

Proposed Licence Conditions

With regard to the premises licence in relation to Pazzia, 374
Walworth Road, London, SE17 2NF.

1. The terminal hour for all licensable activities shall be 23:30 hours Monday to Thursday, 00:00 hours on Friday and Saturday and 23:00 hours on Sunday.
2. The premises closing time shall be thirty minutes after the terminal hour for licensable activities.
3. There shall be no new admission to the premises 30 minutes before the end of the licensable activities.
4. There should be no charge for admission to the premises when it operates under the licence.
5. Except for any alterations made by the submission of a minor variation or a major variation application to the Licensing Authority, there shall be no alteration to the premises plan.

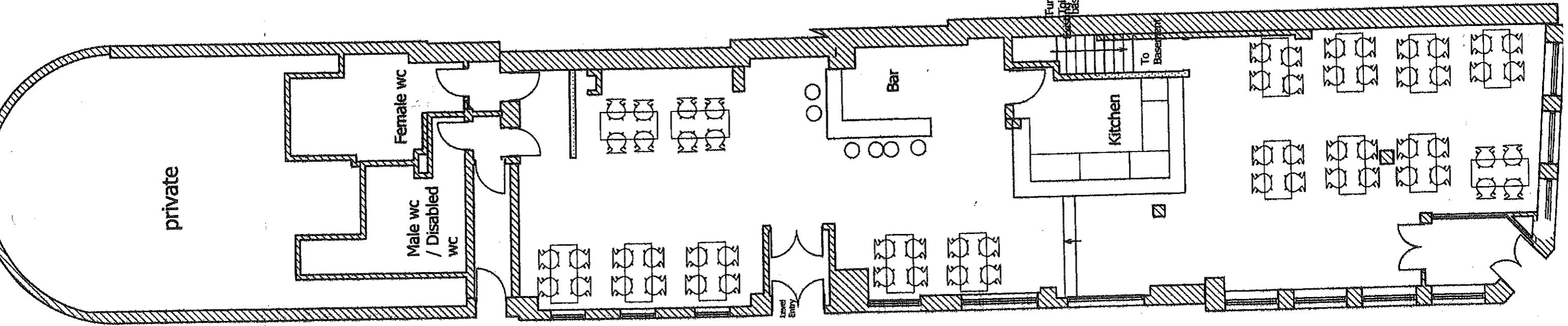
6. There should be no alteration to the premises layout, including the seating arrangements, except for those alterations agreed in writing and approved by the Licensing Authority.
7. The premises will maintain and operate a CCTV system.
8. The CCTV system, incorporating continuous recording, will operate throughout the whole of each period the premises are trading.
9. The CCTV system will include coverage of all public entrances and exits from the premises.
10. The recordings will be kept for a minimum period of 31 days before over recording and made available upon request to the Police or authorised officer of the Local Authority.
11. The licensee will maintain an incident log at the premises which will record all of the following:
 - (i) complaints received;
 - (ii) refused admissions;
 - (iii) ejections and;
 - (iv) any defect or fault which interrupts continuous recording of the CCTV system;

12. The Premises Licence Holder and/or Designated Premises Supervisor shall be responsible for advising staff of the incident log and for ensuring it is being used.
13. A "Challenge 21" Policy shall be promoted at the premises in that all members of staff require credible photographic proof of age evidence in the form of a passport, photo driving licence or a PASS scheme proof of age card from anyone whom alcohol is to be supplied to and who appears to be under the age of 21.
14. The Licensee shall ensure the premises management take an active part in any Pubwatch or banning scheme where either exist or operate.
15. Prominent, clear and legible notices shall be displayed at all exits requesting the public to leave the premises and the area quietly.
16. A minimum of one SIA registered door supervisor shall be on duty every Friday and Saturday from 21:00 until closing. The company engaged to provide the door supervisor should be an Approved Contractor.

17. No more than twenty persons shall be permitted to use the designated bar area.
18. Other than the designated bar area, alcohol shall only be served ancillary to a table meal.
19. All staff members shall be trained regarding underage sales, responsible alcohol retailing, the main offences under the Licensing Act 2003 and the conditions of the Premises Licence. This training shall be provided before the person starts working at the premises and shall be repeated at least biannually thereafter.
20. Records of such training shall be kept and made available for inspection by the Police and authorised Council officers.
21. The premises shall have a written drugs policy.
22. Telephone numbers for local taxi firms shall be displayed in prominent positions in the premises.

