



APERITIVO

Bellini Veneziana <i>classic Bellini made with white peach juice & Prosecco</i>	11.60
Rossini <i>Prosecco with fresh strawberries</i>	11.60
Aperol Spritz <i>Aperol & Prosecco</i>	11.60
Negroni <i>Gin, Sweet Vermouth & Campari</i>	11.60

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

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

FRITTI (Traditional fried street food)

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

CARPACCIO, TARTARE & INSALATA (Salad)

Buffalo Mozzarella, <i>with grilled aubergine, mint chilli, garlic</i>	9.80
Carpaccio of Beef, <i>with mustard dressing, rocket & parmesan</i>	10.25
Tartare of Fresh Tuna, <i>mixed with olive oil, french mustard, lemon juice & wild rocket (prepared at your table)</i>	13.35
Smoked Chicken Breast Salad, <i>with Cicchetti style 'Caesar' dressing & Sardinian pane carasau</i>	8.80
Duck Salad, <i>with rocket, Melinda apples from Trentino, pancetta & balsamic vinegar</i>	9.85
Caprese Salad, <i>with buffalo mozzarella, beef tomato, avocado & basil</i>	9.55
Sicilian Pachino Tomato Salad, <i>with garlic, basil, olive oil & red onion</i>	6.15
Rocket & Parmesan Salad	4.65
Burrata, <i>with smoked aubergine, toasted hazelnuts & balsamic vinegar</i>	11.10
Crab Salad, <i>with lemon mayo, peas, carrots & potatoes</i>	15.95
Grilled Asparagus, <i>with Parmesan & black truffle</i>	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, <i>our signature pasta</i>	13.40
Spaghetti Shellfish, <i>with prawns, clams, mussels, garlic & chilli</i>	16.45
Tagliatelle Bolognese, <i>the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours.</i>	9.80
Classic Spaghetti Carbonara, <i>egg yolk & pancetta</i>	9.85
Pappardelle, <i>with porcini, truffle oil, shaved Parmesan & basil</i>	11.00
Spinach and Ricotta Ravioli, <i>with Pachino tomatoes</i>	10.20
Paccheri, <i>(large tube pasta) with Tuscan pork sausage & Calabrian chilli</i>	10.55
Spaghetti Cacio e Pepe, <i>classic Roman pasta with Pecorino cheese & black pepper</i>	9.90
Gnocchi Gorgonzola <i>in a baked Parmesan basket</i>	10.50
Ravioli Lobster, <i>homemade, ravioli filled with lobster & served with a light creamy tomato sauce</i>	15.30
Melanzane Parmigiana, <i>Classic Sicilian. layers of aubergine, Parmesan and tomato baked in the oven</i>	10.85
Lasagne al Forno, <i>layers of pasta with slow cooked beef ragu</i>	9.25
Gnocchi Ripieni, <i>potato dumpling filled with black truffle & served with a pecorino cheese fondue & honey</i>	12.90
Black Ravioli, <i>handmade ravioli filled with mascarpone & crab, served with fresh clams & white wine</i>	14.30
Tagliolini Venezia, <i>gratin with ham & cheese</i>	11.90
Ravioli Zucca, <i>pumpkin ravioli, butter & sage sauce</i>	13.95
Risotto, <i>with cep mushrooms</i>	15.25
Risotto, <i>with pumpkin, squash & Parmesan</i>	11.00

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

Margherita, <i>the classic pizza of Naples with tomato, buffalo mozzarella & basil</i>	6.75
Calabrese, <i>with 'Nduja soft spicy sausage & buffalo mozzarella</i>	7.70
Pollo Parmigiana, <i>with smoked chicken, mozzarella cheese, Parmesan & fresh basil</i>	7.90
Prosciutto & Funghi, <i>with buffalo mozzarella, porcini mushrooms, Italian ham & tomato</i>	8.80
Basilicata, <i>with spicy sausage, chillies, tomato & buffalo mozzarella</i>	9.00
Vegetariana, <i>with peppers, aubergines, courgettes</i>	8.50
Calzone, <i>folded pizza with tomato, cheese & ham</i>	8.25
Tartufo, <i>mozzarella cheese with truffle & rocket</i>	11.50
Marinara, <i>tomato sauce, garlic, parsley & olive oil</i>	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 <i>with mint sauce</i>	8.20
Spaghetti Puttanesca <i>with olives, capers & a rich tomato sauce</i>	10.85
Portobello Mushroom <i>grilled with herbs & truffle breadcrumbs</i>	11.00
Penne Arrabbiata <i>with spicy tomato sauce</i>	9.50

