

RAPIDO
Dishes within
10 mins

Terracotta
ITALIAN KITCHEN

BREAKFAST



SCAN HERE TO ORDER

V Vegetarian Ve Vegan

Allergen Information

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Calories

Adults need around 2,000 kcal a day.
All calories are accurate at time of menu print.
Live nutrition information is available online,
please scan this QR code to access.



All prices are quoted in pounds Sterling and are inclusive of VAT where applicable.
We accept all major credit cards. Gratuities accepted but service not included.

APERITIFS

Mimosa Prosecco and orange juice	10.95	Bloody Mary Vodka, tomato juice, lemon juice, Worcestershire sauce, Tabasco sauce, celery and black pepper	11.95
Bellini Prosecco and peach puree	10.95	Porn Star Martini Skyy vodka, Passoã, vanilla and prosecco	13.45
Espresso Martini Kahlua, Skyy vodka, vanilla and espresso	12.95		

COOKED BREAKFASTS

BIG BEN Napoli sausages, rashers of streaky bacon, fried or scrambled eggs, plum tomatoes, baked beans, portobello mushrooms and potato rosti bites (1144 – 1297 kcal dependent on egg choice)	17.45	SCRAMBLED EGGS ON TOAST Scrambled egg served on toasted bread (728 kcal)	9.25
TERRACOTTA RAPIDO Napoli sausage, streaky bacon, fried or scrambled egg, plum tomato, baked beans and portobello mushroom (556 – 793 kcal dependent on egg choice) Add potato rosti bites 2.95 (V, Ve) (243 kcal)	14.95	EGGS FIORENTINA Poached eggs, spinach and lemon hollandaise served on toasted rosemary bread (770 kcal)	12.95
VEGETARIANA RAPIDO Spinach, plum tomatoes, portobello mushrooms, baked beans, scrambled or fried egg and potato rosti bites (V) (643 – 850 kcal dependent on egg choice)	14.25	EGGS BENEDETTINA Poached eggs, streaky bacon and hollandaise sauce served on toasted rosemary bread (871 kcal)	13.45
FUNGHI ALL'AGLIO Garlic sautéed mushrooms on toasted sourdough, topped with a poached egg, finished with herb oil (V) (343 kcal)	11.95	EGGS ROYALE Poached eggs, smoked salmon, and hollandaise sauce served on toasted rosemary bread (795 kcal)	14.95

Add toast & butter to any dish 1.95 (V) (325 kcal)

BREAKFAST PIZZAS

CARCIOFI E FUNGHI Chestnut mushrooms, roasted artichokes, peppers and a sprinkle of pine nuts and parsley on toasted sourdough (V, Ve) (306 kcal)	9.95	FIORENTINA RAPIDO Spinach, mozzarella, garlic, parmesan with a baked egg on a tomato base (V) (1266 kcal)	17.25
		PANCETTA, SALICCIA, UOVO E ROSMARINO Tomato base pizza with pancetta, Italian sausage, baked egg and fresh rosemary (1376 kcal)	18.45
		AVOCADO, PANCETTA E UOVO White base pizza topped with avocado, crispy pancetta, mozzarella and baked egg (1506 kcal)	17.95

PANCAKES

SALSICCIA RAPIDO Napoli sausages served in a spianata rosemary bread with caramelised onions (898 kcal)	9.95	CIOCCOLATA Pancakes with hazelnut chocolate sauce, banana and mascarpone, drizzled with white chocolate (V) (1158 kcal)	10.95
VEGETARIANA RAPIDO Roasted aubergine, courgettes, peppers and basil with mozzarella served in a spianata rosemary bread (V) (620 kcal)	9.95	FRUTTI DI BOSCO Pancakes with strawberries, blackcurrants, raspberries and mascarpone (V) (730 kcal)	10.95

Add potato rosti bites to any dish 2.95 (V, Ve) (243 kcal)

