



Aperol Spritz *Aperol, Prosecco, Soda* 12.50

APERITIVO
Campari Spritz *Campari, Prosecco, Soda* 12.50

Venetian Spritz *Select Aperitivo, Prosecco, Soda* 12.50

PANE & BRUSCHETTA

Green Olives from Puglia <i>VE (180 kcal)</i>	4.25
Selection of Italian Breads <i>served with sundried tomato & black olive tapenade VE (502 kcal)</i>	5.95
Garlic Bread <i>VE (526 kcal)</i>	5.95
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>	7.25
Bruschetta <i>with Sicilian Pachino tomatoes, garlic & basil VE (304 kcal)</i>	6.95

STUZZICHINI

Ostriche <i>rock oysters grade 2 (6 kcal each)</i>	4.25
Prosciutto San Daniele & Gnocco Fritto <i>prosciutto with fried dough sticks (645 kcal)</i>	10.75
Burrata <i>(a special mozzarella) with Parma ham & black truffle (402 kcal)</i>	13.25
Burrata e Melanzane <i>a special creamy mozzarella from Puglia with smoked Sicilian aubergine, toasted hazelnuts & balsamic V (545 kcal)</i>	11.95

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>	9.25
Panzerotto Pugliese <i>fried pizza dough filled with San Marzano tomato sauce, buffalo mozzarella & basil (571 kcal)</i>	9.25
Gamberoni Fritti <i>tempura prawns dressed with a spicy mayonnaise (407 kcal)</i>	14.50
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 (minimum 2 people) (1202 kcal)</i>	11.25pp
---	---------

CARPACCIO, TARTARE & INSALATA (Salad)

Insalata di Avocado <i>avocado, beef tomato, red onion in a balsamic & pomegranate dressing VE (319 kcal)</i>	9.50
Insalata di Cesare <i>smoked chicken breast salad Cicchetti style with Caesar dressing & Sardinian pane carasau (326 kcal)</i>	9.95
Beetroot Carpaccio & Formaggio Caprino <i>roasted beetroot & goat's cheese with rosemary, thyme & garlic with spiced breadcrumbs V (320 kcal)</i>	10.25
Insalata Caprese <i>mozzarella, avocado, tomato & basil V (295 kcal)</i>	10.50
Duck Salad <i>with rocket, Melinda apples from Trentino, pancetta & balsamic vinegar (367 kcal)</i>	11.50
Carpaccio di Manzo <i>Carpaccio of beef with Parmesan & rocket (161 kcal)</i>	11.95
Terra <i>a special selection of cured meats from around Italy (574 kcal)</i>	12.75
Tartare di Tonno <i>tartare of fresh tuna mixed with olive oil, french mustard, lemon juice & wild rocket (162 kcal)</i>	15.75

Award Winning Cicchetti

Cicchetti :- (pronounced chi - hET - 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>	13.95
Ravioli alla Zucca <i>pumpkin ravioli with sage & butter V (410 kcal)</i>	12.95
Gnocchetti con Ragu di Manzo <i>Sardinian style gnocchetti with slow coooked beef ragu (480 kcal)</i>	13.95
Risotto alla Zucca <i>risotto with pumpkin, squash, burrata, vegetarian 'nduja & fresh winter truffle V (380 kcal)</i>	14.95
Penne Arrabbiata <i>with spicy tomato sauce VE (423 kcal)</i>	10.50
Spaghetti Puttanesca <i>olives & capers in a rich tomato sauce VE (496 kcal)</i>	11.50
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>	11.95
Lasagne al Forno <i>layers of pasta with slow cooked beef ragu (557 kcal)</i>	11.95
Gnocchi Sorrentina <i>classic southern Italian gnocchi baked with tomato & burrata cheese V (412 kcal)</i>	12.25
Gnocchi Gorgonzola <i>in a baked Parmesan basket V (827 kcal)</i>	12.25
Melanzane Parmigiana <i>classic Sicilian. Layers of aubergine, Parmesan & tomato baked in the oven V (413 kcal)</i>	12.25
Ravioli Tartufo & Pecorino <i>truffle & pecorino ravioli V (902 kcal)</i>	15.75
Spaghetтини Frutti di Mare <i>spaghetтини with prawns, mussels, garlic, chilli & tomato (595 kcal)</i>	16.50
Ravioli Aragosta <i>lobster ravioli with lobster bisque & prawns (642 kcal)</i>	18.50
Tagliolini all'Aragosta <i>with lobster & cherry tomato (473 kcal)</i>	19.95

