



Aperol Spritz *Aperol, Prosecco, Soda* 10.25

APERITIVO
Campari Spritz *Campari, Prosecco, Soda* 10.25

Venetian Spritz *Select Aperitivo, Prosecco, Soda* 10.25

PANE & BRUSCHETTA

Green Olives from Puglia <i>VE (180 kcal)</i>	3.95
Selection of Italian Breads <i>served with sundried tomato & black olive tapenade VE (502 kcal)</i>	4.95
Garlic Bread <i>VE (526 kcal)</i>	6.00
Garlic Bread <i>with tomato & basil VE (570 kcal)</i>	6.25
Garlic Bread <i>with cheese V (732 kcal)</i>	7.25
Pizzetta con Aglio <i>bread with fresh tomato, oregano & garlic VE (544 kcal)</i>	6.25
Bruschetta <i>with Sicilian Pachino tomatoes, garlic & basil VE (304 kcal)</i>	7.00

STUZZICHINI

Prosciutto San Daniele & Gnocco Fritto <i>prosciutto with fried dough sticks (645 kcal)</i>	10.75
Burrata <i>(a special mozzarella) with Parma ham & marinated black truffle (402 kcal)</i>	12.75
Burrata e Melanzane <i>a special creamy mozzarella from Puglia with smoked Sicilian aubergine, toasted hazelnuts & balsamic V (545 kcal)</i>	10.95

FRITTI (Traditional fried street food)

Baby Mozzarella <i>fried cheese balls (345 kcal)</i>	7.95
Sicilian Arancini <i>rice balls filled with beef ragu (771 kcal)</i>	8.95
Gamberoni Fritti <i>tempura prawns dressed with a spicy mayonnaise (407 kcal)</i>	10.50
Panzerotto Pugliese <i>fried pizza dough filled with San Marzano tomato sauce, buffalo mozzarella & basil (571 kcal)</i>	8.95
Calamari Fritti <i>classic fried squid (252 kcal)</i>	10.95

PIATTI DA DIVIDERE

Plates to share (recommend a minimum of 2 people)

Fritto Portofino <i>deep fried prawns, scallops & calamari served with garlic aioli & spicy mayo (for 2 people minimum) (831 kcal)</i>	10.50pp
Terra <i>a special selection of cured meats from around Italy (for 2 people minimum) (574 kcal)</i>	12.75PP

CARPACCIO, TARTARE & INSALATA (Salad)

Carpaccio di Manzo <i>Carpaccio of beef with Parmesan & rocket (184 kcal)</i>	11.50
Insalata di Avocado <i>avocado, beef tomato, red onion in a balsamic & pomegranate dressing VE (319 kcal)</i>	8.50
Beetroot Carpaccio & Formaggio Caprino <i>roasted beetroot & goat's cheese with rosemary, thyme & garlic with spiced breadcrumb V (320 kcal)</i>	8.95
Insalata di Cesare <i>smoked chicken breast salad with Cicchetti style "Caesar" dressing & Sardinian pane carasau (326 kcal)</i>	8.75
Duck Salad <i>with rocket, Melinda apples from Trentino, pancetta & balsamic vinegar (367 kcal)</i>	9.95
Insalata Caprese <i>mozzarella, avocado, tomato & basil V (295 kcal)</i>	9.95
Tartare di Tonno <i>tartare of fresh tuna mixed with olive oil, French mustard, lemon juice, & wild rocket (prepared at your table) (162 kcal)</i>	13.75

Award Winning Cicchetti

Cicchetti :- (pronounced chi - kET - tee) are medium size dishes, typically served in cicchetti bars in Venice. You can make a meal of them by ordering several plates which can be shared between friends. As dishes are freshly prepared they will be served as soon as they are ready.

To experience our Cicchetti menu we suggest 5 - 6 dishes between 2 people.

