

**LUNCH AND DINNER**  
Available Tuesday to Sunday 12:00 to 22:00

**ANTIPASTI**

<b>PANE PIZZA</b>	<b>8.00</b>
Pizza bread topped with Nocellara marinated olives, rosemary, rock salt & extra virgin olive oil (v) (vg) (gf available)	
<b>BRUSCHETTA AL POMODORO</b>	<b>8.00</b>
Toasted bread with cherry tomatoes, red onions, basil, garlic & extra virgin olive oil (v) (gf available)	
<b>CARCIOFI ALLA ROMANA</b>	<b>11.00</b>
Artichokes, lemon juice, garlic, extra virgin olive oil, parsley & mint (v) (vg) (gf)	
<b>MELANZANE ALLA PARMIGIANA</b>	<b>12.00</b>
Baked layers of aubergine with mozzarella, Parmigiano Reggiano cheese, cherry tomato sauce & basil (v) (gf available)	
<b>ARANCINI</b>	<b>7.00</b>
Deep fried rice balls with spinach and mozzarella (v)	
<b>BURRATA DOP</b>	<b>14.00</b>
Cheese, Parma ham 24 months cured or cherry tomato	
<b>ANTIPASTO ALL'ITALIANA</b>	<b>18.00</b>
Selection of Italian cured meats & cheeses served with breadbasket	
<b>PATA NEGRA</b>	<b>23.00</b>
Bellota cured ham (50gr) and bread basket	

**SIDES**

<b>AVOCADO VINAIGRETTE</b>	<b>5.00</b>
Avocado served with beetroot vinaigrette (v) (vg)	
<b>POMODORINI &amp; CIPOLLA ROSSA</b>	<b>5.00</b>
Cherry tomatoes & red onions salad (v) (vg)	
<b>RUCOLA &amp; PARMIGIANO</b>	<b>5.00</b>
Rocket salad & shaved Parmigiano Reggiano cheese (v)	
<b>ASPARAGI</b>	<b>6.00</b>
Steamed asparagus (v) (vg)	
<b>PATATE AL ROSMARINO</b>	<b>4.00</b>
Sauteed baby potatoes with rosemary herbs (v)	
<b>FRENCH FRIES</b> (v) (vg)	<b>4.00</b>
<b>SPINACI AL BURRO</b>	<b>5.00</b>
Steamed & buttered spinach (v)	
<b>BROCCOLI E PEPERONCINO</b>	<b>5.00</b>
Steamed broccoli & chilli (v) (vg)	

**SOUPS**

<b>MINISTRONE</b>	<b>8.00</b>
Seasonal vegetables soup served with toasted bread (v)	
<b>STRACCIATELLA</b>	<b>8.00</b>
Shredded Egg consommé & Parmigiano Reggiano cheese served with toasted bread (v)	

**SALADS**

<b>INSALATA MISTA</b>	<b>8.00</b>
Mixed salad with beetroot vinaigrette (v) (vg) (gf)	
<b>INSALATA FREDDA DI CECI</b>	<b>11.00</b>
Chickpeas, cherry tomatoes, onion, carrot, & rocket (v) (vg) (gf)	
<b>INSALATA DI ARANCE</b>	<b>10.50</b>
Orange, fennel, olives, extra virgin olive oil (v) (vg) (gf)	
<b>INSALATA VERDE</b>	<b>13.00</b>
<b>GORGONZOLA E NOCI</b>	
Mixed green salad, walnuts & Gorgonzola cheese (v) (gf)	
<b>INSALATA DI SALMONE</b>	<b>16.00</b>
<b>AFFUMICATO</b>	
Scottish smoked salmon, green leaves, avocado, fennel & beetroot vinaigrette	
<b>INSALATA DI TONNO</b>	<b>14.00</b>
White tuna, boiled baby potatoes, red piquillo peppers, red onions, green leaves, olives & capers	
<b>BRESAOLA</b>	<b>15.00</b>
Air dried salted beef with rocket salad & Parmigiano Reggiano cheese	
<b>INSALATA DI POLLO ALLA GRIGLA</b>	<b>16.00</b>
Corn fed free-range chicken, mixed tomato, red onion, carrots, cappers & cucumber	

**MAINS**

<b>MILANESE DI VITELLO</b>	<b>23.00</b>
Breaded veal escalope Chicken option available	
<b>COSTATA DI VITELLO</b>	<b>28.00</b>
<b>AL ROSMARINO</b>	
Grilled veal chop (400gr) with rosemary sauce	
<b>SCALOPPINE AL MARSALA</b>	<b>19.50</b>
Pan fried veal escallops with Marsala wine sauce	
<b>SCALOPPINE PIZZAIOLA</b>	<b>19.50</b>
Pan fried veal escallops with garlic, capers, black olives in a tomato sauce	
<b>POLLO AL FUNGHETTO</b>	<b>19.50</b>
Free-range corn-fed chicken breast with mushrooms & cream sauce	
<b>COSTOLETTE DI AGNELLO</b>	<b>23.00</b>
Grilled baby lamb cutlets	
<b>GAMBERONI DELLO CHEF</b>	<b>22.00</b>
Black tiger prawns, garlic, oregano, white wine & parsley	
<b>SALMONE CAPPERI E LIMONE</b>	<b>18.50</b>
Pan fried Scottish salmon, capers & butter lemon sauce	