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 (654 kcal)</i>	9.50
Calzone <i>folded pizza with tomato, fior di latte & ham (611 kcal)</i>	9.75
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 (691 kcal)</i>	10.25
Basilicata <i>with spicy sausage, chilli, tomato & fior di latte (796 kcal)</i>	10.25
Mortadella <i>fior di latte, mortadella, pistachio, stracciatella di burrata (836 kcal)</i>	10.25
Calabrese <i>with 'nduja Calabrian soft spicy sausage & fior di latte (880 kcal)</i>	10.50
Pugliese <i>tomato, burrata, Parma ham, rocket & black truffle (753 kcal)</i>	11.50

“Great food and great service from a true Italian”

CARNE (Meat)

Cassoeula Lombarda <i>typically from Milan. Pork sausage & ribs slow cooked stew (430 kcal)</i>	12.95
Slow Cooked Beef Cheeks <i>served with a parsley, caper & garlic gremolata (560 kcal)</i>	17.95
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>	16.95
Vitello Milanese <i>veal pan-fried in breadcrumbs (396 kcal)</i>	16.95
Filetto al Tartufo 6oz/ 170g <i>fillet steak served with a creamy black truffle sauce & fresh truffle (580 kcal)</i>	25.50
Pollo Milanese <i>flattened breast of chicken, pan-fried in breadcrumbs with rocket & Pachino tomatoes (419 kcal)</i>	13.75
Grilled Rib-Eye <i>served with parsley & chilli dressing (594 kcal)</i>	24.25
Grigliata Mista di Carne <i>mixed grill with Italian homemade sausage, lamb cutlets & rib-eye steak (919 kcal)</i>	26.25

PESCE (Fish)

Merluzzo con Olive <i>pan-fried cod coated in a black olive crust served with sunblushed tomato & caper dressing (350 kcal)</i>	15.95
Halibut <i>with samphire, cherry tomato & chilli (324 kcal)</i>	15.75
Branzino al Sale <i>fillet of sea bass baked in black salt with herb & olive oil salmoriglio (305 kcal)</i>	15.95
Gamberi Grigliati <i>grilled Mediterranean prawns with lemon, seasonal herbs & olive oil (370 kcal)</i>	15.95
Branzino alle Vongole <i>fillet of sea bass served with sautéed clams & fresh parsley (469 kcal)</i>	16.50
Capesante al Forno <i>king scallops gratin with garlic, olive oil & breadcrumbs (436 kcal)</i>	16.95
Grigliata di Pesce <i>a selection of mixed grilled fish & shellfish (492 kcal)</i>	23.50

VEGETALI (Vegetables)

Insalata Mista <i>mixed salad VE (50 kcal)</i>	4.95
Rucola & Parmigiano <i>rocket & Parmesan salad V (141 kcal)</i>	5.25
Patatine Fritte <i>fries (478 kcal)</i>	5.25
Patatine Fritte al Tartufo <i>fries with fresh truffle & Parmesan (589 kcal)</i>	6.25
Pisellini <i>baby peas with onions & bacon (382 kcal)</i>	5.50
Patate Arrosto <i>roasted potato with onions & rosemary VE (332 kcal)</i>	5.50
Tenderstem Broccoli <i>with garlic & chilli VE (102 kcal)</i>	5.75
Zucchine Fritte <i>fried courgette sticks (342 kcal)</i>	6.25

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.

VINI

BIANCHI

NORTH	glass (175ml)	btl
Remigio Bianco, <i>Beni di Batasiolo, Piemonte. Local grape varieties</i> <i>Clear straw-yellow, fresh & fruity. Great with fried fish & hard cheeses.</i>	8.25	35.00
Sauvignon Ca` Bolani,  <i>Aquileia, Friuli. Sauvignon Blanc</i> <i>Bright straw yellow, good acidity with notes of pink grapefruit, passion fruit & white peach.</i> <i>Perfect with cured meat, pasta & shellfish.</i>	10.00	39.75
Pinot Grigio Tera Alta, <i>Roeno, Alto Adige. Pinot Grigio</i> <i>Delicate nose with notes of tangerine leaves, grapefruit, pear, apple & exotic fruits.</i>	11.50	42.25
Pinot Grigio San Carlo,  <i>Aneri, Veneto. Pinot Grigio</i> <i>Straw yellow with notes of white flowers, plums & pineapple. Great accompaniment for white meats, light pasta & risotto with shellfish.</i>	12.00	46.25
Lugana Pievecroce, <i>Costaripa, Lombardia. Trebbiano di Lugana.</i> <i>Straw-yellow, easy-drinking, refreshing with light tropical fruit notes. Ideal with carpaccio, salad & fish-based pasta.</i>		48.00
Gavi del Comune di Gavi, <i>Beni di Batasiolo, Piemonte. Cortese.</i> <i>Dry & well balanced, with aromas of ripe fruit & white flowers. Goes well with all kinds of fish & white meat.</i>		59.50

