# CICCHETTI

WINTER



BAR | RISTORANTE | CAFFÈ | CICCHETTI

# **APERITIVO**

Bellini Veneziana classic Bellini made with white peach juice & Prosecco	п.60
Rossini Prosecco with fresh strawberries	11.60
Aperol Spritz Aperol & Prosecco	11.60
Negroni Gin, Sweet Vermouth & Campari	11.60

<b>Terra</b> a special selection of cured meats & salami from around Italy	21.10
Fritto Portofino deep fried prawns, scallops and calamari served with garlic aioli and spicy Calabrian dip	20.05

# **CROSTINI & STUZZICHINI**

Rock Oysters No. 2	each	3.85
Sicilian Olives & Tapenade		4.90
Selection of Italian Breads		4.90
Pizzetta con Aglio, bread with fresh tomato, oregano & garlic		4.65
Bruschetta, with Sicilian Pachino tomatoes, garlic & ba	asil	5.10
Prosciutto San Daniele & Gnocco Fritto, prosciutto with fried dough sticks		8.85
Burrata, (a special mozzarella) with Parma ham & marinated black truffle		12.00

# $FRITTI \ (Traditional \ fried \ street \ food)$

Calamari, classic fried squid	9.00
Baby Mozzarella, fried cheese balls	6.45
Sicilian Arancini, rice balls filled with beef ragu	6.80
Gamberoni, tempura prawns with spicy mayonnaise	13.05
Croquettes, with ham & Taleggio cheese	6.80
Zucchine Fritte, fried courgette sticks	5.55

# CARPACCIO, TARTARE & INSALATA (Salad)

Buffalo Mozzarella, with grilled aubergine, mint chilli, garlic	9.80
Carpaccio of Beef, with mustard dressing, rocket & parmesan	10.25
Tartare of Fresh Tuna, mixed with olive oil, french mustard, lemon juice & wild rocket (prepared at your table)	13.35
Smoked Chicken Breast Salad, with Cicchetti style 'Caesar' dressing & Sardinian pane carasau	8.80
Duck Salad, with rocket, Melinda apples from Trentino, pancetta & balsamic vinegar	9.85
Caprese Salad, with buffalo mozzarella, beef tomato, avocado & basil	9.55
Sicilian Pachino Tomato Salad, with garlic, basil, olive oil & red onion	6.15
Rocket & Parmesan Salad	4.65
Burrata, with smoked aubergine, toasted hazelnuts & balsamic vinegar	II.IO
Crab Salad, with lemon mayo, peas, carrots & potatoes	15.95
Grilled Asparagus, with Parmesan & black truffle	12.95

#### Award Winning Cicchetti

Cicchetti: (pronounced chi - KET - tee) are medium size dishes, typically served in cicchetti bars in Venice. You can make a meal of them by ordering several plates which can be shared between friends. As dishes are freshly prepared they will be served as soon as they are ready.

To experience our Cicchetti menu we suggest 4 - 5 dishes between 2 people.

# PASTA & AL FORNO

Truffle and Pecorino Ravioli, our signature pasta	13.40
Spaghetti Shellfish, with prawns, clams, mussels, garlic & chilli	16.45
Tagliatelle Bolognese, the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours.	9.80
Classic Spaghetti Carbonara, egg yolk & pancetta	9.85
Pappardelle, with porcini, truffle oil, shaved Parmesan & basil	11.00
Spinach and Ricotta Ravioli, with Pachino tomatoes	10.20
Paccheri, (large tube pasta) with Tuscan pork sausage & Calabrian chilli	10.55
Spaghetti Cacio e Pepe, classic Roman pasta with Pecorino cheese & black pepper	9.90
Gnocchi Gorgonzola in a baked Parmesan basket	10.50
Ravioli Lobster, homemade, ravioli filled with lobster & served with a light creamy tomato sauce	15.30
Melanzane Parmigiana, <i>Classic Sicilian.</i> layers of aubergine, Parmesan and tomato baked in the oven	10.85
Lasagne al Forno, layers of pasta with slow cooked beef ragu	9.25
Gnocchi Ripieni, potato dumpling filled with black truffle & served with a pecorino cheese fondue & honey	12.90
Black Ravioli, handmade ravioli filled with mascarpone & crab, served with fresh clams & white wine	14.30
Tagliolini Venezia, gratin with ham & cheese	11.90
Ravioli Zucca, pumpkin ravioli, butter & sage sauce	13.95
Risotto, with cep mushrooms	15.25
Risotto, with pumpkin, squash & Parmesan	11.00

#### PIZZA (All our dough is freshly made on the premises)

Margherita, the classic pizza of Naples with tomato, buffalo mozzarella & basil	6.75
Calabrese, with 'Nduja soft spicy sausage & buffalo mozzarella	7.70
Pollo Parmigiana, with smoked chicken, mozzarella cheese, Parmesan & fresh basil	7.90
Prosciutto & Funghi, with buffalo mozzarella, porcini mushrooms, Italian ham & tomato	8.80
Basilicata, with spicy sausage, chillies, tomato & buffalo mozzarella	9.00
Vegetariana, with peppers, aubergines, courgettes	8.50
Calzone, folded pizza with tomato, cheese & ham	8.25
Tartufo, mozzarella cheese with truffle & rocket	11.50
Marinara, tomato sauce, garlic, parsley & olive oil	7.20

#### PIZZA FRITTI

Traditional Neapolitan street food, fried pizza dough with different fillings:	
Mozzarella & Tomato	6.80
Mozzarella, Prosciutto Crudo & Oregano	7.90
Porcini & Mozzarella	8.90
Mozzarella & 'Nduja	7.90

