

SPARKLING & CHAMPAGNE

	125ml / Bottle	
Prosecco Borgo Alato, Italy	5.9 / 28	
Delamotte Brut NV Champagne, France	8 / 40	
Delamotte Blanc de Blanc NV Champagne, France	69	

WHITE WINE

	175ml / Carafe / Bottle	
Cipollina Bianco Puglia, Italy	5.45 / 9.9 / 19.9	
Luna Pinot Grigio Venezia, Italy	6.0 / 12 / 24	
L'Aure Sauvignon Blanc Côtes de Gascogne, France	6.45 / 13.5 / 27	
Pasqua Chardonnay Puglia, Italy	6.45 / 13.5 / 27	
Terre de Lumière Viognier Pays d'Oc, France	7 / 14.5 / 29	
Alan Scott Sauvignon Blanc Marlborough, New Zealand	7.5 / 15 / 29.9	

ROSÉ

	175ml / Carafe / Bottle	
Amoranza Garnacha, Spain	5.45 / 9.9 / 19.9	
Pasqua Mater Anna Pinot Grigio Venezia, Italy	6.45 / 13.5 / 27	

RED WINE

	175ml / Carafe / Bottle	
Il Carretto Sangiovese Puglia, Italy	5.45 / 9.9 / 19.9	
Marques de la Musa Tempranillo Aragon, Spain	6 / 12 / 24	
L'Ostal del Souquet Carignan Languedoc, France	6.45 / 13.5 / 27	
Roccastella Montepulciano Abruzzo, Italy	7 / 14.5 / 29	
Mucchetto Famiglia Pasqua Special Edition Primitivo Puglia, Italy	7.5 / 15 / 29.9	
Artesa Crianza Rioja Spain	7.5 / 15 / 29.9	

Wine available in 125ml measure on request

DRAUGHT 2/3 PINT

Peroni 5.1%	3.7
Pilsner 4.4%	3.7
Purity Session IPA 4.5%	3.7
Meantime Anytime IPA 4.3%	3.7
Cornish Orchards Cider 4.5%	3.7

BOTTLED BEERS & CIDERS

Estrella Damm 4.6%	4.0
Estrella Daura Gluten Free 5.4%	4.5
Peroni Libera alcohol free 0%	3.5
Damm Lemon 3.2%	4.0
Tempted Elderflower Cider 4%	5.0
Tempted Strawberry Cider 4%	5.0

GIN

Bombay Sapphire (England, 40%)	3.5
Pink Bosford Rosé (England, 37.5%)	3.5
Bombay Bramble (England, 40%)	3.7
Hendricks (Scotland, 40%)	3.7
Brisa (England, 40%)	3.7
Gin Mare (Spain, 43%)	4.9
Puerto de Indias Strawberry (Spain, 37.5%)	4
Alkkemist (Spain, 40%)	5
Seedlip Spice Non Alcoholic (England, 0%)	3.5

VODKA

Eristoff (France, 40%)	3.5
Grey Goose (France, 40%)	4.5
Beluga Noble (Russia, 40%)	4.5

TEQUILA

Patron XO Café (Mexico, 40%)	4.5
Patron Silver (Mexico, 40%)	4.5

RUM

Bacardi Blanca (Caribbean, 37.5%)	3.5
Havana 7 Year (Cuba, 40%)	3.7
Bacardi Negra (Caribbean, 37.5%)	4.0
Pink Pidgeon Spiced (Mauritius, 40%)	4.0
El Dorado 12 Year (Guyana, 40%)	4.5

WHISKEY WHISKY

Jack Daniels (Tennessee/USA, 40%)	3.5
Jameson Blended (Ireland, 40%)	3.5
Johnnie Walker Black Label (Scotland/Blended)	3.8
Woodford Reserve (Kentucky/USA) 45%	3.8
Laphroaig (Islay/Scotland, 40%)	4.5
Macallan Gold (Highland/Scotland, 40%)	4.5
Nikka from the Barrel (Japan, 51%)	5.5
Nikka Pure Malt (Japan, 51%)	5.5

COGNAC, ARMAGNAC, BRANDY

H by Hine (France, 40%)	3.5
Davidoff VSOP (France, 40%)	7
Delamain XO Pale & Dry (France, 40%)	9
Clos Martin VSOP 8 Year (France, 40%)	4
Metaxa (Greece, 40%)	4

