

jaya

Intros / Stuzzichini

- Marinated Large Green Puglian Olives £2.95
- Hand stretched Garlic Bread £3.95
- Hand stretched Garlic Bread with Mozzarella £4.95

Antipasto Platters

A selection of imported Italian dry cured meats, mozzarella bocconcini, marinated olives, grilled vegetables and other Italian house specialities.

- Piccolo (1 to 2 people) £10.95
- Grande (3-4 people) £19.95

- Vegetarian Antipasto platter v
- House antipasto platter without the meat but with added vegetarian specialities.
- Piccolo (1 to 2 people) £9.95

Pasta

- Spaghetti Bolognese £10.95
- Spaghetti in a traditional meat & tomato sauce.

- Spaghetti Carbonara £10.95
- Spaghetti in a pancetta & cream sauce with pecorino cheese.

- Lasagne £11.95
- The classic Italian dish of pasta layered with bolognaise sauce, mozzarella, béchamel & Parmesan cheese. Served with homemade Italian bread.

- Vegetable Lasagne v £10.95
- A vegetarian version of the classic dish. Served with homemade Italian bread.

Pizza

All our pizzas are made using our homemade pizza dough, stone-baked and topped with the finest Italian ingredients.

- Margherita v £9.95
- The classic Italian favourite of tomato, mozzarella and oregano.

- Americana £10.95
- Pepperoni sausage, tomato and mozzarella.

- Napoletana £10.95
- Anchovies, olives, capers, tomato (without mozzarella).

- Rocket & Parma Ham £11.95
- Margherita pizza with rocket and freshly sliced Parma ham and shaved parmesan once out of the oven.

- Ortolana v £10.95
- Grilled Mediterranean vegetables, tomato and mozzarella.

- Bella Vita £12.95
- Pepperoni sausage, Italian salame, chicken breast, bacon, tomato and mozzarella.

- Extra toppings
- Please feel free to add ingredients to your chosen pizza.
- All meat, fish and speciality ingredients are charged at £1.95.
- Other ingredients charged at £1.50

Starters / Antipasti

- Soup of the Day £4.95
- Served with Homemade Italian bread.

- Buffalo Mozzarella & Tomato Salad £5.95
- Italian Buffalo mozzarella cheese with fresh tomato drizzled with extra virgin olive oil.

- Calamari Fritti £7.95
- Lightly seasoned fried squid rings served with chilli mayonnaise.

- Bruschetta Classica v £5.95
- Toasted homemade Italian bread topped with fresh tomatoes, basil, garlic and extra virgin olive oil.

- Panzerottini di Puglia v £5.95
- Pizza dough parcels filled with tomato and mozzarella and golden fried.

- Panzerottini Caprese v £6.95
- Pizza dough parcels filled with goat's cheese, roasted peppers and black olives.

- Rigatoni Pollo & Gorgonzola £10.95
- Rigatoni pasta with torn chicken breast and a creamy Gorgonzola & white wine sauce.

- Rigatoni Primavera v £9.95
- Rigatoni pasta with a roasted vegetable, tomato & cream sauce.

- Rigatoni Arrabbiata v £9.95
- Penne pasta in a spicy chilli & garlic tomato sauce.

- Cannelloni v £10.95
- Italian pasta tubes filled with spinach and ricotta cheese. Baked in béchamel and tomato sauce. Served with homemade Italian bread.

from the char-grill...

Bistecche

All steaks come served with a choice of house potatoes or our twice cooked chips. Our steaks are supplied by our local butcher and are 28 days matured.

- 10oz Extra Mature Sirloin steak cooked on our char-grill £19.95
- 8oz Extra Mature Fillet steak cooked on our char-grill £24.95

Pollo

- Free range chicken breast cooked on our char-grill £14.95
- Served with house potatoes or our twice cooked chips.

Agnello

- Rack of lamb cooked on our char-grill £17.95
- Served with Mediterranean vegetables.

