



DRINKS



WHITE WINES



COLOMBA BIANCA

Zibibbo 'Vitese

Lifted notes of succulent white peach and dried apricot combine with soft floral aromatics of Seville orange and jasmine and finishing on a peppery note. Origin: **Sicily 2016**

5.5 | 14 | 19

ANDREA DI PEC

Pinot Grigio Venezia

A top quality Pinot Grigio bursting with delicate fruit flavours of ripe pears and yellow apple with a spicy character. Origin: **Giulia 2015**

6 | 18 | 22

VERDICCHIO CASTELLO DI IESI

Santa Barbar

A young wine with a fresh perfume of citric flavours. Bottled with a slight fermentation to give it a little bit of sparkle. Origin: **Marche 2015**

6 | 19.5 | 23.5

FIANO DI PUGLIA

Antica Enotria

Lively citrus and orchard fruit aromas with fresh red apple flavours and a dry finish. Origin: **Puglia 2015**

7 | 21.5 | 25.5

SAUVIGNON ANIMALE CELESTE

Stefano Antonucc

Reinvented Italian Sauvignon Blanc with a perfume of green peppers with flavours of vine tomato, crisp and silky smooth with savoury finish. A Basil+Lily must try. Origin: **Marche 2015**

6.5 | 20 | 24.2

FIEGO BIANCO MALVASIA

Spadafora

Mantonico, Greco and Malvasia often typified by warm tropical fruit and a touch of oak. Aromas of ripe citrus, nectarine and passionfruit drive this style. Origin: **Calabria 2015**

7.2 | 24.2 | 27.5



WHITE WINES



RIBOLLA GIALLA

Lusia

Straw yellow with greenish hues, dry with delicate citrus and floral notes that recall acacia. It is fresh and fruity with flavours of pear, peach and citrus and a touch of minerality on the finish.

Origin: **Giulia 2015**

8 | 27.99 | 35

LA SCOLCA GAVI "GOLD" DOCG

Del Comune di Gavi

Light straw in colour with delicate green hues. Intense flavour with fruity and floral aromas and a hint of almond and walnut.

Origin: **Piedmont 2015**

8 | 25.5 | 29.2

PRATOLUNGO (GRECHETTO, VIOGNIER)

Morami

Quite complex with ripe apricot and orange notes, jasmine and white pepper, with notes of minerality. Hints of hazelnuts, and a buttery sensation in mouth. Medium+ body, quite long.

Origin: **Umbria 2015**

9.2 | 29 | 36.5

ROSE WINES

ARGIOLAS SERRA LORI ISOLA DEI NURAGHI SARDEGNA

A muted pink colour with lively tinges, typical of a young wine. This mid-weight Rose is delicate, intense and fruity on the nose. Lively but balanced on the palate with notes of wild herbs and cherries that linger on the finish. Origin: **Sardinia 2015**

6 | 18.5 | 24.5



RED WINES



COLOBMA BIANCA NERO DI AVOLA

Kore

Quintessential Nero d'Avola with rich, concentrated brambly and Morello cherry fruits and a seductive note of dark chocolate.

Origin: **Sicily**

6 | 16 | 19.5

MONTEPULCIANO D'ABRUZZO DOC

Zaccagnin

Full bodied and robust yet easy drinking and harmonic. Notes of fresh fruit with hints of vanilla and soft tannins. Origin: **Abruzzo**

6.2 | 18.6 | 21

PEPEROSSO MERLOT

Magliocco/Spadafora

Moderately tannic, elegant and velvety in the body. Great complex personality, aroma of spices, cacao and liquorice.

