

## Stuzzichini- Nibbles

Homemade Sourdough Bread, Sicilian Extra Virgin Olive Oil	£3.50
Olives	£3.50
Carasau Bread "Guttiau"	£3.50
Carasau Bread, Cream of Pecorino Cheese	£4.50

## Aperitivi- Pre-dinner Drinks

**£8.50**

Bicicletta- *white wine, Campari, soda*  
Aperol Spritz- *Aperol, Prosecco, Soda*  
Cynar Spitz – *Cynar,prosecco,Soda*  
LimonSpritz-*Limoncello, Soda*  
Prosecco Royal- *Prosecco, Crème de Cassis*  
Kir Sardo- *Prosecco, Mirto*  
Fern  
Branchinotto- *Fernet Branca, Chinotto*

## Beers

**£4.30**

BOTTLED 330ml  
Peroni  
Ichnusa  
Moretti  
Menabrea

## DRAUGHT BEER

Moretti Schooner

**£4.50**

## Premium Beers

**£5.00**

BOTTLED 330ml  
Menabrea Amber

## Spirits

Single 25ml	£4.00
Double 50ml	£6.00
Single Mixer 25ml	£5.15
Double Mixer 50ml	£7.20

If you have any allergies or dietary requirements, please inform a member of staff

## Antipasti- Starters

Parmigiana diversa- Aubergines, Courgettes, organic tomato, scamorza, carasau bread(V)	£ 6.95
Insalata Primavera-Estate – Mixed leaves, fruits, Grana Shavings (V)	£ 6.95/£ 9.95
“Fainè”- Chickpea Polenta, Jerusalem Artichoke cream, Scamorza Cheese	£ 6.95/£ 9.95
Carasau – Pecorino cheese, Parma ham,” Tanara” (24 Months), Carasau Bread	£ 7.95/£12.95
Gamberi- Prawns, spicy tomato sauce, courgettes	£ 7.95/£12.50

## Primi- Pasta and Soup (£2 main course supplement)

Gnocchi di patate-Potatoes gnocchi, fresh tomatoes, basil (V)	£ 7.85
Ravioli di Ricotta di bufala- buffalo Ricotta and spinach ravioli, butter and sage (V)	£ 7.85
Tagliolini al ragù di manzo inglese -Tagliolini, English beef ragù	£ 7.85
Spaghetti ai frutti di mare- Spaghetti, prawns, ‘nduja, queen scallops (14 minutes)	£12.90
Zuppa del giorno- soup of the day	£ 5.85

## Secondi- Main Course

Filetto di branzino- Sea Bass, prawns, white wine. Potatoes, garlic, parsley	£15.75
Petto di Pollo – Cornfed Chicken breast, Mediterranean Herbs. Pureed Peas	£14.90
Fegato di vitella - Calf’s liver, spinach, onions in red wine	£16.30
Bistecca di manzo - Scottish sirloin, aubergine caviar, jerusalem artichokes, caramelised onions	£18.50
Vegetali e Formaggio – Mixed Vegetables, Carasau Bread, Grilled Cheese (V)	£13.75

## Contorni- Sides

Spinaci- Steamed spinach	£ 3.80
Patate in verde- Potatoes, garlic, parsley	
Zucchine trifolate- Sautéed courgettes	
Fagiolini- Green beans	
Pomodori e basilico- Tomatoes and basil	
Patate al tartufo-truffle potatoes	£ 5.00
Patate fritte fatte in casa- Hand cut chips	£ 4.20
Insalata mista- Mixed salad	
Rucola e grana- Rocket salad, Grana Padano shaves	
Caponata- Seasonal Vegetables Caponata	

## Pizza

### AVAILABLE TUE-THURS (EVENING ONLY) AND SUNDAY ALL DAY

Margherita-Tomato and mozzarella	£ 7.80
Dolcelatte- Tomato, mozzarella, creamy Gorgonzola	£ 8.90
Salame- Tomato, mozzarella, salame	£ 9.10
Vegetariana- Tomato, mozzarella, grilled vegetables	£ 9.80
Speck & Rucola- Tomato, mozzarella, speck, rocket salad	£10.20
Le Querce- Tomato, mozzarella, fresh tomatoes, rocket salad, Parmesan	£10.20
‘Nduja- Tomato, mozzarella, soft spicy Calabrian sausage	£11.80
Othoca- Tomato, mozzarella, sheep ham, smoked ricotta cheese	£12.20

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**SPARKLING****175ml**

Lambrusco Terre di Calicella, Ariola Secco/Amabile	NV		£22.00
Prosecco del Trevigiano	NV	£7.50	£25.50
Prosecco Torresella, Extra Dry	NV		£35.00

**BIANCHI**

Inzolia, IGP, Terre Siciliane, Roceno, Sibiliana, Sicily	2018	£5.00	£16.50
Garganega Veronese, RI.VI S.P.A, Castelforte D'Alpone, Veneto	2017	£5.80	£20.00
Isola dei Nuraghi, Cheja, Sardinia	2018	£6.00	£21.00
Trebbiano d'Abruzzo, Gianni Masciarelli, Abruzzo	2017		£28.00
Vermentino di Gallura, Gemellæ, Sardinia	2018		£31.00
Gavi di Gavi ,Marco Bonfante , Piedmont	2017/18		£33.00

