

WHITE WINE			
Pinot Grigio (Ve) Bella Modella, Chieti, Italy ABV 11% Crisp apple and citrus fruit	175ml £5.95	250ml £8.15	Bottle £22.50
Chardonnay (Ve) Costa Vera, Casablanca, Chile ABV 12% Delicate tropical fruits including peach and guava	£6.30	£8.65	£23.95
Sauvignon Gris (Ve) Le Peewit, Côtes de Gascogne ABV 11.5% Fresh and elegant with aromas of white peach and apple blossom alongside zest acidity	£7.00	£9.65	£26.95
Picpoul de Pinet (Ve) Petite Ronde, ABV 12% Refreshing dry white displays lovely citrus aromas on the nose. Well-balanced acidity and zesty finish	£7.00	£9.65	£26.95
New Zealand Sauvignon Blanc (V) Dashwood, Marlborough, ABV 13% Zesty grapefruit, lime and Meyer lemon with mid-palate flavours of pear and passionfruit	£7.25	£10.00	£28.00
Gavi di Gavi (Ve) Toledana, Domini Villa Lanata, ABV 13.5% Piemonte's most celebrated unoaked, fresh and minerally white wine	-	-	£34.00
RED WINE			
Merlot (Ve) Granfort, Pays d'Oc, ABV 13.5% Medium bodied with full plummy fruit and soft rounded tannins	175ml £5.95	250ml £8.15	Bottle £22.50
Malbec (Ve) Luna del Sur, San Juan, ABV 13% Flavours of ripe berries, spice, cinnamon and vanilla	£6.50	£9.00	£24.95
Montepulciano D'Abruzzo Terrabuona, Italy, ABV 13% Delicate aromas of small red berry fruits, wild cherry and a hint of spice	£7.00	£9.65	£26.95
Primitivo (Ve) Doppio Passo, Puglia, Italy ABV 13% Rich dark berries, plum and chocolate notes	-	-	£28.95
Nero d'Avola Frappato (Ve) Baglio Gibellina U Passimento, ABV 13.5% Warming Sicilian red with intense bright red fruit	-	-	£32.00
ROSÉ WINE			
Pinot Grigio Rosé (Ve) Bella Modella, Chieti, Italy ABV 11% Rich and fruity, light aromatics and notes of wildflower	175ml £5.95	250ml £8.15	Bottle £22.50
White Zinfandel (Ve) Headlands Cove, California, USA ABV 9.5% Berries, white melon and sweet spice	£6.50	£9.00	£24.95
Provence Rosé (Ve) Estandon Reflet, France ABV 12.5% Bright, shiny pale pink hue. With notes of citrus, and pink grapefruit flesh	£7.10	£9.80	£27.50
PROSECCO			
Vitelli Prosecco (Ve) Fruity and fragrant with clean notes of citrus fruit, pear and apple, along with subtle floral aromas ABV 10.5%	125ml £6.50	175ml £8.30	Bottle £28.00
Codorníu Zero (Ve) Alcohol Free Sparkling Wine. A de-alcoholised sparkler made from the Airen variety. Fresh sweet tropical fruit, apple and citrus flavours. ABV 0.5%	£4.30	£5.80	£20.95

Prices include VAT. All of our wines by the glass are also available in a 125ml size for 50p less than the 175ml listed price. ABV% on alcoholic drinks are correct at time of printing.

