

White Wine

175ML / 250ML / BOTTLE

CASTELBELLO BIANCO, ITALY
A dry and refreshing blend
7.75 / 9.75 / 29

QUINDI PINOT GRIGIO, ITALY
Zesty and floral
8.1 / 10.1 / 30

ALTORITAS SAUVIGNON BLANC, CHILE
Zesty and aromatic
9.5 / 11.5 / 34

CORTE VIGNA CHARDONNAY, ITALY
Dry and delicate
9 / 11 / 33

Red Wine

175ML / 250ML / BOTTLE

MONTEPULCIANO D'ABRUZZO
PARINI, ITALY
Juicy and medium bodied
8 / 10.1 / 30

DA LUCA NERO D'AVOLA, ITALY
Light and bright
7.75 / 9.75 / 29

MONTE VERDE MERLOT, CHILE
Plummy and light
7.5 / 9.5 / 26

LUNA DEL SUR MALBEC, ARGENTINA
Smooth and velvety
10.25 / 12.25 / 36.5

Rosé Wine

175ML / 250ML / BOTTLE

RUBINI PINOT GRIGIO, ITALY
Dry, elegant and copper coloured
8.25 / 10.1 / 30

LAVENDER HILL WHITE ZINFANDEL, USA
Fruity and refreshing
7.75 / 9.75 / 29

125ml glasses available on request

Bubbles

PROSECCO, ITALY / 125ML 9.8
Delicate and fruity

TAITTINGER BRUT RESERVE,
FRANCE / BOTTLE 72
Champagne at its finest, elegant and dry

Softs Drinks

FRESH ORANGE JUICE | 4.35

JUICES | 3.85
Orange / Cranberry Juice Drink /
Apple / Pineapple / Tomato

COCA-COLA | 4.1

DIET COKE / COCA-COLA ZERO /
SLIMLINE LEMONADE | 3.85

SAN PELLEGRINO | 3.85
Limonata / Aranciata

FEVER-TREE SOFTS | 3.1
Lemonade / Raspberry & Orange Blossom Soda /
Mexican Lime Soda / Italian Blood Orange Soda

TONICS | 3.1
Indian / Refreshingly Light / Mediterranean /
Elderflower / Aromatic

IRN BRU | 3.85

IRN BRU SUGAR FREE | 3.6

STILL WATER / SPARKLING WATER | 3.6

APPLETISER | 3.35

GINGER ALE / GINGER BEER | 2.85

Hand-crafted Sodas

ITALIAN SUNRISE | 7.1
Cranberry and orange juices, topped with
ginger beer and a touch of lime

WHITE PEACH COOLER | 7.1
Lemonade, white peach puree with
fresh lemon and mint

Hot Drinks

ESPRESSO | single 3.5/double 4

MACCHIATO | single 3.75/double 4.25

AMERICANO | 4

LATTE / CAPPUCCINO / FLAT WHITE | 4.25

MOCHA | 4.5

HOT CHOCOLATE WITH CREAM | 4.5

ICED LATTE | 4.5
Original / Vanilla / Caramel / Hazelnut

BREAKFAST TEA | 3.5

FRUIT & HERBAL TEA | 3.6
Ask your server for today's choice

**Decaf coffee, oat and coconut milk
are available on request**

Flavoured syrup shots | 60p

Nibbles

BREAD & OIL (VG) | 5.1
Puccia and sourdough bread served with oil and balsamic vinegar

GARLIC BREAD (V) | 4.7
Baked to perfection
Add mozzarella cheese (V) or red pepper tapenade (V) | 1.6

MIXED OLIVES (VG) | 5.1
Harlequin olives marinated in red pepper tapenade

Small Plates & Sharers

A table filled with delicious dishes - one of life's simple pleasures

MUSHROOM & TRUFFLE BRUSCHETTA (V) | 9.6
Creamy mixed mushrooms with truffle-infused oil on toasted sourdough
Make it vegan (VG) - ask your server

ANTIPASTI PLATE | 16.1
A classic selection of cured meats and mozzarella with toasted Puccia
bread, green nut pesto, red pepper tapenade, olives and roquito peppers

BURRATA | 9.6
A southern Italian favourite - a whole creamy and soft
burrata cheese served with:
Prosciutto and truffle-infused oil /
Slow roasted tomatoes, roquito peppers and hot honey (V)
Add toasted sourdough | 1.85

CALAMARI FRITTI | 10.1
Served with roasted chilli aioli

Grande Plates

LINGUINE CARBONARA | 15.5
A classic carbonara sauce with
crispy pancetta

FRUTTI DEL MARE | 17.25
King prawns, squid and slow roasted
cherry tomatoes with linguine in chilli
and garlic

RIGATONI AMATRICIANA | 15
Pancetta and Gran Levanto in
tomato sauce

RIGATONI ARRABIATA (VG) | 14.5
Garlic, chilli and mixed olives in a spicy
tomato sauce

LASAGNE | 15.25
Layers of pasta with creamy
bechamel and rich beef bolognese,
topped with cheese

TARTUFO ALFREDO (V) | 14.5
Mixed mushrooms, Gran Levanto and
linguine with truffle-infused oil in a
creamy sauce

ROASTED SALMON FILLET | 17.75
Baked salmon with red pepper
tapenade and golden breadcrumb
crust, served with spiced lentils and
basil vinaigrette

Swap your pasta to gluten free fusilli (NG)

(V) Vegetarian (VG) Vegan (NG) Made with ingredients that do not intentionally contain gluten.
If you have any food allergies or intolerances please speak to a member of the team before you order.