#### PLANT BASED

Grilled Artichokes with mint sauce	8.20
Spaghetti Puttanesca with olives, capers & a rich tomato sauce	10.85
Portobello Mushroom grilled with herbs & truffle breadcrumbs	11.00
Penne Arrabbiata with spicy tomato sauce	9.50

# CARNE (Meat)

Spiedino di Pollo, <i>chicken wrapped in</i> pancetta and rosemary	10.55
Polletto, chargrilled spatchcock chicken marinated with rosemary	11.30
Polpette, beef meatballs with tomato	10.10
Beef Tagliata, grilled rib-eye steak, marinated in chilli & garlic, cooked on our charcoal robata grill	19.55
Veal Milanese, veal pan-fried in bread crumbs	13.35
Short Rib of Beef, with Italian spinach	15.10
Salsiccia, grilled Tuscan sausage with roasted rosemary potatoes	11.30
Agnello, 3 bone rack of lamb with garlic mash potatoes and demi-glace sauce	17.00
Fillet of Beef, sliced with truffle sauce	21.95

# $PESCE \, (\text{Fish})$

Gamberoni Piccanti, grilled Mediterranean prawns with chilli, lemon & garlic	13.35
Queen Scallops Gratin, with garlic, olive oil, lemon & chilli	11.85
Black Salt Sea Bass, black salt with herb & olive oil salmoriglio	13.50
Sea Bass, with olive oil, garlic & lemon zest	13.50
Caciucco, fish stew with prawns, mussels, clams, langoustines, topped with bread & baked in the oven, a classic from Livorno in Tuscany	15.40
Lemon Sole Mugnaia, with butter lemon sauce & capers	12.50
Sicilian Tuna, grilled, served with salsa verde	12.15
Mussels Arrabbiata, with tomato, chilli & white wine	10.25
Mixed Shellfish Royale, grilled king prawns, scallops,	7.oopp

# VEGETALI (Vegetables)

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4.30
5.95
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PICCADILLY, ST. JAMES'S, LONDON

