, OOD

White Wine

175ML / 250ML / BOTTLE

CASTELBELLO BIANCO, ITALY A dry & refreshing blend 7.75 / 9.75 / 28

QUINDI PINOT GRIGIO, ITALY

Zesty & floral

8.1 / 9.75 / 29

ALTORITAS SAUVIGNON BLANC, CHILE Zesty & aromatic 8.5 / 10.5 / 32

CORTE VIGNA CHARDONNAY, ITALY

Dry & delicate

8.25 / 9.9 / 30

Red Wine

175ML / 250ML / BOTTLE

MONTEPULCIANO D'ABRUZZO PARINI, ITALY Juicy & medium bodied 8 / 9.75 / 28.5

DA LUCA NERO D'AVOLA, ITALY Light & bright 7.75 / 9.5 / 26.5

MONTE VERDE MERLOT, CHILE

Plummy & light

7.25 / 9 / 24.75

ARGENTO MALBEC, ARGENTINA Smooth & velvety 8.5 / 10.25 / 31

Rosé Wine

175ML / 250ML / BOTTLE RUBINI PINOT GRIGIO, ITALY Dry, elegant & copper coloured 8.25 / 9.9 / 28.5

VENDANGE WHITE ZINFANDEL, USA Off-dry & fresh 7.5 / 8.9 / 26

125ml glasses available on request

Bubbles

SPARKLING WINE, ITALY / 125ML 9.5
Delicate & fruity

TAITTINGER BRUT RESERVE,
FRANCE / BOTTLE 59
Champagne at its finest, elegant & dry

Softs Drinks

FRESH ORANGE JUICE | 4

JUICES | 3.5

Orange, Cranberry Juice Drink, Apple, Pineapple, Tomato

COCA-COLA | 3.75

DIET COKE, COKE ZERO, SLIMLINE LEMONADE | 3.5

SAN PELLEGRINO | 3.75 Limonata | Aranciata

FEVER-TREE SOFTS | 3

Lemonade | Raspberry & Orange Blossom Soda | Mexican Lime Soda | Italian Blood Orange Soda | Ginger Beer | Ginger Ale

FEVER-TREE TONICS | 3 Indian | Refreshingly Light Indian | Mediterranean | Elderflower | Aromatic

IRN BRU | 3.75

IRN BRU SUGAR FREE | 3.5

STILL OR SPARKLING WATER | 3.25

Hand-crafted Sodas

ITALIAN SUNRISE | 7
Cranberry and orange juices, topped with ginger beer and a touch of lime

WHITE PEACH COOLER | 7 Lemonade, white peach puree with fresh lemon and mint

Hot Drinks

ESPRESSO | single 3/double 3.6

MACCHIATO | single 3/double 3.6

AMERICANO | 3.6

LATTE / CAPPUCCINO / FLAT WHITE | 3.9

MOCHA | 4.25

HOT CHOCOLATE WITH CREAM | 4.25

ICED LATTE | 4.25 Original, Vanilla, Caramel, Hazelnut

YORKSHIRE TEA | 3.25

FRUIT & HERBAL TEA | 3.5
Ask your server for today's choice

Decaf coffee, oat and coconut milk are available on request

Extra shot of espresso 60p

Flavoured syrup shots 60p

Nibbles

BREAD & OIL (VG) | 5

Puccia and sourdough bread served with oil and balsamic vinegar

GARLIC BREAD (V) | 4.5

Baked to perfection

Add mozzarella cheese (V) or red pepper tapenade (V) | 1.5

MIXED OLIVES (VG) 5

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
Creamy mixed mushrooms with truffle-infused oil on toasted sourdough
Make it vegan (VG) - ask your server

ANTIPASTI PLATE | 15.5

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

BURRATA | 9.5

A southern Italian favourite – a whole creamy and soft burrata cheese served with:

Proscuitto and truffle-infused oil or

Slow roasted tomatoes, roquito peppers and hot honey (V)

Add toasted sourdough | 1.75

CALAMARI FRITTI | 10
Served with roasted chilli gioli

Grande Plates

LINGUINE CARBONARA | 15 A classic carbonara sauce with crispy pancetta

FRUTTI DEL MARE | 17

King prawns, squid and slow roasted cherry tomatoes with linguine in chilli and garlic