SEE DESSERT MENU FOR THE RANGE OF HOT DRINKS AVAILABLE

BEER & CIDER					
Birra Moretti ABV 4.6%	330ml £4.90	500ml -	660ml £6.85		
Peroni Nastro Azzurro ABV 5.0%	£4.95	-	£6.95		
Peroni Gluten-Free ABV 5.0%	£5.25	-	-		
Peroni 0.0% ABV 0.0%	£4.10	-	-		
Erdinger Alkoholfrei ABV 0.5%	-	£5.25	-		
LOCAL Lymestone Brewery Ein Stein ABV 5.0%	-	£5.95	-		
LOCAL Lymestone Brewery Foundation Stone Pale Ale ABV 4.5%	-	£5.95	-		
Beavertown Neck Oil Session IPA ABV 4.3%	£5.25	-	-		
Aspall Cyder ABV 5.5%	-	£5.95	-		
Old Mout Berries & Cherries ABV 4%	-	£5.95	-		
Old Mout Kiwi & Lime ABV 4%	-	£5.95	-		
Old Mout Alcohol Free ABV 0.05%	-	£4.95	-		
SPIRIT & MIXER					
Single £7.50 Double £9.00					
Stolichnaya Vodka ABV 40%, Sailor Jerry Spiced Rum ABV 40%, Jack Daniels ABV 40%, Disaronno ABV 28%, Bacardi ABV 37.5% Malibu ABV 21%					
GIN & TONIC					
Single £7.50 Double £9.00					
Original dry, raspberry, pink grapefruit, blackberry, black cherry, rhubarb & ginger					
COCKTAILS					
Aperol Spritz	Glass £8.95				
An Italian classic with Aperol, Prosecco and soda					
NEW Hugo Spritz	£9.25				
St-Germain elderflower liqueur, Prosecco, soda, mint & lime					
Limoncello Spritz	£8.95				
Limoncello, Prosecco and soda					
Espresso Martini	£9.95				
Salted caramel vodka, Kahlua, fresh espresso					
Mojito	£8.95				
Bacardi Carta Blanca, fresh lime, fresh mint, sugar syrup					
Margarita	£9.25				
Olmeca Blanco Tequila, Triple Sec, lime					
MOCKTAILS					
Mockito	£4.75				
Mojito mocktail with lime, fresh mint, soda water and sugar syrup					
Virgin Margarita	£4.75				
Lime, orange, lemon and soda					
Crodino Spritz	£4.95				
Non-alcoholic Italian aperitivo. Sparkling & refreshing with a bittersweet citrus taste. A good alternative to Aperol Spritz					
Passionfruit Spritz	£5.45				
Alcohol free sparkling wine, passionfruit syrup, soda, sugar syrup and fresh mint					
SOFT DRINKS					
Acqua Panna Still Mineral Water 500ml & 750ml	£3.75 & £4.50				
San Pellegrino Sparkling Water 500ml & 750ml					
ITALIAN Organic Sparkling Lemon 275ml	£4.20				
ITALIAN Organic Sparkling Blood Orange 275ml					
Appletiser 275ml	£3.80				
Coca-Cola 330ml					
Diet Coke / Coke Zero 330ml	£3.75				
Fanta Orange / Sprite Zero 330ml					
Fentimans Cherry Cola 275ml	£3.50				
Fentimans Dandelion and Burdock 275ml					
Fentimans Ginger Beer 275ml	£4.10				
Fentimans Sparkling Elderflower 275ml					
Luscombe Still Sicilian Lemonade 270ml	£4.20				
Luscombe Sparkling Raspberry Crush 270ml					
Orange/Apple Juice 250ml	£3.95				
Still Orange & Passionfruit 275ml					

From Vesuvius to Stone.

Our pizza sauce is made with **San Marzano tomatoes** which are famous for their sweetness, quality and intense flavour. San Marzano DOP tomatoes are grown exclusively in the fertile volcanic soil surrounding Mount Vesuvius and must be used to make a true **Neapolitan pizza**.

PROVEN®

APPETISERS

Marinated Olives (Ve) (GF)	£4.50
Slow Roasted Tomatoes (Ve) (GF)	£4.50
PROVEN Sourdough Bread (Ve)	£4.50
Homemade sourdough bread baked in our pizza oven daily. Served with extra virgin olive oil and balsamic vinegar	
PROVEN Sourdough & Dips (Ve)	£5.50
Sourdough bread with humous, olive oil & balsamic vinegar and roasted aubergine dip	
Padron Peppers (Ve) (GF)	£4.75
Fire blistered Padron peppers with a hint of garlic and Maldon sea salt	