# VINI

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super incorporation of Promote Transparent from their housening with finance of proposal from the Control of Section 1997. In the Section Section 199	Remigio, Chardonnay 100% Chardonnay, fruity bouquet with an elegant finish	7	7.40	IO.IO	29.40
the problem of the near part of from the annotance with an annotance and part of the annotation and the annotation and part of the annotation and the annotati	Sauvignon Ca Bolani (Veneto) Single vineyard north of Venice. Fragrant fresh white, bursting with flavours of tropical fruit	9	0.00	12.25	35.70
stand Gari Barakosko (Pennotte) ari di Gari Barakosko (Pennotte) a	Pinot Grigio Santa Margherita (Veneto) Dry, full-bodied but crisp and firm in structure, with an intense & typical aroma.	Ģ	9.80	13.05	39.10
vier I game, a Perhamon't booding shore-time. This small, jumish run cames prochess on prime transported and small contents. Bayes of the state of t	Lugana Costaripa Pievecroce (Veneto) Straw yellow. Delicate bouquet with parfum of white almond and golden apple. Savoury and fresh	taste.			43.30
EENTRAL  Techbiano d'Abruzzo (Abruzzo)  Jesus (Span)  Techbiano d'Abruzzo (Abruzzo)  Jesus (Span)  Jesus (Jesus)  Jesus (Jesus	Gavi di Gavi Batasiolo (Piemonte) Novi Ligure, is Piedmont's leading white wine. This small, family run estate produces a prime example: a refined but intense, tangy dry white with an intriguing hint of lime.				51.40
Techbair of Maruzzo (Maruzzo)   Techbair of Maruzzo (Maruzzo)   Techbair of Maruzzo (Maruzzo)   Techbair of Maruzzo (Maruzzo)   Techbair of Maruzzo (Maruzco)   Techbair of Maruzzo (Maruzco)   Techbair of Maruzzo (Maruzco)   Techbair of Maruzco (Maruzco)   Techbair of Maruzco)   Techbair of Maruzco (Maruzco)   Techbair of Maruzco)   Techbair of Mar		ı the fina	le.		95.30
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redicchio Classico Cassello Di Issi (Marche) (as mun chos municum gene sugue, sis escubato spine sexual des pour lique, sis escubato spine sexual des pour lique, sis escubato spine sexual des pour lique sont de la mention de l	CENTRAL Trebbiano d'Abruzzo (Abruzzo)				
Pomino Bianco Frescobaldi  sementino di Gallura DOCG Mancini (Sardinia)  munishanca and Chandows Podent als flavour of apple and a spring thire flavore aroma.  termentino di Gallura DOCG Mancini (Sardinia)  may viden with greath heared that cannotic and espans because the amount and well attractived on the politic flavore and anything the great highlight of the politic flavore in the pol	Undoubtedly one of the regions best whites. Good intensity and persistence on the nose.  Verdicchio Classico Castello Di Jesi (Marche)  Pale straw in colour with green tinges, this wine has a fine scent and dryness	,	7.85	10.85	31.40
rementino di Gallura DOCG Mancini (Sardinia) may whon with greach thear and ma armonic and elegant bossored, amosth and well armonared on the polatic. Persaro Della Sala, Marchesi Antinori minimus vellon with greenth heighted, and so assored armonic asking with noise of  minimus vellon with greenth heighted, so assored armonic asking with noise of  minimus vellon with greenth polatical provides heighted, so assored armonic asking with noise of  minimus vellon with greenth polatical provides and  (25ml) but on the armonic and high the heavery sensitions.  SOUTH & THE ISLANDS  SOUTH & THE ISLANDS  SOUTH S. THE	Pomino Bianco Frescobaldi				42.25
creaton Della Sala, Marchesi Antinori minimous velbus unique greenth highlights, boares soared aromas along with motes of minimous velbus unique greenth displaying, boares soared aromas along with motes of minimous velbus unique greenth displaying, boares soared aromas along with motes of minimous velbus unique greenth displaying, boares soared aromas very displaying the format of the greenth	Vermentino di Gallura DOCG Mancini (Sardinia)	ofer	donil	alet	46.55
SOUTH & THE ISLANDS  (7500) 34,05  In sysbol and filed floroured dry white offers excellent value for money:  785 10.85 31.40  von value draw and finese rurely found in the area. Full toodied, but delicate, row-pend aroma:  1876 pendier his fruit undrity and sureaure. This is the finere Than Crigor.  895 10.85 31.40  1889 12.25 36.05  Re l'unou grapes has been cultimated in nouthern of Intly for over two thousand years.  1889 12.25 36.05  Re l'unou grapes has been cultimated in nouthern of Intly for over two thousand years.  1889 12.25 36.05  Salanco of Ivespa, Puglia)  1889 12.25 36.05  Solanco al Vespa, Puglia, Inchesting and early rependige and produces a crips, well biolineed value, often with  20 control Patino (Sicily)  1889 12.25 36.05  Solanco al Vespa, Inchesting and early rependige and produces a crips, well biolineed value, often with  20 control a Patino (Sicily)  1889 12.25 36.05  Solanco al Vespa, Inchesting and early rependige and produce a crips, well because of the final from the popular bioline bioline.  20 control a Patino (Sicily)  1889 12.25 36.05  Solanco al Vespa, Inchesting and early rependige and white flowers.  1899 12.25 42.75  Solanco and the popular departs and president moves of crims, proceeded under flowers.  1890 16.25 42.75  Solanco and the popular departs and president moves of crims, proceeded under flowers.  1891 16.25 42.75  Solanco and project flowers and president moves of crims and prograph quartic aroma.  1892 12.10 16.50 48.20  1892 12.10 16.50 48.20  1893 12.10 16.50 48.20  1893 12.10 16.50 48.20  1894 12.10 16.50 48.20  1895 12.10 16.50 48.20  1895 12.10 16.50 48.20  1895 12.10 16.50 48.20  1895 12.10 16.50 48.20  1895 12.10 16.50 48.20  1895 12.10 16.50 48.20  1895 12.10 16.50 48.20  1895 12.10 16.50 48.20  1895 12.10 16.50 48.20  1895 12.10 16.50 48.20  1895 12.10 16.50 48.20  1895 12.10 16.50 48.20  1895 12.10 16.50 48.20  1895 12.10 16.50 48.20  1895 12.10 16.50 48.20  1895 12.10 16.50 48.20  1895 12.10 16.50 48.20  1895 12.10 16.50 48.20  1895 12.10 16.50 48.20	Straw yellow with greenish hues and an aromatic and elegant bouquet, balanced, smooth and well: Cervaro Della Sala, Marchesi Antinori A luminous yellow with greenish highlights, shows toasted aromas along with notes of citrus and tropical fruit and lightly buttery sensations.	structure	d on the p	alate.	128.75
This sy that and hill planeared day white effect sections robust for monor.  Thill Balanco (Sicily)  The proper has been additionable that the area Full bookeds, but delicate, rose pental aromatic beginning and produced in the section of the fire	SOUTH & THE ISLANDS				btl
twee with charm and floress early found as the wars. Full bodied, but deleane, two pend aromaic beginning that the flow of the soft fails of the flow of the flow of flow of the soft fails.  Sanco of Nespa (Puglia)  Sanco of Nespa (Puglia)  Baine of Nespa (Puglia)  Response how yelding and early ripening and produces a crisp, well balanced usine, open with most of hoory and most collected me southern of lash for over two thousand years. The grapes how yelding and early ripening and produces a crisp, well balanced usine, open with the flow of the flow parks, the whole when the most and to yell the peach, and, became and flowers and the peach of the flowers and the peach of the flowers and the peach with the peach of the flowers and the peach with the peach of the flowers and the peach of the third and the peach of the flowers and the peach of the third and the peach of the peach and peach and peach of the peach and peach the peach and peach that the peach of the third and the peach and pea	Inzolia (Sicily) This stylish and full-flavoured dry whùe offers excellent value for money.		7.85	_	31.40
Sinned it Vespa (Puglia) the Kinon games have admirant an authern of July for over new thousand yours. The garnes is low yelding and early ripening and produces a crisp, well balanced wine, often with mine of home yand the best have admirant end with produces a crisp, well balanced wine, often with mine of home yand home yand the produces a crisp, well balanced wine, often with mine of home yand have been been been been been been been be	Grillo Bianco (Sicily)  A wine with charm and finesse rarely found in the area. Full bodied, but delicate, rose petal aroma:		7.85	10.85	31.40