Origin: **Spadafora**

6.5 | 20 | 25

MORELLINO DI SCANSANO

Col di Bacche

Red fruit and violet aromas which evolve into balsamic scents. Complex and embracing body. Clean and long-lasting aftertaste. Origin: **Toscana**

6.5 | 20 | 25

ZENSA PRIMITIVO IGP

Primitivo

Soft and harmonic with matured tannins. Rich and well-structured body. Origin: **Puglia 2015**

7 | 21.2 | 27.5

UGGIANO CHIANTI RISERVA FAGIANO DOCG

Chianti

Fresh and round, perfect balance between tannins and acidity. Pleasant and persistent finish. Origin: **Toscana 2015**

8 | 27 | 32.5



RED WINES



ZENSA NERO DI TROI

Nero di Troia

Flavours of baked, spicy black cherry fruit and layers of chocolate and vanilla. Origin: **Puglia 2015**

7.2 | 26.5 | 30

MAIANA SALICE SALENTINO NEGROAMARO

Negroamaro

On the nose, Maiana displays fruity hints of plum and spiced vanilla. Smooth, velvety and nicely tannic to taste with a pleasant finish. Origin: **Puglia 2015**

9.2 | 29 | 36.5

SANTA CRISTINA CABERNET SAUVIGNON GARDA DOC

Cabernet Sauvignon

A classic example of Cabernet Sauvignon. Full bodied with a distinctive bouquet. Cherry red in colour with a full bouquet of red berries, mature fruit and jammy notes, hints of vanilla and spice. Well rounded, complex and full bodied on the palate yet velvety-smooth with notes of vanilla and liquorice. Origin: **Veneto 2013/14**

9.5 | 32.5 | 38.2

ZENATO VALPOLICELLA RIPASSO "RIPASSA" DOC SUPERIORE

Valpolicella

The deep ruby red colour of Ripassa, and the intense yet fine aromas come from the mixture of grapes. It is full bodied, harmonic, and velvety on the palate. Origin: **Veneto 2013**

12 | 35 | 40

CA' RUGATE AMARONE

Amarone

Concentrated sweet fruit aromas of currants, ripe blueberries and cherries, enhanced with a hint of spicy oak. It is rich, full bodied and complex with a lingering finish. Origin: **Veneto 2014**

13.2 | 49.5 | 55



SPARKLING WINES



PROSECCO DOC TREVISO

Extra Dry NV

Straw yellow in colour, with green tinges. Fruity scent of pears and apples and overtones of acacia flowers and citrus. A good balance between acidity and sugar make this sparkling wine very delicate and intense. Origin: **Veneto 2017**

5.5 | 22

PROSECCO DOC VICTORIA

Yellow colour with brilliant and crystalline reflections. Characteristic fruity scent with distinctive hints of apple and peach. In the background emerge scents of white flowers and a slight hint of sage. Origin: **Veneto 2017**

| 25

V8+ EXTRA DRY

Extra Dry

Floral and fruity notes with a light hint of wisteria and acacia in the background. Notes of fragrant toasted bread and hazelnuts, with apple, melon, mulberry, cedar and grapefruit. Origin: **Veneto 2017**

| 28.5

V8+ ROSE

Soft pink colour. The nose is delicate with hints of jasmine, very fruity with notes of raspberry and strawberry.

| 28.5

MONZIO CAMPAGNONI FRANCIACORTA BRUT DOCG MILLESIMATO

Bright straw yellow in colour with a frothy texture and fine, persistent perlage. Aromas of white fruit dominate such as apple and pear but there is also a hint of walnut and excellent final notes of grapefruit. Complex to taste. Dry with hints of the different fruits help to balance the sweetness. Great acidity balanced with soft fruit flavours.

| 55



COCKTAILS

BELLINI 75

A drop of elderflower Gin mixed with white peach puree topped off with Prosecco.

8

APEROL SPRITZ

A bitter sweet combination of Aperol, Prosecco and soda finished off with slice of orange and Nocellara olive.

7

LEMONCELLO SPRITZ

Citric mixture of limoncello, Prosecco and soda garnished with blueberries and basil.

7

ESPRESSO MARTINI

Madagascan Vanilla bean infused vodka shaken with coffee liquor and a shot of espresso.