23. The premises shall telephone taxis for customers without charge on request.
24. The Premises Licence Holder and/or Designated Premises Supervisor shall encourage patrons awaiting collection to wait inside the premises.
25. The premises shall have a First Aid trained member of staff at the premises at all times when it is open to members of the public.
26. All managers shall receive conflict management training and at least one is at the premises whenever it is open to members of the public.
27. All managers shall receive Crime Scene Preservation training and will ensure that one is at the premises whenever it is open to members of the public.
28. The Premises shall be closed to members of the public from 00:00 hrs Monday to Thursday, 00:30 hrs Friday and Saturday and 23:30 hrs on a Sunday until 09:00am the following day.

29. There shall be no sale or supply and/or consumption of alcohol by members of the public, staff, premises licence holder, or management between the hours of 00:00 hrs Monday to Thursday, 00:30 hrs Friday and Saturday and 23:30 hrs on a Sunday and 12noon the following day.
30. There shall be no private parties or functions/events held between the hours of 00:00 hrs Monday to Thursday, 00:30 hrs Friday and Saturday and 23:30 hrs on a Sunday and 12noon the following day.



private

Female wc

Male wc / Disabled wc

Bar

Kitchen

To Basement

Further Male & Female Toilets available in the Basement

Entrance



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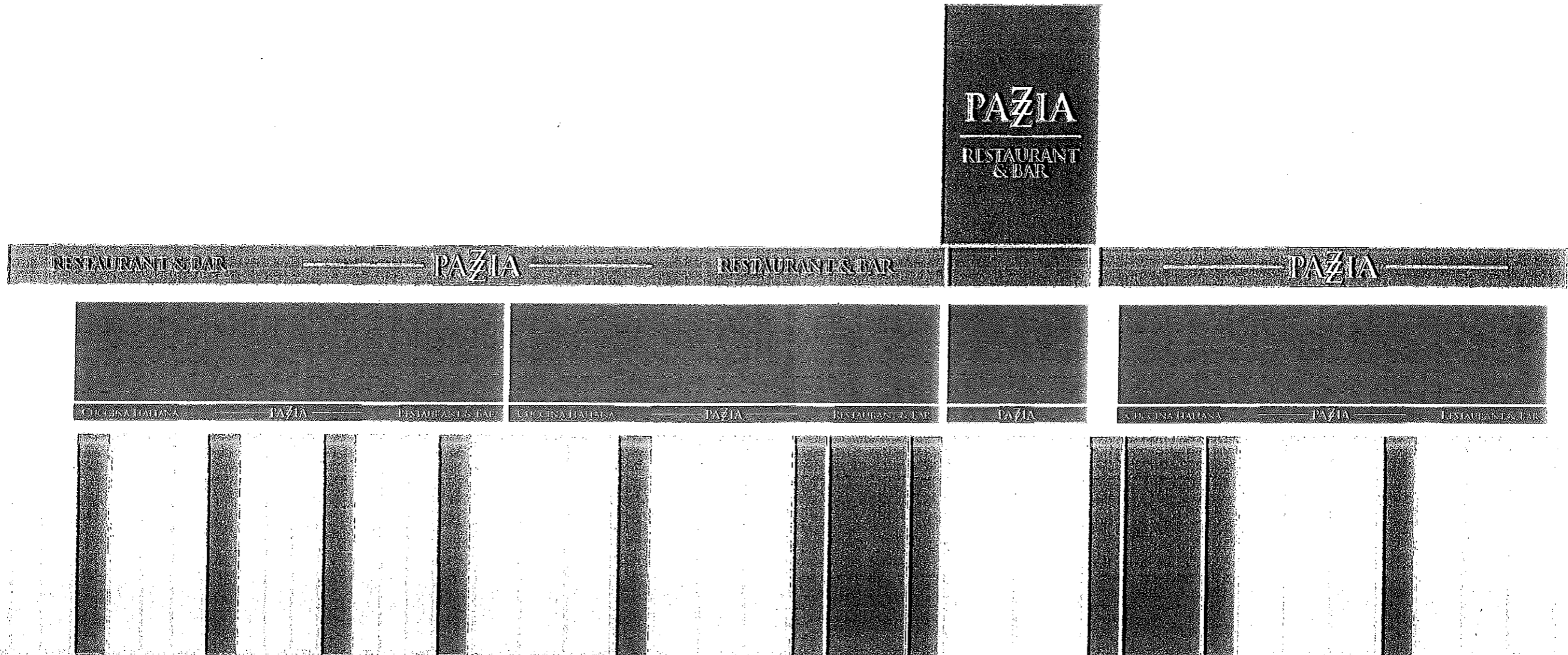
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PAZZIA RESTAURANT AND BAR

Action plan and training handbook following consent order on 10th June
2015 at Camberwell Green Magistrates Court.

