



BAR | CICCCHETTI | RISTORANTE

Aperol Spritz *Aperol , Prosecco, Soda* 10.25

Pane & Bruschetta

Green Olives from Puglia <i>VE (180 kcals)</i>	3.95
Selection of Italian Breads <i>served with sundried tomato & black olive tapenade VE (502 kcals)</i>	4.95
Garlic Bread <i>VE (526 kcals)</i>	6.00
Garlic Bread <i>with tomato & basil VE (570 kcals)</i>	6.25
Garlic Bread <i>with cheese V (732 kcals)</i>	7.25
Pizzetta con Aglio <i>bread with fresh tomato, oregano & garlic VE (544 kcals)</i>	6.25
Bruschetta <i>with Sicilian Pachino tomatoes, garlic & basil VE (304 kcals)</i>	7.00

Stuzzichini

Prosciutto San Daniele & Gnocco Fritto <i>prosciutto with fried dough sticks (645 kcals)</i>	10.75
Burrata <i>(a special mozzarella) with Parma ham & marinated black truffle (402 kcals)</i>	12.75
Burrata e Melanzane <i>a special creamy mozzarella from Puglia with smoked Sicilian aubergine, toasted hazelnuts & balsamic V (545 kcals)</i>	10.95

Fritti *(Traditional fried street food)*

Baby Mozzarella <i>fried cheese balls (345 kcals)</i>	7.95
Sicilian Arancini <i>rice balls filled with beef ragu (771 kcals)</i>	8.95
Gamberoni Fritti <i>tempura prawns dressed with a spicy mayonnaise (407 kcals)</i>	10.50
Panzerotto Pugliese <i>fried pizza dough filled with San Marzano tomato sauce, buffalo mozzarella & basil (571 kcals)</i>	8.95
Calamari Fritti <i>classic fried squid (252 kcals)</i>	10.95

Piatti Da Dividere

<i>Plates to share (recommend a minimum of 2 people)</i>	
Fritto Portofino <i>deep fried prawns, scallops & calamari served with garlic aioli & spicy mayo (for 2 people minimum) (831 kcals)</i>	10.50pp
Terra <i>a special selection of cured meats from around Italy (for 2 people minimum) (574kcals)</i>	12.75pp

Carpaccio, Tartare, Insalata *(Salads)*

Carpaccio di Manzo <i>Carpaccio of beef with Parmesan & rocket (184 kcals)</i>	11.50
Insalata di Avocado <i>avocado, beef tomato, red onion in a balsamic & pomegranate dressing VE (319 kcals)</i>	8.50
Beetroot Carpaccio & Formaggio Caprino <i>roasted beetroot & goat's cheese with rosemary, thyme & garlic with spiced breadcrumb V (320 kcals)</i>	8.95
Insalata di Cesare <i>smoked chicken breast salad with Cicchetti style Caesar dressing & Sardinian pane carasau (326 kcals)</i>	8.75
Duck Salad <i>with rocket, Melinda apples from Trentino, pancetta & balsamic vinegar (367 kcals)</i>	9.95
Insalata Caprese <i>mozzarella, avocado, tomato & basil V (295 kcals)</i>	9.95
Tartare di Tonno <i>tartare of fresh tuna mixed with olive oil, French mustard, lemon juice, & wild rocket (prepared at your table) (162 kcals)</i>	13.75

APERITIVO

Campari Spritz *Campari, Prosecco, Soda* 10.25

AWARD WINNING FUMO

Cicchetti :- (pronounced chi – KET – tee) are medium 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 5 – 6 dishes between 2 people.

Pasta & Al Forno

Caserecce all’Anatra <i>short pasta served with slow cooked duck ragu (355 kcals)</i>	12.50
Risotto alla Zucca <i>risotto with pumpkin, squash, burrata, vegetarian 'nduja & fresh winter truffle V (380 kcals)</i>	13.95
Gnocchetti con Ragu di Manzo <i>Sardinian style gnocchetti with slow cooked beef ragu (480 kcals)</i>	12.50
Ravioli alla Zucca <i>pumpkin ravioli with sage & butter V (410 kcals)</i>	11.95
Spaghetti Carbonara <i>egg yolk & pancetta (793 kcals)</i>	11.95
Tagliatelle Bolognese <i>the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours (510 kcals)</i>	12.95
Gnocchi Sorrentina <i>classic southern Italian gnocchi baked with tomato & burrata cheese V (412 kcals)</i>	13.95
Ravioli Tartufo & Pecorino <i>truffle & pecorino ravioli V (906 kcals)</i>	13.75
Spaghetti Puttanesca <i>olives & capers in a rich tomato sauce VE (510 kcals)</i>	10.50
Gnocchi Gorgonzola <i>in a baked Parmesan basket V (827 kcals)</i>	11.25
Spaghetтини Frutti di Mare <i>spaghetтини with prawns, mussels, garlic, chilli & tomato (595 kcals)</i>	13.75
Ravioli Aragosta <i>lobster ravioli with lobster bisque & prawns (642 kcals)</i>	13.75
Melanzane Parmigiana <i>classic Sicilian. Layers of aubergine, Parmesan and tomato baked in the oven V (413 kcals)</i>	10.50
Lasagne al Forno <i>layers of pasta with slow cooked beef ragu (557 kcals)</i>	10.50
Tagliolini all'Aragosta <i>with lobster & cherry tomato (473 kcals)</i>	17.95