MOCKTAILS 5.0

SEEDLIP SPRITZ

Seedlip 0% Alcohol Gin, Blood Orange Syrup, Soda

ROSE FIZZ

Rose Syrup, Orange Juice, Egg White, Lemon Juice, Vanilla Syrup, Ginger Ale

SOFT DRINKS

COKE / DIET / ZERO 2.8

EAGER JUICES

Orange / Cranberry Apple / Pineapple 2.7

SAN PELLEGRINO

Limonata / Aranciata Rossa / Lemon & Mint 2.7
Sparkling Water 500ml / 1l 2.7 / 4.5

FEVER TREE

Lemonade / Soda Water / Ginger Ale
Light Tonic / Mediterranean Tonic
Elderflower Tonic / Lemon Tonic 2

ACQUA PANNA

Still Water 500ml / 1l 2.7 / 4.5

HOT DRINKS

Espresso	2.2
Macchiato	2.8
Americano	2.8
Flat White	2.9
Cappuccino	2.9
Latte	2.9
Hot Chocolate	2.9
Tea	2.8
English Breakfast / Decaf / Earl Grey	
Raspberry & Apple / Chamomile / Green Tea	

APERITIVI 7.0

RHUBARB NEGRONI

Bombay Sapphire, Campari, Rhubarb Liqueur, Aromatic Bitters, Tonic

GINGER CITRUS APEROL SPRITZ

Aperol, Triple Sec, Prosecco, Ginger Ale

STRAWBERRY & ELDERFLOWER BELLINI

Fresh Strawberries, St Germain, Fresh Lemon Juice, Prosecco

AMALFI SUNRISE

Brisa Gin, Martini Réserve Rubino, Lemon Curd, Lemon Juice, Prosecco Top

COCKTAILS 7.5

BASIL & HONEY DAIQUIRI

Basil infused White Rum, Honey, Fresh Lime Juice

COFFEE & CHOCOLATE

Port, Mozart Dark Chocolate Liqueur, Borghetti Coffee Liqueur

TROPICAL MARTINI

Eristoff, Crème de Framboise, Kwai Feh, Noilly Prat, Pink Grapefruit Juice

BISCOFF BIANCO

Mozart White Chocolate Liqueur, Bacardi Negra, Frangelico, Cinnamon Syrup

ROSSO E VERDE

Italicus, Limoncello, Blueberry & Thyme syrup, Martini Bianco

SANGRIA 6.5

RED - Il Carretto, H by Hine, Chambord, Fresh Lemon Juice, Cranberry Juice

WHITE - Cipollina Bianco, Bacardi Blanco, Apricot Liqueur, Lemonade Top

BLUSH - Amoranza Garnacha, Rose Syrup, St Germain, Apple Juice, Fresh Lemon Juice

Fuego

OVEN & GRILL

SMALL PLATES

Bruschetta of the day	5.5
Gordal Spanish olives ^{VE GF}	4.0
Home baked focaccia, extra virgin olive oil & aged balsamic ^V	4.5
Fuego antipasti	7.5
Burrata, Parma ham, roasted red peppers, olive oil with toasted ciabatta	7.5
Roasted figs with honey & dolcelatte ^{V GF}	7.0
Grilled halloumi with smoked chilli jam & salad ^{GF}	6.9
Moules Marinière with crusty bread	6.5
Fried Zucchini fritters with honey dressing ^V	6.0
Portuguese Piri piri chicken wings, piri piri spices, hot chilli sauce ^{GF}	8.0
Spanish sweet & citrus chicken wings, sesame, honey & lemon glazed ^{GF}	8.0
Garlic & chilli prawns	7.5
Padron green peppers, extra virgin olive oil & sea salt ^{VE GF}	6.5
Patatas Bravas fried potatoes with paprika aioli ^{VE GF}	5.0

SIDES

Wood-fired potatoes ^{VE GF}	4.0
Fries ^{VE GF}	4.0
Garlic Pizzetta, parsley, sea salt & olive oil ^V	4.0
Greek salad ^{V GF}	4.5
Tomato & red onion salad ^{VE GF}	4.0
Patatas Bravas with paprika aioli	5.0
Zucchini fritters with honey dressing ^V	6.0