Author: Adrian Studd, Independent Licensing Consultant

*Clubsafe Services
Ltd.*

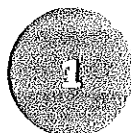
Pazzia Restaurant and Bar

Staff Handbook

This handbook should be used to introduce ALL staff to the minimum standards required when working at 'Pazzia Restaurant and Bar' and to record their initial training and ongoing development. Following staff training they should be asked to sign at the end to show that they understand the policies and their responsibilities.

Key areas covered:

- | | |
|------------------------------------|-----------|
| 1. Licensing objectives | Section 1 |
| 2. Underage sales and Challenge 21 | Section 2 |
| 3. Drunkenness | Section 3 |
| 4. Drugs | Section 4 |
| 5. Recording incidents | Section 5 |
| 6. Training qualifications | Section 6 |



1. The Licensing Objectives.

1.1 The licensing objectives are designed to ensure that the premises are operated safely and contribute positively to the local area.

1.2 The licensing objectives that all licensed premises must promote are:

- **The Prevention of Crime and Disorder**
- **Public Safety**
- **The Prevention of Public Nuisance**
- **The Protection of Children from Harm**

2. Under age sales and challenge 21.

2.1 You must not sell or supply alcohol to anyone who is under 18. Our policy at Pazzia bar and restaurant is to seek ID *from any customer who appears to be under the age of 21*. This is commonly referred to as the 'Challenge 21' policy.

2.2 An individual who appears to be under 21 must be asked to show that they are over 18 by producing any one of three recognised forms of ID:

- Passport (or national identity card)
- Photo driver's license
- PASS identity card.

2.3 If an individual is unable to produce valid ID they must not be served alcohol, to do so could lead to prosecution or a fine for the person selling and to the premises licence being reviewed.

2.4 If you are in any doubt do not supply alcohol and ask for your supervisor or duty manager. Do not assume that a person is over 18 just because they have gained entry to the premises.

3. Drunkenness.

3.1 It is our policy not to serve alcohol to people who are (or appear to be) intoxicated.

3.2 Failure to comply with this regulation can result in a fine and revocation of the premises licence.

3.3 Bar staff that are caught (by the police) serving alcohol to drunken customers could be subject to an £80 on-the-spot fine.

3.4 If you are in any doubt politely refuse to serve the individual alcohol and suggest that they may prefer a soft drink or glass of free water.

4. Drugs and Drugs Handling Procedure

4.1 A zero tolerance policy to drugs is to be observed amongst employees and customers throughout our business. Drug use and/or any related activity will not be tolerated.

4.2 Customers inside the premises or about to enter the premises that appear to be suspicious may be searched, refused admission, ejected or police called.

4.3 Any drugs confiscated are to be:

- Placed in coded bag as provided by police, in view of a witness and recorded on CCTV.
- Placed in the safe in the manager's office.
- Logged in the Security Incident log

4.4 The General Manager will hand over confiscated drugs to the police, as soon as possible after confiscation, in line with local agreements. The incident report must be signed by the police.



If you confiscate drugs and do not follow this procedure you may be accused of possession.

5. Recording incidents.

5.1 Any incident that occurs will be recorded by the member of staff or Door Supervisor concerned in the incident log. The entry will be signed by the staff member and counter signed by the duty manager.

5.2 All incident reports must be made as soon as possible after the incident takes place and in any event before the member of staff goes off duty.

5.3 The following are examples of incidents that must be recorded and brought to the attention of the manager:

- Refusals at the door,
- Ejections,
- Drunkenness,
- Refusal to serve alcohol at the bar,
- Suspicion of possession or supply of drugs,
- Allegations of crime such as theft of phone or assault.
- Injury suffered by any person.

5.4 In all cases the manager on duty is responsible for ensuring that the incident is properly recorded and police called if they consider that it is necessary. Police will be called if requested by a customer.

6. Training and qualifications.

6.1 *Before starting work* at Pazzia Restaurant and Bar all staff working in the bar or restaurant area will be trained on the above sections 1 - 5 in this Handbook and will sign to show that they have understood their responsibilities and received a copy.

6.2 *Within one month of starting work* at Pazzia Restaurant and Bar all staff working in the bar or restaurant area will successfully complete a recognised responsible retailing of alcohol qualification such as the BII 'Award in Responsible Alcohol Retailing' (ARAR).

Employee.