Pizza *All our dough is freshly made on the premises)*

Margherita <i>the classic pizza of Naples with tomato, fior di latte & basil V (625 kcals)</i>	9.25
Vegetariana <i>fior di latte, pepper, aubergine & courgette V (519 kcals)</i>	9.50
Calabrese <i>with 'nduja Calabrian soft spicy sausage, tomato & fior di latte (880 kcals)</i>	10.25
Pollo Parmigiana <i>with smoked chicken, fior di latte, Parmesan & fresh basil (731 kcals)</i>	10.25
Prosciutto & Funghi <i>with fior di latte, porcini mushrooms, Italian ham & tomato (715 kcals)</i>	10.25
Basilicata <i>with spicy sausage, chilli, tomato & fior di latte (796 kcals)</i>	10.25
Calzone <i>folded pizza with tomato, fior di latte & ham (611 kcals)</i>	9.75
Pugliese <i>tomato, burrata, Parma ham, rocket & black truffle (753 kcals)</i>	10.75

1 Waterloo Street. Birmingham



Venetian Spritz *Select Aperitivo, Prosecco, Soda* 10.25

Carne *(Meat)*

Cassoeula Lombarda <i>typically from Milan. Pork sausage & ribs slow cooked stew (430 kcals)</i>	11.95
Ossobuco alla Milanese <i>traditional dish from Lombardy, veal shank braised with vegetables & white wine (410 kcals)</i>	13.95
Agnello Toscana <i>lamb cutlets with Barolo red wine, rosemary & sunblushed tomato sauce (480 kcals)</i>	14.95
Filetto al Tartufo <i>6oz/170g fillet steak served with a creamy black truffle sauce & fresh truffle (580 kcals)</i>	21.95
Slow Cooked Beef Cheeks <i>served with a parsley, caper & garlic gremolata (560 kcals)</i>	15.95
Grilled Rib-Eye <i>served with parsley & chilli dressing (594 kcals)</i>	19.50
Pollo Milanese <i>flattened breast of chicken, pan-fried in breadcrumbs with rocket & Pachino tomatoes (419 kcals)</i>	13.75
Grigliata Mista di Carne <i>mixed grill with Italian homemade sausage, lamb cutlets & rib-eye steak (919 kcals)</i>	19.95

Pesce *(Fish)*

Merluzzo con Olive <i>pan-fried cod coated in a black olive crust served with sunblushed tomato & caper dressing (350 kcals)</i>	14.95
Capesante al Forno <i>king scallops gratin with garlic, olive oil & breadcrumbs (436 kcals)</i>	16.95
Halibut <i>with samphire, cherry tomato & chilli (324 kcals)</i>	15.75
Gamberi Grigliati <i>grilled mediterranean prawns with lemon, seasonal herbs & olive oil (370 kcals)</i>	14.95
Branzino alle Vongole <i>fillet of sea bass served with sautéed clams & fresh parsley (335 kcals)</i>	14.95
Branzino al Sale <i>fillet of sea bass baked in black salt with herb & olive oil salmoriglio (305 kcals)</i>	15.95

Vegetali *(Vegetables)*

Pisellini <i>baby peas with onions & bacon (382 kcals)</i>	5.25
Zucchine Fritte <i>fried courgette sticks (342 kcals)</i>	5.50
Patatine Fritte <i>fries (478 kcals)</i>	4.75
Patatine Fritte al Tartufo <i>fries with fresh truffle & Parmesan (589 kcals)</i>	5.75
Patate Arrosto <i>roasted potato with onions & rosemary VE (332 kcals)</i>	4.75
Tenderstem Broccoli <i>with garlic & chilli VE (102 kcals)</i>	5.75
Insalata Mista <i>mixed salad VE (50 kcals)</i>	5.25
Rucola & Parmigiano <i>rocket & Parmesan salad V (141 kcals)</i>	5.50