CENTRAL

	glass (175ml)	btl
Trebbiano D` Abruzzo, <i>Campielo, Abruzzo, Trebbiano</i> <i>Intense & persistent notes of citrus, almonds, & tropical fruit. Excellent as aperitif or to be enjoyed with fresh cheeses & shellfish.</i>	8.50	35.50
Verdicchio dei Castelli di Jesi Classico, <i>Colonnara, Marche. Verdicchio</i> <i>Vivacious straw-yellow with an intense bouquet with hints of fresh fruit & floral notes. Great with fish starters, cured meat & white meat.</i>	8.75	36.00
Pomino Bianco, <i>Marchesi de` Frescobaldi, Toscana. Chardonnay, Pinot Bianco</i> <i>Fresh & crispy with notes of citrus & pineapple plus a creamy texture that pairs well with seafood.</i>		47.75
Conte della Vipera,  <i>Marchesi Antinori, Umbria. Sauvignon Blanc, Semillon</i> <i>Savoury & refreshing taste, with melon, peach & passion fruit aromas. Ideal for starters, pasta & risotto with fish.</i>		80.50

SOUTH & THE ISLANDS

	glass (175ml)	btl
Inzolia "Roceno", <i>Sibilliana, Sicilia. Inzolia</i> <i>Fresh & crispy, quite dry & balanced acidity, is a good wine to be enjoyed with all kind of seafood.</i>	8.50	35.00
Grillo "Vola", <i>Sibilliana, Sicilia. Grillo</i> <i>Intense yellow, dry with notes of white peach, apricot & pineapple. Great with seafood pasta & salad.</i>	9.25	36.25
Chardonnay, <i>Tormaresca, Puglia. Chardonnay</i> <i>Light Yellow, freshly balanced on the palate with sensations of apples & citrus fruit. Great with all kinds of fish .</i>	11.00	41.75
Bianca Terra,  <i>Vespa, Puglia. Fiano</i> <i>Golden yellow with a delicate bouquet of citrus fruits & aromatic herbs. Perfect with fish in general, great with lobster risotto.</i>	11.75	43.75
Falanghina Lila, <i>Tenuta Cavalier Pepe, Campania. Falanghina</i> <i>Crystalline yellow, intense on the nose with notes of pineapple apple & white flowers. Pairs well with fresh cheeses, fried dishes & spiced fish.</i>	12.00	44.75
Greco di Tufo, <i>Tenuta Cavalier Pepe, Campania. Greco Bianco.</i> <i>Intense yellow with perfectly balanced acidity. Aromas of ripe fruit & citrus notes. Well-suited to appetisers & fish dishes.</i>	12.25	48.25
Vermentino di Sardegna,  <i>Piero Mancini, Sardegna. Vermentino</i> <i>Pale yellow, medium bodied, pleasant & delicate with floral scents. Excellent as an aperitif, ideal with fish, shellfish, & white meat.</i>		53.50
Colomba Platino, <i>Duca di Salaparuta, Sicilia. Inzolia</i> <i>Bright yellow, very fresh & persistent, pleasantly fruity. Great with shellfish & fish-based pasta.</i>	13.25	54.00
Rapitala` Chardonnay Grand Cru, <i>Tenuta Rapitala, Sicilia. Chardonnay</i> <i>Intense straw-yellow, full-bodied, soft & juicy with hints of vanilla, toasted almonds & apricot.</i> <i>Works amazingly with shellfish.</i>		71.00
 <i>Sommelier's choice</i>		

PROSECCO, CHAMPAGNE & SPARKLING

	125ml	btl
Prosecco Dirupo Superiore	11.25	46.75
Prosecco Rosé Torresella	12.00	48.75
Prosecco DOC Brut Aneri		51.00
Champagne Testulat Brut	15.50	76.50
Champagne Testulat Rosé	17.75	81.50
Laurent-Perrier Rosé		155.00
Dom Pérignon		385.00
Louis Roederer Cristal		475.00
Veuve Cliquot Yellow Label Brut		120.75
Bollinger		139.50