Colombe Platino (Sicily)  The none aund out on yellow peach, modes, branean and jasmine. The palate is fresh, off, finity, bedwared and methan-bodied.  Freezo di Tufo Tenuta Cavalier Pepe (Campania)  mooth and efegant on the palate, full-bodied with mineral noise on the finith.  Falanghina Irpinia DOC. Tenuta Cavalier Pepe (Campania)  mooth and efegant on the palate, full-bodied with mineral noise on the finith.  Falanghina Irpinia DOC. Tenuta Cavalier Pepe (Campania)  mooth and efegant on the palate, full-bodied with mineral noise on the finith.  Falanghina Irpinia DOC. Tenuta Cavalier Pepe (Campania)  mooth and flowers.  In the palate with growing and persistent noise of trans. pure question of the followers.  In the palate is fireth with a perfectly bulumed activity and a good surveure.  Acceptance of the with a perfectly bulumed activity and a good surveure.  Farm Cru Rapitala (Sicilia)  foncy view medon and tropical finits like pinecupple and greengage, with noise of camilia and crown.   ROSÉ	Bianco di Vespa (Puglia) The Fiano grapes has been cultivated in southern of Italy for over two thousand years . The grape is low yielding and early ripening and produces a crisp, well balanced wine, often with		8.95	12.25	36.05
Free of Tufo Tenuta Cavalier Pepe (Campania) wood and elegant on the patine, full bodied with mineral roses on the finish.  Palanghina Irpinia DOC. Tenuta Cavalier Pepe (Campania) real and flusty on the patine with strong and persistent notes of citus, pineapple and white flowers. In the patine is first to with a perfect of bullment activity and good stratum.  In the patine is first to with a perfect of bullment activity and good stratum.  Red stratum of the patine with strong and persistent notes of citus, pineapple and white flowers.  In the patine is first to with such and good stratum.  Red stratum of the patine white, thousand, fine fluid complemented by mineral notes.  Fran Cru Rapitala (Sicilia) foneydew melon and tropical fruits like pineapple and greengage, with notes of candila and cream.  ROSÉ	Colomba Platino (Sicily) The nose stand out yellow peach, melon, banana and jasmine. The palate is fresh,	I	0.85	14.70	43.30
resh and frains on the palate with strong and persistent notes of frains, pineapple and white flowers. In the palate wit steps what to perfect bediened earlier was all good structures.  _acryma Christi Bianco DOC, Tentua Cavalier Pepe (Campania) _arryma Cavalier Cavalie	Greco di Tufo Tenuta Cavalier Pepe (Campania) Smooth and elegant on the palate, full-bodied with mineral notes on the finish.	I	0.75	14.45	42.75
irum vellow in colour with hims of white peach and pear on the nose and a typical liquative around. Vell-wismoured and balanced wine, showing fine fruit complemented by mineral notes.  Gran Cru Rapitala (Sicilia)  foneyslew melon and tropical fruits like pinerapple and greengage, with notes of eartilla and cream.  ROSÉ  RO	Falanghina Irpinia DOC, Tenuta Cavalier Pepe (Campania) Fresh and fruity on the palate with strong and persistent notes of citrus, pineapple and white flower. On the palate it is fresh with a perfectly balanced acidity and a good structure.	s.			
ROSÉ  Rosé Montepulciano Cerasuuvolo "Campirosa" DOC Illuminatti (Abruzzo) 8.80   12.10   35.05   Rosé Montepulciano Cerasuuvolo "Campirosa" DOC Illuminatti (Abruzzo) 8.80   12.10   35.05   Rosé Montepulciano Cerasuuvolo "Campirosa" DOC Illuminatti (Abruzzo) 8.80   12.10   35.05   Rosé Montepulciano Cerasuuvolo "Campirosa" DOC Illuminatti (Abruzzo) 8.80   12.10   35.05   Rosé Montepulciano de leur On the palaev it has a dry, fresh, eleiacu exame with good persistence.  Pinot Grigio Rosé Torresella (Veneto) 8.70   11.90   34.65   Rose de la cerava e during September then destemmed crushed and eff to a brief cold maceration to bring out the primary aromas.  Costaripa Rosato Rosamara (Veneto) 10.55   14.65   43.30   86.55   Cera tight blooming pink, characteristic of very soft, delicate vinification.  Tomac luvining, well-rounded yet at the same time subdy elegant.  Caladirria, Salento IGT, Tormaresea (Puglia) 45.35   91.70   Collection the soleno peninsula, with ragrant notes of pomegranare, peach and grapefrait.  BIRRA  Mastri Birrai Umbri, Italian Blonde Ale  Wich aromas of lemon blossom & summer fruit, crafted from a selection of the best Italian spelt & finest malts.  Mastri Birrai Umbri, Italian Pale Ale  Mastri Birrai Umbri, Italian Pale  Mastri Birrai Umbri, Italian Pale  Mastri Birrai Umbri, Italian Pale  Mastri Birr	Straw yellow in colour with hints of white peach and pear on the nose and a typical liqourice arome Well-structured and balanced wine, showing fine fruit complemented by mineral notes. Gran Cru Rapitala (Sicilia)	7.	12.IO	16.50	
ROSE  Rosé Montepulciano Cerasuuolo "Campirosa" DOC Illuminatti (Abruzzo) 8.80 12.10 35.05  the colour is brilliant and clear. On the palate it has a dry. fresh, feedican extane with good persistane.  Pinot Grigio Rosé Torresella (Veneto) 8.70 11.90 34.65  the grapes are harvested during September then destemmed crushed and fin to brief cold hunceration to bring out the primary aromas.  Costaripa Rosato Rosamara (Veneto) 10.55 14.65 43.30 86.55  try light blooming pink, characteristic of very soft, dedicane vinification.  Tromac Invining, well-rounded yet at the same time subtly elegant.  Calafuria, Salento IGT, Tormaresca (Puglia) 45.35 91.70  Olffs Negromanor. A finitustic rosé from the Solento peninsula, with ragrant notes of pomegranuae, peach and grapefrut.  BIRRA  Mastri Birrai Umbri, Italian Blonde Ale  With aromas of lemon blossom & summer fruit, crafted from a selection of the best Italian spelt & finest malts.  Mastri Birrai Umbri, Italian Pale Ale  In intense & cloudy amber colour with copper tones & a compact & persistant head.  ITALIAN BEER  a. Gradisca  Peroni Libera (non-alcoholic)  PROSECCO, CHAMPAGNE & SPARKLING  Prosecco Santa Margherita  Moretti  Menabrea  Peroni Libera (non-alcoholic)  Prosecco Santa Margherita  Aneri Organic Leone Prosecco  Franciacorta Brut Berlucchi 61  House Champagne Testulat  Hould Geographic Leone Prosecco  Franciacorta Brut Berlucchi 61  House Champagne Testulat Rosé  Four Cliquot Ponsardin Brut  Sollinger  Julia 184, 184, 184, 184, 184, 184, 184, 184,				11	
TALIAN BEER  a Gradisca  Parosecco Santa Margherita  Aneri Organic Leone Prosecco  Prosecco Santa Margherita  Aneri Organic Leone Prosecco  Prosecco Santa Margherita  Aneri Organic Leone Prosecco  Prosecco Santa Brut Berlucchi 61  House Champagne Testulat Rosé  Prosecco Santa Brut Berlucchi 61  House Champagne Testulat Rosé  Polinger Market  Polinger we have seed their be seed to the desterment crushed and efficiency are the seed to the desterment crushed and efficiency are the seed to the primary aromas.  Social files are the primary aromas.  10.55 14.65 43.30 86.55  Procesco Santa Margherita  Aneri Organic Leone Prosecco  Franciacorta Brut Berlucchi 61  House Champagne Testulat Rosé  Omn Perignon  10.55 14.65 43.30 86.55  10.55 14.65		(175ml)			magnum
the grapes are harvested during September then destemmed crushed and effit to a brief cold maceration to bring out the primary aromas.  Costaripa Rosato Rosamara (Veneto)  Costaripa Rosato Rosamara (Veneto)  Io.55 14.65 43.30 86.55 (er) light blooming pink, characteristic of very soft, delicate vinification. Itorium, well-rounded yet at the same time subtly elegant.  Calafuria, Salento IGT, Tormaresca (Puglia)  Coloff, Negromaro, A finnassic rose from the Soleuto peninsula, with ragrant notes of pomegranate, peach and grapefruit.  BIRRA  Mastri Birrai Umbri, Italian Blonde Ale  Rich aromas of lemon blossom & summer fruit, crafteed from a selection of the best Italian spelt & finest malts.  Mastri Birrai Umbri, Italian Pale Ale  An intense & cloudy amber colour with copper tones & a compact & persistant head.  ITALIAN BEER  .a Gradisca  Geroni  Menabrea  Peroni Libera (non-alcoholie)  PROSECCO, CHAMPAGNE & SPARKLING  Prosecco Santa Margherita  Meni Organic Leone Prosecco  Franciacorta Brut Berlucchi 61  House Champagne Testulat Rosé  House Champagne Testulat Rosé  House Clicquot Ponsardin Brut  Bollinger  Laurent Perrier Rosé  Dom Perignon  10.55 14.65 43.30  86.55  45.35  91.70  86.55  45.35  91.70  86.55  6.75  45.30  86.55  6.75  45.35  91.70  6.70	Rosé Montepulciano Cerasuuolo "Campirosa" DOC Illuminatti (Abruzzo) The colour is brilliant and clear. On the palate it has a dry, fresh, delicate texture with good persistence.	8.80	12.10	35.05	