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



Bianchi

	glass (175ml)	btl
NORTH		
Remigio Bianco, Beni di Batasiolo, Piemonte. Local grapes varieties <i>Bright yellow with clear greenish hints. Intense, fruity, Mediterranean bouquet, nice acidity, round, dry & well, bodied</i>	7.50	29.00
Pinot Grigio Castel Firmian, Mezzacorona, Trentino. Pinot Grigio <i>Straw-yellow, crispy fruity flavours. Dry & elegant with delicate acidity</i>	8.75	35.00
Sauvignon Blanc Castel Firmian, Mezzacorona, Trentino. Sauvignon Blanc <i>Pale straw-yellow with notes of pepper, asparagus & green leaves. Fresh & slightly sour</i>	9.00	37.00
Pinot Grigio Tera Alta, Roeno, Alto Adige. Pinot Grigio <i>Aromas of green apple, pear, apricot, lemon & fennel with hints of peach & almonds. Dry, high acidity & medium bodied</i>		39.75
Pinot Grigio, San Carlo,  Aneri, Veneto. Pinot Grigio <i>Straw yellow with notes of white flowers, plums & pineapple. Great accompaniment for white meats, light pasta & risotto with shellfish</i>	10.00	44.50
Gavi di Gavi "La Meirana",  Broglià, Piemonte Cortese <i>Light straw-yellow with notes of almonds on the palate. Fresh, fruity & dry</i>	12.50	52.75

CENTRAL

	glass (175ml)	btl
Trebbiano D'Abruzzo, Campiello, Abruzzo. Trebbiano <i>Intense & persistent notes of citrus, almonds, & tropical fruit.</i>		31.00
Verdicchio Classico, Colonnara, Marche. Verdicchio <i>Vivacious straw-yellow with an intense bouquet with hints of fresh fruit & floral notes</i>		33.50
Frascati Superiore,  Casale Mattia, Lazio. Malvasia, Trebbiano <i>Straw coloured white wine, with an intense, distinctive, delicate scent, & a dry, soft taste</i>		34.00
Vernaccia di San Gimignano, Fattorie Melini, Toscana. Vernaccia <i>Golden colour with hints of vanilla & floral notes. Fruity & spicy with an elegant finish</i>		44.25

SOUTH & THE ISLANDS


	glass (175ml)	btl
Grillo Vola, Sibilliana, Sicilia. Grillo <i>Straw-yellow with aromatic flavours of grass and floral notes & hints of citrus</i>	7.75	32.00
Greco di Tufo, Tenuta Cavalier Pepe, Campania. Greco Bianco <i>Intense yellow with perfectly balanced acidity. Aromas of ripe fruit & citrus notes</i>		42.75
Falanghina Lila, Tenuta Cavalier Pepe, Campania. Falanghina <i>Crystalline straw-yellow with notes of fruit including pineapple, banana, apple & pear on a light background of white flowers</i>	10.25	44.50
Bianca Terra,  Vespa, Puglia. Fiano <i>Golden yellow, delicate bouquet of citrus fruit & aromatic herbs, mineral & floral. Full & balanced</i>	11.00	46.50
Vermentino di Gallura "Cucaione",  Piero Mancini, Sardegna. Vermentino <i>Very bright yellow with slight greenish reflections. Notes of rosemary, bay leaves & yellow peach</i>		49.75

 Sommelier's choice

Rossi

	glass (175ml)	btl
NORTH		
Remigio Rosso, Beni di Batasiolo, Piemonte. Local grapes varieties <i>Fruity flavours of cherry & raspberry with good acidity & plenty of tannins. Aromas of rose & anise</i>	7.50	29.00
Cabernet Sauvignon, Torresella, Veneto. Cabernet Sauvignon <i>Intense & brilliant ruby-red, full & fresh with outstanding fruitiness. Dry, full bodied with a pleasant finish</i>	8.00	32.00
Pinot Nero San Carlo,  Aneri, Veneto. Pinot Nero, Corvina <i>Ruby red, with an intense bouquet with elegant hints off violet & rosehip. It goes perfectly with meats & cheeses, or important first courses</i>	10.00	44.50
Merlot Grave del Friuli, Pighin, Friuli. Merlot <i>Intense bright ruby-red with distinct notes of cherry & violet followed by a hint of spice</i>	10.50	44.75
Barbera d'Asti "Boschetto Vecchio", Guasti Clemente, Piemonte. Barbera <i>Intense ruby-red, notes of fresh violet, red roses, cherries & vanilla along with light sweet tobacco</i>		53.00
Barolo DOCG,  Beni di Batasiolo, Piemonte. Nebbiolo <i>Intense garnet-red, with hints of sweet spices, nuts & the typical delicate herbaceous aromas</i>		70.50