Pesce

- Pan fried sea-bass fillets £16.95
- Served with seasonal vegetables.

- Goat's Cheese Bruschetta v £6.95
- Toasted homemade Italian bread topped with warm goats cheese, sun-dried tomatoes, basil and extra virgin olive oil.

- Gamberoni £8.95
- King Prawns with in a garlic, Chilli and butter sauce.

- Funghi Grigliati v £6.95
- Fresh grilled mushrooms glazed with goat's cheese and topped with toasted pine nuts and a balsamic reduction.



- Linguine al Pesto v £9.95
- Linguine pasta served with a pesto & cream sauce.

- Linguine Pesto e Pollo £10.95
- Linguine pasta with torn chicken breast and a pesto & cream sauce.

- Linguine Marinara £12.95
- Linguine pasta with seafood in a rich tomato, garlic & white wine sauce.

- Linguine Emilio £12.95
- Linguine pasta with prawns, rocket, cherry tomatoes and fennel.

Steak Sauces Add £1.95

- Pepper Sauce- Brandy, cream & peppercorn sauce.
- Gorgonzola- Creamy Gorgonzola cheese sauce.
- Funghi- Mushroom, brandy & cream sauce

See our daily specials menu for seasonal dishes

Salads

- Caesar Salad £9.95
- Fresh mixed salad leaves tossed in caesar dressing finished with crostini, olives and parmesan shavings.

- Chicken Caesar Salad £11.95
- As above with added strips of grilled chicken breast.

- Insalata Mediterranea £10.95
- Warm roasted vegetables served over fresh mixed salad leaves and finished with goats cheese. Served with homemade bread.

Side Dishes

- Seasonal vegetables £2.95
- Twice cooked chips £2.95
- Green salad £2.95
- Rocket & Parmesan salad £3.95

Dolci

Homemade Tiramisu - £4.95

Italian dessert made with mascarpone,
savoardi biscuits & liqueur.

Warm Chocolate Fudge Cake - £4.95

Served with cream or ice-cream.

Baked Cheese Cake - £4.95

With cream or ice-cream & fruit drizzle.

Homemade Lemon Sorbet - £3.95

Add a pouring of Limoncello liqueur
over the sorbet for an extra £1.95

Tartufo Classico - £4.95

Chocolate ice-cream with a zabaglione centre, coated
with crushed hazelnuts & dusted with cocoa powder.

Italian Gelato - £4.95

From the Real Italian Ice Cream Company -
Ask for today's flavours

Crème Brûlée - £4.95

Baked custard topped with a caramel layer.

Coffees

Cappuccino £2.80

Latte £2.80

Espresso £2.20

Black or White Coffee £2.20

Liqueur Coffees £5.95

Tea £2.20

Italian Liqueurs

25ml 50ml

Sambuca £3.00 / £4.50

Amaro Averna £3.00 / £4.50

Limoncello £3.00 / £4.50

Amaretto Disaronno £3.00 / £4.50

Grappa £3.00 / £4.50

See our specials menu for seasonal desserts

joya

Sparkling Wine

Pinot Grigio Blush Frizzante Rosé

£19.95 (Bottle only)

Light and fizzy with summer fruit flavours.

Prosecco D.O.C

125ml £4.75 / Bottle £22.95

Plenty of sparkle with a variety of aromas.

Red Wine

175ml / 250ml / Bottle

Montepulciano d'Abruzzo D.O.C

£4.80 / £6.25 / £17.95

Well rounded with cherry overtones. Highly recommended.

Nero D'Avola - Sicily

£4.30 / £5.60 / £15.95

Berry fruit flavours and perfectly balanced.

Merlot - Sicily

£4.60 / £5.95 / £16.95

Ruby red and full bodied. Blackcurrant and plum flavours.

Chianti D.O.C

£5.25 / £6.95 / £19.95

Classic Italian Red. Medium bodied, clean plummy fruit.