tery tight blooming pink, characteristic of very soft, delicate vinification. throme: Inviting, well-rounded yet at the same time subtly elegant.  25.35 91.70 200% Negroamaro. A fantatic roxe from the Solento peninsula, with imparant notes of pomegranate, peach and grapefruit.  26.70 200% Negroamaro. A fantatic roxe from the Solento peninsula, with imparant notes of pomegranate, peach and grapefruit.  27.70 200% Negroamaro. A fantatic roxe from the Solento peninsula, with imparant notes of pomegranate, peach and grapefruit.  28.71 200% Negroamaro. A fantatic roxe from the Solento peninsula, with imparant notes of pomegranate, peach and grapefruit.  28.72 200% Negroamaro. A fantatic roxe from the Solento peninsula, with imparant notes of pomegranate, peach and grapefruit.  28.73 200% Negroamaro. A fantatic roxe from the Solento peninsula, with imparant notes of pomegranate, peach and grapefruit.  28.74 200% Negroamaro. A fantatic roxe from the Solento peninsula, with imparant notes of pomegranate, peach and grapefruit.  28.75 200% Negroamaro. A fantatic roxe from the Solento peninsula, with imparant notes of pomegranate, peach and grapefruit.  28.75 200% Negroamaro. A fantatic roxe from the Solento peninsula, with imparant notes of pomegranate, peach and grapefruit.  28.75 200% Negroamaro. A fantatic roxe from the Solento peninsula, with imparant notes of pomegranate, peach and grapefruit.  28.75 200% Negroamaro. A fantatic roxe from the Solento peninsula, with imparant notes of pomegranate, peach and grapefruit.  28.75 200% Negroamaro. A fantatic roxe from the Solento peninsula, with imparant notes of pomegranate, peach and grapefruit.  28.75 200% Negroamaro. A fantatic roxe from the Solento peninsula.  28.75 200% Negroamaro. A fantatic roxe from the Solento peninsula.  28.75 200% Negroamaro. A fantatic roxe from the Solento peninsula.  28.75 200% Negroamaro. A fantatic roxe from the Solento peninsula.  28.75 200% Negroamaro. A fantatic roxe from the Solento peninsula.  28.75 200% Negroamaro. A fantatic roxe fr	Pinot Grigio Rosé Torresella (Veneto) The grapes are harvested during September then destemmed crushed and left to a brief cold maceration to bring out the primary aromas.	8.70	11.90	34.65	
BIRRA  Mastri Birrai Umbri, Italian Blonde Ale  Rich aromas of lemon blossom & summer fruit, crafted from a selection of the best Italian spelt & finest malts.  Mastri Birrai Umbri, Italian Pale Ale  An intense & cloudy amber colour with copper tones & a compact & persistant head.  TTALIAN BEER  A Gradisca  Peroni Libera (non-alcoholic)  PROSECCO, CHAMPAGNE & SPARKLING  Prosecco Santa Margherita  Aneri Organic Leone Prosecco  Franciacorta Brut Berlucchi 61  House Champagne Testulat House Champagne Testulat Rosé  Poon Perignon  Libera (100,42)  But (330ml)  choice  but (340ml)  but (3	Costaripa Rosato Rosamara (Veneto) Very light bhooming pink, characteristic of very soft, delicate vinification. Aroma: Inviting, well-rounded yet at the same time subtly elegant.	10.55	14.65	43.30	86.55
Mastri Birrai Umbri, Italian Blonde Ale  Rich aromas of lemon blossom & summer fruit, crafted from a selection of the best Italian spelt & finest malts.  Mastri Birrai Umbri, Italian Pale Ale  ITALIAN BEER  A Gradisca  Peroni  Moretti  Menabrea  Peroni Libera (non-alcoholic)  PROSECCO, CHAMPAGNE & SPARKLING  Prosecco Santa Margherita  Aneri Organic Leone Prosecco  Finute  Prosecco Santa Margherita  Aneri Organic Leone Prosecco  Finute  Finute  Finute  Bel  42.20  Aneri Organic Leone Prosecco  Finute  Finute  Finute  Bel  42.20  Aneri Organic Testulat  Aneri Organic Leone Prosecco  Finute  Finute  Cranciacorta Brut Berlucchi 61  House Champagne Testulat  Ha.10  66.75  72.10  72.10  72.10  73.60  73.60  73.60  74.20  74.20  74.20  74.20  74.20  74.20  74.20	Calafuria, Salento IGT, Tormaresca (Puglia) 100% Negroamaro. A fantastic rosé from the Solento peninsula, with fragrant notes of pomegranate, peach and grapefruit.			45.35	91.70
Mastri Birrai Umbri, Italian Blonde Ale  Rich aromas of lemon blossom & summer fruit, crafted from a selection of the best Italian spelt & finest malts.  Mastri Birrai Umbri, Italian Pale Ale  Mastri Birrai Umbri, Italian Pale Ale  Minimense & cloudy amber colour with copper tones & a compact & persistant head.  Mastri Birrai Umbri, Italian Pale Ale  Minimense & cloudy amber colour with copper tones & a compact & persistant head.  Mastri Birrai Umbri, Italian Pale Ale  Minimense & cloudy amber colour with copper tones & a compact & persistant head.  Mastri Birrai Umbri, Italian Pale Ale  Minimense & cloudy amber colour with copper tones & a compact & persistant head.  Mastri Birrai Umbri, Italian Pale Ale  Minimense & cloudy amber colour with copper tones & a compact & persistant head.  Mastri Birrai Umbri, Italian Pale Ale  Mastri Birrai Umbri, Italian Pale  Mastri Birrai Umbri,	BIRRA				
Mastri Birrai Umbri, Italian Pale Ale In intense & cloudy amber colour with copper tones & a compact & persistant head.  ITALIAN BEER La Gradisca Peroni Moretti Menabrea Peroni Libera (non-alcoholic)  PROSECCO, CHAMPAGNE & SPARKLING Prosecco Santa Margherita Io.30 Aneri Organic Leone Prosecco Franciacorta Brut Berlucchi 61 House Champagne Testulat House Champagne Testulat Rosé Peroni Cliquot Ponsardin Brut Bollinger Laurent Perrier Rosé Dom Perignon  6.70 6.70 6.70 6.70 6.70 6.70 6.71 6.72 6.72 6.72 6.72 6.72 6.72 6.72 6.72	Mastri Birrai Umbri, Italian Blonde Ale		0.0		
CTALIAN BEER	Mastri Birrai Umbri, Italian Pale Ale	ın spelt	& finest	malts.	6.70
La Gradisca       6.65         Peroni       5.15         Moretti       5.15         Menabrea       6.75         Peroni Libera (non-alcoholic)       4.65         PROSECCO, CHAMPAGNE & SPARKLING         Prosecco Santa Margherita       10.30       42.20         Aneri Organic Leone Prosecco       11.15       55.65         Franciacorta Brut Berlucchi 61       56.65       66.95         House Champagne Testulat       14.10       66.95         Veuve Clicquot Ponsardin Brut       100.45         Bollinger       118.45         Laurent Perrier Rosé       21.15       123.60         Dom Perignon       247.20	ITALIAN BEER				
Menabrea         6.75           Peroni Libera (non-alcoholic)         4.65           PROSECCO, CHAMPAGNE & SPARKLING         flute         btl           Prosecco Santa Margherita         10.30         42.20           Aneri Organic Leone Prosecco         11.15         55.65           Franciacorta Brut Berlucchi 61         56.65         66.95           House Champagne Testulat         14.10         66.95           House Champagne Testulat Rosé         15.70         72.10           Yeuve Clicquot Ponsardin Brut         100.45           Bollinger         118.45           Laurent Perrier Rosé         21.15         123.60           Dom Perignon         247.20	La Gradisca Peroni				5.15
Prosecco Santa Margherita         flute btl 10.30 42.20           Aneri Organic Leone Prosecco         11.15 55.65           Franciacorta Brut Berlucchi 61	Moretti Menabrea Peroni Libera (non-alcoholic)				6.75
Prosecco Santa Margherita       10.30       42.20         Aneri Organic Leone Prosecco       11.15       55.65         Franciacorta Brut Berlucchi 61       56.65       56.65         House Champagne Testulat       14.10       66.95         House Champagne Testulat Rosé       15.70       72.10         Veuve Clicquot Ponsardin Brut       100.45         Bollinger       118.45         Laurent Perrier Rosé       21.15       123.60         Dom Perignon       247.20	PROSECCO, CHAMPAGNE & SPAF	RKI	LIN		brl
Franciacorta Brut Berlucchi 61       56.65         House Champagne Testulat       14.10       66.95         House Champagne Testulat Rosé       15.70       72.10         Veuve Clicquot Ponsardin Brut       100.45         Bollinger       118.45         Laurent Perrier Rosé       21.15       123.60         Dom Perignon       247.20	Prosecco Santa Margherita Aneri Organic Leone Prosecco			10.30	42.20
House Champagne Testulat Rosé       15.70       72.10         Veuve Clicquot Ponsardin Brut       100.45         Bollinger       118.45         Laurent Perrier Rosé       21.15       123.60         Dom Perignon       247.20	Franciacorta Brut Berlucchi 61 House Champagne Testulat				56.65
Bollinger       118.45         Laurent Perrier Rosé       21.15       123.60         Dom Perignon       247.20	House Champagne Testulat Rosé				72.10
Dom Perignon 247.20	Bollinger			21.15	118.45
	Dom Perignon Cristal			3	247.20

