



We are wine makers first, but very passionate about our food too.  
We hope you can match our delicious wine with these fantastic delicacies.

## APERITIVI

Olive di Cerignola <b>vg</b>	2.95	Bibanesi ( <i>handmade Italian breadsticks</i> ) <b>v</b>	3.50
Crisps and roasted peanuts <b>vg</b>	2.95	<b>DIPS</b> <b>vg</b>	
Garlic and rosemary focaccia <b>v</b>	4.50	Truffle honey	1.95
Pannelle with aubergines ( <i>Sicilian chickpeas fritters</i> ) <b>vg</b>	5.50	Chilli jam <b>s</b>	0.95
Selection of three cheeses	9.95	Fig jam	0.95

**IMPORTANTISSIMO!** Please bear in mind that we are a wine bar first, so food will come when ready and not necessarily all together!

## TAGLIERI

Cured meats and cheeses boards

Grandissimo ( <i>allow an extra 10' to prepare</i> ) <i>Ideally to be shared among four or more people</i>	49.95
Grande <i>The perfect share for two people</i>	29.95
Piccolino <i>Little board for one person</i>	12.95
Vegan board <b>vg</b> <i>Delicatessen including our unique almond based cheese</i>	14.95

Selection of Italian breads  
3.95

## PIZZE

Margherita <b>v</b>	7.95
Speck e Gorgonzola – our favourite!	10.95
Nduja e stracchino ( <i>spicy sausage and white cow cheese</i> ) <b>s</b>	10.95
Tonno e cipolla ( <i>tuna and onions</i> )	10.95
Prosciutto, funghi e asparagi ( <i>ham, mushrooms, asparagus</i> )	11.95
Quattro formaggi bianca ( <i>four cheeses and no tomato</i> )	11.95
Tartufata bianca ( <i>truffled no tomato</i> ) <b>v</b>	11.95
Parma e bufala ( <i>Parma ham and buffalo mozzarella</i> )	12.95
Vegetariana ( <i>selection of veggies</i> ) <b>v</b>	9.95
<b>VEGAN PIZZA</b> (with vegan mozzarella)	
Margherita <b>vg</b>	9.95
Ortolana ( <i>selection of veggies</i> ) <b>vg</b>	9.95
Funghi ( <i>mushrooms</i> ) <b>vg</b>	12.95

## PIATTINI

Italian Tapas

### PASTA

Ravioli nduja e pecorino ( <i>spicy sausage and cheese</i> ) <b>s</b>	7.95
Lasagne alla bolognese	7.95
Strozzapreti al pomodoro ( <i>tomato sauce</i> ) <b>v</b>	7.95
Strozzapreti alla pescatora ( <i>seafood sauce</i> )	8.95
Tagliatelle al ragù ( <i>bolognese sauce</i> )	9.95
Tagliatelle ai funghi porcini ( <i>mushrooms sauce</i> ) <b>v</b>	9.95
Gnocchi rosa ( <i>with pesto, rocket and walnuts</i> ) <b>vg n</b>	9.95

### BRUSCHETTA

Pomodoro <b>vg</b>	3.95
Nduja e stracchino ( <i>spicy sausage and white cow cheese</i> ) <b>s</b>	4.50
Funghi e asparagi ( <i>mushrooms and asparagus</i> ) <b>vg</b>	4.50
Tonno siciliano ( <i>tuna from Sicily</i> )	4.50
Tartufo e scamorza ( <i>truffle and smoked cheese</i> )	5.95

### SPECIALTIES

Crêpes speck e stracchino ( <i>smoked ham and white cow cheese</i> )	5.95
Caponata ( <i>Sicilian aubergine stew</i> ) <b>vg</b>	6.95
Parmigiana ( <i>baked aubergines with tomato and cheese</i> ) <b>v</b>	7.95

### TOASTED FOCACCIA

Roma ( <i>nduja, mozzarella and red peppers</i> ) <b>s</b>	5.50
Firenze ( <i>courgettes, aubergines, mozzarella</i> ) <b>v, vg on request</b>	5.95
Parma ( <i>Parma ham, mozzarella and asparagus</i> )	5.95

### SALADS

Caprese salad with mozzarella di bufala <b>v</b>	8.95
Avocado and crunchy Parma ham salad <b>vg on request</b>	6.95
Tuna salad	5.95
Aubergine and tomato salad <b>vg</b>	6.95
Piccolina salad <b>vg</b>	3.95

A discretionary service charge of 10% is added to your bill for groups of 8 or above. All ingredients may not be listed, please advise of any allergies.

**v** Vegetarian   **vg** Vegan   **n** May contain nuts   **s** Spicy

## OUR SIGNATURE WINE TASTING FIVE STARS EXPERIENCE

### A TRIP TO SICILY \*\*\*\*\*

An incredible journey to discover five of Nino's family produced wines from Marsala, Sicily.  
All paired with wonderful food directly sourced from Italy.

34.95 pp

Please book in advance and allow 90 mins for the experience.

### ENDLESS PIZZA & PROSECCO BRUNCH

Enjoy up to 6 glasses of Italian fizz  
and up to 2 pizza per person!  
All this for just 19.95 per person!

Endless Brunch is available seven days a week up to 4 pm.  
Booking is recommended.

## WINE & FOOD PAIRING

The following tastings are meant to be for a min. of 2 people.  
Please allow us a few extra minutes to prepare.

### WINE TASTING DINNER 29.95 pp

Four courses meal with wine pairings:  
bruschetta, meats and cheeses, pasta and tiramisù

### WINE AND NIBBLES 14.95 pp

Three wines paired with meats and cheeses

### I QUATTRO ROSSI 19.95 pp

Four red wines paired with a selection of appetisers

## SWEETS & CAKES

Cannoli siciliani (2 units)	5.95
Tiramisù classico della Nonna ( <i>Grandma's recipe</i> )	4.95
Crêpes with: Nutella (n), pistacchio (n) or strawberry jam	3.95
Lemon cake served with ice cream	4.95

## GELATI

Chocolate and orange blossom <b>vg</b>	4.95
Madagascar bourbon vanilla <b>vg</b>	4.95
Strawberry and yuzu <b>vg</b>	4.95
Tartufo affogato al caffè <b>n</b>	5.95

### SWEET COUPLE

Two Grandma's tiramisù accompanied with  
Grandpa's sweet fortified wine

9.95

## COFFEES AND HOT DRINKS



Espresso al pistacchio <b>n</b>	2.50
Espresso ristretto – single	1.50
Espresso lungo – double	1.95
Caffè freddo alla vanilla – vanilla iced coffee	2.95
Cappuccino & Latte	2.50
Mocha	2.95
Americano – white or black	1.95
Caffè corretto ( <i>espresso with sambuca or grappa</i> )	3.50
Hot chocolate	2.50
Selection of teas	2.50

*Decaf, flavoured coffees and alternative milks available*

## OUR GRANDFATHER'S FAVOURITE DIGESTIVES

Tagos <i>sweet late-harvested, truly unique nectar - 50 ml</i>	3.95
Marsala <i>dry liqueur aged for 5 years – 50 ml</i>	3.95

### ITALIAN AFTERNOON TEA

A delicious Italian selection of breads,  
meats and cheeses, with cakes, scones and sweets.

Keeping it British, served with tea and coffee.

Served for two people and is available from 12pm till 4pm,  
7 days a week. Booking is recommended.

14.95 per person  
18.95 with a glass of Prosecco