EXTRAS

ROSTI BITES (V, Ve)	(243 kcal)	4.95
STREAKY BACON	(187 kcal)	3.95
PANCETTA	(168 kcal)	3.95
NAPOLI SAUSAGE	(361 kcal)	3.95
POACHED EGG (V)	(86 kcal)	2.45
BEANS (V, Ve)	(160 kcal)	1.95
SPINACH (V, Ve)	(113 kcal)	1.95
PORTOBELLO MUSHROOM (V, Ve)	(25 kcal)	1.95
TOAST AND BUTTER (V)	(325 kcal)	3.95

YOGHURTS

BERRIES & GRANOLA RAPIDO Greek-style yoghurt with strawberries, blackcurrants, raspberries and granola (V) (581 kcal)	8.95
BANANA & HONEY RAPIDO Greek-style yoghurt with banana and honey (V) (377 kcal)	8.95

DOLCI

MINI DOUGHNUTS FILLED WITH BISCOFF AND CARAMEL Sweet fried gnocchi served with warm speculoos sauce and crushed biscuit (V) (606 kcal)	9.95
MINI DOUGHNUTS FILLED WITH CHOCOLATE HAZELNUT Sweet fried gnocchi filled with hazelnut chocolate, served with fresh strawberries and mint (521 kcal)	9.95

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MAIN



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ANTIPASTI

OLIVES (V, Ve) (339 kcal)	5.95	ARANCINI AI FUNGHI	10.95	ITALIAN ANTIPASTO CONE	12.95
FLATBREAD, garlic, sea salt (V, Ve) (831 kcal)		Fried porcini mushrooms and mascarpone risotto balls on a bed of pesto topped with a tomato tapenade, garnished with a herb salad (V) (643 kcal)		Selection of Italian cured meats, cheese, olives and focaccia (541 kcal)	
GARLIC BREAD	7.25				
Flatbread, garlic, sea salt (V, Ve) (831 kcal)					
MOZZARELLA GARLIC BREAD	8.95	GNOCCHI FRITTI	11.95	ANTIPASTO SHARER BOARD	23.95
Flatbread, garlic, sea salt, mozzarella (V) (1058 kcal)		Crisp fried, pesto-filled, gnocchi served with basil dipping sauce and grated parmesan (V) (495 kcal)		Sharing board of premium Italian meats, cheeses, marinated vegetables and focaccia (1196 kcal)	
TOMATO BRUSCHETTA RAPIDO	9.95	CALAMARI FRITTI	11.95	FRITTO MISTO SHARER	23.95
Plum tomatoes, garlic and fresh basil (V, Ve) (657 kcal)		Lightly dusted squid, fried until crisp and tender, served with garlic aioli and lemon (460 kcal)		Fried whitebait, calamari, prawns, courgette and peppers served with garlic aioli and lemon (1091 kcal)	
PROSCIUTTO BRUSCHETTA	12.95				
Prosciutto, fig chutney and Parmigiano (479 kcal)					

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PIZZA

MARGHERITA	15.95	MEDITERRANEA	16.95	'NDUJA, PEPPERONI, ARROSTI E MIELE PICCANTE	19.45
House tomato sauce, mozzarella, extra virgin olive oil and basil (V) (1179 kcal)		Sunblushed tomatoes, roasted peppers, artichokes, black olives and fresh rocket, finished with toasted pine nuts and fragrant basil (V, Ve) (1098 kcal)		Spicy 'nduja, Ventricina salami, roasted red peppers, mozzarella and hot honey (1447 kcal)	
FUNGHI	16.95	PROSCIUTTO	18.95	CALZONE CARNE	19.45
Tomato base, portobello mushrooms, garlic, pine nuts, tomato, mozzarella and thyme (V) (1183 kcal)		Tomato base, mozzarella, prosciutto, Parmigiano, rocket and lemon oil (1292 kcal)		Mozzarella, tomato, prosciutto, salami milano and coppa salami in a folded pizza (1444 kcal)	
SALAMINO	17.95	MORTADELLA, PISTACCHIO E BURRATA	19.45		
Tomato base, milano salami, mozzarella and topped with basil (1210 kcal)		Mortadella, mozzarella, pistachio pesto and burrata, drizzled with lemon oil (1578 kcal)			
FIorentINA	17.25				
Spinach, mozzarella, garlic, parmesan with a baked egg on a tomato base (V) (1266 kcal)					

Please ask your server about our list of extra toppings and pricing.