I have read and discussed the content of sections 1 – 5 above and have received a copy. I understand my responsibilities and requirement to undertake recognised training as shown.

signed.....Print.....Date.....

Manager/personal license holder.

I have conducted the staff induction on the above named person and provided them with a copy of sections 1 – 5.

Signed.....Print.....Date.....

Addition training undertaken, for example first aid training, crime scene preservation, personal licence.

Training.....Date.....Signature.....

Training.....Date.....Signature.....

Training.....Date.....Signature.....

Training.....Date.....Signature.....

Adrian Studd, Independent Licensing Consultant.

Pazzia Restaurant and bar (formerly Banana Bar)

Policies and procedures action plan.

This action plan is provided in compliance with the consent order dated 10/06/2015.

1. Premises to re-open as food led restaurant with small bar for a maximum of 20 people.
2. Other than the above bar area alcohol will only be served ancillary to a table meal.
3. Licensable activity:
 - Mon – Thur 12.00 noon to 23.30.
 - Fri – Sat 12 noon to Midnight.
 - Sun 12.00 noon to 23.00.
 - Closing time 20 minutes after end of licensable activity.
 - Staff or members of the public are not permitted to consume alcohol on the premises after or before the hours of licensable activity.
4. Premises will be designed to minimise opportunity for drug misuse (see guidance attached).
5. *New DPS with restaurant experience to be appointed.*
6. *SIA registered door supervisors will be provided from an approved contractor in agreement with police and the local authority.*
7. *The use of polycarbonate drinking vessels will be reviewed in light of the new hours and restaurant operation and a decision made in agreement with police and local authority.*

8. Staff training. Each member of staff to have a personal 'Staff handbook' (draft attached) that will include initial induction and annual refresher training in the following.

- Responsible alcohol retailing with recognised award such as BII Award in Responsible Alcohol Retailing (ARAR).
- Zero tolerance on drugs.
- Incident recording.

9. Additional training will be conducted to ensure that there are sufficient members of staff to comply with the operating schedule in the following areas:

- First aid-There should be a first aid trained member of staff at the premises at all times when it is open to the public.
- Conflict management-All managers and selected others should be trained in conflict management to ensure at least one is at the premises whenever it is open to the public.
- Crime scene preservation-All managers and selected others to be trained on crime scene management to ensure at least one is at the premises whenever it is open to the public.

Adrian Studd

Independent Licensing Consultant.

29/07/15

STEPS TO TAKE TO PREVENT DRUG USE AND DRUG DEALING ON YOUR PREMISES

Lines of Sight:

Avoid alcoves or recessed areas. Secluded parts can become a magnet for drug users and dealers wishing to operate unseen. With a clear view all round, staff should quickly be able to assess for possible problems.

Lighting:

Suitably designed lighting should be provided to avoid dark corners or areas throughout the premises. Parking areas and outside service areas to be well lit and managed.

Some organisations recommend placing fluorescent lighting in toilets to deter intravenous drug use. This style of lighting is a means of preventing injecting behaviour. It has not been proven as a deterrent to drug users and may have a negative affect leading to poor injecting practice and medical complications. It also has the added disadvantage of making the toilets look dark, unwelcoming to lawful users, and suggesting that there is an established drug problem.

Signage: Consider the use of signage in the premises stating the management's stance on drug use in the premises; e.g. ' Drug use will not be tolerated on these premises and anyone suspected or found to be using drugs will be asked to leave and police may be informed'.

Consider erecting signs in toilets informing customers that facilities are regularly checked for cleanliness and security. A 'visited/checked' chart on a wall will help to show that staff visits are carried out.

Toilet Areas – Construction Materials

Avoid the use of easily moveable ceiling, wall tiles or panelling as the void areas behind can be used to conceal drugs or discarded drug.

Ventilation covers should be robust with fine mesh covering, securely fitted to prevent the space being used for disposal purposes.

Flooring should be concrete, tiled or smooth industrial quality linoleum covered. Avoid the use of carpet or carpet tiles due to hygiene and cleaning problems.

Avoid flat smooth areas that can easily be used as a worktop to divide and prepare drugs, or used as a platform for sniffing.

Improvements can be made to flat surfaces within toilets by applying a rougher surface coating to these areas.

Consider the use of graffiti and vandal resistant materials, such as stainless steel, laminates and plastics.

Toilet Areas – Fixtures and Fittings

All toilet cisterns should be secured and hidden behind panelling. This prevents people using the flat surfaces for the preparation of drugs or for administering them and using the cistern for the disposal of syringes or other drug paraphernalia.