STARTERS

Dough Balls (V) (VO)	£5.50
Served with garlic butter or vegan garlic butter	
Garlic & Parmesan Dough Balls	£6.95
8 dough balls drizzled in garlic infused olive oil and melted garlic butter. Finished with freshly grated Parmesan	
Garlic Bread With Cheese (V) (VO)	£6.95
Large Garlic Bread With Cheese (V) (VO) (GFO)	£10.95
Bruschetta (V) (VO)	£7.25
Toasted sourdough bread topped with fresh tomato, red onion, basil, garlic oil and finished with a drizzle of pesto	
Houmous & Flatbread (V) (VO)	£7.25
Homemade olive oil houmous topped with pomegranate seeds. Served with garlic flatbread	
Baba Ganoush (V) (VO)	£7.25
Roasted aubergine dip with pomegranate seeds and garlic flatbread	
Caprese Salad (V) (GF)	£7.25
Red & yellow cherry tomatoes, fresh basil, olive oil and buffalo mozzarella	
Goats Cheese & Fig Salad (V) (GF)	£6.95
Baked goats' cheese with fresh fig, rocket and a honey balsamic dressing	
Halloumi (V) (GF)	£7.25
Oven baked Halloumi strips served with our spicy honey dip	
Chicken Wings (GF)	£7.95
Coated in hot sauce and served with our blue cheese dip	
PROVEN Antipasti	£9.95
Salami Milano, fennel & garlic salami, Prosciutto di Parma, olives, slow roasted tomatoes, buffalo mozzarella, balsamic onions and sourdough bread	
Sharing Option	£17.95
Veg Sharing Antipasti (V)	£16.95
Buffalo mozzarella, marinated olives, slow roasted tomatoes, artichokes, fresh fig, rocket, balsamic onions, olive oil & balsamic vinegar and sourdough bread	
Creamy Garlic Mushrooms (V) (VO)	£7.45
With homemade sourdough bread	
Garlic Prawns	£7.95
With homemade sourdough bread	

NEAPOLITAN PIZZA

All of our pizzas are topped with Fior Di Latte mozzarella cheese unless otherwise stated.	
Marinara (Ve) (GFO)	£9.55
San Marzano, fresh oregano and garlic oil (No cheese)	
Margherita (V) (VO) (GFO)	£11.95
San Marzano, Fior Di Latte, basil and olive oil	
NEW Sole di Pomodoro (V) (VO) (GFO)	£14.00
Crushed yellow tomato sauce with lemon zest, slow roasted tomatoes, pink peppercorns and fresh basil	
Pizza Napoli (GFO)	£14.00
San Marzano, anchovies, capers and Kalamata olives with fresh parsley	
Carne (GFO)	£16.45
San Marzano, salami Milano, Cobble Lane pepperoni and fennel & garlic salami	
Capricciosa (GFO)	£15.95
San Marzano, ham, mushrooms, artichokes and Kalamata olives	
Prosciutto di Parma (GFO)	£15.75
San Marzano, Prosciutto di Parma and garlic oil. Finished with rocket and freshly grated Parmesan	
PROVEN Hot (GFO)	£15.95
San Marzano, fresh chilli, hot Peppadew peppers, 'Nduja and Cobble Lane pepperoni	
Beef Brisket	£16.45
San Marzano, BBQ beef brisket, corn and mixed peppers. Finished with garlic chives and chimichurri sauce	
Portobello Blue (GFO)	£15.75
Double cream, Gorgonzola, Portobello mushrooms and smoked pancetta. Finished with parsley and balsamic glaze	
Tonno (GFO)	£15.95
San Marzano, tuna fillet, wilted spinach, red onion, capers and garlic oil. Served with a wedge of lemon	
NEW Sunburst Salami (GFO)	£16.45
Crushed yellow tomato sauce with lemon zest, fennel & garlic salami, pink peppercorns. Finished with buffalo mozzarella and micro red amaranth	
Angry Italian (GFO)	£15.95
San Marzano, Italian sausage and 'Nduja. Finished with cool, creamy buffalo mozzarella and spicy honey (No Fior Di Latte)	
BBQ Chicken & Pancetta (GFO) (VGO) (VO)	£16.45
Smokey BBQ sauce, chicken, pancetta, mixed peppers and corn	
Hawaiian (GFO)	£15.50
San Marzano, fresh oregano, fresh pineapple and finished with Prosciutto di Parma	
From The Garden (V) (VO) (GFO)	£15.50
San Marzano, wilted spinach, mixed peppers, red onion, Portobello mushrooms, oregano and garlic oil	
NEW Calabrian Rebel (V) (VO) (GFO)	£15.95
San Marzano, plant-based BBQ chicken and fiery vegan 'Nduja. Finished with diced cherry tomato & red onion	
Goatfather (V) (GFO)	£15.75
San Marzano, crumbled goats' cheese, fresh beetroot, red onion, caramelised onion chutney and micro red amaranth	

