



## Starters

### **Homemade bread selection *VE* 7.50**

*With dipping oil*

*Add olives £3*

*Add Garlic butter £2*

### **Garlic mushrooms *V* 8**

*Creamy garlic mushrooms and homemade ciabatta*

### **Arancini *V* 8**

*Fried risotto balls, rich tomato, and basil reduction*

### **Caprese salad *V/GF* 7**

*Fresh mozzarella, beef tomato, oregano, basil*

### **King prawns *GF* 11**

*Garlic, parsley, and lemon*

### **Antipasti Milano 11**

*Focaccia, olives, dipping oil, mozzarella, prosciutto, salami.*

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## Mains

### **Chicken pappardelle GF\* 23**

*Pan roast British free-range chicken supreme, fresh egg pappardelle, wild mushroom and brandy cream*

### **Penne Bolognese al forno GF\* 19**

*Penne, Bolognese, cheese sauce and parmesan*

### **King prawn and nduja spaghetti GF\* 25**

*King prawns, spicy nduja sausage, white wine and roasted pepper emulsion*

### **Vegetable penne VE/GF\* 18.50**

*Roasted Mediterranean vegetables, fresh basil, tomato, and balsamic reduction.*

### **Rockstar mac and cheese V 16**

*Cave aged Snowdonia cheese sauce topped with a parmesan crumb  
Why not add chicken or ham? £3 per extra or take it to the next level with Pembrokeshire crab and lobster for £7*

### **Pan roast duck breast GF 25**

*Home cured Pancetta and bean casserole, sautéed Italian greens and marsala wine sauce*

### **Wild mushroom and black garlic risotto GF / VE 21**

*Sautéed mixed wild mushrooms, creamy arborio rice.*

*Why not add some of our home cured pancetta? £3 extra*

### **Salmon risotto GF 22**

*Creamy arborio rice, pan roasted salmon fillet, sour cream, and parmesan crisps*

### **Chicken breast Milanese 23**

*Breaded chicken breast, garlic, tomato and basil spaghetti*

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## Pizza

*Traditional Neapolitan style pizza using slowly fermented dough for a light crust.*

### **Margherita GF\*/VE\* 15**

*Marinara sauce, fresh basil, cherry tomatoes, mozzarella and dressed rocket*

### **Marinara GF\*/VE\* 14**

*Cherry tomatoes, marinara sauce, fresh basil and dressed rocket*

### **Pepperoni GF\* 18.50**

*Marinara sauce, mozzarella, pepperoni slices and dressed rocket*

### **Napoli GF\* 20**

*Marinara sauce, mozzarella, capers, anchovies, olives, garlic and parsley*

### **Funghi GF\*/VE\* 19**

*Mixed mushrooms, marinara sauce, mozzarella, garlic and parsley*

### **Molto carne GF\* 21**

*Salami Milano, homemade pastrami, pepperoni and prosciutto*

### **Mediterranean vegetable and goats cheese GF\*/V 21**

*Pant Mawr goats' cheese, roasted vegetables and dressed rocket*

***Add slices of prosciutto to your pizza for an extra £3***

***Add any vegetable topping for an extra £1.50***

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## For the Bambinos

### Pizza

Margherita *GF\*/VE\** 7

Pepperoni *GF\** 8

Roasted ham *GF\** 8

### Mains

Mac and cheese *V* 8

*Add chicken or roasted ham £2*

Tomato and basil penne *GF\*/VE* 8

*Add chicken or roasted ham £2*

Spaghetti Bolognese *GF\** 8

Mini Milanese 8

*Breaded ½ chicken breast with a tomato and basil spaghetti*

Creamy chicken risotto *GF / VE\** 8

### Sides and Sauces

Rosemary salted chips *GF\*/VE\** 4.50

Breaded mozzarella bites *V* 6.50

*Tomato and Basil Dip*

Rosemary and garlic flatbread 6

*Extra cheese 1.50*

**Creamy garlic Potatoes *V/GF\** 4.50**

*Pembrokeshire potatoes in a creamy garlic sauce and herb crust*

Diavolo (Chilli Sauce) *V/GF* 2

Denny's Original (Garlic and Herb) *V/GF* 2

House Dipping Oil *VE/GF* 2

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## To Finish

### **Panna cotta – GF\* 8.50**

*Barti Cream liqueur, ginger biscuit crumb and bitter chocolate shavings*

### **Hazelnut and honeycomb semifreddo GF/V 8.50**

*Hazelnut praline and chocolate sauce*

### **Chocolate mousse GF\*/V 8.50**

*Fresh raspberries and served with pistachio biscotti*

### **Tiramisu V 8.50**

*Infused with Pembrokeshire's Barti rum*

### **Affogato VE\*/GF 6.50**

*Espresso, Marios ice cream and chocolate shavings*

### **Profiteroles V 7**

*Vanilla cream filled choux puffs topped with chocolate, and drizzled with toffee sauce*

RESTAURANT

### **Mario's ice cream trio GF\* 6.5**

**Single scoop of Mario's ice cream GF\* 2.50**

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## Chef's Specials

*Bringing Italian heritage and Welsh culture together for that little extra...*

### **Pembrokeshire crab & Lobster linguine 22.50**

*Fresh locally caught crab and lobster in a rich sauce flavoured with brandy and cream.*

### **Nduja and cheese topped fries (spicy) GF\* 6.50**

### **Pembrokeshire Lobster Pizza GF\* 24**

*Tender Pembrokeshire pot caught lobster, capers and our homemade tangy chilli sauce*

## Italian Favourites

### **Beef tomato, rocket, and parmesan salad GF/V 5.50**

### **Sautéed Italian greens VE\* 4.5**

*A mixed range of vegetables cooked in rosemary butter and oregano.*

### **Garlic and cheese tear and share 7.50**



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