CARNE (Meat)

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

PESCE (Fish)

Gamberoni Piccanti, <i>grilled Mediterranean prawns with chilli, lemon & garlic</i>	13.35
Queen Scallops Gratin, <i>with garlic, olive oil, lemon & chilli</i>	11.85
Black Salt Sea Bass, <i>black salt with herb & olive oil salmoriglio</i>	13.50
Sea Bass, <i>with olive oil, garlic & lemon zest</i>	13.50
Caciucco, <i>fish stew with prawns, mussels, clams, langoustines, topped with bread & baked in the oven, a classic from Livorno in Tuscany</i>	15.40
Lemon Sole Mugnaia, <i>with butter lemon sauce & capers</i>	12.50
Sicilian Tuna, <i>grilled, served with salsa verde</i>	12.15
Mussels Arrabbiata, <i>with tomato, chilli & white wine</i>	10.25
Mixed Shellfish Royale, <i>grilled king prawns, scallops, mussels, clams & langoustines (minimum 2 people)</i>	17.00pp

VEGETALI (Vegetables)

Pisellini, <i>baby peas with onions, pancetta & a touch of cream</i>	4.65
Patatine Fritte, <i>chips</i>	4.30
Patatine Fritte al Tartufo, <i>truffle chips</i>	5.95
Roasted Potato, <i>with onions</i>	4.30
Tenderstem Broccoli, <i>sautéed with garlic, chilli & lemon</i>	4.65
Spinach, <i>with garlic & chilli</i>	4.65

VINI BIANCO

NORTH	glass (175ml)	glass (250ml)	btl
Remigio, Chardonnay <i>100% Chardonnay, fruity bouquet with an elegant finish</i>	7.40	10.10	29.40
Sauvignon Ca Bolani (Veneto) <i>Single vineyard north of Venice. Fragrant fresh white, bursting with flavours of tropical fruit</i>	9.00	12.25	35.70
Pinot Grigio Santa Margherita (Veneto) <i>Dry, full-bodied but crisp and firm in structure, with an intense & typical aroma.</i>	9.80	13.05	39.10
Lugana Costaripa Pievecroce (Veneto) <i>Straw yellow. Delicate bouquet with parfum of white almond and golden apple. Savoury and fresh taste.</i>			43.30
Gavi di Gavi Batasiolo (Piemonte) <i>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.</i>			51.40
Gavi La Scolca, Black Label <i>Pale straw, with delicate greenish highlights. Highly typical, flinty accents; almonds and hazelnut in the finale.</i>			95.30

CENTRAL	glass (175ml)	glass (250ml)	btl
Trebbiano d'Abruzzo (Abruzzo) <i>Undoubtedly one of the regions best whites. Good intensity and persistence on the nose.</i>	7.60	10.30	30.30
Verdicchio Classico Castello Di Jesi (Marche) <i>Pale straw in colour with green tinges, this wine has a fine scent and dryness with a good fruit-acid balance.</i>	7.85	10.85	31.40
Pomino Bianco Frescobaldi <i>Pinot Bianco and Chardonnay blend with flavours of apple and a spring white flower aroma.</i>			42.25
Vermentino di Gallura DOCG Mancini (Sardinia) <i>Straw yellow with greenish hues and an aromatic and elegant bouquet, balanced, smooth and well structured on the palate.</i>			46.55
Cervaro Della Sala, Marchesi Antinori <i>A luminous yellow with greenish highlights, shows toasted aromas along with notes of citrus and tropical fruit and lightly buttery sensations.</i>			128.75

