



## Dinner

### Starters

**Crispy tiger prawns and calamari** | 7.95

With chili jam and herb leaf

**Home cured bresaola** | 8.95

Wafer-thin bresaola with pickled wild mushrooms, grilled artichokes, confit tomatoes, parmesan shavings, truffle dressing and crostini

**Hot crispy wild mushroom arancini (V)** | 6.95

With melty smoked mozzarella centre. Herb leaf salad

**Antipasto – TO SHARE!** | 15.95

Selection of speciality Italian and Spanish cured meats. With buffalo mozzarella, chargrilled vegetables, confit garlic, olives, herb leaf and homemade focaccia

**Pizza al aglio (to share!)** | 9.50

Our classic roasted garlic pizza with rocket and parmesan

**Pissaladiere** | 7.50

French style pizza bread with garlic, roasted onions, anchovies, sun blush tomatoes and olives

**Chili flat bread** | 3.95

Flat bread from the pizza oven with lots of chilli and sea salt

**Trio of tomato salad 'Tricolore'** | 7.95

Fresh tomatoes and our rich, succulent oven dried cherry tomatoes with buffalo mozzarella, pesto and rocket. Finished with our own black tomato relish

### Sides

Handful of fries | 1.00

Portion of fries | 3.50

Green herb leaf salad | 3.75

Mixed olives | 3.95

## Pizza... The Horse Classics

*All pizzas come with tomato passata and mozzarella unless otherwise indicated.  
Gluten-free and spelt bases are available by pre-order (24 hours).*

### **Margarita (V) | 10.95**

Classic pizza with our tomato passata, mozzarella, oregano, parmesan and fresh basil pesto

### **Funghi (V) | 11.95**

Butter cooked mushrooms, parmesan shavings and truffle oil

### **Diavolo (SPICY!) | 12.95**

Chorizo, sweet red chilli and hot chili

### **Quattro formaggio (V) | 11.95**

Raw onions, oregano and four cheeses – Grana Padano, mozzarella, dolcelatte and goat's cheese

### **Marinara | 11.95**

*No mozzarella!* Tomato passata, garlic paste, anchovies, chilli, parmesan and fresh herbs.

### **Capra (V) | 12.95**

Goat's cheese, toasted pine kernels, balsamic onions, tomato chutney, red peppers and fresh rocket.  
Drizzle of chilli oil

### **Mediterraneo (V) | 12.95**

Grilled aubergines and courgettes, roasted red peppers, balsamic red onions, olives, capers, artichokes and fresh basil pesto

*Vegan option: cheese replaced with garlic paste and pesto replaced with fresh rocket*

### **Cappricciosa | 12.95**

Smoked gammon, courgettes, aubergines, red peppers, capers, olives, balsamic onions and soft free-range egg. Chilli oil

### **Salsicce Toscana | 12.95**

Fresh Tuscan sausage meat, smoked pancetta, onions, capers and rocket

### **Puttanesca (SPICY!) | 12.95**

Garlic paste, tuna, anchovies, onions, olives, capers and chilli

### **The Don | 13.95**

Homemade meatballs, chorizo, Parma ham, mushrooms, onions, artichokes, fresh and dry chili.

### **Prosciutto, funghi e tartufo | 13.95**

Parma ham, mushrooms, truffle oil and parmesan shavings

## Pizza... The Nosebag seasonal collection

### **Vesuvio (very spicy!) | 13.95**

Spicy homemade Nduja sausage, fresh onions, confit potato es, buffalo mozzarella and oregano.  
Finished with parmesan shavings and fresh rocket

*Our secret Nduja recipe uses different home cured meats, lardo and spices – and lots and lots of chillies! Will it undo ya?*

### **Calzone Bada Bing | 13.95**

Classic closed pizza. Homemade meatballs, mozzarella, Grana Padano and tomato passata.  
Served with salad garnish

*The Horse meatballs are made from minces of Devon rose veal, outdoor reared pork and Dartmoor beef.  
Bada Bing! A very fancy pasty*

### **The New Yorker | 14.95**

Tomato and mozzarella, home cured and smoked pastrami, pickled gherkins, roasted peppers and onions.  
Finished with tarragon dressing and parmesan shavings

*Inspired by the Jewish/Italian fayre of Little Italy and Lower East Side Manhattan. Our pastrami is made with  
Dartmoor beef brisket – two weeks of curing, smoking and pressing. ‘Whaddya gonna do?’*

### **The Eastern | 14.95**

Spiced lamb mince, red and yellow peppers, cumin roasted red onions, mozzarella and tomato.  
Aleppo chilli, green chillies and feta. Finished with cooling tahini dressing and rocket

*A nod to the classic Turkish Pide – the slipper shaped Eastern lamb flatbread.  
Dartmoor lamb slow roasted in Ras el hanout and lamb jus. Ever popular slightly spicy winter warmer*

### **The Egyptian (V or VG) | 13.95**

Roasted red and yellow peppers, red onions in cumin and Ras el hanout,  
with crispy homemade falafel, tomato passata, mozzarella and feta cheese.  
Finished with sweet & spicy harissa and cooling humous dressings

*Similar to The Eastern in its flavour profile. This delightful winter zinger can be either vegetarian or vegan –  
for our vegan guests we hold the cheeses*

### **Mr. McGregor’s Garden | 14.95**

Shredded wild Dartmoor rabbit on a base of rich cooking liquor reduction and parmesan.  
With confit potatoes, pickled root vegetables, fresh onions and mozzarella.  
Finished with fresh rocket, Padano shavings and sage oil

*Our wild Dartmoor rabbit is slow braised in tomatoes and winter spices. The liquor is then heavily reduced  
and used for the creamy base to add to the delicious seasonal flavours. Sorry Peter...*