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ROSSI			
NORTH	glass (175ml)	glass (250ml)	btl
Remigio, Piemonte Ruby red in colour with subtle violet hints. Light and fruity on the palate. The Italians like this wine for everyday drinking because of its soft tannis, ripe fruit and ability to match a variety of foods	7.40	10.10	29.40
Merlot Torresella (Veneto) Vivid ruby red in colour with a pronounced bouquet of herbs and blackberry with a dry taste, pleasantly tannic with a slightly bitter aftertaste.	8.15	11.25	32.45
Cabernet del Veneto (Veneto)  An intense ruby red wine with a characteristic herbaceous flavour when young. It has balanced tannins with a full harmonious body.	8.25	11.45	33.00
Valpolicella Ripasso Domeni Veneti (Veneto) From the beautiful hilly villages east of Lake Garda, Ripasso wine have had a portion of the fermented, dried-skins from Amarone added to them. A beautiful deep ruby hue and lots of almost confected cherry plum and berry fruits complemented by vanilla hints.			46.55
Barbera d'Asti (Piemonte) It has a brilliant transparency, ruby red colour with reflexes tending towards garnet. Its smell is vinous, clear with hints of vanilla and toasted bread; it presents hints of balsamic and spicy smell. It refines with	i age.		51.00
Barolo Figli Luigi Oddero Oddero's Barolo shows a developed, complex spicy nose and a multi-layered palate with a long, warm and tannic finish.	17.90	24.40	71.40
Amarone Della Valpollcella Classico (Veneto) This wine is aged between 10-12 months in oak casks and it is unfiltered. Ample bouquet with delicate of cloves, wild berries and violet, with a good body, balanced tannins and a long and fruity finish.	19.50 notes	27.05	78.45
Barbaresco, Batasiolo, DOCG (Piemonte)  Delicately spicy with hints of florals and cooked frui on the nose. Dry. full and robust with soft tannin.			77.25