All mains are served with potatoes or green salad

**PIZZE**

<b>PIZZA MARINARA</b>	<b>10.00</b>
Tomato sauce, garlic & oregano (v) (vg)	
<b>MARGHERITA</b>	<b>12.50</b>
with tomato sauce, mozzarella & olives (v)	
<b>CICCIONA</b>	<b>18.00</b>
Tomato sauce, whole Burrata, cherry tomatoes & basil (v)	
<b>ANNA</b>	<b>15.00</b>
No tomato sauce, mozzarella, gorgonzola, Mushrooms & dry chilli (v)	
<b>VEGETARIANA</b>	<b>16.00</b>
Tomato sauce, mozzarella, grilled aubergines, artichokes, spinach, olives & peppers (v)	
<b>4 FORMAGGI</b>	<b>16.00</b>
Tomato sauce, mozzarella, Gorgonzola cheese, mascarpone cheese & Parmigiano Reggiano cheese	
<b>NAPOLI</b>	<b>15.00</b>
Tomato sauce, mozzarella, capers, anchovies & olives	
<b>TONNO</b>	<b>16.00</b>
Tomato sauce, mozzarella, white tuna, red onions & olives	
<b>CAPRICCIOSA</b>	<b>16.00</b>
Tomato sauce, mozzarella, roast ham, mushrooms, artichokes, fried egg & olives	
<b>DIAVOLA</b>	<b>16.00</b>
Tomato sauce, mozzarella, chorizo, olives & fresh chilli (v)	
<b>CRUDO</b>	<b>18.00</b>
Tomato sauce, mozzarella, Parma ham 24 months cured, rocket salad & Parmigiano Reggiano cheese	
<b>BOSCAIOLA</b>	<b>16.00</b>
Tomato sauce, mozzarella, porcini mushrooms, Gorgonzola cheese & chorizo salami	
<b>ROMANA</b>	<b>16.00</b>
Tomato sauce, mozzarella, roast ham & mushrooms	

Gluten free pizza base available on request

Vegan cheese available on request

**PASTA**

<b>SPAGHETTI AGLIO OLIO E PEPERONCINO</b>	<b>13.00</b>
Garlic, extra virgin olive oil & chilli sauce (v) (vg)	
<b>GNOCCHI SORRENTINA</b>	<b>13.00</b>
Potato dumplings with cherry tomatoes sauce, mozzarella & basil (v)	
<b>RIGATONI ALLA NORMA</b>	<b>13.00</b>
Grilled aubergines, cherry tomato sauce, Sicilian salted ricotta cheese & garlic (v)	
<b>TRIANGOLOTTI ALFREDO</b>	<b>18.00</b>
Black truffle, porcini egg pasta parcels & Parmigiano Reggiano cream sauce (v)	
<b>RIGATONI AL SALMONE</b>	<b>15.00</b>
Flaked Scottish salmon & white wine cream sauce	
<b>TAGLIOLINI GAMBERI E POMODORINI</b>	<b>18.00</b>
Egg ribbons pasta, king prawns, cherry tomatoes & chilli	
<b>FETTUCINE BOLOGNESE</b>	<b>14.00</b>
Egg ribbons pasta with Bolognese sauce	
<b>LASAGNA</b>	<b>13.00</b>
Lasagne pasta with beef Bolognese & béchamel	
<b>SPAGHETTI CARBONARA</b>	<b>13.00</b>
Spaghetti, bacon, egg, cream & Parmigiano Reggiano cheese	
<b>RIGATONI AMATRICIANA</b>	<b>13.00</b>
Rigatoni, cherry tomato sauce, bacon, onion & chilli	

Gluten free pasta available on request

Vegan cheese available on request

(V) Vegetarian (Vg) Vegan (Gf) Gluten-Free

Guests with allergies intolerances should make a member of the team aware before placing an order for food or beverages. Please be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

