

Bumbellini's

WHILE YOU WAIT

GARLIC PIZZA BREAD	£6.00
Topped with garlic herb butter and sea salt	
Add Mozzarella	80p
Add Tomato Sauce	80p
Add Fresh Chili	80p
MARINATED MIXED OLIVES	£2.25
Garlic, herb and chilli	
WOOD FIRED GARLIC DOUGH BALLS	
Dough balls with garlic and herb butter	
6 dough balls	£4.50
12 dough balls	£8.25

PANINI

Served with Bumbellini's chutney and dressed mixed leaves

GOATS CHEESE	£6.50
Filled with caramelized red onions, goats cheese and sundried tomatoes	
CLASSIC ITALIAN	£6.50
Filled with tomatoes, fresh basil and buffalo mozzarella	
Additional Fillings	80p

Add a yummy dip to your order to finish off those crusts for 25p

Sweet Chili, Garlic & Herb Mayonnaise, Chipotle Mayonnaise, BBQ Sauce or Garlic Butter

WOODFIRED PIZZA

CLASSIC MARGHERITA	£8.00
Tomato and mozzarella dressed with basil oil	
PEPPERONI	£8.75
Tomato, mozzarella and pepperoni dressed with fresh basil	
ROASTED MEDITERRANEAN VEG	£8.75
Tomato, mozzarella, Mediterranean vegetables and portobello mushrooms, garnished with a basil and pesto dressing	
GOATS CHEESE & CARAMELIZED RED ONION	£9.25
Tomato, mozzarella, caramelized red onion and goats cheese finished with rocket and balsamic dressing	
HAM AND PORTOBELLO MUSHROOM	£9.50
Tomato, mozzarella, Portobello mushrooms, shredded ham and black olives	
BEE STING (CHILLI)	£9.75
Tomato, mozzarella, chilli nduja sausage, mixed peppers and red chillies, topped with rocket and drizzled with honey	
MEAT FEAST (CHILLI)	£9.95
Tomato, mozzarella, spicy nduja sausage, shredded chicken, pepperoni, and shredded ham topped with rocket leaves	
Additional toppings	80p

PIZZETTA

Smaller version of our wood fired pizza served with a house salad. Choice of..

**CLASSIC MARGHERITA
PEPPERONI
ROASTED MEDITERRANEAN VEG**

£8.00

SALADS

	Side	Main
CAESAR SALAD	£4.75	£6.25
Little gem lettuce, croutons, parmesan shavings and dressed with house Caesar		
Add chicken	£1.25	£1.75
TOMATO AND MOZZARELLA		£6.25
Fresh mozzarella, Toasted pined nuts, cherry tomatoes, red onion, fresh basil, pine nuts, olive oil and a balsamic glaze		
Add prosciutto		£1.50
CRISPY PEPPERONI	£4.75	£6.25
Roasted pepperoni, cherry tomato's and buffalo mozzarella mixed with Italian leaves and dressed with pesto		

DESSERTS

FOREST FRUIT SORBET	£4.50
Two scoops of our refreshing forest fruit sorbet	
LEMON BRULE CHEESECAKE	£5.00
Biscuit base topped with a lemon and ginger baked cheesecake, caramel sauce and amaretti crumb, served with a raspberry coulis	
TIRAMISU	£5.00
Coffee soaked sponge, Mascarpone syllabub and hand dipped sponge fingers, perfectly finished with a dusting of cocoa	
WOOD FIRED NUTELLA DOUGH BALLS	
Sugar dusted dough balls served with a warm Nutella dip	
6 dough balls	£4.50
12 dough balls	£8.25

TAKE-AWAY AVAILABLE

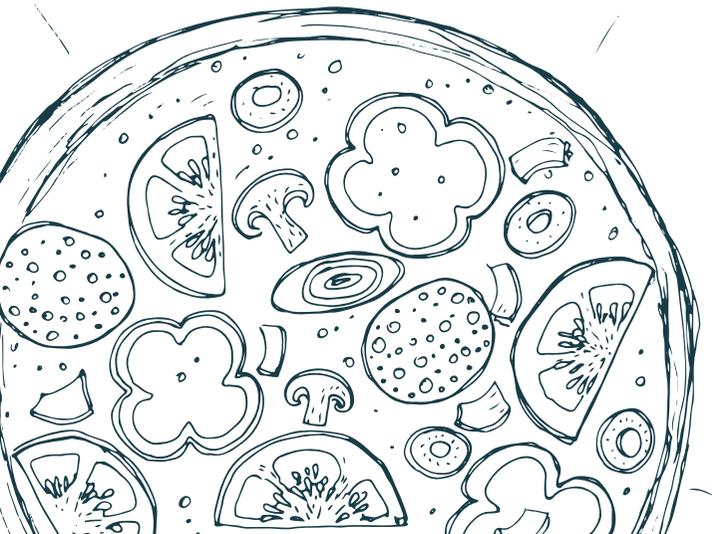
Please be patient, all our pizza's are hand made the Neapolitan way and may take up to 20 minutes from ordering at busy times.