100.95

13.15 39.15

448.05

508.35

9.50

 $Amarone\ Della\ Valpollcella\ Classico,\ Santa\ Sofia\ (Veneto)$ 

Bright ruby with purple tones. Intense nose with berry fruit aromas.

Medium weight with forward fruit flavours and a silky texture.

Systain Associated (Stelling). Very intense ruby red colour, typical bouquet with traces of red berry fruits, bilberry and liquorices. Its taste is full bodied and supple, very intense and with a good structure.

 ${\it The colour is deep \, ruby \, red \, with \, a \, typical \, and \, intense \, bouquet \, and \, a \, delicate, \, full \, and \, velvety \, taste.}$ 

CENTRAL	(175ml)	(250ml)	btl
Rosso Piceno (Marche) The distinct notes of ripe cherry on the nose are echoed on the seductively velvery palate. Silky tannins are perfectly balanced by a notable structure.	7.85	10.85	31.40
Montepulciano d'Abruzzo Illuminati (Abruzzi) Deep mature ruby red, rich full nose, with notes of oak and spice, full bodied, ripe and round.	9.10	12.40	36.30
Chianti Lamole (Toscana) Red, warm, round bouquet with flavours of ripe plum and spices. Good balance of tannins on the finish.	11.45	15.70	45.15
Rosso di Montalcino (Toscana) Bright ruby red, intense and very fine, with marked overtones of violet and blackberry with an elegant af	iertaste.		55.65
Lago di Corbara (Umbria) Castello di Corbara' is intense ruby red in colour with a bouquet of ripe fruit with overtones of spice Full and round on the palate, soft tannins and a lingering finish.			55.65
Castello Rapale, IGT Toscano Rosso, Mansalto (Toscana)  A fantaste blend of Cabernet Sauvignon, Merlot, Sangiovese. Great value, with all the characteristics of a super Tuscan.			63.90
Brunello di Montalcino Col D`orcia Typical of Sangiovese with marked hints of plum. Intense and ample. The long ageing in the barriques oak leads to a very elegant nuance of species and vanilla.			86.55
SOUTH & THE ISLANDS	glass (175ml)	glass (250ml)	btl
Negro Amaro (Puglia) The distinct notes of ripe cherry on the nose are echoed on the seductively velvety palate. Silky tannins are perfectly balanced by a notable structure.	9.45	12.90	38.15
Normanno Nero d'Avola (Sicilia)	8.15	11.25	32.45

