

Green Olives from Puglia (ve)	£4.25
Beetroot & Ricotta Dip served with rosemary pizza dough bread (v)	£9.95
Focaccia & Parma Ham handmade focaccia, creamy stracciatella cheese, served with Parma ham & black truffle	£11.95

PANE & BRUSCHETTA

Selection of Italian Bread served with sundried tomato & black olive tapenade (ve) £5.95

Garlic Bread (ve) £6.00

Garlic Bread with tomato & basil (ve) £6.25

Garlic Bread with cheese (v) £7.25

Bruschetta with Sicilian Pachino tomatoes, garlic & basil (ve) £7.00

STUZZICHINI

Ostriche rock oysters grade 2 £4.25 each

Nodini Con Panna e Tartufo small hand-shaped knots of fresh mozzarella with fresh black truffle, served with crostini (v) £9.95

Porchetta & Stracciatella slow roasted pork with creamy stracciatella & pistachio nuts, served cold £9.95

Burrata e Pomodoro burrata from Corato in Puglia served with marinated beef tomato carpaccio & fresh basil (v) £11.95

Prosciutto San Daniele & Gnocco Fritto prosciutto with fried dough sticks £10.75

Burrata from Corato in Puglia with Parma ham & marinated black truffle £13.95

FRITTI (TRADITIONAL FRIED STREET FOOD)

Baby Mozzarella fried cheese balls £7.95

Crocche' Napoletano potato croquette with speck (smoked Italian ham) & Parmesan fondue £8.95

Sicilian Arancini rice balls filled with beef ragu £9.25

Gamberoni Fritti tempura prawns dressed with a spicy mayonnaise £14.50

Panzerotto Pugliese fried pizza dough filled with San Marzano tomato sauce, buffalo mozzarella & basil £9.25

Calamari Fritti classic fried squid £10.95



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.

Battuta di Manzo Marinata & Summer Truffle Beef fillet carpaccio dressed with rosemary oil & black truffle, served with mayonnaise & carrots £15.95
Avocado e Pearls Tartufo Creamy avocado with truffle pearls served with pizza bread £12.95
Spider Crab Salad The king of the sea, spider crab salad served on ice (to share) £54.95
Risotto al Basilico & Green Asparagus Risotto with basil pesto & green asparagus £13.95
Tagliolini San Daniele Egg tagliolini with pecorino & butter served with Prosciutto di Parma, stracciatella & pistachio £13.95
Shellfish Royale A mixture of grilled shellfish with garlic & chilli served with seaweed & Italian dressing (to share) £39.95
Lemon Sole with Clams & Asparagus Pan-fried lemon sole with sautéed clams & green asparagus £29.95
Tomahawk 1.2kg a large bone-in steak with Chimichurri dressing (for 2 people) £42.00 pp

PASTA & AL FORNO

Baked Norma baked pasta dish from southern Italy, with aubergine, tomato & basil, topped with ricotta salata (v) £12.95

Caserecce con Ragu di Polpette slow cooked lamb meatballs in tomato sauce with caserecce pasta £13.95

Risotto Spinaci & Pancetta risotto with crispy pancetta, burrata cheese, spinach purée & spicy vegetarian 'nduja £12.95

Fregola Vongole e Bottarga traditional Sardinian pasta with clams & grey mullet roe £15.95

Tagliolini with Sicilian red prawns, butter & caviar £22.25

Spaghetti Carbonara egg yolk & pancetta £11.95

Tagliatelle Bolognese the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours £12.95

Gnocchi Sorrentina classic southern Italian gnocchi baked with tomato & burrata cheese (v) £13.95

Ravioli Tartufo & Pecorino truffle & pecorino ravioli (v) £15.75

Gnocchi Gorgonzola in a baked Parmesan basket (v) £12.25

Spaghettoni Frutti di Mare spaghettoni with prawns, mussels, garlic, chilli & tomato £16.50

Ravioli Aragosta lobster ravioli with lobster bisque & prawns £18.50

Melanzane Parmigiana a classic Sicilian dish. Layers of aubergine, Parmesan & tomato baked in the oven (v) £12.25

Lasagne al Forno layers of pasta with slow cooked beef ragu £11.95

Tagliolini all'Aragosta with lobster & cherry tomato £19.95

PLANT BASED

Carciofi Grigliati grilled artichokes with mint sauce (ve)	£8.75
Spaghetti Puttanesca olives & capers in a rich tomato sauce (ve)	£11.50
Penne Arrabbiata with spicy tomato sauce (ve)	£10.50