## AFTER DINNER

<b>TIRAMISÙ</b>	<b>6.00</b>
Layers of creamy mascarpone cheese, Savoiardi biscuit soaked in Illy espresso coffee, vanilla & Marsala wine (v)	
<b>CREME CARAMEL</b>	<b>6.00</b>
Custard dessert with a layer of soft caramel on top (v)	
<b>AFFOGATO AL CAFFÈ</b>	<b>8.00</b>
Vanilla ice cream served with a double shot espresso & biscuits (v)	
<b>COCONUT RIPIENO</b>	<b>6.00</b>
Creamy coconut sorbetto served in its fruit shell (vg)	
<b>LIMONE RIPIENO</b>	<b>6.00</b>
Refreshing lemon sorbetto served in its fruit shell (vg)	
<b>TORTA DELLA NONNA</b>	<b>6.00</b>
Shortcrust pastry filled with lemon flavoured patisserie cream with pine nuts & dusted with icing sugar (v)	
<b>CHOCO BROWNIE &amp; VANILLA ICE CREAM</b>	<b>8.00</b>
Warm chocolate brownie, chocolate sauce & vanilla ice cream (v)	
<b>TORTA DI MELE</b>	<b>6.00</b>
Short pastry with sliced apples (v)	
Add ice cream (v)	<b>2.00</b>
<b>COPPA DI GELATO E SORBETTI</b>	<b>8.00</b>
Choice of 3 scoops of ice cream or sorbet (v)	
<b>SELEZIONE DI FORMAGGI</b>	<b>12.00</b>
Italian cheese selection (v)	
<b>TORTA DI RICOTTA E PISTACCHIO</b>	<b>7.00</b>
Sponge cake Ricotta cheese with pistachio and cream	
<b>BABA` AL RUM</b>	<b>8.00</b>
Neapolitan soft sponge soaked in white Rum, served with whipped cream	

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## DRINKS

### FRESHLY SQUEEZED JUICE

Orange	4.00
Apple	4.00
Lifter (Apple, Carrot & Ginger)	4.00
Citron Presse (& Water)	3.00

### SOFT DRINKS

Bottled Mineral Water (750 ml)	4.50
Bottled Coca Cola/ Zero/ Diet	3.00
Limonata San Pellegrino	3.00
Blood Orange San Pellegrino	3.00
Aranciata	3.00
Tomato Juice	3.00
Tonic Water	3.00
Cranberry Juice	3.00

### COFFEE

Espresso	2.20
Double Espresso	2.80
Cortado	3.00
Americano (Double Shot)	3.40
Flat White	3.40
Latte	3.00
Cappuccino	3.00
Mocha	3.50
Iced coffee with milk	4.50
Hot chocolate	4.00
Extra shot	0.60
Coconut/ Almond/ Soya Milk	0.60
Oat milk no extra cost	0.00

### TEA

English Breakfast	3.00
Earl Grey	3.00
Lapsang Souchong	3.00
Peppermint Tea	3.00
Rooibos	3.00
Red Fruits	3.00
Ceylong Decaffeinated	3.00
Gunpowder	3.00
Camomile	3.00
Fresh Mint	3.00
Fresh Ginger & Lemon Infusion	3.00

### BEERS

	330ml bottle
PERONI/ MORETTI	4.00
ALCOHOL FREE	4.00

### WINE LIST AVAILIABLE UPON REQUEST

### GIN

Sip Smith	9.00
Hendrix	9.00
Monkey 47	11.00
Plymouth	8.50

### WHISKY

J.Walker B.Label	8.00
Jack Daniels	8.00
Talisker Single Malt	11.00
Chivas Regal 12 Years	8.00
Jameson	8.00

### LIQUEUR

Cointreau	7.50
Limoncello	7.50
Frangelico	7.50
Grand Marnier	7.50
Amaretto Di Saronno	7.50
Baileys	7.50
Sambuca Bianca	7.50
Tia Maria	7.50
Strega	

### DIGESTIVE

Amaro Lucano	7.50
Amaro Averna	7.50
Montenegro	7.50
Cynar	7.50
Fernet Branca	7.50
Ramazotti	7.50
	7.50

### VODKA

Grey Goose	9.00
Ciroc	10.00
Stolichnaya	11.00

### RUM

Bacardi Carta Blanca	8.00
Bacardi Carta Oro	8.00
Havana Club 3 Años	8.00
Zacapa XO	16.50

### TEQUILA

Cuervo Especial Tequila	8.00
Patron Silver	12.00

### COCKTAILS (Available from 10am)

<b>APEROL SPRITZ</b>	<b>8.00</b>
Aperol & Prosecco	

<b>CAMPARI SPRITZ</b>	<b>8.00</b>
Campari, Prosecco & Soda Water	

<b>LIMONCELLO SPRITZ</b>	<b>8.00</b>
Limoncello, Prosecco & Soda Water	

<b>MIMOSA</b>	<b>8.00</b>
Orange Juice & Prosecco	

<b>NEGRONI</b>	<b>12.00</b>
Gin, Campari & Red Vermouth	

<b>NEGRONI SBAGLIATO</b>	<b>10.00</b>
Campari, Red Vermouth, Prosecco	

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