Primitivo Del Salento (Puglia) Il Rosso dei Vespa is a harmony of freshness and fantasy which reflects the Pugliese nature on our table. This Full-bodied, lively, and fruity wine, is ideal partner to light meats and fish with red sauces.	11.35	15.75	45.45
Cannonau Riserva (Sardegna) Ruby red, warm, dry, harmonious with a dominant, aristocratic oak flavour.			49.75
Taurasi Radici Black Label Tenuta Cavalier Pepe (Campania) Taurasi is made in the hill area of Avellino in eastern Campania along the Calore River. The Aglianico grapes are intense ruby red Full, cherry violet and berries.			97.35
REST OF THE REST ITALIAN WINE			

BEST OF THE BEST ITALIAN WINE	btl
Le Serre Nuove Dell' Ornellaia Bolgheri DOC Cabernet Sauvignon, Merlot, Cabernet Franc and a touch of Petit Verdot from Tuscany crate this fresh fruited red with tones old wild mint and spices	119.00
Amarone della Valpolicella Classico Costasera Masi Rich and intense flavours of deep cooked plums and cherries, mild but soft tannins made with tray dried grapes which age for a minimum of 3 months to create the unique taste.	119.00
Brunello di Montalcino, Biondi Santi - 13,5% This was one of the strongest Biondi Santi Brunello. Dark ruby-red. Very elegant, delicate nose of fruit caramel, violet and mineral notes. Fill, concentrated palate showing great consistency and supported by saroury extuberance. Wonderful sense of place. Drink with meat. All Brunello di Montalcino wine is made exclusively from Sangiovese grapes grown on the slopes around Montalcino.	248.75
Tignanello, Marchesi Antinori - 14% An intense ruby red in color, the aromas of the wine are characterized by a powerful varietal expressiveness, with ample notes of red fruit, raspberries, and liquorice. On the palate, the wine, still very young, immediately shows firm tannins with much polish and finesse as well, along with a balancing, tonic acidity and savory mineral notes which add length and persistence to the finish and aftertaste. Blend of: Cabernet - Sangiovese-Cabernet Franc.	270.40
Amarone Mater, Domeni Veneti - 16.5% Deep garnet red, saturated and intense, complex, spiced, ethereal, fully developed, with hints of vanilla and notes reminiscent of dried fruits. Full bodied, with sweet rounded tannins and elegant balance, along with aromas of dried fruit, spices and tobacco. A fine companion for all grilled or braised red meat and game dishes. Perfect	346.10

of arrea fruit, spices and woucco. A fine companion for all grifted or orassea rea medi and game aisnes, 1 erfect with mature cheese. Blend of: Corvina, Corvinon, Rondinella.
Sassicaia D.O.C. Bolgheri - 13,5% Clear, ruby red with garnet hints, thick. Intense bouquet, complex and fine, with aromas of black cherry, blackberry, sweet tobacco, cocoa, vanilla, soil and a graphite hint. In the mouth it was dry, warm, silky smooth; quite fresh, gently tannic, quite mineral; medium-bodied, perfectly balanced, intense in its mouth flavors (with very good correlation to the bouquet), with a long finish, of excellent quality; mature and definitely harmonious. Blend of: Cabernet Sawignon, Cabernet Franc.

Ornellaia, Bolgheri DOC Superiore - 14%
The wine's fragrances are generous and cleanly-defined, with rich, well-ripened fruit, complemented by
chocolate and balsamic notes of aromatic herbs. On the palate, silky-smooth and spacious, with glossy
tannins. A lively, refreshing acidity lifts a lingering finish. A full bodied, powerful red. Blend of: Cabernet
Sauvignon, Merlot, Cabernet Franc and Petit Verdot.

# SOFT DRINKS & JUICES

Coke Diet Coke Lemonade Soda	3.6 <sub>5</sub> 3.6 <sub>5</sub>	Slimline tonic Bitter lemon Ginger ale Appletiser	3.70 3.75	Crodino Sparkling water Still water Fruit juices	3-75 btl 750ml 4.65 btl 750ml 4.65 4.15
Tonic water	3.70	San bitter rosso	3.75		

#### CAFFÈ SPECIALI

Bicerin Torinese hot chocolate, espresso & whipped cream	3.80	Vanilla Express Iced Coffee with vanilla syrup, double cream & chocolate	5.15
Bombardino espresso, zabaglione cream, grappa & whipped cream	4.55	Popcorn Latte Iced Coffee with popcorn syrup & milk	5.15
Iced Coffee espresso, ice & sugar	3.95	Coco Iced Coffee with coconut, chocolate & whipped cream	5.15
Iced Coffee with Baileys or Amaretto	4.65	Black & White Mocha Iced Coffee	5.15
Coffee Caramel Cream hot espresso,	3.65	with milk, white chocolate syrup & Nutella	5**5