PASTA

POMODORO RAPIDO	16.45	BOSCAIOLA	17.45	SALSICCIA CALABRESE	18.95
Penne with a tomato ragù sauce and fresh basil (V, Ve) (441 kcal)		Tagliatelle with portobello and porcini mushrooms in a creamy garlic and thyme sauce (1039 kcal)		Spiced Calabrian pork ragù with chilli and fennel, served with tagliatelle (876 kcal)	
ARRABIATA RAPIDO	16.75	CARBONARA	18.95	RAVIOLI LIMONE E RICOTTA	17.65
Artisan tomato sauce slow-cooked with fresh basil, onions, garlic, and chilli, served with tagliatelle (V, Ve) (747 kcal) Add king prawns 3.95 (53 kcal)		Pancetta, egg yolk, pecorino and cracked black pepper served with paccheri, and finished with crispy Prosciutto (1163 kcal) Add chicken 2.95 (90 kcal)		Lemon and ricotta ravioli tossed in sage butter, finished with parmesan (636 kcal)	
PESTO	17.45	CINGHIALE	19.45	RAVIOLI AI GAMBERI	19.95
Penne with fresh basil, Parmigiano and pine nuts (915 kcal) Add chicken 2.95 (90 kcal)		Slow-cooked wild boar ragù with passata, red wine and herbs, served with paccheri (741 kcal)		Sicilian pink prawns in a citrus lobster bisque with chilli and parsley (529 kcal)	
				RISOTTO ALLO ZAFFERANO AI FRUTTI DI MARE	21.95
				Creamy saffron risotto with king prawns, mussels, and a hint of chilli (621 kcal)	

INSALATE

BULGUR WHEAT & APPLE RAPIDO	14.95	CHICKEN CAESAR SALAD RAPIDO	17.95
Cranberries, bulgur wheat, chicory, apple and rocket in a mustard and onion dressing (V, Ve) (557 kcal)		Gem lettuce, roasted chicken, croutons, anchovies, Parmigiano and a creamy Caesar dressing (772 kcal)	
PROSCIUTTO DI PARMA E GORGONZOLA	18.95	SMOKED TROUT NIÇOISE	18.95
Prosciutto di Parma, gorgonzola, rocket, walnuts, and balsamic glaze (490 kcal)		Flaked smoked trout with olives, green beans, cherry tomatoes, egg, and anchovies dressed with a zesty vinaigrette (443 kcal)	

SECONDI PIATTI

LASAGNE	18.95
Slow-cooked beef ragù with an artisanal béchamel layered between fresh egg pasta (443 kcal) Add fries 5.95 (V) (608 kcal)	
LASAGNE VERDI	18.95
Layers of fresh egg pasta with roasted potato, béchamel, green beans and pesto (V) (657 kcal)	
POLLO MILANESE	22.95
Chicken escalope fried in breadcrumbs served with penne pomodoro, topped with tomato and mozzarella (771 kcal)	
BURGER DELLA CASA	17.95
Beef burger with mozzarella, roasted peppers, rocket and pesto mayo in a toasted brioche bun - served with fries (1808 kcal)	

CONTORNI

FRIES	5.95
Salted skin-on fries (V) (608 kcal)	
PARMESAN FRIES	6.45
Salted skin on fries with grated Parmigiano, served with truffle mayonnaise (853 kcal)	
INSALATA MISTA	5.45
Heirloom tomatoes, cucumber, rocket and onions (V, Ve) (171 kcal)	
INSALATA RUCOLA	5.95
Rocket, Parmigiano and olive oil (178 kcal)	

DOLCI **RAPIDO**

ÇELATO	8.25
Choose 3 scoops from the following varieties; dark chocolate (V) (137 kcal), vanilla (V) (135 kcal), pistachio (V) (139 kcal) and blood orange sorbet (V) (62 kcal)	
TIRAMISU	8.45
Zabaglione cream, coffee soaked sponge and cocoa powder (V) (240 kcal)	
MINI DOUGHNUTS	9.95
FILLED WITH CHOCOLATE HAZELNUT	9.95
Sweet fried gnocchi filled with hazelnut chocolate, served with fresh strawberries and mint (606 kcal)	
FILLED WITH BISCOFF & CARAMEL	9.95
Sweet fried gnocchi served with warm speculoos sauce and crushed biscuit (521 kcal)	