Toilet roll dispensers, towel holders and drying machines can be purchased with smooth rounded surfaces to prevent drug preparation.

Many companies now manufacture washbasins and urinals with sloping tops and sides, again with a view to making it difficult to use as a platform to operate from.

Avoid placing chairs or benches in toilet areas that encourage users to remain longer than necessary.

The style of cubicle door locks should be considered. Research shows that the less secure, flimsy locks are better on cubicle doors as drug users are made to feel more vulnerable under these conditions.

Toilet seat lids can be removed, but this may leave the toilets feeling 'seedier' as a result. Suitably shaped lids could be considered as a preventive measure.

Toilet cubicles should be constructed to allow for a minimum 200mm space from the floor with a reduced top height. This measure discourages drug taking and helps with staff checks.

Good Practice:

Create and enforce a strict house policy that clearly states your establishments 'zero-tolerance' level towards illegal drugs.

BUSINESS PLAN

PAZZIA RESTAURANT

MISSION

Pazzia Restaurants mission is to be a full service, family Italian restaurant offering affordable, high quality Italian cuisine inspired by authentic family recipes. Our goal is to provide our customers with an entire dining experience that exceed's their expectations on every visit.

We value the people who work for us. We want to employ good quality employees to make quality food, to provide a fantastic service, and stay employed longer because they like working as a team at Pazzia Restaurant. We have found that friendly and efficient service attracts different and a wide variety of customers.

OBJECTIVES

Our objectives is to improve the premises creating a quality Restauant that provides quality food and services for a wide variety of clientele.

I plan to incorporate the same successful tactics used at my other two Pazzia Restaurants that I have owned and operated for over 15 years. Using the same strategies and having an in-depth management crew to back me up will ensure outstanding results at this new fast-growing location.

My objectives are as follows:

1. To Provide the highest quality food and service in camberwell.
2. To Create an atmosphere where each person can work as a team member, with clear goals and high standards that will suit everyone.
3. To Maintain and expand my outstanding reputation.
4. Remain a neighborhood family restaurant.
5. Be the first fine dining Italian Restaurant in camberwell.
6. Provide employment within the area of camberwell.

SERVICES

Pazzia Restaurant menu offers a wide selection of starters, pastas, meat, fish and pizza dishes. There is a wide selection of food that will attract a wide variety of customers including children who enjoy our delicious homemade pizzas and also suit all their different needs. Pazzia restaurant also serves an interesting variety of wines, cocktails, and desserts to complement each meal. We work only with the freshest ingredients, top quality cuts of meat, fresh fish and speciality pasta. A sample menu and wine list is appended to this business plan.

Pazzia Restaurant aims to work on an ongoing basis to improve existing dishes and to develop new menu items that appeal to today's increasing number of consumers who insist on consistently high-quality, good tasting Italian fare with authentic "old country" flavour.

We offer a full array of mixed drinks, beers and wines. With a full bar area Pazzia Restaurant offers a place where young adults, families, and singles to enjoy a drink while waiting for a table, or a friendly place to meet and talk before dinner. We are a family array business and have never been known as a "Bar". There will be no "Late-night Drinking Crowd" as this is not part of our customer base.

POLICIES

Pazzia Restaurant will implement a variety of different policies, to ensure that the staff, customers and residents are aware of what our intentions are and what they will expect from this new business venture.

Customer service policy is to ensure that the staff are aware and fully prepped of what is expected from them when dealing with customers, fellow employees and residents within the local area. These types of policies include politeness, honesty, fairness, integrity and respect. All employees deal with our customers, no matter what your position, every employee impacts the customer in some way. Employees are reminded to promote the company just as they would represent their families. This means being friendly and courteous on the business property. These are important within any business but we intend to ensure that individuals within the business comply to ensure that no persons is left discontent with the service that we are providing.

We also intend to implement the 4 licensing objectives as our policies within the business to ensure that we are undertaking the correct strategies to make the business run efficiently and correctly. The following are the licencing objectives and how we intend to implement them within the new business.

1. The prevention of crime and disorder

We intend to use CCTV cameras in the premises and have it well clear and written around the premises that the CCTV is in operation.

We will refuse entry to people who have already consumed too much alcohol

We will refuse to serve alcohol to people who have consumed too much alcohol

We do not allow people who have consumed too much alcohol to remain on licensed premises

We do not tolerate anti social behavior

If a person is asked to leave the premises because of their behavior we will ban them immediately and they are not able to come back to the premises.

2. The protection of public safety

To intend to ensure that all staff are aware of the risks within the premises i.e. spillage, blockages, and how to deal with them when they arise.

