</b>                      A vibrant colour with ripe rich berry characters. Fruity medium bodied palate                      with soft finish.                      South Eastern Australia - 12.5%</p>			£16.50
<p>14 <b>Caleo Primitivo</b>                      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>			£16.50
<p>15 <b>Valpolicella Botter Corvina, Rondinella, Molinara</b>                      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>			£17.95
<p>16 <b>Rioja Vega Crianza Tempranillo Mazuelo and Garnacha</b>                      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>	£4.75	£6.50	£18.50
<b>BUBBLES</b>			
<p>17 <b>Pinot Grigio Sparkling Rose</b>                      A delicious Pinot Grigio rosé showing delicate red-fruit flavours.                      Veneto, Italy - 12.5%</p>			£17.95
<p>18 <b>Vetriano Prosecco</b>                      An attractive biscuity nose, leading onto a bright fruity palate with hints of                      pears and melon. An excellent aperitif.                      Veneto, Italy - 11.5%</p>			£17.95

## HOT BEVERAGES

### Coffees

Cappuccino £2.35

Latte £2.35

Espresso £1.95

Americano £1.95

**Tea (pot for one)** £1.95

Traditional, Earl Grey, Green  
 or Red Berry tea

**Liqueur Coffees** £4.50

Topped with whipped cream.

Select a liqueur to add to your coffee:

Amaretto

Tia Maria

Malibu

Baileys

House Brandy

Jameson's Irish Whisky

## 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

## 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