8

NEGRONI SBAGLIATO

Stirred mixture of Campari, Antica formula and Gin topped off with Prosecco finished off with a slice off orange.

8

VECCHIO STILE

Hefty splash of Woodford Reserve Bourbon stirred to perfection with whiskey barrel bitters laced with orange zest and maraschino cherries.

9.5



BEERS

PERONI NASTRO AZZURO

ABV 5.1% - Draught

Half Pint - 2.6
Pint - 5.2

TERMINAL PALE ALE - BREWFIST

ABV 3.7% - Draught

Half Pint - 2.75
Pint - 4.9

ISAAC - BALADIN

ABV 5% - 750ml bottle

10.5

NAZIONALE - BALADIN

ABV 6.5% - 750ml bottle

11.2

SPACE MAN IPA - BREWFIST

ABV 7% - 330ml bottle

5

AMA BIONDA BPA

ABV 6% - 330ml bottle

6.5



BEERS

SPAGHETTI WESTERN IMPERIAL STOUT

ABV 8.7% - 330ml bottle

5.2

LA BASSA ALE - BREWFIST

ABV 5.2% - 330ml bottle

4.8

CROW CRAFT GLUTEN FREE

ABV 4.6% - 330ml bottle

5

MENEBREA AMBARATA

ABV 5% - 330ml bottle

4.5

ANGIOLETTI CRAFT ITALIAN CIDER

ABV 5% - 330ml bottle

4.5



HOT DRINKS

CAPPUCCINO	2
AMERICANO	2
LATTE	2
FLAT WHITE	2
ESPRESSO	1.5
DOUBLE ESPRESSO	2
MACCHIATO	1.5
MOCHA	2
CORRETTO W/RUM OR GRAPPA	3
ENGLISH BREAKFAST TEA	2
GREEN TEA	2
MINT TEA	2
FRUIT TEA	2
EXTRA - SOY MILK	1
EXTRA - SHOT	0.5



SOFT DRINKS

SMERALDINA SPARKLING WATER

1 litre bottle

2

COKE / DIET COKE

200ml

2

LEMONADE

200ml

2

FEVER TREE TONICS

200ml

2

BALADIN COLA

3

BALADIN CEDRATA

3

BALADIN SPUMA

3

GALAVININA LEMON

2.5

GALAVININA RUBY ORANGE

2.5

B

FOOD



BREAKFAST

PASTRIES

Please ask for our daily specials.

CONTINENTAL PLATE

Choice of honey with apricot, strawberry jam and lightly toasted bread with cheese.

5

Without cheese.

4

TOASTED SOURDOUGH

Toasted sourdough with apricot and strawberry jam.

2.5

TOASTED BREAD WITH RICOTTA CHEESE

Lightly toasted bread with ricotta cheese and figs drizzled with honey.

4.5

YOGHURT + GRANOLA

Dairy free option available.

4.5

GRILLED PANCETTA ON TOASTED BREAD

Grilled pancetta on lightly toasted bread with or without ricotta cheese.

4.5



PANINIS

PROSCIUTTO

Freshly sliced prosciutto crudo, mozzarella, tomatoes and basil.

5.5

N'DUJA

N'duja, spicy salami, grilled aubergines and sundried tomato tapenade.

6

MORTADELLA

Mortadella ham, stracchino, grilled aubergines and pesto.

5

CLASSIC

The original and classic flavours of Italy, fresh tomatoes, mozzarella and basil.

5

VEGGIE (V)

Grilled courgettes, aubergine and sundried tomatoes with olive or sundried tomato tapenade and rocket. *Vegan if without cheese.*

5

SMOKED SCAMORZA

Smoked scamorza cheese with roasted mixed peppers *best served hot.

5

TUNA

Tuna in a light mayonnaise with fresh tomatoes, olive tapenade and rocket.

5



APPETISERS

OLIVE BOWL

- Italian herb mixed olives
- Anchovy stuffed olives
- Sundried tomato stuffed olives
- Nocellara olives
- Combo of above

3.75

BREAD + OILS

A combination of crostinis and freshly baked breads lightly toasted with our house olive oil and balsamic.