BOTTLED BEER

	btl (330ml)
Peroni Moretti	5.50 5.50
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>	7.00
Mastri Birrai Umbri, Italian Pale Ale <i>An intense & cloudy amber colour with copper tones & a compact & persistant head.</i>	7.00
La Gradisca	7.00
Menabrea	7.25
Peroni 0.0% (Non-Alc)	5.00

The discovery of a good wine is increasingly better for mankind than the discovery of a new star.
Leonardo da Vinci (1452-1519)

ROSSI

NORTH	glass (175ml)	btl
Remigio Rosso, <i>Beni di Batasiolo, Piemonte. Local grape varieties</i> <i>Ruby red, notes of red & black berries. Dry & medium bodied, ideal for grilled meat.</i>	8.25	35.00
Merlot Veneto, <i>Torresella, Veneto. Merlot</i> <i>Well structured, fruity, medium-full bodied with moderate tannins. Excellent with grilled red meats & rich poultry dishes.</i>	9.00	37.75
Cabernet Sauvignon, <i>Torresella, Veneto. Cabernet Sauvignon</i> <i>Deep red, dynamic on the palate, reveals freshness & smooth tannins. Perfect with strongly flavoured meat dishes.</i>	9.25	38.00
Pinot Nero San Carlo,  <i>Aneri, Veneto. Pinot Nero, Corvina</i> <i>Ruby red, with an intense bouquet with elegant hints off violet & rosehip. It goes perfectly with meats & cheeses, or important first courses.</i>	12.00	46.25
Barbera d` Asti Superiore "Boschetto Vecchio", <i>Guasti Clemente, Piemonte. Barbera</i> <i>Elegant medium to full body, dry & smooth with great acidity & low tannins. Goes well with game & grilled red meat.</i>		55.00
Valpolicella Ripasso Classico Superiore "Torbae", <i>Domini Veneti, Veneto. Corvina, Corvinone, Rondinella, Other Valpolicella</i> <i>blend grapes, deep ruby red, complex aroma of fruit & spices, perfect balanced tannins & acidity.</i> <i>Great for any kind of red meat.</i>		60.50
Barolo DOCG, <i>Villadoria, Piemonte. Nebbiolo</i> <i>Red-garnet with ruby highlights, intense with hints of cherries, liquorice & tobacco.</i> <i>Pairs well with cured meat, cheeses & grilled red meat.</i>	19.50	81.50
Amarone della Valpolicella, <i>Domini Veneti, Veneto. Corvina, Corvinone, Rondinella, Other Valpolicella</i> <i>Dense, compact red-garnet, intense fruity aroma. Excellent with grilled meat, game & aged cheeses .</i>	22.00	86.75
Barbaresco DOCG, <i>Beni di Batasiolo, Piemonte. Nebbiolo</i> <i>Clear garnet red, intense aromas of flowers, ripe fruit & spices. Dry & full body, goes perfectly with red meat & game.</i>		99.75
Amarone della Valpolicella, <i>Santa Sofia, Veneto. Corvinone, Corvina, Rondinella,</i> <i>Deep ruby red, Intense bouquet with hints of ripe cherry, dried plums, & notes of chocolate,</i> <i>rhubarb & delicate balsamic scent.</i>		102.75