SOUTH & THE ISLANDS	glass (175ml)	glass (250ml)	btl
Inzolia (Sicily) <i>This stylish and full-flavoured dry white offers excellent value for money.</i>	7.85	10.85	31.40
Grillo Bianco (Sicily) <i>A wine with charm and finesse rarely found in the area. Full bodied, but delicate, rose petal aroma: the palate has fruit acidity and struture. This is the future "Pinot Grigio".</i>	7.85	10.85	31.40
Bianco di Vespa (Puglia) <i>The Fiano grapes has been cultivated in southern Italy for over two thousand years. The grape is low yielding and early ripening and produces a crisp, well balanced wine, often with hints of honey and nuts.</i>	8.95	12.25	36.05
Colomba Platino (Sicily) <i>The nose stand out yellow peach, melon, banana and jasmine. The palate is fresh, soft, fruity, balanced and medium-bodied.</i>	10.85	14.70	43.30
Greco di Tufo Tenuta Cavalier Pepe (Campania) <i>Smooth and elegant on the palate, full-bodied with mineral notes on the finish.</i>	10.75	14.45	42.75
Falanghina Irpinia DOC, Tenuta Cavalier Pepe (Campania) <i>Fresh and fruity on the palate with strong and persistent notes of citrus, pineapple and white flowers. On the palate it is fresh with a perfectly balanced acidity and a good structure.</i>	10.95	15.15	43.30
Lacryma Christi Bianco DOC, Tenuta Cavalier Pepe (Campania) <i>Straw yellow in colour with hints of white peach and pear on the nose and a typical liquorice aroma. Well-structured and balanced wine, showing fine fruit complemented by mineral notes.</i>	12.10	16.50	48.20
Gran Cru Rapitala (Sicilia) <i>Honeydew melon and tropical fruits like pineapple and greengage, with notes of vanilla and cream.</i>			73.55

ROSÉ	glass (175ml)	glass (250ml)	btl (750ml)	magnum
Rosé Montepulciano Cerasuolo "Campirosa" DOC Illuminati (Abruzzo) <i>The colour is brilliant and clear. On the palate it has a dry, fresh, delicate texture with good persistence.</i>	8.80	12.10	35.05	
Pinot Grigio Rosé Torresella (Veneto) <i>The grapes are harvested during September then destemmed crushed and left to a brief cold maceration to bring out the primary aromas.</i>	8.70	11.90	34.65	
Costaripa Rosato Rosamara (Veneto) <i>Very light blooming pink, characteristic of very soft, delicate vinification. Aroma: Inviting, well-rounded yet at the same time subtly elegant.</i>	10.55	14.65	43.30	86.55
Calafuria, Salento IGT, Tormaresca (Puglia) <i>100% Negroamaro. A fantastic rosé from the Salento peninsula, with fragrant notes of pomegranate, peach and grapefruit.</i>			45.35	91.70

BIRRA

Mastri Birrai Umbri, Italian Blonde Ale <i>Rich aromas of lemon blossom & summer fruit, crafted from a selection of the best Italian spelt & finest malts.</i>	btl (330ml)
	6.70
Mastri Birrai Umbri, Italian Pale Ale <i>An intense & cloudy amber colour with copper tones & a compact & persistant head.</i>	6.70

ITALIAN BEER

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	flute	btl
Aneri Organic Leone Prosecco	10.30	42.20
Franciacorta Brut Berlucchi 6i	11.15	55.65
House Champagne Testulat		56.65
House Champagne Testulat Rosé	14.10	66.95
Veuve Clicquot Ponsardin Brut	15.70	72.10
Bollinger		100.45
Laurent Perrier Rosé		118.45
Dom Perignon	21.15	123.60
Cristal		247.20
		360.50

SOFT DRINKS & JUICES

Coke	3.65	Slimline tonic	3.70	Crodino	3.75
Diet Coke	3.65	Bitter lemon	3.70	Sparkling water	btl 750ml 4.65
Lemonade	3.65	Ginger ale	3.70	Still water	btl 750ml 4.65
Soda	3.65	Appletiser	3.75	Fruit juices	4.15
Tonic water	3.70	San bitter rosso	3.75		

The discovery of a good wine is increasingly better for mankind than the discovery of a new star.
Leonardo da Vinci (1452-1519)

ROSSI

NORTH	glass (175ml)	glass (250ml)	btl
Remigio, Piemonte <i>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</i>	7.40	10.10	29.40
Merlot Torresella (Veneto) <i>Vivid ruby red in colour with a pronounced bouquet of herbs and blackberry with a dry taste, pleasantly tannic with a slightly bitter aftertaste.</i>	8.15	11.25	32.45
Cabernet del Veneto (Veneto) <i>An intense ruby red wine with a characteristic herbaceous flavour when young. It has balanced tannins with a full harmonious body.</i>	8.25	11.45	33.00
Valpolicella Ripasso Domeni Veneti (Veneto) <i>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 confectioned cherry, plum and berry fruits complemented by vanilla hints.</i>			46.55
Barbera d'Asti (Piemonte) <i>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 age.</i>			51.00
Barolo Figli Luigi Oddero <i>Oddero's Barolo shows a developed, complex spicy nose and a multi-layered palate with a long, warm and tannic finish.</i>	17.90	24.40	71.40
Amarone Della Valpolicella Classico (Veneto) <i>This wine is aged between 10-12 months in oak casks and it is unfiltered. Ample bouquet with delicate notes of cloves, wild berries and violet, with a good body, balanced tannins and a long and fruity finish.</i>	19.50	27.05	78.45
Barbaresco, Batasiolo, DOCG (Piemonte) <i>Delicately spicy with hints of florals and cooked fruit on the nose. Dry, full and robust with soft tannins.</i>			77.25
Amarone Della Valpolicella Classico, Santa Sofia (Veneto) <i>The colour is deep ruby red with a typical and intense bouquet and a delicate, full and velvety taste.</i>			100.95