ADD TO YOUR PIZZA

Add extra meat, cheese, fish or plant based meat	£2.20
Add extra vegetables, chutney or fresh pineapple (Ve)	£1.50
Garlic Parmesan crust	£1.50

PAN FRIED GNOCCHI

Pesto (V)	£14.95
Fresh homemade pesto with béchamel, spinach, red onion, cherry tomatoes and roasted peppers	
Creamy Chicken & Mushroom	£15.95
Creamy béchamel with Parmesan, black pepper and parsley	
Barbacoa	£16.25
San Marzano, BBQ sauce, pulled BBQ beef brisket, roasted peppers and red onion. Finished with chimichurri	

SALADS & SIDES

SIDE	MAIN
	- £14.95
Chicken Caesar Salad	Wood fired chicken, romaine lettuce, crispy smoked pancetta, sourdough croutons, shaved Parmesan cheese and our creamy anchovy Caesar dressing
	(Add anchovy £2.20)
Feta, Fig & Pomegranate Salad (V) (GF)	£7.25 £14.50
Baby Spinach, lollo rosso lettuce, fresh fig, vinaigrette, feta, pomegranate seeds and balsamic glaze	
Greek Salad (V) (GF)	£7.25 £14.50
Baby Spinach, mixed leaves, cherry tomatoes, feta, kalamata olives, red onion, cucumber, balsamic vinaigrette	
House Salad (Ve) (GF)	£5.50 -
Rocket, mixed leaves, cherry tomatoes, cucumber, fresh peppers, red onion and vinaigrette	
Rocket & Parmesan Salad (GF)	£4.75 -
Wild rocket and shaved Parmesan drizzled with balsamic glaze	
Homemade Coleslaw (V) (GF)	£3.95 -
Baby potatoes oven baked with garlic and rosemary	
NEW Jalapeño Poppers (V) (GF)	£4.95 -
Woodfired fresh Jalapeños filled with cheese	
Sweet Potato Fries (Ve) (GF)	£4.95 -
Oven baked and sprinkled with Maldon sea salt	

PROVEN HOMEMADE DIPS (GF)

Each £2.00	
3 for £4.50	
Pesto (V)	Garlic & Herb (V)
Spicy Honey (V)	Smokey BBQ (Ve)
Vegan Garlic & Herb (Ve)	Garlic Butter (V) (VO)
Caesar	Blue Cheese

Ve = Vegan. **VO** = Ask for vegan option. **V** = Vegetarian. (All of our cheese is suitable for vegetarians with the exception of Parmesan and Gorgonzola). **VGO** = Ask for vegetarian option.

GF = Recipe does not contain gluten.

GFO = Ask for gluten free option. Most of our pizzas can be made on a gluten free base.

Food Allergies and Intolerances.

Please ask your server for a copy of our food allergy folder and mention your allergy/intolerance when you order.

Although every care is taken - olives may contain stones. Meat and fish products may contain bones.

An optional 10% service charge will be added to tables of 9 or more. Please notify the team if you'd like to remove this. For tables of up to 8 people service charge is not included. If you wish to leave a tip, 100% of any cash gratuity will go to the person who took your order. All gratuity left via card payment will be distributed to your server and our amazing kitchen team in line with our Tronc policy.