PASTA & AL FORNO

Caserecce all'Anatra <i>short pasta served with slow cooked duck ragu (355 kcal)</i>	12.50
Risotto alla Zucca <i>risotto with pumpkin, squash, burrata, vegetarian 'nduja & fresh winter truffle V (380 kcal)</i>	13.95
Gnocchetti con Ragu di Manzo <i>Sardinian style gnocchetti with slow cooked beef ragu (480 kcal)</i>	12.50
Ravioli alla Zucca <i>pumpkin ravioli with sage & butter V (410 kcal)</i>	11.95
Spaghetti Carbonara <i>egg yolk & pancetta (793 kcal)</i>	11.95
Tagliatelle Bolognese <i>the oldest recipe of Nonna Maria from Bologna. Our sauce is slow cooked over 6 hours (510 kcal)</i>	12.95
Gnocchi Sorrentina <i>classic southern Italian gnocchi baked with tomato & burrata cheese V (412 kcal)</i>	13.95
Ravioli Tartufo & Pecorino <i>truffle & pecorino ravioli V (906 kcal)</i>	13.75
Spaghetti Puttanesca <i>olives & capers in a rich tomato sauce VE (510 kcal)</i>	10.50
Gnocchi Gorgonzola <i>in a baked Parmesan basket V (827 kcal)</i>	11.25
Spaghettoni Frutti di Mare <i>spaghettoni with prawns, mussels, garlic, chilli & tomato (595 kcal)</i>	13.75
Ravioli Aragosta <i>lobster ravioli with lobster bisque & prawns (642 kcal)</i>	13.75
Melanzane Parmigiana <i>classic Sicilian. Layers of aubergine, Parmesan and tomato baked in the oven V (413 kcal)</i>	10.50
Lasagne al Forno <i>layers of pasta with slow cooked beef ragu (557 kcal)</i>	10.50
Tagliolini all'Aragosta <i>with lobster & cherry tomato (473 kcal)</i>	17.95

PIZZA (All our dough is freshly made on the premises)

Margherita <i>the classic pizza of Naples with tomato, fior di latte & basil V (625 kcal)</i>	9.25
Vegetariana <i>fior di latte, pepper, aubergine & courgette V (519 kcal)</i>	9.50
Calabrese <i>with 'nduja Calabrian soft spicy sausage, tomato & fior di latte (880 kcal)</i>	10.25
Pollo Parmigiana <i>with smoked chicken, fior di latte, Parmesan & fresh basil (731 kcal)</i>	10.25
Prosciutto & Funghi <i>with fior di latte, porcini mushrooms, Italian ham & tomato (715 kcal)</i>	10.25
Basilicata <i>with spicy sausage, chilli, tomato & fior di latte (796 kcal)</i>	10.25
Calzone <i>folded pizza with tomato, fior di latte & ham (611 kcal)</i>	9.75
Pugliese <i>tomato, burrata, Parma ham, rocket & black truffle (753 kcal)</i>	10.75

MANCHESTER, KING STREET WEST

CARNE (Meat)

Cassoeula Lombarda <i>typically from Milan. Pork sausage & ribs slow cooked stew (430 kcal)</i>	11.95
Ossobuco alla Milanese <i>traditional dish from Lombardy, veal shank braised with vegetables & white wine (410 kcal)</i>	13.95
Agnello Toscana <i>Lamb cutlets with Barolo red wine, rosemary & sunblushed tomato sauce (480 kcal)</i>	14.95
Filetto al Tartufo <i>6oz/170g fillet steak served with a creamy black truffle sauce & fresh truffle (580 kcal)</i>	21.95
Slow Cooked Beef Cheeks <i>served with a parsley, caper & garlic gremolata (560 kcal)</i>	15.95
Grilled Rib-Eye <i>served with parsley & chilli dressing (594 kcal)</i>	19.50
Pollo Milanese <i>flattened breast of chicken, pan-fried in breadcrumbs with rocket & Pachino tomatoes (419 kcal)</i>	13.75
Grigliata Mista di Carne <i>mixed grill with Italian homemade sausage, lamb cutlets & rib-eye steak (919 kcal)</i>	19.95

PESCE (Fish)

Merluzzo con Olive <i>pan-fried cod coated in a black olive crust served with sunblushed tomato & caper dressing (350 kcal)</i>	14.95
Capesante al Forno <i>king scallops gratin with garlic, olive oil & breadcrumbs (436 kcal)</i>	16.95
Halibut <i>with samphire, cherry tomato & chilli (324 kcal)</i>	15.75
Gamberi Grigliati <i>grilled mediterranean prawns with lemon, seasonal herbs & olive oil (370 kcal)</i>	14.95
Branzino alle Vongole <i>fillet of sea bass served with sautéed clams & fresh parsley (335 kcal)</i>	14.95
Branzino al Sale <i>fillet of sea bass baked in black salt with herb & olive oil salmoriglio (305 kcal)</i>	15.95

VEGETALI (Vegetables)

Pisellini <i>baby peas with onions & bacon (382 kcal)</i>	5.25
Zucchine Fritte <i>fried courgette sticks (342 kcal)</i>	5.50
Patatine Fritte <i>fries (478 kcal)</i>	4.75
Patatine Fritte al Tartufo <i>fries with fresh truffle & Parmesan (589 kcal)</i>	5.75
Patate Arrosto <i>roasted potato with onions & rosemary VE (332 kcal)</i>	4.75
Tenderstem Broccoli <i>with garlic & chilli VE (102 kcal)</i>	5.75
Insalata Mista <i>mixed salad VE (50 kcal)</i>	5.25
Rucola & Parmigiano <i>rocket & Parmesan salad V (141 kcal)</i>	5.50