RIGATONI AMATRICIANA | 14.5
Pancetta and Gran Levanto in
tomato sauce

LASAGNE | 15

Layers of pasta with creamy bechamel and rich beef bolognese, topped with cheese TARTUFO ALFREDO (V) | 14
Mixed mushrooms, Gran Levanto and
linguine with truffle-infused oil in a
creamy sauce

RIGATONI ARRABIATA (VG) | 14 Garlic, chilli and mixed olives in a spicy tomato sauce

POLLO MILANESE | 16

Breaded chicken with fried egg, Gran Levanto and truffle-infused oil served with creamy linguine

ROASTED SALMON FILLET | 17

Baked salmon with red pepper tapenade and golden breadcrumb crust, served with spiced lentils and basil vinaigrette

Make it gluten free (GF) - swap to gluten free fusilli pasta

Sourdough Pizzas

HOT CALABRESE | 16.5

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

THE CLASSIC (V) | 14
Mozzarella and fresh basil on a tomato base

CAPRA (V) | 15.25

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

MUSHROOM, TRUFFLE & CHICKEN | 16.5

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

BURRATA & PROSCIUTTO | 16.75

Prosciutto and a whole burrata on a tomato base

Also available on a gluten free base (GF)

Sandwiches & Insalata

PESTO CHICKEN SANDWICH | 15

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

SALMON SALAD (GF) | 15.5

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 | 17.5

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

CLASSIC ITALIAN SALAD (V) | 14.75

Rocket, chard and lollo rosso with basil vinaigrette, Gran Levanto and fresh avocado, with your choice of:

Pesto roasted chicken (GF) or

Whole burrata (V) (GF)

Something on the side

CRISPY FRIES
Basil Salted (VG) | 5
Truffle-infused oil and Gran
Levanto cheese (V) | 5.25

PAN-FRIED BROCCOLI (VG) (GF) | 4.25 with garlic and chilli DRESSED ITALIAN SALAD (V) | 4.5 With rocket and Gran Levanto cheese

Desserts

CHOCOLATE FONDANT (V) | 7.25 Served with raspberry coulis, fresh raspberries and vanilla ice cream

LEMON TART (V) | 7.25 Served with vanilla ice cream and raspberry coulis

AFFOGATO (GF) | 6 Espresso with vanilla (V) or straciattella (VE) ice cream COFFEE & CHOCOLATE SUNDAE (V) (GF) | 7.25

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

ICE CREAM (GF) | 6.25 Choose 3 scoops of: Stracciatella (VG) | Vanilla (V) | Mango & Passion Fruit (VG)

Classic Cocktails

BLOODY MARY | 11

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

ESPRESSO MARTINI | 11

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

NEGRONI 11

An acquired bitter-sweet cocktail. Carefully stirred Martini Riserva Rubino, Campari, Luxardo Gin & orange zest

MIMOSA 9.5

Italian sparkling wine and orange juice

Signatures

LEMON SHERBET | 10

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

SOUR CHERRY MARTINI 11

Italy's finest amaretto with Maraschino cherry syrup, Luxardo sour cherry gin, shaken with fresh apple juice and topped with a Maraschino cherry

> VANILLA & STRAWBERRY MARTINI | 10

Vanilla vodka, strawberry purée, pineapple and lemon juice

Spritz & Sparkle

LIFE'S A PEACH BELLINI | 9.5
White peach purée topped with
sparkling wine

APEROL SPRITZ | 10.5
A true classic! Aperol, sparkling wine
and a splash of soda

MALFY ROSA GIN & TONIC | 10.5 Bright and delicious! Sun-ripened pink grapefruit gin and Fever-Tree Indian tonic

HUGO SPRITZ | 11

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

ROSSINI SPRITZ | 10

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
Everleaf Mountain with light Fever-Tree Indian
tonic and raspberries

STRAWBERRY MOUNTAIN | 9 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

Peroni Gluten Free (GF) 330ml (5.1%) | 6.5

Birra Moretti 330ml (4.6%) | 6.5

Corona 330ml (4.6%) | 6

Asahi 330ml (5%) | 6.25

Drygate Seven Peaks Session IPA 440ml (3.9%) $\mid 7$

Thistly Cross Cider 330ml (6.2%) | 7

Rekorderlig Wild Berries 500ml (4%) | 7.5