**ROSÈ**

Lamberti Rosé, Extra Dry	NV	£8.50	£28.50
Nerello Mascalese, IGP, Terre Siciliane, Roceno, Sibiliana, Sicily	2017	£5.50	£17.50
Pinot Grigio Blush delle Venezie, Vaja, Veneto	2018	£6.00	£20.00

**ROSSI**

Nero D'Avola, DOC, Terre Siciliane, Roceno, Sibiliana, Sicily	2018	£5.00	£16.50
Sangiovese dell'Umbria, Luigi Bigi, Umbria	2017	£5.50	£20.00
Corvina Veronese, RI.VI S.P.A, Castelforte D'Alpone, Veneto	2015	£5.80	£20.00
Nio, Isola dei Nuraghi IGT, Cantina Di Mogoro, Sardinia	2016	£6.00	£21.00
Montepulciano d'Abruzzo Agriverde, Piene di Maggio, Abruzzo	2017	£6.50	£23.00
Primitivo del Salento Orus, Luciano Ercolino, Puglia	2017		£25.00
Monica di Sardegna Colle Moresco, Cantina di Mogoro, Sardinia	2016		£25.50
Cannonau di Sardegna Nero Sardo, Il Nuraghe, Sardinia	2016		£26.80
Bovale di Terralba Tiernu, Cantina di Mogoro, Sardinia	2016		£30.50
Montepulciano d'Abruzzo Marina Cvetic, Masciarelli, Abruzzo	2015		£58.50

Wines by the glass are also available at 125ml

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## Desserts

### TORTE

£5.50

Torta di Ricotta- Baked Ricotta cheesecake  
Torta al Cioccolato- Wheat free chocolate cake (GF)  
Sfogliata alle mele- Apple Tarte tatin  
Sorrento- Lemon tart made from organic lemons  
Delizia al Caffè- Chef's variation of Tiramisù

### CHEESE

We carefully select our cheese to ensure we offer a variety of the finest Italian produce for our customers to taste

Selection of three	£ 6.80
Selection of four	£ 9.15
Selection of five- best for sharing	£ 11.25

### GELATI E SORBETTI

Single scoop	£1.85
Pick and mix	
3 scoops	£ 5.40
6 scoops	£10.80
9 scoops	£16.20

### ICE CREAMS (V)

Vanilla  
Chocolate  
White chocolate  
Chilli  
Coffee  
Rhubarb  
Myrtle berry and pear  
Banana, cardamom and ginger  
Saffron  
Garlic  
Onion  
Pumpkin and Amaretto  
Aubergine

### SORBETS (VG)

Apple and black pepper  
Strawberry and Cassis  
Strawberry and Balsamic vinegar  
Melon and Malibu  
Melon and cinnamon  
Pear and Pernod  
Beetroot  
Orange  
Lemon  
Basil  
Rose petals  
Wild fennel seeds  
Pineapple and mint

Please note that all ice creams are made fresh in the premises, so there may be occasions when one or more are unavailable. Our ice creams contain milk and cream, and some contain eggs and nuts.

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<b>SOFT DRINKS</b>	<b>£ 2.10</b>
COCA COLA	
DIET COKE	
LEMONADE	
SODA WATER	
TONIC WATER	
GINGER ALE	
GINGER BEER	
CHINOTTO	
<b>ACQUA MINERALE - MINERAL WATER (75cl)</b>	<b>£3.50</b>
<b>FRUIT JUICE</b>	<b>£2.10</b>
FRESH ORANGE JUICE	<b>£3.50</b>
(NOT ALWAYS AVAILABLE)	
<b>TEA AND COFFE</b>	
ESPRESSO/MACCHIATO	<b>£ 2.10</b>
DOUBLE ESPRESSO	<b>£ 2.60</b>
CAFFÈ LATTE	<b>£ 2.40</b>
CAPPUCCINO	<b>£ 2.40</b>
AMERICANO	<b>£ 2.10</b>
WHITE AMERICANO	<b>£ 2.20</b>
TEA	<b>£ 1.95</b>
MOCHA	<b>£ 3.50</b>
HOT CHOCOLATE	<b>£ 2.60</b>
LIQUEUR COFFEE	<b>£ 8.50</b>
<b>LIQUEURS AND DIGESTIFS</b>	
LIMONCELLO	<b>£ 5.00</b>
MIRTO DI SARDEGNA	<b>£ 5.50</b>
ARANGIU	<b>£ 5.50</b>
AMARI	<b>£ 5.50</b>
GRAPPA	<b>£ 5.50</b>
GRAPPA SPECIALE	<b>£ 8.50</b>
WHISKY	<b>£ 5.50</b>
PREMIUM WHISKY	<b>£ 6.50</b>
BRANDY	<b>£ 6.50</b>
COGNAC	<b>£ 6.50</b>
PREMIUM GIN	<b>£ 7.50</b>
<b>PORT AND DESSERT WINES</b>	
PORT	<b>£ 5.50</b>
LE RUFFOLE	<b>£ 5.50</b>
ZIBIBBO	<b>£ 5.50</b>
PASSITO DI PANTELLERIA	<b>£ 6.50</b>
POESIE RECIOTO DELLA VALPOLICELLA	<b>£ 6.50</b>
RECIOTO DI SOAVE	<b>£ 6.50</b>
MARSALA GARIBALDI SWEET	<b>£ 6.50</b>
VERNACCIA DI ORISTANO	<b>£ 8.50</b>

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