Health and safety issues are to try to keep the temperature of the premises reasonable.

Movement through the premises should be easy.

We provide ample seating facilities so that customers are able to drink and sit freely and not bombard the bar area.

We encourage staff to keep tables clean and organised and if they spot any behavior problems they are to call the management at once.

We keep fire escapes clear and accessible at all times.

3. The prevention of public nuisance

We need to ensure that staff keep the outside of the premises clean from litter.

Cigarette buds are placed in the ashtrays located outside of the premises.

CCTV is in operation outside the premises to limit misbehaviour.

Not to serve people who are under the influence of drink or drugs to then cause public nuisance.

Doors and windows are kept closed to prevent public nuisance.

Only 10 people are allowed to be outside at one time to smoke.
Posters are displayed In the entrance to tell customers to leave quietly to prevent neighbours being disturbed.

4. The prevention of children from harm

All children are to be accompanied by an adult
No minor is allowed after 9pm within the premises.
Challenge 21 is implemented and posters are placed within the bar area.
If in doubt the staff is aware that adequate ID must be shown if requested.

CONCLUSION

In conclusion, every customer who has ever eaten at Pazzia Restaurant is a potential customer who has turned into a repeat customer. The better we run this Restaurant within the camberwell location the more business we will do. Customers will know that they can get better quality authentic Italian cuisine. The look of the new location will be fresh and clean. The area needs a fine dining family restaurant. The area needs an experienced family run Italian Restaurant .

Antipasto

Minestrone	Traditional Italian soup	5.50
Insalata di gamberetti	Avocado and peeled prawn salad with marie rose sauce	7.50
L'avocado gratinato	Baked avocado, creamy tomato sauce & gratinated parmesan	6.95
Asparagi prosciutto	Asparagus, Parma ham, butter & parmesan gratin	7.95
Formaggio di capra	Flat mushrooms & goat's cheese gratin	7.50
Cozze marinara	Mussels, shallots, garlic, cream & white wine sauce	7.75
Gamberoni	Butterfly king prawns, chilli, garlic butter & white wine sauce	11.50
Calamari fritti	Deep fried squid & tartar sauce	7.75
Sardine alla griglia	Sardines, chopped garlic, parsley, chilli & extra virgin olive oil	6.95
Carpaccio di manzo	Raw beef, rocket salad, Parmesan shavings & truffle oil	8.95
Prosciutto melone	Melon & layered Parma ham	8.95
Insalata di granchio	Fresh Crab meat with avocado & tomato confit on a bed of mixed salad	8.50
Tricolore	Mozzarella, Tomato, Avocado, rocket salad & basil	7.75

Pasta & Risotto

Spaghetti bolognese	Beef mince, finely chopped celery, carrots & tomato sauce	8.85 / 12.75
Penne arrabiata	Fresh garlic, chilli & tomato pomodoro	7.85/11.75
Fettuccine porcini	Fresh garlic, chilli & mixed wild mushrooms	12.85
Garganelli salmone	Smoked Salmon, shallots, vodka & creamy paprika sauce	12.75
Spaghetti basilico	Cherry tomato, parmesan cheese & basil	7.85 / 9.85
Pappardelle peperoncino	King prawns, scallops, fresh garlic, chilli & fresh tomato	18.75
Boscaiola	Paccheri pasta, smoked pancetta, wild mushrooms, asparagus & aurora sauce	11.75
Risotto frutti di mare	Fresh seafood, garlic, onions & a touch of fresh tomato	17.50
Risotto al pollo	Chicken, porcini mushrooms & creamy spinach rice	16.75
Linguine frutti di mare	Fresh seafood, garlic, onions, chilli, & cherry tomatoes	17.50
Ravioli	Filled with ricotta, spinach, basil & tomato creamy sauce	12.75
Spaghetti carbonara	Smoked Italian Panchetta, egg yolk & creamy sauce	11.75

Pesce

- Gamberoni** Butterfly king prawns, chilli, garlic butter & white wine sauce with rice 19.75
Branzino alla griglia Grilled fillets of sea bass, fresh asparagus & red pepper dressing 18.75
Branzino in padella Pan fried fillets of sea bass & spring onion mash potato 18.75