APERITIFS

Aperol Spritz	11.95	Porn Star Martini	13.45
Aperol, Prosecco and soda		Vodka, Passoã, vanilla and Prosecco	
Espresso Martini	12.95	Negroni	12.95
Kahlua, vodka, vanilla and espresso		Engine gin, campari and Martini	

Bambini menu

For children up to 12 years old

BREAKFAST

Served until 11am

Kids' Breakfast

Choose any 4 items:

fried egg (v) 133 kcal, scrambled egg (v) 163 kcal,
Napoli sausage 180 kcal, streaky bacon 187 kcal,
portobello mushroom (ve, v) 25 kcal, baked beans (ve, v) 160 kcal,
potato rosti bites (ve, v) 97 kcal, toast & butter (v) 140 kcal

7.99

2 Pancakes with Nutella and Banana (v) 523 kcal

6.99

2 Pancakes with Berry Compote (v) 353 kcal

6.99

Plus a Drink

fresh orange juice (ve, v) 82 kcal / apple juice (ve, v) 88 kcal
milk (v) 96 kcal / bottle water (ve, v) 0 kcal

(v) – Vegetarian (ve) – Vegan

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Bambini menu

For children up to 12 years old

LUNCH & DINNER

Served from 11am



Pasta

Choose one:

Pomodoro (ve, v) 34 kcal, Green Pesto (v) 183 kcal,

Bolognese 89 kcal

or

Pizza

Choose one:

Pizza Margherita (v) 682 kcal, Pizza Funghi (v) 671 kcal,

Pizza Salamino Picante 702 kcal, Cotto e Funghi Pizza 655 kcal

Plus a Drink

fresh orange juice (ve, v) 82 kcal / apple juice (ve, v) 88 kcal

milk (v) 96 kcal / bottle water (ve, v) 0 kcal

&

1 Scoop of Ice Cream

(vanilla (v) 128 kcal or dark chocolate (v) 131 kcal)

each additional scoop **1.25**

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WHITE WINES

250ml bottle

Terre Forti Trebbiano Chardonnay, Rubicone 12% 9.95 / 27.35

Light, easy-drinking blend from Emilia-Romagna, Italy with soft citrus and orchard fruit

Amodo, Pecorino 12.5% 10.45 / 28.75

Zesty Pecorino from Abruzzo, Italy with lemon, minerality and herbal notes

Organic Vinuva Pinot Grigio 11% 10.95 / 30.15

Crisp Sicilian Pinot Grigio with pear, apple and floral aromatics

Organic Allumea Grillo Chardonnay 12.5% 11.45 / 31.45

Organic Sicilian blend offering tropical Grillo richness and smooth Chardonnay texture

Bolla Soave Classico 12% 11.95 / 32.85

Classic Soave from Veneto, Italy with white peach, almond and mineral freshness

Passo Sardo Vermentino 12.5% 11.95 / 32.85

Bright Vermentino from Sardinia, Italy with citrus blossom and saline minerality

Sant Helena Sauvignon Blanc 12% 15.45 / 42.45

Fresh, aromatic Sauvignon Blanc from Friuli, Italy with citrus zest and herbal notes

Ca Bianca, Gavi 12% 14.95 / 41.15

Refined Cortese from Piedmont, Italy with crisp citrus, green apple and almond

RED WINES

250ml bottle

Bottega Merlot Trensvesie 12.5% 11.95 / 32.85

Full-bodied red wine from Italy's Veneto region, with aromas of blueberries, violet, and blackcurrant with velvety tannins

Terre Forti Sangiovese, Rubicone 12% 10.45 / 28.75

Smooth, approachable Sangiovese from Emilia-Romagna, Italy with cherry, plum and soft spice

Amodo Pinot Noir 12.5% 10.95 / 30.15

Light, silky Italian Pinot Noir showing red cherry, raspberry and gentle earthy notes