Sourdough Pizzas

HOT CALABRESE | 17

Spicy n'duja sausage, roquito peppers and hot honey on a tomato base

THE CLASSIC (V) | 14.75

Mozzarella and fresh basil on a tomato base

CAPRA (V) | 15.75

Goats cheese, balsamic onions and a balsamic vinegar glaze on a bechamel base

MUSHROOM, TRUFFLE & CHICKEN | 17

Nut pesto roasted chicken breast with mixed mushrooms and truffle-infused oil on a bechamel base

BURRATA & PROSCIUTTO | 17.25

Prosciutto and a whole burrata on a tomato base

Also available on a gluten free base (NG)

Sandwiches & Insalata

Ask about swapping to gluten free bread (NG)

PESTO CHICKEN SANDWICH | 15.75

Pesto roasted chicken, red pepper tapenade, nut pesto mayo and roquito peppers in a soft Italian Puccia roll with basil salted fries

SALMON SALAD (NG) | 16.25

Flaked salmon fillet with olives, slow roasted cherry tomatoes, broccoli and a soft boiled egg with mixed leaves and a basil vinaigrette
Make it vegan (VG) - ask your server

STEAK SANDWICH | 17.75

Perfectly pink slices of steak with balsamic onions and nut pesto mayo in a soft Italian Puccia roll with basil salted fries

CLASSIC ITALIAN SALAD (V) | 15

Rocket, chard and lollo rosso with basil vinaigrette, Gran Levanto and fresh avocado, with your choice of:
Nut pesto roasted chicken (NG) /
Whole burrata (V) (NG)

Something on the side

CRISPY FRIES

Basil Salted (VG)(NG) | 5.1
Truffle-infused oil and
Gran Levanto cheese (V) | 5.35

PAN-FRIED BROCCOLI

(VG) (NG) | 4.35
with garlic and chilli

DRESSED ITALIAN

SALAD (V) | 4.6
with rocket and
Gran Levanto cheese

Desserts

CHOCOLATE FONDANT (V) | 7.35

Served with raspberry coulis, fresh raspberries and vanilla ice cream

LEMON TART (V) | 7.35

Served with vanilla ice cream and raspberry coulis

AFFOGATO (VG) (NG) | 6.1

Espresso with vegan vanilla ice cream

COFFEE & CHOCOLATE
SUNDAE (V) (NG) | 7.35

Chocolate brownie with vanilla ice cream, espresso mascarpone and candied walnuts, served with fresh strawberry

ICE CREAM (NG) | 6.85

Choose 3 scoops of:
Vanilla (V) | Vegan Vanilla (VG) |
Mango & Passion Fruit (VG)

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Classic Cocktails

BLOODY MARY | 12

Vodka, tomato juice, sea salt & black pepper, celery, Worcestershire sauce and Tabasco

ESPRESSO MARTINI | 12

Vodka blended with Kahlúa, a double shot of espresso and a dash of vanilla

NEGRONI | 12

Bitter-sweet and carefully stirred gin, Martini Riserva Rubino, Campari and orange zest

MIMOSA | 10.25

Italian sparkling wine and orange juice

Signatures

LEMON SHERBET | 11

Limoncello, lemon Malfy gin topped with soda and added sugar for a touch of sweetness

SOUR CHERRY MARTINI | 11

Italy's finest amaretto mixed with Montzi Sour Cherry aperitivo, shaken with apple juice and topped with a Maraschino cherry

VANILLA & STRAWBERRY MARTINI | 11

Vanilla vodka, strawberry purée, pineapple and lemon juice

Spritz & Sparkle

LIFE'S A PEACH BELLINI | 10.25

White peach purée topped with sparkling wine

APEROL SPRITZ | 12

A true classic! Aperol, sparkling wine and a splash of soda

MALFY ROSA GIN & TONIC | 11

Bright and delicious! Sun-ripened pink grapefruit gin and Fever-Tree Indian tonic

HUGO SPRITZ | 12

Floral and refreshing! Gin and sparkling wine with elderflower and lemon

ROSSINI SPRITZ | 11

Fruity and sweet! Sparkling wine, strawberry purée and lemon

Free-Spirit

Made with Everleaf Mountain - a non-alcoholic alternative to gin, made with 12 botanicals including cherry blossom, rosehip and strawberry. The taste is a nice fruity sweetness with some bitter notes.

MOUNTAIN & TONIC | 9.35

Everleaf Mountain with light Fever-Tree Indian tonic and raspberries

STRAWBERRY MOUNTAIN | 9.35

Everleaf Mountain, lemonade and strawberry purée with fresh strawberry and a sprig of mint

Beer & Cider

A range of draught beers & speciality spirits are also available - just ask your server

Peroni 0.0% 330ml (0.0%) | 6.5

Peroni Gluten Free (NG) 330ml (5.1%) | 6.75

Birra Moretti 330ml (4.6%) | 6.75

Corona 330ml (4.6%) | 6.5

Asahi 330ml (5%) | 6.75

Thistly Cross Cider 330ml (6.2%) | 7.25

Rekorderlig Wild Berries 500ml (4%) | 7.85