A discretionary 12.5% service charge will be added to your bill If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

“Great food and great service from a true Italian”

BIANCHI

NORTH

	glass (175ml)	btl
Remigio Bianco, Beni di Batasiolo, Piemonte. Local grapes varieties <i>Bright yellow with clear greenish hints. Intense, fruity bouquet, nice acidity, round, dry & well, bodied.</i>	7.50	29.00
Pinot Grigio Castel Firmian, Mezzacorona, Trentino. Pinot Grigio <i>Straw-yellow, crispy-fruity flavours. Dry and elegant with delicate acidity.</i>	8.75	35.00
Sauvignon Blanc Castel Firmian, Mezzacorona, Trentino. Sauvignon Blanc <i>Pale straw-yellow with notes of pepper, asparagus & green leaves. Fresh & slightly sour.</i>	9.00	37.00
Pinot Grigio Tera Alta, Roeno, Alto Adige. Pinot Grigio <i>Delicate nose with notes of tangerine leaves, grapefruit, pear, apple & exotic fruits.</i>		39.75
Pinot Grigio San Carlo,  Aneri, Veneto. Pinot Grigio <i>Straw yellow with notes of white flowers, plums & pineapple. Great accompaniment for white meats, light pasta & risotto with shellfish.</i>	10.00	44.50
Gavi di Gavi “La Meirana”,  Broglia, Piemonte. Cortese <i>Light straw-yellow with notes of almonds on the palate. Fresh, fruity & dry.</i>	12.50	52.75

CENTRAL

	glass (175ml)	btl
Trebbiano D`Abruzzo, Campiello, Abruzzo. Trebbiano <i>Intense & persistent notes of citrus, almonds, & tropical fruit.</i>		31.00
Verdicchio Classico, Colonnara, Marche. Verdicchio <i>Vivacious straw-yellow with an intense bouquet with hints of fresh fruit & floral notes.</i>		33.50
Frascati Superiore,  Casale Mattia, Lazio. Malvasia, Trebbiano <i>Straw coloured white wine, with an intense, distinctive, delicate scent, & a dry, soft taste.</i>		34.00
Vernaccia di San Gimignano, Fattorie Melini, Toscana. Vernaccia <i>Golden colour with hints of vanilla & floral notes. Fruity & spicy with an elegant finish.</i>		44.25

SOUTH & THE ISLANDS

	glass (175ml)	btl
Grillo Vola, Sibiliana, Sicilia. Grillo <i>Straw-yellow with aromatic flavours of grass & floral notes & hints of citrus.</i>	7.75	32.00
Greco di Tufo, Tenuta Cavalier Pepe, Campania. Greco Bianco <i>Intense yellow with perfectly balanced acidity. Aromas of ripe fruit & citrus notes.</i>		42.75
Falanghina Lila, Tenuta Cavalier Pepe, Campania. Falanghina <i>Crystalline straw-yellow with notes of fruit including pineapple, banana, apple & pear on a light background of white flowers.</i>	10.25	44.50
Bianca Terra,  Vespa, Puglia. Fiano <i>Golden yellow, delicate bouquet of citrus fruit & aromatic herbs, mineral & floral. Full & balanced.</i>	11.00	46.50
Vermentino di Gallura “Cucaione”,  Piero Mancini, Sardegna. Vermentino <i>Very bright yellow with slight greenish reflections. Notes of rosemary, bay leaves & yellow peach.</i>		49.75

 Sommelier's choice

ROSSI

NORTH

	glass (175ml)	btl
Remigio Rosso, Beni di Batasiolo, Piemonte. Local grapes varieties. <i>Fruity flavours of cherry & raspberry with good acidity & plenty of tannins. Aromas of rose & anise.</i>	7.50	29.00
Cabernet Sauvignon, Torresella, Veneto. Cabernet Sauvignon <i>Intense & brilliant ruby-red, full & fresh with outstanding fruitiness. Dry, full bodied with a pleasant finish.</i>	8.00	32.00
Pinot Nero San Carlo  Aneri, Veneto. Pinot Nero, Corvina <i>Ruby red, with an intense bouquet with elegant hints off violet & rosehip. It goes perfectly with meats & cheeses, or important first courses.</i>	10.00	44.50
Merlot Grave del Friuli, Pighin, Friuli. Merlot <i>Intense bright ruby-red with distinct notes of cherry & violet followed by a hint of spice.</i>	10.50	44.75
Barbera d'Asti “Boschetto Vecchio”, Guasti Clemente, Piemonte. Barbera <i>Intense ruby-red, notes of fresh violet, red roses, cherries & vanilla along with light sweet tobacco.</i>		53.00
Barolo DOCG,  Beni di Batasiolo, Piemonte. Nebbiolo <i>Intense garnet-red, with hints of sweet spices, nuts & the typical delicate herbaceous aromas.</i>		70.50