Valpolicella Classico Superiore D.O.C

£5.55 / £7.65 / £21.95

Ruby red colour with a hint of violets. Full bodied and velvety smooth.

Cabernet Sauvignon D.O.C

£5.55 / £7.65 / £21.95

Bright cherry red colour, ripe characterful notes. Rounded elegant wine.

Primitivo di Manduria D.O.C

£25.95 (Bottle only)

Full bodied and deep in colour. Hints of cherries & liquorice.

Rosé Wine

175ml / 250ml / Bottle

Pino Grigio Blush D.O.C

£5.25 / £6.95 / £19.95

Bright and light with mellow fruit notes.

Rosé Nerello Mascalese

£4.30 / £5.60 / £15.95

Easy drinking taste of summer. Fruit and herb flavours.

White Wine

175ml / 250ml / Bottle

Pinot Grigio D.O.C

£4.80 / £6.25 / £17.95

A fruity, fine and elegant classic white. Highly recommended.

Inzolia - Sicily

£4.30 / £5.60 / £15.95

Full flavoured wine both dry and fruity.

Frascati Superiore D.O.C

£4.60 / £5.95 / £16.95

Dry and light colour and flavour with a hint of almonds.

Verdicchio D.O.C

£5.25 / £6.95 / £19.95

Fine and intense bouquet with hints of fresh fruit and flowers.

Orvieto Classico D.O.C

£5.55 / £7.65 / £21.95

Soft attractive peach tones, a soft round flavour on the palate.

Sauvignon Blanc D.O.C

£25.00 (Bottle only)

Lemon yellow colour, long lasting bouquet and full of personality.

Beer / Cider / Ale

Draught

Half pint / Pint

Moretti

£2.20 / £4.40

Peroni

£2.40 / £4.80

Bottled Lagers

Peroni Red Label

£3.40

Peroni Nastro Azzuro

£3.80

Peroni Gran Riserva

£4.40

Bottled Ales

Bath Ales Gem

£4.40

Bottled Cider

Wyld Wood Cider

£4.40

Wyld Wood Pear Cider

£4.40

Spirits

Smirnoff Red Label

25ml 50ml

£3.00 / £4.50

Smirnoff Black Label

£3.50 / £5.00

Gordon's Gin

£3.00 / £4.50

Bombay Sapphire

£3.00 / £4.50

Hendrick's

£3.50 / £5.00

Bacardi Superior

£3.00 / £4.50

Captain Morgan

£3.00 / £4.50

Sambuca

£3.00 / £4.50

Baileys

£3.00 / £4.50

Limoncello

£3.00 / £4.50

Amaretto Disaronno

£3.00 / £4.50

Grappa

£3.00 / £4.50

Famous Grouse

£3.00 / £4.50

Jamesons

£3.00 / £4.50

Jack Daniel's

£3.20 / £4.80

Courvoisier

£3.50 / £5.00

Vecchia Romagna

£3.20 / £4.80

Other spirits & liqueurs available at the bar.

Prosecco Cocktails

Bellini - £5.95

Prosecco with white peach puree.

Bellini Rosa - £5.95

A Pink version of the above. Prosecco with raspberry puree.

Soft Drinks

Coca Cola, Diet Coca Cola, Sprite

£2.20

120 Bottles

£2.95

Orange Juice

£2.20

Apple Juice

£2.20

Appletiser

£2.95

Elderflower Presse

£2.95

Fentimans Ginger Beer

£2.95

Mineral Water still or sparkling (500ml)

£2.50

Schweppes Tonic Water

£1.60

Schweppes Slimline Tonic Water

£1.60

Schweppes Ginger Ale

£1.60

Coffees

Cappuccino

£2.80

Latte

£2.80

Espresso

£2.20

Black or White Coffee

£2.20

Liqueur Coffees

£5.95

Tea

£2.20

joya