

Taglieri

Meat Board

Mortadella Bologna,
Soppressata, Finocchiona, roasted
Ham and focaccia.

15

Vegetarian Board

Mixed grilled vegetables, mixed fried vegetables,
deep-fried mozzarella, ricotta with
chestnut honey and focaccia.

15

Cheese Board

Primo sale with pepper, Caciocavallo
pugliese, Stracciatella, Caciotta canestrata,
Tropea onion chutney and focaccia.

15

Mix Board (to share)

Mortadella Bologna, Soppressata,
Finocchiona, Primo Sale cheese with
pepper, Caciocavallo, Caciotta
canestrata and focaccia.
Choose between fried Neapolitan mix
or fried Amalfi seafood mix.

32

Cheese Deluxe (to share)

Parmigiano Reggiano 24 months,
Burrata, Gorgonzola, Pecorino with truffle,
Vaccino with chamomile and mint, Drunken
cheese (prosecco), Tropea onion chutney,
walnuts, carasau bread and focaccia.

35

Meat Deluxe (to share)

Prosciutto crudo, air-dried cured pork
Capocollo, Wild Boar salame,
Mortadella with Truffle, Valtellina beef
Bresaola and focaccia.

35

**Gluten Free bread available
Extra basket of Focaccia £3**

If you have a food allergy or a special dietary requirement please inform a member of our staff
A discretionary service charge of 12.5% will be added to bill. VAT included

Nibbles

Cerignola Green Olives (200g)	4.00	Il Nostro Pane	5.50
Tarallini Pugliesi (150g)	3.50	A basket of homemade focaccia, sourdough bread, and carasau bread.	

Treats

Arancini	9	Panzanella	7
Our selection of meat and vegetable arancini.		An Italian salad made with dried bread in oil, tomatoes, cucumber, basil, Tropea onion. A Tuscan classic!	
Margherita Pizza	8	Caprese Salad	7.50
Made with San Marzano tomato sauce, Buffalo mozzarella, basil and olive oil.		A simple and elegant salad made with slices of Sorrento tomatoes, fresh basil and creamy bufala mozzarella. A drizzle of olive oil and balsamic vinegar.	
Bruschette	6.50	Carpaccio of Bresaola	10
Choose between: - anchovies and butter - classic bruschette with tomatoes - spreadable nduja		Thin slices of an air-dried beef fillet, citronette dressing, rocket and shaved parmesan cheese.	
Fried Neapolitan Mix	13	Prosciutto e Gorgonzola	10
Mix of deep-fried appetizers such as mozzarella crocchè, arancino ragù, pasta fritters, 4 cheese ball, calzoncello with ricotta and ham.		Slices of Parma ham served with blue cheese, nuts and fig jam.	
Fried Amalfi Seafood Mix	13		
An Italian dish consisting of deep-fried seafood from the Mediterranean sea.			

Hot Classics

Classic Lasagna	13
Aubergine Parmigiana	13

Dips

A mix of oil and vinegar	
Cream of Parmesan	
Tartara sauce	
Aioli mayo	
Nduja mayo	
Truffle Mayo	£2 each

Sides

Chips with salt and pink peppercorns	5
Chips with salt and rosemary	5
Chips with truffle & parmesan	5.50
Side Salad	4.50
Mixed salad made with rocket, tomatoes, cucumber, Tropea onions and olive oil.	

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HOMEMADE FOCACCIA

CONTADINA £9

Roasted vegetables and Sun-Dried tomato pesto (VG)

CAPRESE £9

Bufala, fresh tomatoes, basil and olive oil (V)

NORMA £9

Grilled aubergines, fresh tomatoes, ricotta and basil (V)

TARTUFELLA £10.50

Mortadella with truffle, parmesan cream and truffle cream

PISTACCHIOSA £10.50

Mortadella, Burrata and Pistacchio cream

ROMAGNOLA £10.50

Beef Bresaola, Stracciatella cheese and rocket

EMILIANA £10.50

Prosciutto crudo and Bufala campana

MONTANARA £10.50

Wild Boar salame, Tropea red onions chutney and smoked scamorza

CALABRESE £10.50

Nduja sausage, Soppressata salame and Burrata

RUSTICA £10.50

Prosciutto cotto with herbs and smoked scamorza

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DOLCETTI

White Chocolate and Pistacchio
cheesecake (GF)
7.50

Dark Chocolate Souffle with
Vanilla ice cream (GF)
7

Homemade Tiramisú
7

Cannoli with Pistacchio and Ricotta
7

Lemon Sorbet Ice Cream (GF, DF)
5

Affogato Ice Cream with Coffee (GF)
(add Sambuca, Baileys or Chocolate
liquor for extra £1.5)
5

DIGESTIVI (50ml)

Passito di Malvasia (125ml sweet wine) 9.00
Amaro Dente di Leone 7.50
Amaro Montenegro 6.00
Amaro Lucano 6.00
Amaro del Capo 6.50
Vecchia Romagna "Etichetta nera" 6.50
Sambuca Anniversario 6.50

Grappa Amarone "Legiare" 11.00
Grappa Veneta (bianca) 7.50
Limoncetta di Sorrento 6.50
Crema di Limoncello 5.50
Ben Ryé Donnafugata
(Passito di pantelleria 125ml) 19.50

CAFFETTERIA

Espresso/Double 1.90/2.40
Latte 2.90
Cappuccino 2.90
Americano 2.90
Moka 4.00

Flat White 2.90
Selection of Teas 2.80
Hot Chocolate 4.00
Iced Coffee 2.80
Irish Coffee 7.50

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