

Sharing the passion and tradition of Italian food and wine



Italian kitchen and wine bar

HOT DRINKS

- Espresso - 1.5
- Double espresso - 1.8
- Latte - 2.3
- Cappuccino - 2.4
- Ciocolata calda - 2.5
- Caffè corretto - 2.6
- Breakfast tea - 1.3
- Lady Grey - 1.5
- Earl Grey - 1.5
- Herbals - 1.7

COLAZIONE AND MERENDA

- Selection of homemade croissants from - 1.9
- Original bruschetta - 3
- Selection of pizzetta from - 3.5

SELECTION OF BREADS from - 2 Crackers - 1.5

DAILY SPECIAL - see board

TAVOLOZZA ANTIPASTI PLANKS for two sharing - 10 for six sharing - 28.5

- Cheese** - Auricchio, Pecorino, Parmigiano, Gorgonzola, olives, artichokes and sun-dried tomatoes
- Cured meat** - Prosciutto crudo, Prosciutto cotto, Salame, Porchetta, olives, artichokes and sun-dried tomatoes
- Mixed** - cheese/meat plus olives, artichokes and sun-dried tomatoes

All antipasti served with a selection of Italian breads and salad garnish

SOFT DRINKS

- San Pellegrino sparkling mineral water (glass) - 2.5 (bottle) - 4
- Orange juice - 2
- Apple juice - 2
- San Pellegrino Chinotto - 2.3
- San Pellegrino Limonata - 2.3
- San Pellegrino Aranciata - 2.3
- Coca Cola - 2.3
- Diet cola - 2.3
- Spritz: Apple or orange juice with ice and sparkling water - 3
- Fizz Whizz: lemonade or coca cola with vanilla ice cream - 3.5

DOLCE

- Selection of gelati from - 3.5
- Homemade chocolate salame - 3.5
- Affogato al caffè - 4
- Homemade tiramisù - 4.5

Please order at the bar

“È pronto, a tavola, buon appetito e allegria!”

BRUSCHETTA

Toasted bread with toppings

- 3.5 -
- 3.5 -
- 3.5 -
- 3.5 -
- 3.5 -

HOT OR COLD

- Gorgonzola
- Mozzarella di Bufala
- Prosciutto cotto
- Prosciutto crudo
- Porchetta

PANINI

Sandwiches

- 4
- 4
- 4
- 4
- 4

- 5.5 - 1. **Scampagnato:** Mozzarella di Bufala with tomato, oregano - 6
- 5.5 - 2. **Zuzzurellone:** Prosciutto cotto, mozzarella di Bufala, sun-dried tomatoes - 6
- 5.5 - 3. **Grifone:** Prosciutto crudo, pecorino (cheese) and peppers - 6
- 5.5 - 4. **Impiastrato:** Salame, gorgonzola and anchovies - 6
- 6 - 5. **Corazzato:** 'nduja, auricchio (cheese) and red onion - 6.5
- 6 - 6. **Arrizzato:** Porchetta, auricchio (cheese), artichokes, chillies - 6.5

FRULLATI

Smoothies combining fruit and juice

Make your own or choose from

- Mangolicious: mango, orange juice, banana - 3.5
- Go Go Mango: banana, apple juice, mango - 3.5
- Pear Passionato: pear, orange juice, strawberries - 3.5
- Perfect Pear: pear, apple juice, mango - 3.5
- Very Berry: strawberries, orange juice, banana - 3.5
- Strawbello: strawberries, apple juice, mango - 3.5

CICCHETTI hot and cold small plates served with crostini

- Bowl of mixed olives - 3
- Bowl of chilies in extra virgin olive oil - 3
- Pizzetta - 3.5
- Bowl of anchovies in extra virgin olive oil - 4
- Frittata with pecorino cheese - 5
- Caprese (Mozzarella di Bufala, tomato, basil) - 5
- Ceci (chickpeas) and 'nduja (spicy salame) - 6
- Beef meatballs in tomato sauce - 6
- Bruschetta scapestrata (pickled vegetables with tuna fillet) - 7
- Seafood salad - 7

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ROSSO
RED WINES by the bottle

Montepulciano D'Abruzzo - **16.5**
Bardolino - **18.5**
Morellino Di Scansano - **22**
Rive del Cucco - **26**
Bolgheri - **36**
Nero Di Troia - **45**
Barolo - **55**
Brunello Di Montalcino - **60**
Amarone della Valpolicella Classico - **66**
Capo Di Stato, Superiore - **80**

Chianti fiasco

500ml bottle (4 glasses) - **12**
750ml bottle (6 glasses) - **18**
1litre bottle (8 glasses) - **24**
1.5litre bottle (12 glasses) - **36**
2 litre bottle (16 glasses) - **48**

BIANCO
WHITE WINES by the bottle

Falanghina - **18**
Pinot Grigio - **18.5**
Soave Classico - **20**
Grillo - **22**
Greco Di Tufo - **24**
Gavi Di Gavi - **26**
Marzemina Bianca - **26**
Veruzzo Amabile - **28**
Chardonnay - **30**
Blanc de Blanchis Collio - **36**
Reisling - **45**

APERITIVO 4-6pm
A glass of house Prosecco with a pizzetta - **6.6**

WINE BY THE GLASS 125ml or 250ml

Please see full wine list for wines by the bottle

RED

House red **small - 3, large - 5, carafe - 10**
Chianti fiasco **small - 3.5, large - 6**
Rive del Cucco **small - 4.5, large - 8**

WHITE

House white **small- 3, large - 5, carafe - 10**
Falanghina **small - 3.5, large - 6**
Marzemina Bianca **small - 4.5, large - 8**

SPARKLING

House Prosecco organic - **3.6**
House Franciacorta - **6**

VINO DOLCE by the bottle (500ml)

Eminenza Bianco Passito Colevendra - **33**
Refrontolo Rosso Passito Colvendra - **36**

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SPARKLING (VINO FRIZZANTE) by the bottle

Prosecco Treviso frizzante (organic) - **18**
Prosecco Superiore Asolo Conte Loredan Gasparini Brut - **22**
Prosecco Superiore Colvendra Gran Brut - **24**
Prosecco Asolo Metodo Classico Extra Brut - **30**
Prosecco Valdobbiadene Superiore di Cartizze Dry - **66**

Franciacorta Barboglio De Gaioncelli Brut - **34**
Franciacorta “Saten” - **66**
Franciacorta Magnum Berlucchi - **80**
Ferrari Brut - **40**
Nesio Metodo Classico Rosé Brut - **60**

SPIRITS

TOP NOTCH

Shot - **8**
With mixer - **10**

Monkey 47 gin
Belvedere vodka
Oban 14yo whisky
Nikka whisky
Ron Zacapa 23yo rum
Remy Martin

Shot - **4**
With mixer - **6**

Grappa
Sambuca
Amaro
Limoncello
Amaretto
Dark rum
White rum
Bourbon
Brandy
Gin
Vodka
Martini bianco

COCKTAILS

Negroni - **8**
Campari Mix - **8**
Aperol Spritz - **8**
Bellini - **8**
Gin fizz - **8**

**BOTTLED BEERS
CIDER**

Birra Moretti - **3.5**
Peroni - **3.5**
Peroni Red - **3.5**
Guest bottled beer - **3.5**

Mela Rossa cidro - **3.5**