CENTRAL

	glass (175ml)	glass (250ml)	btl
Rosso Piceno (Marche) <i>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.</i>	7.85	10.85	31.40
Montepulciano d'Abruzzo Illuminati (Abruzzi) <i>Deep mature ruby red, rich full nose, with notes of oak and spice, full bodied, ripe and round.</i>	9.10	12.40	36.30
Chianti Lamole (Toscana) <i>Red, warm, round bouquet with flavours of ripe plum and spices. Good balance of tannins on the finish.</i>	11.45	15.70	45.15
Rosso di Montalcino (Toscana) <i>Bright ruby red, intense and very fine, with marked overtones of violet and blackberry with an elegant aftertaste.</i>			55.65
Lago di Corbara (Umbria) <i>'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.</i>			55.65
Castello Rapale, IGT Toscano Rosso, Mansalto (Toscana) <i>A fantastic blend of Cabernet Sauvignon, Merlot, Sangiovese. Great value, with all the characteristics of a super Tuscan.</i>			63.90
Brunello di Montalcino Col D' orcia <i>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.</i>			86.55

SOUTH & THE ISLANDS

	glass (175ml)	glass (250ml)	btl
Negro Amaro (Puglia) <i>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.</i>	9.45	12.90	38.15
Normanno Nero d'Avola (Sicilia) <i>Bright ruby with purple tones. Intense nose with berry fruit aromas. Medium weight with forward fruit flavours and a silky texture.</i>	8.15	11.25	32.45
Syrah Astoria (Sicilia) <i>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.</i>	9.50	13.15	39.15
Primitivo Del Salento (Puglia) <i>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.</i>	11.35	15.75	45.45
Cannonau Riserva (Sardegna) <i>Ruby red, warm, dry, harmonious with a dominant, aristocratic oak flavour.</i>			49.75
Taurasi Radici Black Label Tenuta Cavalier Pepe (Campania) <i>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.</i>			97.35

BEST OF THE BEST ITALIAN WINE

	btl
Le Serre Nuove Dell ' Ormellaia Bolgheri DOC <i>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</i>	119.00
Amarone della Valpolicella Classico Costasera Masi <i>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.</i>	119.00
Brunello di Montalcino, Biondi Santi - 13.5% <i>This was one of the strongest Biondi Santi Brunello. Dark ruby-red. Very elegant, delicate nose of fruit caramel, violet and mineral notes. Full, concentrated palate showing great consistency and supported by savoury exuberance. Wonderful sense of place. Drink with meat. All Brunello di Montalcino wine is made exclusively from Sangiovese grapes grown on the slopes around Montalcino.</i>	248.75
Tignanello, Marchesi Antinori - 14% <i>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.</i>	270.40
Amarone Mater, Domeni Veneti - 16.5% <i>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 with mature cheese. Blend of: Corvina, Corvinon, Rondinella.</i>	346.10
Sassicaia D.O.C. Bolgheri - 13.5% <i>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 Sauvignon, Cabernet Franc.</i>	448.05
Ormellaia, Bolgheri DOC Superiore - 14% <i>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.</i>	508.35

CAFFÈ SPECIALI

Bicerin Torinese <i>hot chocolate, espresso & whipped cream</i>	3.80	Vanilla Express Iced Coffee <i>with vanilla syrup, double cream & chocolate</i>	5.15
Bombardino espresso, zabaglione cream, grappa & whipped cream	4.55	Popcorn Latte Iced Coffee <i>with popcorn syrup & milk</i>	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 <i>with milk, white chocolate syrup & Nutella</i>	5.15
Coffee Caramel Cream hot espresso, caramel, cream	3.65		

PICCADILLY, ST. JAMES'S, LONDON

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

A discretionary 12.5% service charge will be added to your bill