CENTRAL

	glass (175ml)	btl
Rosso Piceno "Lyricus", <i>Colonnara, Marche. Sangiovese, Montepulciano</i> <i>Clear ruby red, intense & persistent notes of ripe peach & plums. Great with grilled meat & tomato-based dishes.</i>	9.00	37.50
Montepulciano Riparosso,  <i>Illuminati, Abruzzo. Montepulciano</i> <i>Ruby red. Intense & deep with red fruit notes. Ideal with meat-based pasta & veal.</i>	10.25	42.50
Chianti Classico, <i>Lamole, Toscana. Sangiovese, Canaiolo Nero, Malvasia Nera</i> <i>Bright ruby red, floral notes & scents of red berries & aromatic herbs. Goes perfectly with grilled pork sausage.</i>	13.75	54.50
Achelo, <i>La Bracesca, Toscana. Syrah</i> <i>Vibrant purple, with fruity notes & a pleasant spice & freshness, soft tannins. Great with red meat grilled & braised & cured meat.</i>		55.75
Rosso di Montalcino, <i>Col d` Orcia, Toscana. Sangiovese,</i> <i>Deep ruby with violet hues. Fruity notes perfectly balanced with the spicy scents. Pairs well with sauced white meat & grilled red meat.</i>		60.75
Vie Cave Malbec,  <i>Fattoria Aldobrandesca, Toscana. Malbec</i> <i>Intense ruby red, silky & full bodied, with notes of ripe black fruit liquorice & dark chocolate. Ideal for succulent steaks.</i>		65.50
Lago di Corbara, <i>Castello di Corbara, Umbria. Sangiovese, Cabernet, Merlot</i> <i>Clear garnet red, intense aromas of flowers, ripe fruit & spices. Dry & full body, goes perfectly with red meat & game.</i>		73.50
Brunello di Montalcino 2017, <i>Col d` Orcia, Toscana. Sangiovese</i> <i>Ruby red with violet hues. The scent releases fruity notes of black cherry, jam & vanilla. In the mouth is warm with ripe & clear tannins.</i>		99.75

SOUTH & THE ISLANDS

	glass (175ml)	btl
Nero d` Avola "Vola", <i>Sibilliana, Sicilia. Nero d` Avola</i> <i>Deep ruby red, hints of ripe red berry fruit. Great with pork, beef & hard cheeses.</i>	9.00	37.50
Syrah,  <i>Feudo Principi di Butera, Sicilia. Syrah</i> <i>Intense purple, with notes of ripe blackcurrant fruit & vanilla with rounded tannins.</i> <i>Great with tomato-based pastas & both red & white meat.</i>	11.25	44.75
Negroamaro "Neprica", <i>Tormaresca, Puglia. Negroamaro, Ruby red</i> <i>Aromas of cherries with floral notes. Excellent with poultry & veal.</i>		46.50
Il Rosso dei Vespa Primitivo di Manduria,  <i>Vespa, Puglia. Primitivo</i> <i>Deep ruby & dense, firm grip of tannins with notes of cherry, plums & sweet tobacco. Great with game & red grilled meat.</i>	12.00	52.00

ROSÉ

	glass (175ml)	btl (750ml)	magnum
Pinot Grigio Rosé, <i>Ornella Bellia, Veneto. Pinot Grigio</i> <i>Pale pink, aromas of green apples & white almonds. Ideal for fish dishes.</i>	9.25	37.75	
Cerasuolo d` Abruzzo "Campirosa", <i>Illuminati, Abruzzo. Montepulciano</i> <i>hiny and brilliant pink, dry, fresh & delicate. Persistent floral notes. Best server with cured meat, white meat & fish dishes.</i>	10.25	42.25	
Calafuria,  <i>Tormaresca, Puglia. Negroamaro</i> <i>Bright peach-pink colour, supple with pleasant freshness. Great with fish starters & tomato sauce-based dishes</i>		50.75	102.75
Rosamara, <i>Costaripa, Lombardia. Groppello Gentile, Marzemino, Sangiovese, Barbera</i> <i>Light pink, silky & harmonious, with a very slight aftertaste of bitter almonds. Ideal as aperitif & mussels.</i>		52.50	107.50

OUR HIGH-END WINES ARE AVAILABLE ON REQUEST,
PLEASE ASK FOR OUR SPECIAL WINE MENU.

SOFT DRINKS & JUICES

Coke (74 kcal)	4.00	San Pellegrino	4.25
Diet Coke (1 kcal)	4.00	Limonata (73 kcal)	
Fever Tree Mixers	3.95	Aranciata (64 kcal)	
Indian Tonic Water (56 kcal), Naturally Light Tonic (30 kcal), Ginger Ale (68 kcal), Ginger Beer (74 kcal), Lemonade (70 kcal), Soda Water (0 kcal)		Fruit Juices	4.50
		Orange (72 kcal), Apple (76 kcal), Cranberry (38 kcal), Pineapple (82 kcal)	
Fever Tree Sparkling Softs	4.50	Sparkling Water (0 kcal)	btl 750ml 5.00
Raspberry Lemonade (52 kcal) Cloudy Apple & Mint (49 kcal)		Still Water (0 kcal)	btl 750ml 5.00

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 are also available in a 125ml & 250ml measure. A discretionary 12.5% service charge will be added to your bill.