CENTRAL

	glass (175ml)	btl
Rosso Piceno “Lyricus”, Colonnara, Marche. Sangiovese, Montepulciano <i>Clear ruby red, intense & persistent notes of ripe peach & plums.</i>	8.25	33.75
Montepulciano d'Abruzzo,  Umani Ronchi, Abruzzo. Montepulciano <i>Ruby red, robust & full-bodied with aromas of plum & cherry. Rich in tannins with a dry finish.</i>	9.50	39.75
Chianti Classico, Molino di Grace, Toscana. Sangiovese <i>A medium-bodied wine with flavours of cherry, strawberry, dried herbs, balsamic vinegar & smoke.</i>		46.50

SOUTH & THE ISLANDS

	glass (175ml)	btl
Nero d'Avola Vola, Sibiliana, Sicilia. Nero d'Avola <i>Strong, full-bodied fruity wine, with notes of blackberry & liquorice.</i>	7.75	31.75
Primitivo “Orus”, Vinosia, Puglia. Primitivo <i>The palate is velvety & concentrate. Wonderfully harmonious & refined with black cherry, blackberry & a pinch of liquorice.</i>	8.25	32.50
Il Bruno dei Vespa,  Vespa, Puglia. Primitivo <i>Deep, fruit-driven & jammy. Filled with ripe, rich fruit & a plethora of spices. A classic Primitivo.</i>		41.25
Syrah,  Principi di Butera, Sicilia. Syra <i>Brilliant & extremely intense ruby-red, with appealing notes of cherries, red fruit & sweet spices. Long & pleasant finish</i>		42.25
Negroamaro, Coppi, Puglia. Negroamaro <i>Bright & intense red, finely aromatic & fruity, with hints of small black berries. Dry, full-bodied, soft & balanced.</i>		43.00

ROSÉ

	glass (175ml)	btl
Pinot Grigio Rosé, Ornella Bellia, Veneto. Pinot Grigio <i>Pale pink, aromas of green apples & white almonds. Ideal for fish dishes.</i>	9.00	36.50
Calafuria,  Tormaresca, Puglia. Negroamaro <i>Peach in colour with delicate fragrances of strawberry, pink grapefruit & violets. Fresh with excellent aromatic persistence.</i>		52.00

PROSECCO, CHAMPAGNE & SPARKLING

	glass (125ml)	btl
Prosecco Balbinot Le Manzane	9.50	39.95
Prosecco Rosé Le Manzane	10.25	43.25
Prosecco DOC Brut Aneri		65.00
Champagne Testulat Brut	14.00	66.00
Champagne Testulat Rose	15.75	71.00
Veuve Clicquot Rosé		135.00
Laurent-Perrier Rosé		148.50
Dom Pérignon		335.00
Cristal		415.00
Veuve Clicquot		96.50
Bollinger		112.50

SOFT DRINKS & JUICES

Coke (74 kcal)	3.75
Diet Coke (1 kcal)	3.75
Fever Tree Mixers	3.75
Indian Tonic Water (56 kcal), Naturally Light Tonic Water (30 kcal), Elderflower Tonic Water (78 kcal), Mediterranean Tonic Water (76 kcal), Ginger Ale (68 kcal), Ginger Beer (74 kcal), Soda Water (0 kcal), Lemonade (70 kcal)	
Fever Tree Sparkling Softs	4.25
Raspberry Lemonade (52 kcal) Cloudy Apple & Mint (49 kcal)	
San Pellegrino	3.50
Limonata (73 kcal) Aranciata (64 kcal)	
Fruit Juices	3.95
Orange (72 kcal), Apple (76 kcal), Cranberry (38 kcal), Pineapple (74 kcal), Grapefruit (79 kcal)	
Still Water (0 kcal)	btl 750ml 4.95
Sparkling Water (0 kcal)	btl 750ml 4.95

BOTTLED BEER & CIDER

Peroni Nastro Azzurro	330 ml	5.50
Moretti	330 ml	5.50
Menabrea	330 ml	6.50
Angioletti Cider	500 ml	6.00
Peroni 0.0% (Non-Alc)	330 ml	5.25
Mastri Birrai Umbri, Italian Blonde Ale <i>Rich aromas of lemon blossom & summer fruit, crafted from a selection of the best Italian spelt & finest malts.</i>	330 ml	5.75
Mastri Birrai Umbri, Italian Pale Ale <i>An intense & cloudy amber colour with copper tones & a compact & persistant head.</i>	330 ml	5.75

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Wines by the glass also available as a 125ml & 250ml measure. A discretionary 12.5% service charge will be added to your bill.