PIZZA (ALL OUR DOUGH IS FRESHLY MADE ON THE PREMISES)

Stracciatella & Porchetta creamy stracciatella cheese, porchetta, pistachio & fior di latte £10.95

Margherita the classic pizza of Naples with tomato, fior di latte & basil (v) £9.25

Vegetariana fior di latte, pepper, aubergine & courgette (v) £9.50

Calabrese with 'nduja Calabrian soft spicy sausage, tomato & fior di latte £10.50

Pollo Parmigiana with smoked chicken, fior di latte, Parmesan & fresh basil £10.25

Prosciutto & Funghi with fior di latte, porcini mushrooms, Italian ham & tomato £10.25

Basilicata with spicy sausage, chilli, tomato & fior di latte £10.25

Calzone folded pizza with tomato, fior di latte & ham £9.75

Pugliese tomato, burrata, Parma ham, rocket & black truffle £11.50

CARNE (MEAT)

Pollo Limone e Capperi boneless chicken, cooked in a lemon & caper sauce £15.95

Filetto al Pepe 6oz/170g fillet steak with a brandy & green pepper corn sauce £23.95

Vitello Milanese pan-fried veal in breadcrumbs £16.95

Saltimbocca alla Romana sliced veal with parma ham, cooked in white wine, sage & butter £17.95

Agnello Scottadito lamb cutlets with sweet & sour peppers £19.95

Filetto al Tartufo 6oz/170g fillet steak served with a creamy black truffle sauce & fresh truffle £25.50

Grilled Rib-Eye served with parsley & chilli dressing £24.25

Pollo Milanese flattened chicken breast pan-fried in breadcrumbs with rocket & Pachino tomatoes £13.75

Grigliata Mista di Carne mixed grill with Italian homemade sausage, lamb cutlets & rib-eye steak £25.50

Mini Burgers beef burgers served with cucumber mayonnaise, caramelised onions & scamorza cheese £14.50

PESCE (FISH)

Spiedino di Pesce fish skewer with Argentinian red prawns, monkfish, scallops & cherry tomato £17.95

Coda di Rospo Gratinata fresh panfried monkfish topped with Altamura breadcrumbs & herby oil £18.95

Capesante al Forno king scallops gratin with garlic, olive oil & topped with breadcrumbs £16.95

Halibut with samphire, cherry tomato & chilli £15.75

Gamberi Grigliati grilled mediterranean prawns with lemon, seasonal herbs & olive oil £15.95

Branzino al Sale fillet of sea bass baked in black salt with herb & olive oil salmoriglio £15.95

VEGETALI (VEGETABLES)

Zucchine Fritte fried courgette sticks £6.25

Pisellini baby peas with onions & bacon £5.50

Patatine Fritte fries £5.25

Patatine Fritte al Tartufo fries with fresh truffle & Parmesan £6.75

Patate Arrosto roasted potato with onions & rosemary (ve) £5.50

Tenderstem Broccoli with garlic & chilli (ve) £5.75

Insalata Mista mixed salad (ve) £5.25

Rucola & Parmigiano rocket & Parmesan salad (v) £5.50

Spinaci fresh baby spinach sautéed with garlic oil & chilli (v) £6.75

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.

Scan the QR code to visit our website for calorie information



BIANCHI

NORTH

	glass (175ml)	btl
Remigio Bianco, Beni di Batasiolo, Piemonte. Local grape varieties. <i>Clear straw-yellow, fresh & fruity.</i>	9.00	38.25
Sauvignon Ca' Bolani,  Aquileia, Friuli. Sauvignon Blanc. <i>Bright straw yellow, good acidity with notes of pink grapefruit, passion fruit & white peach.</i>	10.75	43.75
Pinot Grigio Tera Alta, Roeno, Alto Adige. Pinot Grigio. <i>Delicate nose with notes of tangerine leaves, grapefruit, pear, apple & exotic fruits.</i>	12.25	45.50
Pinot Grigio San Carlo,  Aneri, Veneto. Pinot Grigio. <i>Straw yellow with notes of white flowers, plums & pineapple.</i>	12.50	47.50
Lugana Pievecroce, Costaripa, Lombardia. Trebbiano di Lugana. <i>Straw-yellow, easy-drinking, refreshing with light tropical fruit notes.</i>		51.75
Gavi del Comune di Gavi “Granee”, Beni di Batasiolo, Piemonte. Cortese. <i>Dry & well balanced, with aromas of ripe fruit & white flowers.</i>		63.75