Carne

- Fegato alla griglia** Grilled calves liver, crispy pancetta, mash potato & jus 16.75
Pollo alla princesa Pan fried chicken breast, wild mushrooms, asparagus & creamy sauce 14.50
La spalla di agnello Crispy lamb shoulder; garlic crushed new potatoes, courgettes & jus 16.75
Agnello Rack of lamb, red wine jus & dauphinoise potato 18.75
Bistecca alla griglia Grilled prime rib eye steak (Plain grilled / pepper sauce) 18.75
Filetto alla griglia Grilled prime fillet steak (Plain grilled / pepper sauce) 22.75
La gamba di anitra Roasted leg of duck, braised red cabbage, dauphinoise potato & jus 16.95
Vitello alla milanese Veal chop coated in bread crumbs & spaghetti basil 18.75

Contorni – Side orders

Spinach	3.25	Mash potato	3.25
Broccoli	3.25	Chips	3.25
Courgettes	3.25	Saute potatoes	3.25
French beans	3.25	Dauphinoise potato	3.25
Red cabbage	3.25		
Selection of mix vegetables & saute	4.75	Bruchetta with chopped tomatoes, basil & mozzarella	5.75
Mixed salad	3.25	Garlic Bread	3.25
Green salad	3.25	Garlic Bread with cheese	4.50
Tomato & onion salad	3.25		
Rocket & parmesan salad	4.75		

A 10% service charge will be added to your bill.

Pizza - Extra toppings available.

Margarita

Mozzarella cheese & tomato sauce 8.95

American Hot

Mozzarella cheese, tomato sauce, pepperoni, peppers & chilli 10.75

Quattro stagioni

Mozzarella cheese, tomato sauce, mushrooms, ham, pepperoni, artichokes, olives & anchovies 11.75

Pizza parma

Mozzarella cheese, tomato sauce, Parma ham, rocket, Parmesan flakes & olive oil 11.95

Regina

Mozzarella cheese, tomato sauce, ham & mushrooms 10.75

Calzone

Capers, olives, mushrooms, pepperoni & ham 11.75

Vegetarian

Mozzarella cheese, tomato sauce, grilled courgettes, aubergines, peppers & mushrooms 10.75

Hawaiian pizza

Mozzarella cheese, tomato sauce, ham & pineapple 10.75

Mexicana

Mozzarella cheese, tomato sauce, chicken, chilli & mixed peppers 11.75

Rustica

Mozzarella cheese, tomato sauce, red onion, pancetta & garlic 11.75

Seafood Pizza

Mozzarella cheese, tomato sauce, tuna, peeled prawns, anchovies, olives & spring onions 12.75

Meat pizza

Tomato sauce, mozzarella cheese, pepperoni, ham, chicken, bacon & sweet corn 12.75

Vivaldi pizza

Capers, olives, mushrooms, pepperoni & ham 10.75

Tuna pizza

Mozzarella cheese, tomato sauce, tuna, capers & olives 11.75

Chicken supreme

Mozzarella cheese, tomato sauce, chicken, mushrooms, onions & fresh tomatoes 11.95

Fiorentina pizza

Mozzarella cheese, tomato sauce, ham, spinach & egg 10.75

Pizza special

Mozzarella cheese, tomato sauce, rocket, smoked salmon & lemon 12.50

Deluxe

Mozzarella, tomato sauce, pepperoni, mushrooms, mixed peppers, fresh tomatoes & spinach 11.75

White Wine

Piemonte Cortese D.O.C 2012 - 12% Italy Clear, brilliant, straw-yellow colour. Fruity, pleasant and intense bouquet. A delicate, justly acidulous, tempting taste.	175ml 6.50	20.85
Pinot Grigio Delle Venezie IGT 2012 - 12% Italy Pale straw yellow in colour, dry, smooth, harmonious and fresh with characteristic and delicate fruity scent.	175ml 7.00	23.75
Pinot Grigio Blush IGT 2012 - 12% Italy A dry, fresh and fruity rose with delicate aromas of red berries. Crisp and lively on the palate with good intensity of ripe berry and red cherry fruit	175ml 7.00	23.75
Gavi castello D.O.C.G 2013 - 12% Italy This is a pleasant straw-yellow color wine. Its scent is delicately vinous hinting to fruit.	175ml 7.50	24.75
Villa Maria Sauvignon Blanc 2014 - 12.5% New Zealand This intense Sauvignon Blanc is alive with a myriad of flavours dominated by gooseberry, passionfruit, fresh citrus, melon and herbaceous aromas.	175ml 6.95	24.75
Casal mendes Rose 2011 - 12% Portugal Refreshing and fruity nose, bursting with aromas of strawberries, raspberries and pineapples. On the palate the wine is soft and fruity with a light sparkle.		21.85
Gavi di Gavi La Battistina D.O.C.G 2013 - 12% Italy An aromatic, zesty, nose with citrus, lime and pineapple, and a hint of minerality. Juicy, weighty fruit with an immensely long finish.		28.75
Chablis La Larme D'Or 2013 - 12.5% France Shows crisp green apple and citrus flavours with subtle notes of sulphur, minerals, subtle cream and fresh acidity. Still relatively youthful, but the flavours develop and intensify on airing.		24.75
Sancerre Boisjoli 2012 - 13% France Lively and full of fruit, with pleasant mineral Full of verve and zing. Stylish, poised fruit. Gooseberry and passion fruit sorbet. A zesty, elegant mouth feel.		34.00
Franschhoek Cellar Chenin Blanc 2013 - 13.5% South Africa This wine has an expressive nose with mango, peach and honey blossom flavours on the palate. The wine is rich and flavourful with a melange of tropical fruit flavours. Great concentration with a rich and creamy finish		27.00
Monte Velho Herdade do Esporao Alentejo 2011 - 13% Portugal Fresh white stone fruits with citric notes.		22.50
Chateau Cotes de Provence Rose 2013 - 13% France A French rose wine that has a mellow, defined and pale character with a defined edge from the pink grapefruit and exotic fruits. The citrusy characteristic comes from the red berries that give balance to wine and a great finish.		28.00

