



ALL DAY MENU

STARTER TO SHARE

Cestino di Pane & Focaccia fatti in casa £ 3.5
Home made Bread and Focaccia

Prosciutto di Parma & Melone Cantalupo £ 15
Parma Ham served with Cantalupo Melon

Bruschetta & Stracciatella £ 13
Toasted homemade bread with Cherry Tomatoes, Basil, Extra Virgin Olive Oil and Stracciatella

Tagliere di Formaggi Tosi & Salumi italiani £ 24
Cheeses from Tosi producer and Charcuterie selection from Italian producer served with fresh Focaccia and Extra Virgin Olive Oil
(add Burrata £ 6)
(add Buffalo Mozzarella £ 6)

Prosciutto di Parma & Burrata Pugliese £ 19
Parma Ham and Burrata from Puglia served with homemade Focaccia

Insalata Caprese £ 15
Buffalo Mozzarella and confit Cherry Tomatoes served with mixed Herbs and Extra Virgin Olive Oil

Burrata pugliese con Insalata di Pomodorino Ciliegino marinato £ 16
Burrata from Puglia and Cherry Tomato marinated

PASTA

Cacio & Pepe £ 20
Home made fresh Tagliolini with pecorino from Tuscany and Black pepper

Linguine al Pomodoro fresco & Basilico £ 16
Linguine from Gagnano with fresh Tomato Sauce and Basil
(add Stracciatella from Puglia £ 3)
(add Red Prawn from Sicily £ 10)

Pasta alla Genovese £ 18
Slow cooked Beef and Caramelized Onion served with Parmesan

Spaghetti al Nero di Seppia £ 20
Black Ink Spaghetti from Gagnano with Lemon Zest
(add Stracciatella from Puglia £ 3)
(add Red Prawn from Sicily £ 10)

Pappardelle al Pesto & Stracciatella £ 18
Home made fresh Pappardelle with home made Basil Pesto and Stracciatella
(add Red Prawn from Sicily £ 10)

MEAT

Battuta di Carne piemontese £ 18
Raw Beef Tartare from Piedmont served with Sweet Mustard Sauce

Tomahawk (1.2kg) MP
Tomahawk from Piedmont recommended To Share
(add Chianti Red Wine from Tuscany reduction £ 5)

Tagliata di manzo (300g) & Insalata mista £ 24
Rump steak served with mixed Salad
(add Red Wine reduction £ 5)
(add mixed Herbs Oil £ 2)

Polletto al mattone £ 18
Baby Chicken roasted with Herbs and Sweet Mustard Sauce

FISH

Capesante Gratinate al Limone di Sicilia (1 each) £ 10
Scallops au Gratin with fresh Lemon Zest, Parsley, Fennel Seeds

Frittura di Calamari £ 15
Fresh crispy Squid fried served with Orange Mayo

Tartare di Gambero Rosso di Marzara del Vallo £ 20
Red prawns' tartare from Sicily

Impepata di Cozze £ 16
Pan seared Mussels with Chilly, Parsley and Lemon Zest
(add Focaccia £ 2)

Milanese di Tonno Rosso £ 24
Tuna Milanese served with marinated Cherry Tomatoes, Oranges, Olives and Pistachio

SIDES

Patate arrosto £ 7
Roast Potatoes with Herbs

Insalata mista con Pomodorini Ciliegini £ 7
Mixed Salad and Cherry Tomatoes

WINE

BUBBLES

glass / bottle

Santa Margherita
Prosecco Superiore D.O.C.G. £ 7.5/£ 35

Cuvage
Alta Langa Brut 2017 £ 12/£ 64

Cuvage
Alta Langa Brut Rose 2017 £ 15/£ 75

WHITE & ROSE WINES

glass / bottle

Torresella
Sauvignon I.G.T. 2017 £ 7.5/£ 30

Santa Margherita
Pinot Grigio Valdadige D.O.C £ 9/£ 35

Santa Margherita
Chardonnay Valdadige D.O.C. £ 7.5/£ 33

Ca' Maiol £ 40
Prestige Lugana D.O.P.

Torresella
Pinot Grigio £ 8.5/£ 38
Rosè Venezia D.O.C.

Santa Margherita
Stilrose £ 8/£ 34
Riviera del Garda Classico Chiaretto D.O.C.

RED WINES

glass / bottle

Torresella
Cabernet Veneto I.G.T £ 7/£ 32

Santa Margherita
Merlot del Veneto I.G.T £ 8/£ 35

Kettmeir
Pinot Nero £ 9.5/£ 40
Meso Reiner A.A D.O.C.

Lamole di Lamole
Chianti £ 12/£ 55
Blue Label D.O.C.G.

DRINKS MENU

SPIRITS £ 13

Vodka, Gin, Whisky, Rum, Tequila with mixer

(For Premium Spirits £ 13 + £ 3 mixer. Please ask your server)

- Whitley Neill Raspberry Gin
- Whitley Neill Blood Orange Gin
- Whitley Neill Watermelon & Kiwi Gin
- Whitley Neill Aloe & Cucumber Gin
- Whitley Neill Rhubarb & Ginger Gin
- Whitley Neill Connoisseurs Cut Gin

- JJ Whitley Vanilla Vodka

- Dead Man's Finger Banana Rum
- Dead Man's Finger Coffee Rum
- Dead Man's Finger Pineapple Rum
- Dead Man's Finger Spiced Rum

BEERS

Curios Brew Session IPA 330ml £ 5.5

Curios Brew Apple Cider 330ml £ 5.5

Menabrea Lager Draft Beer £ 5.5

Hawkshead Helles Lager 4.3% £ 5.5

Hawkshead Windermere Pale £ 5.5

SOFT DRINKS £ 3.5

JUICES £ 3.5

HOT DRINKS from £ 3.5

(Please ask your server)

Please inform your server for any allergies or dietary requirements. Our kitchen uses nuts and regrettably we cannot guarantee that any of our dishes are completely free of traces. A discretionary 13.5% service charge will be added to your bill.

DESSERTS

Cannolo siciliano rivisitato £ 7
Reworked sicilian Cannolo

Tartufini al Cioccolato con Marmellata di More e polvere di Pistacchio £ 7
Chocolate Truffle with Raspberry marmalade and Pistachio powder

Affogato con Gelato alla Vaniglia £ 8
Vanilla Ice Cream served with Coffee

Sorbetto al Limone & Fragola £ 6
Lemon and Strawberry Sorbet

Tiramisù fatto in casa £ 7
Home made Tiramisù

Gelato alla Vaniglia £ 6
Vanilla Ice Cream

Cheese Cake con Marmellata di More £ 7
Cheese Cake with Raspberry Marmalade

Selezione di Formaggi £ 9
Cheese Selection

Tagliere di Dolci £ 15
Dessert Selection from the Chef