CENTRAL

	glass (175ml)	btl
Trebbiano D'Abruzzo, Campiello, Abruzzo. Trebbiano. <i>Intense notes of citrus, almonds, & tropical fruit.</i>	9.50	38.50
Verdicchio dei Castelli di Jesi Classico, Colonnara, Marche. Verdicchio. <i>Straw-yellow with an intense bouquet.</i>	9.75	38.75
Pomino Bianco, Marchesi de` Frescobaldi, Toscana. Chardonnay, Pinot Bianco. <i>Fresh & crispy with notes of citrus & pineapple plus a creamy texture.</i>		52.00
Conte della Vipera,  Marchesi Antinori, Umbria. Sauvignon Blanc, Semillon. <i>Savoury & refreshing taste, with melon, peach & passion fruit aromas.</i>		86.00

SOUTH & THE ISLANDS

	glass (175ml)	btl
Inzolia “Roceno”, Sibiliana, Sicilia. Inzolia. <i>Fresh & crispy, quite dry & balanced acidity.</i>	9.50	37.25
Grillo “Vola”, Sibiliana, Sicilia. Grillo. <i>Intense yellow, dry with notes of white peach, apricot & pineapple.</i>	10.25	39.00
Chardonnay Tormaresca, Tormaresca, Puglia. Chardonnay. <i>Light yellow, freshly balanced on the palate with sensations of apples & citrus fruit.</i>	12.00	45.75
Bianca Terra,  Vespa, Puglia. Fiano. <i>Golden yellow with a delicate bouquet of citrus fruits & aromatic herbs.</i>	12.75	46.75
Falanghina Lila, Tenuta Cavalier Pepe, Campania. Falanghina. <i>Crystalline yellow, intense on the nose with notes of pineapple apple & white flowers.</i>	13.25	48.75
Greco di Tufo, Tenuta Cavalier Pepe, Campania. Greco Bianco. <i>Intense yellow with perfectly balanced acidity. Aromas of ripe fruit & citrus notes.</i>	13.50	52.00
Colomba Platino, Duca di Salaparuta, Sicilia. Inzolia. <i>Bright yellow, very fresh & persistent, pleasantly fruity.</i>	14.00	56.75
Vermentino di Gallura “Cucaione”,  Piero Mancini, Sardegna. Vermentino. <i>Pale yellow, medium bodied, pleasant & delicate with floral scents.</i>		57.75
Rapitala` Chardonnay Grand Cru, Tenuta Rapitala, Sicilia. Chardonnay. <i>Intense straw-yellow, full-bodied, soft & juicy with hints of vanilla, toasted almonds & apricot.</i>		74.50

 *Sommelier's choice*

PROSECCO, CHAMPAGNE & SPARKLING

	glass (125ml)	btl
Prosecco Dirupo	11.75	49.00
Prosecco Rosé Torresella	12.50	51.25
Prosecco DOC Brut Aneri		53.50
Champagne Testulat Brut	16.25	80.25
Champagne Testulat Rosé	18.75	85.50
Laurent-Perrier Rosé		162.75
Dom Pérignon		404.25
Cristal		498.75
Veuve Clicquot		126.75
Bollinger		146.50

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ROSSI

NORTH

	glass (175ml)	btl
Remigio Rosso, Beni di Batasiolo, Piemonte. Local grape varieties. <i>Ruby red, notes of berries. Dry & medium bodied.</i>	9.00	38.25
Merlot Veneto, Torresella, Veneto. Merlot. <i>Well structured, with moderate tannins.</i>	9.75	40.75
Cabernet Sauvignon, Torresella, Veneto. Cabernet Sauvignon. <i>Deep red, fresh & smooth tannins.</i>	10.00	41.00
Pinot Nero San Carlo,  Aneri, Veneto. Pinot Nero, Corvina. <i>Ruby red, with an intense bouquet of violet & rosehip.</i>	12.50	48.50
Barbera d'Asti Superiore “Boschetto Vecchio”, Guasti Clemente, Piemonte. Barbera. <i>Elegant & smooth with great acidity & low tannins.</i>		59.25
Valpolicella Ripasso Classico Superiore “Torbae”, Domini Veneti, Veneto. Corvina, Corvinone, Rondinella, Other Valpolicella blend grapes. <i>Deep ruby red, complex aroma of fruit & spices.</i>		64.75
Barolo DOCG, Villadoria, Piemonte. Nebbiolo. <i>Red-garnet, with hints of cherries, liquorice & tobacco.</i>	21.25	87.00
Amarone della Valpolicella, Domini Veneti, Veneto. Corvina, Corvinone, Rondinella, Other Valpolicella blend grapes. <i>Red-garnet, intense fruity aroma.</i>	23.00	91.00
Barbaresco DOCG, Beni di Batasiolo, Piemonte. Nebbiolo. <i>Garnet red, intense aromas. Dry & full bodied.</i>		106.75
Amarone della Valpolicella, Santa Sofia, Veneto. Corvinone, Corvina, Rondinella. <i>Deep ruby red, with hints of cherry, dried plums, & notes of chocolate, rhubarb & delicate balsamic scent.</i>		108.00

