



We are wine makers first, but very passionate about our food too.

IMPORTANTISSIMO! Please bear in mind that food will come when ready and not necessarily all together!

APERITIVI

Olive di Cerignola vg	2.95
Italian crisps vg	1.95
Bibanesi (<i>handmade Italian breadsticks</i>) v	3.50
Garlic and rosemary focaccia v	4.95
Selection of three cheeses	9.95

DIPS

Truffle honey v	2.95
Chilli jam s vg	1.95
Fig jam vg	0.95

Selection of Italian breads
3.95

PIZZE

Margherita v	9.95
Speck e gorgonzola	12.95
Pere, noci e gorgonzola (<i>pear, walnut and gorgonzola</i>) n	13.95
Nduja e stracchino (<i>spreadable sausage and cow cheese</i>) s	11.95
Pizza Caruso (<i>tuna, stracchino and aubergines</i>)	12.95
Speck, funghi e asparagi (<i>speck, mushrooms, asparagus</i>)	13.95
Parma e bufala (<i>Parma ham and buffalo mozzarella</i>)	13.95
Vegetariana (<i>selection of veggies</i>) v	11.95

PINSA

The most ancient form of Roman pizza, made with a mixture of flours, including rice and soy.

Pinsa has less glutens, less cholesterol, less sugar AND less fats than traditional pizza! High digestible, light and crunchy.

Pinsa bresaola	12.95
Pinsa burrata e mortadella	13.95
Pinsa vegetariana v	9.95

INSALATE

Piccolina salad vg	3.95
Caprese salad with mozzarella di bufala v	8.95
Chicken, avocado and crunchy speck salad	9.95

v or vg on request

I 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 vg <i>Delicatessen including our unique almond based cheese</i>	10.95

LA PASTA

PASTA

Ravioli nduja e pecorino (<i>spreadable sausage and cheese</i>) s	10.95
Ravioli pesce spada and lime (<i>filled with swordfish</i>) s	11.95
Garganelli al pesto v	9.95
Garganelli alla siciliana (<i>black olives, tuna and fresh tomatoes</i>)	9.95
Pici cacio e pepe with crispy speck	11.95
Tagliatelle al ragú (<i>Bolognese sauce</i>)	9.95
Tagliatelle ai funghi porcini (<i>mushrooms sauce</i>) v	9.95
Gnocchi with truffle n	10.95
Risotto with goat cheese, beetroot and speck	11.95

I PIATTINI

Italian Tapas

BRUSCHETTA

Pomodoro vg	4.50
Nduja e stracchino (<i>spreadable sausage and cow cheese</i>) s	4.95
Funghi e asparagi (<i>mushrooms and asparagus</i>) vg	5.50
Tonno siciliano (<i>dark meat tuna from Sicily</i>)	4.95
Tartufo e scamorza (<i>truffle and smoked cheese</i>) v	5.95

SPECIALTIES

Mushroom homemade soup v	5.95
Caponata (<i>Sicilian aubergine stew</i>) vg	6.95
Lasagne alla bolognese	8.50
Parmigiana (<i>baked aubergines with tomato and cheese</i>) v	8.50

TOASTED ITALIAN PANINI

Roma (<i>nduja, mozzarella and red peppers</i>) s	7.50
Firenze (<i>courgettes, aubergines, mozzarella</i>) v, vg on request	5.95
Parma (<i>Parma ham, mozzarella and asparagus</i>)	8.95

Ask our team for our vegan and gluten friendly menu

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 WINE TASTING & FOOD EXPERIENCES

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

A TRIP TO SICILY *****

An incredible journey to discover six 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 minutes for the experience.

WINE TASTING DINNER

Three course meal with wine pairings

STARTERS

Bruschetta nduja e stracchino
or Bruschetta pomodoro

MAIN COURSE

Tagliatelle al ragù
or Ravioli nduja e pecorino

DESSERT

Tiramisù classico
or Apple cake

29.95 pp

BOTTOMLESS PIZZA & DRINKS

For 60 minutes you can enjoy unlimited pizza!

with unlimited fizz or three pints of Veeno lager
19.95 pp

with unlimited cocktails
29.95 pp

Bottomless Pizza is available seven days a week, but an advanced booking is required.

WINE AND NIBBLES

Three wines paired with meats and cheeses
14.95 pp

I QUATTRO ROSSI

Four red wines paired with a selection of appetisers
19.95 pp

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

SWEETS & CAKES

Cannoli siciliani (2 pieces)	5.95
Tiramisù classico della Nonna (Grandma's recipe)	5.50
Tiramisù al pistacchio (n)	5.95
Babà al rum	5.50
Chocolate fondant soufflé	4.95
Apple cake	4.95

GELATI

Chocolate and orange blossom vg	3.95
Madagascan bourbon vanilla vg	3.95

OUR GRANDFATHER'S FAVOURITE DIGESTIVES

Tagos - 50 ml	3.95
<i>Grillo grapes, picked when dry on the plant, make this a DELICIOUSLY sweet nectar</i>	
Marsala - 50 ml	3.95
<i>Dry liqueur aged for 5 years</i>	

COFFEES AND HOT DRINKS



Espresso al pistacchio (contains nuts)	2.50
Espresso ristretto - single	1.50
Espresso lungo - double	1.95
Cappuccino & Latte	2.50
Mocha	2.95
Caramel Mocha	2.95
Americano - white or black	1.95
Caffè corretto (espresso with sambuca or grappa)	3.50
Hot chocolate	2.50
Selection of teas	2.50

Decaf and alternative milks available

SWEET COUPLE

Two Grandma's tiramisù accompanied with Grandpa's sweet fortified wine
9.95