Vinuva Leaves Montepulciano 12.5% 11.45 / 31.45

Rich, velvety Montepulciano from Abruzzo, Italy with dark fruit and soft tannins

Passo Sardo Rosso 13% 14.95 / 41.15

Smooth Sardinian red with dark fruit, herbs and a warm, rounded finish

Feudi Salentini Negromarò 13.5% 15.45 / 42.45

Deep, savoury Puglian red with black cherry, spice and earthy richness

Da Luca, Nero d'Avola 13% 12.45 / 34.25

Bold Sicilian red with dark berries, warm spice and Mediterranean character

ROSÉ WINES

250ml bottle

Corte Vigna Pinot Grigio Rosé 10.5% 11.45 / 31.45

A pale, delicate Italian rosé with soft strawberry, pear and a crisp refreshing finish

Vita Zinfandel Rosé 11.5% 12.45 / 34.25

A juicy, fruit-forward Californian rosé bursting with ripe strawberry and watermelon notes

Feudi Salentini Susumaniello Rosato 13% 15.45 / 42.45

A vibrant rosé from Puglia, Italy made from the rare Susumaniello grape, offering red berry fruit and floral lift

SPARKLING WINES

125ml bottle

Da Luca Prosecco 11% Italy 9.45 / 39.95

Da Luca Rosé Prosecco 11% Italy 9.95 / 41.95

COCKTAILS

Aperol Spritz

Aperol, Prosecco and soda
11.95

Hugo

Prosecco, elderflower and fresh mint
11.95

Limoncello Spritz

Limoncello, Prosecco and soda
11.95

Limoncello Gin Collins

Malfy gin, limoncello, mint, lemon juice and soda
11.45

Bellini

Prosecco and peach puree
10.95

Bloody Mary

Vodka, tomato juice, Tabasco and Worcestershire sauce
11.95

Mimosa

Prosecco and orange juice
10.95

Negroni

Engine gin, Campari and Martini
12.95

MARTINI COCKTAILS

Porn Star Martini

Vodka, Passoã, vanilla and Prosecco
13.45

Vodka Martini

Vodka and Martini dry
12.45

Espresso Martini

Kahlua, vodka, vanilla and espresso
12.95

Dirty Martini

Vodka and Martini dry with olive brine
12.95

125ml & 175ml measures also available

Please ask your server for our full selection of spirits

SOFT DRINKS

Still or Sparkling Water 330ml (0 kcal)	3.45
Fresh Orange Juice Regular(163 kcal)	4.25
Apple Juice Regular (176 kcal)	4.25
Cranberry Juice Regular (111 kcal)	4.25
Tomato Juice Regular (59 kcal)	4.25
San Pellegrino Limonata 330ml (60 kcal)	4.50
San Pellegrino Aranciata Rossa 330ml (61 kcal)	4.50
Coca-Cola 330ml (140 kcal)	4.65
Diet Coca-Cola 330ml (1 kcal)	4.50
Coca-Cola Zero 330ml (1 kcal)	4.50

Terracotta

DRINKS MENU

HOT DRINKS

Espresso (≈0 kcal)	3.50	Latte (133 kcal)	4.50
Dbl Espresso (≈0 kcal)	4.00	Vanilla Latte (215 kcal)	4.75
Macchiato (24 kcal)	3.75	Caramel Latte (229 kcal)	4.75
Americano (24 kcal)	3.75	Tea (≈0 kcal)	3.50
Flat White (58 kcal)	4.25	Hot Chocolate (407 kcal)	4.50
Cappuccino (130 kcal)	4.50	Mocha (145 kcal)	4.50

DRAUGHT & BOTTLED BEER

Angelo Poretta 4.8%	Half pint 3.75	Pint 7.75
Guinness 4.1%	Half pint 4.15	Pint 7.95
Angelo Poretta Lager 4.8% 330ml		6.65
Menabrea Amber 5% 330ml		6.95
Menabrea Blonde 4.8% 330ml		6.95
Orchard Pig Reveller Cider 4.5% 500ml		6.95

ALCOHOL FREE & ULTRA-LOW ALCOHOL BEERS

Menabrea Zero 0% 330ml (72 kcal)	6.25
Guinness 0% 440ml (50 kcal)	6.95

Scan QR to place your order