Red Wine

Barbera Piemonte D.O.C 2011 - 12.5% Italy	175ml 6.50	21.85
Ruby red in colour, dry, smooth and well balanced		
Cabernet Sauvignon IGT 2012 -- 12% Italy	175ml 6.75	21.75
A full flavoured red wine, with a robust texture and intense ruby colour, guaranteed to excite even the most undiscerning palates.		
Barbera d'Alba Superiore DOC 2010 -- 14% Italy		28.50
Clear garnet in colour, not overly dark. Pleasant and complex aromas rise from the glass, with subtle floral and herbal notes, suggesting a blend of violets in a grassy lawn after rain. Ripe fruit flavours; black plums and lemony acidity, create a clean, consistent, long finish.		
Trig Point Cabernet Shiraz 2011 - 14% Australia		24.75
Dark cherry red colour. A bouquet with lifted aromas of plum and blackberry complemented by hints mocha and spice notes. A vibrant palate with ripen plum, blackberry and subtle oak characters, supported by rounded tannins		
Opier Signature Merlot 2012 -- 14% South Africa		24.75
An inviting nose with prominent plum and raspberry fruit flavours with hints of dark chocolate. The palate is smooth with subtle oak and lingering berry flavours. An appearance of dark plum colour.		
Finca Las Moras Malbec Reserve 2013 - 14% Argentina		28.00
The desert climate produces a soft, full bodied wine with a ripe red berries and plum flavors. Complex aromas with hints of mint and spices. Great balance between fruit and oak.		
Piedra del rayo Rioja Crianza 2013 -- 13.5% Spain	175ml 7.00	25.75
Dominated by black fruits and berries, like cherry or blackberry, with toasted hints. Palate : good intensity and well-structured in mid-palate. The tanins are elegant, and the finale is refreshing.		
Faustino I Gran Reserva Rioja 2001 -- 13.5% Spain		35.95
Restrained, mineral style with elegant tannins, Youthful and fresh, feminine and complex. Deliciously decadent with extraordinary vitality in the palate and a long unique finish		
Valiano Chianti Classico D.O.C.G 2009 - 13% Italy		25.75
Luscious aromas of violets, blackberries and dark cherry nose. Full and beautiful etched on the palate, with excellent depth and structure. The ripe, substantial tannins are buried in fruit on the finish.		
Negroamaro "Fine" IGT 2010 - 15.5% Italy		65.00
Deep and intense ruby-purple, with an intensely fruity aromatic profile, supported by savoury balsamic and spice notes. Firm palate texture provides good length.		
Pesquera Reserva Ribera del Duero 2007 - 14% Spain		68.00
Intense cherry red color still remains some violaceous hue, high color charge. Very clean, intensive complex aromas of black fruit and notes of toffee nose. The palate elegant, silky, round, velvety, very easy to drink.		
Muga Reserva 'Limited' 2010 - 14% Spain		48.75
Brilliant ruby colour. On the nose, the floral notes superimpose the fruit; fresh hay and oak related aromas such as fresh vanilla, coconut, roasted coffee and smoky notes. On the palate, it is firm and robust; mineral flavours and soft tannins		
Cartuxa EA, Alentejo 2011 -- 14% Portugal		23.75
Lovely vivid bright red and black fruits dominate the nose, with some cherryish character and a savoury streak. The palate is vivid and juicy with nice supple fruit.		