Olive oil and balsamic vinegar upgrade options are available - see our olive oil and balsamic vinegar menu.

3.5

N'DUJA WITH BREAD

Mixture of lightly toasted bread with a pot of spicy Calabria spreadable sausage meat.

6.95

BURRATA PLATTER

Italian soft cheese with an outer layer made from fresh mozzarella which is filled with a creamy curd. Served with fresh cherry tomatoes, crusty bread and anchovies absolutely delicious!

6

SMOKED BURRATA BOARD

Italian soft smoked cheese with an outer layer made from fresh mozzarella, which is filled with a creamy curd. Served with fresh cherry tomatoes and crusty bread on a bed of rocket.

6.5

BURRATA + SMOKED BURRATA BOARD

A combination of the above served with fresh tomatoes and bread on a bed of rocket.

12



BRUSCHETTA

TOMATO + BASIL (V)

Vine ripened San Maziano Buffalo tomatoes layered of lightly toasted sour dough drizzled with garlic and basil oil served on a bed of rocket.

3.95

GORGONZOLA + STICKY FIGS

Creamy Gorgonzola on lightly toasted sour dough topped with figs and with drizzled honey served on a bed of rocket.

5.25

BRESAOLA

Succulent slices of cured beef stacked on lightly toasted rosemary and poppy seed sour dough topped off with pecorino and sundried tomatoes, drizzled with balsamic glaze served on a bed of rocket.

5.5

TAPENADE, ANCHOVY + CAPERS

Delicious Italian olive tapenade spread over toasted sour dough with a good helping of salty anchovies and capers with a drizzle of garlic oil served with lemon wedge for extra zing on a bed of rocket.

5.25

PROSCIUTTO, PECORINO + TOMATOES

Thin slices of prosciutto on lightly toasted bread served with pecorino shavings and sundried tomatoes.

5.5

VERDURE (V)

A mixture of roasted peppers in olive oil with courgette ribbons and fennel shavings served with a pot of sundried tomato or olive tapenade on toasted bread. *Non vegan option with buffalo mozzarella.*

5



SALADS

SMOKED TUNA CARPACCIO

Wafer thin sliced smoked tuna served on a bed of rocket and cherry tomatoes with a sticky balsamic glaze and olive oil.

7.5

TUSCAN BEAN + TUNA

Cannellini beans marinated in olive oil and lemon with flakes of tuna and diced red onion marinated in balsamic vinegar served with fresh tomatoes and a drizzle of basil oil.

5.5

DOLCELATTE + FIGS

Delicious blue cheese with figs drizzled in honey on a bed of rocket.

6

BRESAOLA

Thin slices of air dried beef with parmesan shavings on a bed of rocket with a balsamic vinegar glaze.

6.5

CHICORY + CRAB

Chicory leaves with delicate white crab meat in a light mayonnaise served with fresh tomatoes and a drizzle of lemon olive oil.

7

PANZANELLA

Soaked ciabatta with chopped mixed tomatoes, anchovies, diced red onion, basil, red wine vinegar and olive oil.

6

FENNEL + ORANGE

Sliced fennel with orange segments dressed with red wine vinegar and olive oil.

5.2



SHARING BOARDS

SMALL FORMAGGIO

A selection of three cheeses with olives, capers, sundried tomatoes, dips and served with a basket of breads and olive oil and balsamic vinegar.

11

BIG FORMAGGIO

A selection of six cheeses with olives, capers, sundried tomatoes, dips and served with a selection of breads and olive oil and balsamic vinegar.

Stracchino + Smoked Scamorza + Dolcelatte + Gorgonzola + Provolone Piccante + Taleggio + Pecorino + Wine Soaked Pecorino + Buffalo Mozzarella

15

SMALL CARNE

A selection of four cured Italian meats with olives, sundried tomatoes, dips and marinated artichokes served with a selection of breads with olive oil and balsamic vinegar.