CENTRAL

	glass (175ml)	btl
Rosso Piceno "Lyricus", Colonnara, Marche. Sangiovese, Montepulciano <i>Clear ruby red, intense & persistent notes of ripe peach and plums</i>	8.25	33.75
Montepulciano d'Abruzzo,  Umani Ronchi, Abruzzo. Montepulciano <i>Ruby red, robust & full-bodied with aromas of plum & cherry. Rich in tannins with a dry finish</i>	9.50	39.75
Chianti Classico, Molina di Grace, Toscana. Sangiovese <i>A medium-bodied wine with flavours of cherry, strawberry, dried herbs, balsamic vinegar & smoke</i>		46.50

SOUTH & THE ISLANDS

	glass (175ml)	btl
Nero d'Avola Vola, Sibilliana, Sicilia. Nero d'Avola <i>Strong, full-bodied fruity wine, with notes of blackberry & liquorice</i>	7.75	31.75
Primitivo "Orus", Vinosia, Puglia. Primitivo <i>The palate is velvety & concentrate. Wonderfully harmonious & refined with black cherry, blackberry & a pinch of liquorice</i>	8.25	32.50
Il Bruno dei Vespa,  Vespa, Puglia. Primitivo <i>Deep, fruit-driven & jammy. Filled with ripe, rich fruit & a plethora of spices. A classic Primitivo</i>		41.25
Syrah,  Principi di Butera, Sicilia. Syrah <i>Brilliant & extremely intense ruby-red, with appealing notes of cherries, red fruit & sweet spices. Long & pleasant finish</i>		42.25
Negroamaro, Coppi, Puglia. Negroamaro <i>Bright & intense red, finely aromatic & fruity, with hints of small black berries. Dry, full-bodied, soft & balanced</i>		43.00

Rose

	glass (175ml)	btl
Pinot Grigio Rose, Ornella Bellia, Veneto. Pinot Grigio <i>Pale pink, aromas of green apples & white almonds. Ideal for fish dishes.</i>	9.00	36.50
Calafuria,  Tormaresca, Puglia. Negroamaro <i>Peach in colour with delicate fragrances of strawberry, pink grapefruit & violets. Fresh with excellent aromatic persistence</i>		52.00

PROSECCO, CHAMPAGNE & SPARKLING

	glass (125ml)	btl
Prosecco Balbinot le Manzane	9.50	39.95
Prosecco Rosé le Manzane	10.25	43.25
Prosecco DOC Brut Aneri		65.00
Champagne Testulat Brut	14.00	66.00
Champagne Testulat Rosé	15.75	71.00
Veuve Clicquot Rosé		135.00
Laurent Perrier Rosé		148.50
Dom Pérignon		335.00
Cristal		415.00
Veuve Clicquot		96.50
Bollinger		112.50

SOFT DRINKS & JUICES

Coke <i>(74kcal)</i>	3.75
Diet Coke <i>(1kcal)</i>	3.75
Fever-Tree Mixers	3.75
Indian Tonic Water <i>(56kcal)</i> , Naturally Light Tonic Water <i>(30kcal)</i> , Elderflower Tonic Water <i>(68kcal)</i> , Mediterranean Tonic Water <i>(72kcal)</i> , Ginger Ale <i>(68kcal)</i> , Ginger Beer <i>(74kcal)</i> , Soda Water <i>(0kcal)</i> , Lemonade <i>(70kcal)</i>	
Fever-Tree Sparkling Softs	4.25
Raspberry Lemonade <i>(52kcal)</i> Cloudy Apple & Mint <i>(49kcal)</i>	
San Pellegrino	3.50
Limonata <i>(73kcal)</i> Aranciata <i>(64kcal)</i>	
Fruit Juices	3.95
Orange <i>(72kcal)</i> , Apple <i>(76kcal)</i> , Cranberry <i>(38kcal)</i> , Pineapple <i>(82kcal)</i> ,	
Still / Sparkling Water <i>(0kcal)</i> btl 750ml	4.95

BOTTLED BEER & CIDER

Peroni Nastro Azzurro	330ml	5.50
Moretti	330ml	5.50
Menabrea	330ml	6.50
Angioletti Cider	500ml	6.00
Peroni 0.0%, <i>(Non-Alc) (73 kcal)</i>	330ml	5.25
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>	330ml	5.75
Mastri Birrai Umbri, Italian Pale Ale <i>An intense & cloudy amber colour with copper tones & a compact & persistant head.</i>	330ml	5.75