TEA & COFFEE

Decaf Americano	£2.30
Americano	£2.30
Cappuccino	£2.30
Latte	£2.30
Espresso	£2.30
Double Espresso	£3.10
Hot Chocolate	£2.30
Flat White	£2.30
Flavored Teas	£2.25
Twinning's Breakfast Tea	£2.25
Twinning's Earl Grey	£2.25
Twinning's Green	£2.25
Twinning's decaf tea	£2.25

SOFT DRINKS

San Pellegrino	£1.60	
Lemon, Grapefruit or Orange (330ml)		
Still or Sparkling Water (250ml)	£1.80	
Still or Sparkling Water (750ml)	£3.50	
Tonic Water	£1.80	
Slimline Tonic	£1.80	
	Regular	Large
Pepsi	£1.95	£2.95
Diet Pepsi	£1.60	£2.60
Lemonade	£1.60	£2.60
Fresh Apple Juice	£1.60	£2.60
Fresh Orange Juice	£1.60	£2.60



ALCOHOLIC DRINKS

APERITIF

Campari and Soda (Campari ABV 25%)	£3.79
Gordons Gin and Tonic (Gordons Gin ABV 37.5%)	£3.79
Aperol Spritz (Aperol ABV 11%)	£4.25
Malfy Gin & Tonic (Malfy Gin ABV 41%)	£4.25

DIGESTIF

Luxardo Limoncello (ABV 27%)	£2.95
Disaronno Amaretto (ABV 28%)	£3.50

WHITE WINE

175ml 250ml Bottle

TREBBIANO

£3.80 £5.65 £16.00

IGT, Terre Allegre, Cielo e Terra, Veneto, Italy (ABV 11%)

This light, crisp white has zesty, citrus flavours and fruity notes and a clean refreshing finish.

PINOT GRIGIO

£3.95 £5.85 £17.00

IGT, Colline Teatine, Abruzzo, Bella Modella, Veneto, Italy (ABV 12%)

A beautifully, light, vibrant white to be appreciated for its zesty, citrus and green apple character and refreshing quality.

SOAVE CLASSICO

£4.95 £6.95 £18.50

Terre di Monteforte, Cantina di Monteforte, Veneto, Italy (ABV 12.5%)

Made from 100% Garganega, this Soave is light, clean and bright with a lovely floral nose and notes of ripe peach and almond.

ROSÉ WINE

175ml 250ml Bottle

PINOT GRIGIO ROSÉ

£3.95 £5.85 £16.00

IGT, La Farfalla, Bella Modella, Veneto, Italy (ABV 12%)

This delicate rosé has deliciously strawberry laced aromas followed by a seductive palate of crisp, juicy, creamy fruit. Ideal sipped chilled on a summer's day!

BEER & CIDER

Birra Moretti 330ml (ABV 4.6%)	£3.80
Peroni 330ml (ABV 5.1%)	£3.80
Becks Blue 330ml (ABV 0.5%)	£3.00
Mela Rosa Italian Cider 330ml (ABV 5%)	£3.95

RED WINE

175ml 250ml Bottle

SANGIOVESE

£3.80 £5.65 £16.00

IGT, Terre Allegre, Cielo e Terra, Veneto, Italy (ABV 12.5%)

A juicy, succulent ruby red wine with savoury cherry and plum jam characters, soft tannins and bright ripe fruit on the finish.

MONTEPULCIANO D'ABRUZZO

£4.35 £6.35 £17.00

Il Caggio, Cantine Francesco Minini, Abruzzo, Italy (ABV 12.5%)

This deeply coloured red wine is full-bodied and juicy. Combinations of black and red fruit flavours are complemented by a twist of spice on the palate.

CHIANTI

£4.95 £6.95 £18.50

DOCG, Il Caggio, Cantine Francesco Minini, Tuscany, Italy (ABV 13%)

This medium-bodied, aromatic wine is true red in colour. Sour red cherries on the palate are complemented well by leafy aromas and an earthy smokiness.

BUBBLES

125ml Bottle

PROSECCO SPUMANTE

£4.20 £22.00

Casa Defria (ABV 11%)

Gently sparkling style of wine with delicate flavours of pears and apples and a refreshing finish

All wines sold by the glass are available in a smaller 125ml glass on request

Please make a note of your table number & pay at the till on your way out of the restaurant.

Please be aware we are not a gluten free kitchen.

As a licensed restaurant we are happy to sell alcohol as an accompaniment to a meal. Always speak to your server if you have any dietary requirements or allergies.