Fuego

OVEN/GRILL

all served with rosemary & sea salt wood-fried potatoes or fries ^{VE GF}

Oven baked feta with green peppers, tomatoes, aubergine, courgettes, oregano & chilli ^{V GF}	13.9
Albondigas, beef meatballs, Bloody Mary sauce, chilli & parmesan ^{GF}	13.9
Moules Marinière - fresh mussels in white wine, garlic, shallots, parsley & cream with crusty bread	12.9
Fuego sticky pork ribs with sweet & sour glaze, salad ^{GF}	15.5
Marinated chicken Gyros with salad, yoghurt & mint dressing	12.5
Souvlaki, chargrilled marinated lamb skewers, tzatziki, Greek salad	13.9

PASTA

Casereccia, broccoli, green pesto, parmesan & honey cashew nuts	10.9
King prawn & white crab linguine, tomato with white wine & parsley sauce	12.9
Paccheri Napoletani, Italian sausage, Romesco ragù, chilli, provolone & basil	12.5

SALADS

Greek salad - tomatoes, onions, feta & olives ^{V GF}	9.9
Caprese - buffalo mozzarella, tomatoes & fresh basil ^{V GF}	9.9

PIZZA

all with San Marzano tomato sauce

MARINARA	7.9
tomatoes, garlic, oregano, fresh basil ^{VE}	
MARGHERITA	8.9
fior di latte, parmesan, fresh basil	
BUFALA MARGHERITA	9.5
Buffalo mozzarella, parmesan, fresh basil	
NAPOLI	9.5
fior di latte, anchovies, capers, olives	
GENOVESE	11.5
fior di latte, chicken, courgettes, sun-dried tomato, green pesto	
GUSTOSA	11.5
lamb meatballs, padron green peppers, courgettes, feta	
SALUMI	9.9
salami Napoli, fior di latte, mozzarella, fresh basil	
FUEGO	10.9
fior di latte, spicy nduja, chilli, fresh basil	
PESCATORE	12.5
King prawns, calamari, mussels, crab, fior di latte, dill	
BURRATA	12.5
burrata, Parma ham, parmesan shavings, rocket	
ORTOLANA	10.5
San Marzano, vegan cheese, artichokes, peppers, red onions, grilled courgettes, aubergine, oregano ^{VE}	
CHORIZO	11.9
Fior di latte, chorizo, chicken, roasted red peppers, red onion, oregano	

NEAPOLITAN PIZZA

EXTRAS

Vegetable topping	1.5
Meat topping	2.0
Garlic aioli ^{V GF}	1.5
Honey & mustard sauce ^{V GF}	1.5

PIZZA BIANCA

no tomato sauce

QUATTRO FORMAGGI	9.9
parmesan, gorgonzola, provolone, fior di latte	
FUNGHI	11.0
chestnut mushrooms, black truffle base, fior di latte, parmesan	
TIROLESE	12.5
smoked Parma ham, porcini mushrooms, provolone	
FRIARIELLI	10.9
Italian sausage, wild broccoli, smoked scamorza cheese, fior di latte, parmesan	

DESSERTS

NEAPOLITAN GELATO strawberry, chocolate & vanilla ^V	5.5
FUEGO CHEESECAKE amaretto cheesecake ^V	6.5
COOKIE DOUGH AL FORNO warm chocolate chip cookie with soft dough middle, chocolate sauce & vanilla ice cream	6.5
AFFOGATO AL CAFFÈ vanilla ice cream, espresso shot ^V	5.0

APERITIVI 7.0

RHUBARB NEGRONI Bombay Sapphire, Campari, Rhubarb Liqueur, Aromatic Bitters, Tonic
GINGER CITRUS APEROL SPRITZ Aperol, Triple Sec, Prosecco, Ginger Ale

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Fuego

KIDS

UNDER 12'S

PIZZETTA 4.5

smaller version of our
wood-fired pizzas

LINGUINE OR PENNE PASTA 4.5

-with San Marzano
tomato sauce and chicken
or
-with green pesto
and chicken

PIZZETTA/PASTA, ICE CREAM AND JUICE 6.5

orange, apple, pineapple
or cranberry juice

Allergies - Some of our menu items contain allergens including: gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Please ask a member of staff for more information.