CENTRAL

	glass (175ml)	btl
Rosso Piceno “Lyricus”, Colonnara, Marche. Sangiovese, Montepulciano. <i>Clear ruby red, intense & persistent notes of ripe peach & plums.</i>	10.00	40.50
Montepulciano Riparosso,  Illuminati, Abruzzo. Montepulciano. <i>Ruby red. Intense & deep with red fruit notes.</i>	11.00	45.25
Chianti Lamole, Lamole, Toscana. Sangiovese, Canaiolo Nero, Malvasia Nera. <i>Bright ruby red, floral notes & scents of red berries & aromatic herbs.</i>	14.75	57.75
Achelo La Braccessa, La Braccessa, Toscana. Syrah. <i>Vibrant purple, with fruity notes & a pleasant spice & freshness, soft tannins.</i>		59.50
Rosso di Montalcino, Col d` Orcia, Toscana. Sangiovese. <i>Deep ruby with violet hues. Fruity notes perfectly balanced with the spicy scents.</i>		65.00
Vie Cave Malbec,  Fattoria Aldobrandesca, Toscana. Malbec. <i>Intense ruby red, silky & full bodied, with notes of ripe black fruit liquorice & dark chocolate.</i>		70.00
Lago di Corbara, Castello di Corbara, Umbria. Sangiovese, Cabernet & Merlot. <i>Clear garnet red, intense aromas of flowers, ripe fruit & spices. Dry & full bodied.</i>		78.25
Brunello Col D'Orcia, Col d` Orcia, Toscana. Sangiovese. <i>Ruby red with violet hues. The scent releases fruity notes of black cherry, jam & vanilla.</i>		104.75

SOUTH & THE ISLANDS

	glass (175ml)	btl
Nero d'Avola “Vola”, Sibiliana, Sicilia. Nero d` Avola. <i>Deep ruby red, hints of ripe red berry fruit.</i>	9.75	40.00
Syrah Butera,  Feudo Principi di Butera, Sicilia. Syrah. <i>Intense purple, with notes of ripe blackcurrant fruit & vanilla with rounded tannins.</i>	11.75	47.00
Negroamaro Neprica, Tormaresca, Puglia. Negroamaro. <i>Aromas of cherries with floral notes.</i>		51.00
Il Rosso dei Vespa,  Vespa, Puglia. Primitivo. <i>Deep ruby & dense, firm grip of tannins with notes of cherry, plums & sweet tobacco.</i>	12.50	54.50

ROSÉ

	glass (175ml)	btl	magnum
Pinot Grigio Rosé Ornella Bellia, Ornella Bellia, Veneto. Pinot Grigio. <i>Pale pink, aromas of green apples & white almonds.</i>	9.75	40.75	
Cerasuolo Campirosa, Illuminati, Abruzzo. Montepulciano. <i>Shiny and brilliant pink, dry, fresh & delicate. Persistent floral notes.</i>	11.25	45.75	
Calafuria,  Tormaresca, Puglia. Negroamaro. <i>Bright peach-pink colour, supple with pleasant freshness.</i>		53.25	108.00
Rosamara Costaripa, Costaripa, Lombardia. Groppello Gentile, Marzemino, Sangiovese, Barbera. <i>Light pink, silky & harmonious, with a very slight aftertaste of bitter almonds.</i>	13.75	55.25	113.00

BOTTLED BEER & CIDER

Peroni Nastro Azzurro <i>Instantly crisp and refreshing, a distinct flavour with subtle citrus notes.</i>	330 ml	6.00
Peroni Capri	330 ml	5.50
Peroni Nastro Azzurro Gluten Free	330 ml	5.50
Peroni Gran Riserva Doppio Malto <i>Intense and balanced with aromas of roasted malt & a hint of spice.</i>	500 ml	9.75
Peroni 0.0% (Non-Alc)	330 ml	5.50



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