13

BIG CARNE

A selection of eight cured Italian meats with olives, sundried tomatoes, dips, and marinated artichokes served with a selection of breads with our house olive oil and balsamic vinegar.

Prosciutto Crudo + Wild Boar Prosciutto + San Vincenzo Salami + Bresaola + Salami Venticina + Mortadella + Strohghino Salami + Truffle Salami

17

MIXED

A mixed selection of four cheeses and four meats with olives, sundried tomatoes, dips, marinated artichokes, grilled marinated onions, spicy red pesto, served with house olive oil and balsamic vinegar and a selection of bread.

21

VERDURE (V)

A selection of olives, sundried tomatoes, dips, nettle pesto, marinated artichokes, grilled marinated onions, roasted mixed peppers, spicy red pesto, buffalo mozzarella served with house olive oil and balsamic vinegar and a selection of bread.

Remove mozzarella to make this dish vegan.

13.95



CHEESE

BURRATA

Outer layer made from fresh mozzarella which is filled with a soft, creamy curd. Absolutely delicious!

SMOKED BURRATA

Smoked version of the above.

STRACCHINO

Soft, creamy and mild.

SMOKED SCAMORZA

Harder mozzarella with a smoky flavour.

DOLCELATTE

Blue cheese meaning 'sweet milk' with a delicate flavour.

GORGONZOLA

Rich blue cheese with a salty, stronger flavour.

PROVOLONE PICCANTE

Semi hard cheese with a strong, sharp piquant flavour.

TALEGGIO

Semi soft cheese with a strong aroma but mild in flavour.

PECORINO

Dry salted hard cheese with a strong flavour.

WINE SOAKED PECORINO

Same as above but with notes of wine.

BUFFALO MOZZARELLA

Soft, creamy mild cheese made from buffalo milk.



MEAT

PROSCIUTTO CRUDO

Dry cured ham - one of the most well-known and popular meats steeped in tradition and quality.

WILD BOAR PROSCIUTTO

Lean, dry cured with an intense flavour.

SAN VINCENZO SALAMI

Salami with an outer layer of cheese.

NDUJA

Spicy, spreadable pork sausage.

BRESAOLA

Air dried, salted beef.

SALAME VENTRICINA

Sweet, spicy salami with red chillies and paprika.

MORTADELLA

Cooked, cured pork flavoured with spices.

STROLGHINO SALAMI

Sweet and delicate thin ham salami.

TRUFFLE SALAMI

Ham salami with black truffle.



OLIVE OIL AND BALSAMIC

MOSTA D'UVA COTTO SABA	1
OLIO 'OLEA MAXIMA' LATTA	1.5
ELEUSI OLIO AGRICOL/BIO	2
CHILLI INFUSED OLIVE OIL	0.5
SMOKED GARLIC INFUSED OLIVE OIL	1
ROSEMARY INFUSED OLIVE OIL	0.5
TRUFFEL OIL	2.5
ACETO BALSAMICO IGP B/QUA	2
ACETO BALSAMICO AI FICHI (FIG)	1.5
ACETO BIANCO 'BRIVIO' PET	1.6
BALSAMIC 'ACADEMIA'	0.95
BALSAMIC GLAZE	0.70
BALSAMIC VINEGAR 'ARCO'	2.28
GLASSA ACETO BALSAMIC M.FEDERZONI	3.18
GLASSA BALSAMICO MODENA' PONTI'	3.25



ACCOMPANIMENTS

BLACK OLIVE TAPENADE	0.8
SUNDRIED TOMATO TAPENADE	0.5
NETTLE PESTO	2
PESTO CALABRESE	2.5
CHILLI JAM	0.5
MARINATED ARTICHOKEs	3
WHITE TRUFFLE HONEY	0.5
GRILLED ONIONS MARINATED IN OLIVE OIL	2
SUNDRIED TOMATOES	2.45
ROASTED MIXED PEPPERS	2