



Starters

Homemade bread selection *VE* 7.50

With dipping oil

Add olives £1.50

Add a selection of house butters (chilli or rosemary) £1.50

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.

GF – Gluten Free / GF – Can be made gluten free / V – Vegetarian V* –
Can be made vegetarian / VE – Vegan / VE* – Can be made vegan*

Mains

Chicken pappardelle GF* 22

Pan roast chicken breast, fresh egg pappardelle, wild mushroom and brandy cream

Penne Bolognese al forno GF* 18.50

Penne, Bolognese, cheese sauce and parmesan

Monkfish gnocchi 23

Pan fried monkfish fillet served with a rocket and basil pesto gnocchi

King prawn and nduja spaghetti nero GF* 24

King prawns, spicy nduja, 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

Pan roast duck breast GF 24

Pancetta and bean casserole, sautéed Italian greens and marsala wine sauce

Wild mushroom and black garlic risotto GF / VE 20

Sautéed mixed wild mushrooms, creamy arborio rice, wild garlic oil.

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

Salmon risotto GF 22

Creamy arborio rice, flakes of fresh salmon, sour cream, and parmesan crisps

Chicken breast Milanese 22

Breaded chicken breast, garlic, tomato and basil spaghetti

GF – Gluten Free / GF – Can be made gluten free / V – Vegetarian V* –
Can be made vegetarian / VE – Vegan / VE* – Can be made vegan*

Pizza

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

Margherita GF*/VE* 14.50

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

Marinara GF*/VE* 13.50

Cherry tomatoes, marinara sauce, fresh basil and dressed rocket

Pepperoni GF* 18

Marinara sauce, mozzarella, pepperoni slices and dressed rocket

Napoli GF* 18.50

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

Funghi GF*/VE* 18.50

Mixed mushrooms, marinara sauce, mozzarella, garlic and parsley

Molto carne GF* 20

Salami Milano, homemade pastrami, pepperoni and prosciutto

Mediterranean vegetable and goats cheese GF*/V 20

Pant Mawr goats cheese, roasted vegetables and dressed rocket

Add slices of prosciutto or any of our cured meats to your pizza for an extra £3

Add any vegetable topping for an extra £1.50

GF – Gluten Free / GF – Can be made gluten free / V – Vegetarian V* –
Can be made vegetarian / VE – Vegan / VE* – Can be made vegan*

For the Bambinos

Pizza

Margherita *GF*/VE** 6.50

Pepperoni *GF** 7.50

Smoked ham *GF** 7.50

Mains

Mac and cheese *V* 7.50

Add chicken or smoked ham £2

Tomato and basil penne *GF*/VE* 7.50

Add chicken or smoked ham £2

Spaghetti Bolognese *GF** 7.50

Mini Milanese 7.50

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

Creamy chicken risotto *GF/VE** 7.50

Sides and Sauces

Rosemary salted chips *GF*/VE** 4

Breaded mozzarella bites *V* 5

Tomato and Basil Dip

Rosemary and garlic flatbread 5

Why not try with our Chilli Butter? Extra cheese £1.50

Diavolo (Chilli Sauce) *V/GF* 1.50

Denny's Original (Garlic and Herb) *V/GF* 1.50

House Dipping Oil *VE/GF* 1.50

GF – Gluten Free / GF – Can be made gluten free / V – Vegetarian V* –
Can be made vegetarian / VE – Vegan / VE* – Can be made vegan*

To Finish

Panna cotta – GF* 7.50

Barti Cream liqueur, ginger biscuit crumb and bitter chocolate shavings

Hazelnut and honeycomb semifreddo GF/V 7

Hazelnut praline and chocolate sauce

Chocolate mousse GF*/V 7

Fresh raspberries and served with almond biscotti

Tiramisu V 8

Infused with Pembrokeshire's Barti rum and served with tempered chocolate

Affogato VE*/GF 6

Espresso, Marios ice cream and chocolate shavings

Strawberry meringue mille feuille V/GF 7

*Prosecco poached strawberries, whipped cream, meringue disks
and bitter chocolate shavings*

Mario's ice cream trio GF* 5

Single scoop of Mario's ice cream GF* 2

GF – Gluten Free / GF – Can be made gluten free / V – Vegetarian V* –
Can be made vegetarian / VE – Vegan / VE* – Can be made vegan*

Chef's Specials

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

Pembrokeshire crab linguine 22.50

Fresh locally caught crab in a rich sauce flavoured with brandy.

Nduja and cheese topped fries (spicy) GF* 6.50

Pizza romantico GF* 18

Pesto, mozzarella, toasted pine nuts, prosciutto

Pembrokeshire lobster salad 12

Locally caught lobster supplied by Car Y Mor in St Davids, gem lettuce, rocket, cherry tomatoes, capers, lightly pickled red onion in a bloody Mary dressing.

Italian Favourites

Beef tomato, rocket, and parmesan salad GF/V 5

Sautéed Italian greens VE* 4.5

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

Garlic and cheese tear and share 7

RESTAURANT

GF – Gluten Free / GF – Can be made gluten free / V – Vegetarian V* –
Can be made vegetarian / VE – Vegan / VE* – Can be made vegan*